

Party Package

Menu 2

\$85 PER PERSON

Minimum of 20 People

SUNDAY- FRIDAY

DINNER

SATURDAY Till 3PM

PRICE INCLUDES:

Soda, Tea, & Coffee

ADDITIONAL CHARGES:

Liquor, Taxes, & Gratuity

20% Wait Staff

5% Maitre'd

3.5% Credit Card Fee

APPETIZER

Select 2

CAVATELLI BOLOGNESE

Classic Meat Ragu, Veal, Pork, Beef

LITTLE NECK CLAMS

Oreganato or Casino

GRILLED ARTICHOKE (GF)

*Roasted Peppers & Zucchini &
Asparagus Sweet Balsamic Glaze*

FUSILLI FILETTO DI POMODORO

Light Tomato Sauce, Basil, Onion

BAKED CHICKEN EMPANADA

*Pulled Chicken, Roasted Tomatillo
Bell Peppers, Avocado Aioli*

IMPORTED BURRATA

*Heirloom Tomato, Roasted
Peppers, Soppressata, Baby
Arugula, Balsamic Drizzle*

SALADS

Select 2

GAIL'S GRILLED PEACH OR PEAR

*Bibb Lettuce, Blue Cheese,
Candied Walnuts, Hazelnut
Vinaigrette*

GRASSO'S SEASONAL SALAD

Seasonal Prep

CLASSIC CAESAR

*Romaine, Toasted Herb
Croutons, Parmesan Crisps*

HOUSE SALAD

*Mesclun Greens, Red Onion,
Roasted Beets, House
Vinaigrette*

ENTREE

Select 5

GRILLED FILET MIGNON (MARKET PRICE)

*Black Truffle Butter,
Yukon Gold Mash Potatoes,*

NEW ZEALAND LAMB CHOPS

*Panko Encrusted, Roasted Shallot
Cabernet Demi-Glaze, Yukon
Gold Mash Potatoes*

ORGANIC CHICKEN

Chef's Prep or Traditional

SHRIMP ENTREE

*Oregonata, Scampi, Parm, Francaise,
Fresh Tomato Tarragon, or Seasonal Prep*

CHIPOTLE MAPLE SHORT RIBS

*Yukon Gold Mash Potatoes
Vegetable Medley*

ZUCCHINI LINGUINE (VEGAN & GF)

Seasonal Prep

PORK CHOP MILANESE OR STUFFED

*Asp Parm, San Gimignano,
Semi Freddo or Seasonal Prep*

GRILLED ATLANTIC SALMON

Quinoa salad with Roasted Beets

FILET OF BRANZINO

*Skin on Filet, Fried Capers, Oven
Roasted Tomatoes, Basmati
Rice, Sauteed Spinach*

AHI TUNA / HALIBUT / SWORDFISH (MARKET PRICE)

DESSERTS

WHITE CHOCOLATE BREAD PUDDING

Creme Anglaise

TIRAMISU

*Ladyfingers Soaked in
Espresso, Kahlua, Marscapne,
Chocolate*

NEW YORK STYLE CHEESECAKE

Cream Cheese, Graham Cracker Crust

TRIPLE CHOCOLATE MOUSE CAKE

*Chocolate Mousse, Chocolate
Cake, Chocolate Mousse*

TARTUFO

*Vanilla & Chocolate Gelato,
filled with Nuts and Cherry,
Dipped in Chocolate*

Baker on Premise

(Market Price)

COCONUT CAKE / CARROT CAKE / FLOULESS CAKE

Cookie Platter will be provided if bringing in Cake.

WWW.GRASSOSRESTAURANT.COM 631-367-6060