

Desserts

All desserts are homemade by our in-house pastry chef

TIRAMISU 50
Italian sabayon "mascarpone," ladyfingers, Kahlúa,
Chantilly cream, cocoa

CHOCOLATE BROWNIE TOFFEE CRUNCH 75
Multi-layered chocolate brownie cake, cappuccino,
toffee, caramel, Heath Toffee Bar

STRAWBERRY CASSATA 75
Angel food cake, Chantilly cream,
sweetened ricotta cheese, fresh strawberries

MEZZANOTTE 85
Rich triple-layer chocolate cake, chocolate sauce

KEY LIME PIE 50
Homemade graham cracker crust

GROTTO'S NEW YORK STYLE CHEESECAKE 75
Fresh strawberries, strawberry sauce



Parties to Go!



Private Dining Spaces Available

WE LOOK FORWARD TO
HEARING FROM YOU!

THE WOODLANDS
9595 Six Pines Suite #100
281.419.4252

www.grottorestaurants.com





Parties to Go!

Select your custom family style menu from the options below.

Salad

GROTTO Italian home-style garden salad with Italian Vinaigrette

CAESAR Homemade croutons, Parmesan cheese and Caesar dressing

PEAR CARPACCIO Spinach, cucumbers, cherry tomatoes, pear and Gorgonzola cheese with Sherry Vinaigrette

Pasta

Gluten Free Options add \$3 more per guest

RAVIOLI ALLA VODKA Homemade four cheese ravioli

PENNE AL FORNO Tubed noodles baked with tomato sauce and Italian cheeses

PENNE RUSTICA Tubed noodles with Marinara sauce and sautéed vegetables

SCELTA DI PASTA Choice of Spaghetti, Penne, or Fettuccine pasta with choice of Marinara, Alfredo, Aglie e Olio, or Bolgnese Meat Sauce

LASAGNA AL FORNO Layers of homemade pasta with Bolognese & Marinara sauce (add \$25)

Entrées

One 3oz piece per guest:

POLLO FRANCESE Lightly breaded chicken breast

PARMIGIANA CHICKEN OR EGGPLANT

SALMON GRIGILA Topped with oven roasted tomatoes, capers in lemon white wine sauce (add \$25)

Three 1oz pieces per guest:

SCALOPPINI OF CHICKEN GROTTO Pan seared with scallions, mushrooms in a white wine sauce

SCALOPPINI OF CHICKEN MARSALA Sautéed with mushrooms in Marsala Wine sauce

SCALOPPINI OF VEAL KICKERILLO Parmesan encrusted veal, mushrooms in lemon white wine sauce (add \$25)

Antipasti Platter

Serves 25 people for \$75.00

ASSORTMENT OF DOMESTIC AND IMPORTED CHEESES

CAROTA ARROSTIRE Hearth-roasted sliced carrots

FAGIOLINI Sautéed green beans, roasted red peppers, garlic

PEPERONI MOLLIKA Oven-roasted red bell peppers, Italian breadcrumbs

GENOA SALAMI & KALAMATA OLIVES Thin-sliced salami, imported olives

Accompaniments and Add On's

Serves 10 people

SAUTÉED SPINACH 26

GREEN BEANS 28

ROASTED POTATOES 20

GRILLED VEGETABLES 20

20 OZ. OF DICED CHICKEN 20

10 JUMBO SHRIMP 25

10 MEDIUM MEATBALLS 22

Beverages

ICED TEA (1 GAL) 14

FRESH LEMONADE (1 GAL) 25



ENJOY AUTHENTIC ITALIAN CUISINE WITH A VARIETY OF SALADS, ENTRÉES AND MADE-FROM-SCRATCH PASTAS, IN THE COMFORT OF YOUR OWN HOME OR OFFICE.

OUR CHEF WILL PREPARE FAMILY SIZED MEALS THAT MAKE PARTY PLANNING EASY AND FUN!

All family-style Packages include:

ASSORTMENT OF BREAD AND OIL

PARMESAN CHEESE

BISCOTTI AND TRE-COLORE SUGAR COOKIES

DISPOSABLE SERVING UTENSILS

DISPOSABLE PLATES & SILVERWARE ROLLS FOR EACH GUEST

Package One | Serves 10 people | \$150

PLEASE SELECT:

1 HALF PAN OF SALAD

1 HALF PAN OF PASTA

1 HALF PAN OF ENTRÉE

Package Two | Serves 20 people | \$300

PLEASE SELECT:

1 FULL PAN OF SALAD

2 HALF PANS OF PASTA

1 FULL PAN OF ENTRÉE