

PRIVATE DINING



HOUSTON

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GrottoRestaurants.com

Inspired by classic Southern Italian cooking, Grotto features delicious veal, chicken, seafood and house made pastas. The décor features spectacular hand-blown glass chandeliers, whimsical murals and custom-made polished iron scrollwork. With our winning combination of impeccable service, superb cuisine and passion for detail, Grotto is the perfect location for Italian dining.



THE ENOTECA ROOM

With walls surrounded by our impressive wine collection, The Enoteca Room is the ideal setting for a business meeting or intimate family affair.

This room can accommodate groups up to 20 guests with a buffet, 30 guests seated and 40 guests reception style.

THE AMALFI ROOM

The Amalfi Room is able to accommodate groups of up to 50 guests with a buffet, 60 guests seated and 100 guests reception style. This spacious room is surrounded by custom Italian murals and a warm, entertaining atmosphere. The space is the perfect location for your next corporate gathering, organization benefit and more.



ENOTECA ROOM & AMALFI ROOM: Rooms can be combined to accommodate up to 70 guests with a buffet, 100 guests seated and 200 guests reception style.

SEMI-PRIVATE SPACE: Seating for 10 to 35 guests.

WORKING WINE ROOMS: Both of our banquet rooms are working wine rooms. Our service staff may come in at any time to retrieve wine.

Menus and prices are subject to change without notice.



PATIO

Our patio can accommodate 30 people seated or 60 people reception.

BUYOUTS

Restaurant capacity available for buyout.



BOOKING AN EVENT: A credit card is required to reserve a private room for your event. There are no holds, and deposits may be required at this location.

BANQUET MENU PRICING: Banquet menu pricing ranges from \$21 to \$56 per person. Vegetarian, gluten-free and customized menus are available upon request.

THE PICCOLI PIATTI MENU: This is our unique cocktail menu that enables you as the host to select from a variety of items, creating an exceptional cocktail reception. This menu is also available for those wishing to offer passed hors d'oeuvres prior to your lunch or dinner event.

Alcoholic beverages are not included in the per person menu prices. Prices do not include a 3% banquet fee, applicable sales tax, or a 17% suggested gratuity for your service staff.

GUARANTEES: Grotto requires a guaranteed number of guests three (3) business days prior to the event. This number represents the minimum billing and may not be adjusted after that date.

MISCELLANEOUS: Grotto is able to provide floral centerpieces and audio visual equipment at an additional charge. Please advise our Sales Manager of your needs and to obtain current pricing.

Menus and prices are subject to change without notice.

PRIMO FAMIGLIA – FAMILY STYLE OR BUFFET

Your platter choices are served family style and passed from guest to guest

PRIMI

Host pre-selects one option

Grotto Salad: Italian home-style salad

Caesar Salad: Romaine, Parmesan, garlic croutons, homemade dressing

Tomato Caprese: Tomatoes, fresh mozzarella
(add \$3 per person)

SECONDI

Host pre-selects two options

Served with Italian bread and foccacia

Spaghetti con Marinara: Spaghetti with homemade marinara

Rigatoni della Sansoni: Rigatoni, meat sauce

Fettuccine Alfredo: Fettuccine with a creamy cheese sauce

Penne al Forno: Baked penne, Italian cheese, tomato sauce

Rigatoni Aglio e Olio: Large tubed pasta, olive oil, garlic

Wild Mushroom Risotto: Garlic, wild mushrooms

Vegetable Platter: Green beans, sautéed broccoli or roasted potatoes

Ravioli alla Vodka: Homemade four-cheese ravioli

Host pre-selects one option

(Second entrée option 5 per person)

Eggplant Parmigiano: Baked with mozzarella and marinara

Pollo Francese: Lightly-breaded chicken breast, artichokes, mushrooms, lemon, white wine sauce

Chicken Grotto: Sautéed chicken scaloppine, mushrooms, white wine sauce

Veal Piccata: Sautéed veal scaloppine, lemon & capers
(add \$5 per person)

Pollo Tre Pomodori: Lightly breaded chicken with oven-roasted tomatoes, cherry and sun-dried tomatoes in a white wine sauce

Salmon Griglia: Grilled shrimp, roasted tomatoes, mushrooms, caper lemon white wine sauce
(add \$5 per person)

DOLCE

Host pre-selects two options — Duo of miniature homemade desserts

(Dinner Menu Only)

Mezzanotte: Dark chocolate cake, chocolate filling, chocolate ganache icing, semi-sweet chocolate curls

Cheesecake: Traditional New York style cheesecake

Strawberry Cassata: Almond syrup soaked angel food cake, sweetened ricotta cheese, chantilly cream, apricot-glazed strawberries

Tiramisu: Tia Maria soaked ladyfingers, mascarpone zabaglione, cocoa powder, powdered sugar, raspberries, chocolate swirl

BEVI

Fresh-brewed iced tea, soft drinks and coffee

Biscotti and tre-colore cookies placed on each table, compliments of Grotto

30 per guest for lunch

(Includes Miniature Mezzanotte – 1 per person)

40 per guest for dinner

ULTIMO FAMIGLIA DINNER – DINNER OR BUFFET

Your platter choices are served family style and passed from guest to guest

ANTIPASTI

Host pre-selects two options

Crispy Ravioli: Served with sugo rosa

Calamari: Served with marinara

Miniature Italian Meatballs: Served with marinara

Funghi Ripieno: Mushrooms stuffed with Italian sausage and bianco sauce

Bruschetta Grotto: Round toast, tomatoes, feta cheese, balsamic glaze

Pepe al Provolone: Cherry peppers stuffed with salami and provolone cheese

PRIMI

Host pre-selects one option

Served with Italian bread and focaccia

Grotto Salad: Italian home-style salad

Caesar Salad: Romaine, Parmesan, garlic croutons, homemade dressing

Tomato Caprese: Tomatoes, fresh mozzarella

SECONDI

Host pre-selects two options

Served with Italian bread and focaccia

Spaghetti con Marinara: Spaghetti with homemade marinara

Rigatoni Aglio e Olio: Large tubed pasta, olive oil, garlic

Fettuccine Alfredo: Fettuccine in a creamy Alfredo sauce

Ravioli alla Vodka: Homemade four-cheese ravioli

Penne al Forno: Baked penne, Italian cheese, tomato sauce

Vegetable Platter: Green beans, sautéed broccoli or roasted potatoes

Penne Amatriciana: San Marzano tomatoes, sweet onion, pancetta

Host pre-selects one option

(Second entrée option 5 per person)

Eggplant Parmigiano: Baked with mozzarella and marinara

Salmon Griglia: Grilled shrimp, roasted tomatoes, mushrooms, caper lemon white wine sauce

Chicken Grotto: Sautéed chicken scaloppine, mushrooms, white wine sauce

Veal Romano: Romano-crusted veal scaloppine

Pollo Francese: Lightly-breaded chicken breast, artichokes, mushrooms, lemon, white wine sauce

Snapper Siciliano: Capellini-crusted, Roma tomatoes, garlic, shrimp sauce, green beans, jumbo lump crabmeat (add \$3 per person)

DOLCE

Host pre-selects two options — Duo of miniature homemade desserts

Mezzanotte: Dark chocolate cake, chocolate filling, chocolate ganache icing, semi-sweet chocolate curls

Cheesecake: Traditional New York style cheesecake

Strawberry Cassata: Almond syrup soaked angel food cake, sweetened ricotta cheese, chantilly cream, apricot-glazed strawberries

Tiramisu: Tia Maria soaked ladyfingers, mascarpone zabaglione, cocoa powder, powdered sugar, raspberries, chocolate swirl

BEVI

Fresh-brewed ice tea, soft drinks and coffee

51

per guest

SICILY MENU

Guests select one option per course at time of the event

INSALATA O ZUPPA

Grotto Italian Salad

Caesar Salad

Tomato Basil Soup

PRANZO

Mezzaluna (VG)

Half-moon spinach ravioli, mushrooms,
Roma tomatoes, sage essence

Rigatoni della Sansoni

Rigatoni, homemade meatballs, meat sauce

Pollo Francese

Lightly-breaded chicken breast, artichokes, mushrooms, lemon, white wine, penne al bosco

PANE

Italian bread and focaccia

DOLCE

Cheesecake

Traditional New York style cheesecake

Tiramisu

Tia Maria soaked ladyfingers, mascarpone zabaglione,
cocoa powder, powdered sugar, raspberries, chocolate swirl

BEVI

Fresh-brewed iced tea, soft drinks and coffee

Biscotti and tre-colore cookies placed on each table,
compliments of Grotto

**41
per person**

ROME MENU

Guests select one option per course at time of the event

INSALATA O ZUPPA

Grotto Salad

Caesar Salad

Tomato Basil Soup

Lobster Bisque

PRANZO

Pollo Francese

Lightly-breaded chicken breast, artichokes, mushrooms, lemon, white wine, penne al bosco

Salmon Romano

Grilled salmon, capers and oven-roasted tomatoes in a white wine sauce with sautéed spinach and roasted potatoes

Filet Alla Griglia

Center-cut 6oz. filet, Barolo wine sauce, Italian roasted potatoes, grilled asparagus

Mezzaluna (VG)

Half-moon spinach ravioli, mushrooms, Roma tomatoes, sage essence

Veal Kickerillo

Parmesan-crust scaloppini with mushrooms, lemon, fettuccine

DOLCE

Strawberry Cassata

Almond syrup soaked angel food cake, sweetened ricotta cheese, chantilly cream, apricot-glazed strawberries

Mezzanotte

Dark chocolate cake, chocolate filling, chocolate ganache icing, semi-sweet chocolate curls

BEVI

Fresh-brewed iced tea, soft drinks and coffee

Biscotti and tre-colore cookies placed on each table,
compliments of Grotto

**60
per person**

PICCOLI PIATTI

APPETIZERS

*The following selections can be served stationary or passed
Minimum order of 25 pieces of each selection*

Mini Meatballs: Served with marinara	2.00 per piece
Mini Bruschetta: Tomatoes, garlic and basil	1.00 per piece
Stuffed Mushrooms: Italian sausage with melted cheese	2.00 per piece
Tomato Caprese Skewers: Tomato, basil and cheese	1.50 per piece
Antipasti Skewers: Salami, olive and cubed cheese	2.00 per piece
Salmon Carpaccio: Toast point with smoked salmon, fennel and capers	2.50 per piece
Jumbo Shrimp Wrapped in Prosciutto	2.75 per piece
Asparagus Spears Wrapped in Prosciutto	2.50 per piece
Crispy Raviolis: Lightly breaded, four cheese	1.50 per piece
Calamari	3.00 per person
Crocchette di Patate: Mini potato cakes with goat cheese and marinara	2.50 per piece
Spiedini di Manzo con Pomodoro: Mini spiedini beef skewers	3.00 per person
Unlimited Pizza Bites	5.00 per person

ANTIPASTI PLATTERS

Option 1: Table platters at \$18 each, serves 6 to 8 people

Option 2: Stationary platter at \$75, serves 35 people

Asparagus: Extra virgin olive oil and Parmesan

Assorted Cheeses: Cubed Mozzarella wrapped in salami and mild pepper stuffed with provolone cheese

Sautéed Broccoli: Garlic and olive oil

Roasted Sliced Carrots

Sautéed Green Beans: Roasted red peppers and garlic

Oven-roasted Red Bell Peppers: Sprinkled with Italian breadcrumbs

Imported Salami: Served with Kalamata olives

MIXED APPETIZER PLATTERS

Price is \$12 per person. Choose 3 selections. Served family style at the table.

Mini Meatballs: Served with marinara

Calamari Toto: Served with marinara

Crispy Ravioli: Homemade four-cheese ravioli with vodka sauce

Crab Claws Scapricciatiello: (Seasonal item) Marsala, garlic, herbs, tomatoes

Mussels Marechiaro: White wine, garlic, fresh tomatoes (additional \$1.00 per person)

Scampi Grotto: Shrimp, mushrooms, garlic, white wine, lemon (additional \$1.00 per person)

MINI HOMEMADE DESSERTS

Minimum order of 25 pieces of each selection excluding the Profiteroles, which have no minimum

Profiteroles	2.00 each
Strawberry Cassata	3.25 each
Mezzanotte Chocolate Cake	3.25 each
Key Lime Pie	3.25 each
Grotto's New York-Style Cheesecake	3.25 each

LUNCH MENU

Available 11:00 am to 3:00 pm

INSALATA O ZUPPA

Grotto Italian Salad

Caesar Salad

Tomato Basil Soup

PRANZO

Sicilian Roasted Chicken Salad

Romaine, iceberg lettuce, strawberries, grapes and candied walnuts

Spaghetti Bolognese

Spaghetti with homemade meat sauce

Pollo Francese

Lightly-breaded chicken breast, artichokes, mushrooms, lemon, white wine, penne al bosco

Salmon Paillard

Thinly-pounded Atlantic salmon, arugula, Roma tomatoes, light lemon, olive oil dressing

DOLCE

Miniature Mezzanotte

(1 per person)

BEVI

Fresh-brewed iced tea, soft drinks and coffee

Biscotti and tre-colore cookies placed on each table, compliments of Grotto

30
per person

ALBA BREAKFAST MENU

Available Monday-Friday, 7:00 am to 11:00 am

CONTINENTAL BUFFET

Blueberry muffins

Banana muffins

Assorted fruit

BEVI

Fresh-squeezed orange juice

Hot tea

Decaffeinated and regular coffee

Milk

15
per person

MATTINA BREAKFAST MENU

PLATED BREAKFAST

*Host to choose one entrée
Served with Italian bread and whipped
homemade butter*

Uovo alla Colazione

Scrambled eggs, sausage, peppers, bacon, roasted potatoes

Uovo alla Grotto

Scrambled eggs, crispy bacon, amatriciana sauce, roasted peppers

BEVI

Fresh-squeezed orange juice

Hot tea

Decaffeinated and regular coffee

Milk

25
per person

BEVERAGE MENU

Charges based upon consumption. Please select six liquors to create your own personalized bar

Groups of 40 people and under require one bartender at a flat rate of \$100

Groups of 50 and above require at least two bartenders at a flat rate of \$200

GOLD

Vodka

Absolut
Skyy
Stolichnaya
Tito's Handmade

Gin

Beefeater
Bombay
Tanqueray
Citadelle

Rum

Bacardí
Captain Morgan
Malibu

Tequila

Jose Cuervo
1800 Reposado

Scotch

Dewar's
J & B

Cognac

Hennessy VS
Courvoisier VS

Whiskey

Canadian Club
Jack Daniel's
Jameson
Seagram's 7
Southern Comfort
Wild Turkey

Other

Baileys
Campari
Disaronno
Jägermeister
Kahlúa
Sambuca Romano
Piave Grappa

PLATINUM

Vodka

Grey Goose
Ketel One

Tequila

Don Julio Blanco
Ambhar Reposado
Patrón Silver

Rum

Bacardí 151
Myers's Dark Rum

Cognac

Courvoisier VSOP
Hennessy VSOP

Scotch

Glenfiddich
Glenlivet
Johnnie Walker Black

Other

Drambuie
Cointreau
Sambuca Black
B & B

Whiskey

Baker's
Crown Royal
Gentleman Jack
Knob Creek
Maker's Mark
Bulleit
Woodford Reserve
Bulleit Rye

DIAMOND

Vodka

Belvedere
Chopin
Cîroc

Whiskey

Crown Reserve
Jack Daniel's Single Barrel
Yellow Rose Blended Whiskey
Basil Hayden's
Booker's

Tequila

Don Julio Añejo
Patrón Reposado

Scotch

Glenmorangie
Macallan 12
Dewar's Aberfeldy 12

Cognac

Rémy Martin VSOP

Gin

Hendrick's
Waterloo

Other

Grand Marnier