



*la griglia*<sup>®</sup>

PRIVATE DINING

2817 WEST DALLAS STREET • HOUSTON TX 77019

[lagrigliarestaurants.com](http://lagrigliarestaurants.com)

# TERMS & CONDITIONS

## **MENU SELECTION**

Enclosed you will find complete menu selections for large parties. La Griglia is happy to work with you on any special menu request that you may have. We ask that you finalize your menu selections at least ten business days in advance of your event.

## **PRICING**

All prices are per person unless otherwise specified. Sales tax of 8.25% will be added to all parties not presenting a tax exempt certificate. Menus are not inclusive of banquet fee, gratuity, or sales tax. We have a \$2 per person cake cutting fee. Additional charges may be added for miscellaneous items such as equipment rental, bartender fees and linen. **If you are reserving a room outside of normal business hours, there is a \$500 room rental fee for every hour reserved before opening or after closing.**

## **DECORATIONS**

We will be happy to assist you in all of your decorating or floral needs for rehearsal dinners, anniversaries, birthdays, retirement parties and other special events. All decor must be approved prior to arrival.

## **ENTERTAINMENT**

Entertainment must be pre-approved by the restaurant. La Griglia reserves the right to refuse any such entertainment if deemed inappropriate for the atmosphere of the restaurant.

### **TV FLAT PANEL 75**

### **BARTENDER 175 (per bar)**

Required for receptions and cash bar events with 25 guests or more. Cash bar not available for groups larger than 60 (max reception size for smaller room).

## **PAYMENT**

Unless prior arrangements have been made, payment is due in full the day of the function. La Griglia accepts cash, credit cards. No separate checks.

## **GUARANTEES**

La Griglia requires a guaranteed number of guests 5 business days prior to the event. This number represents the minimum billing and may not be adjusted after that date.

## **RESPONSIBILITIES**

La Griglia does not assume responsibility for damage or loss of items left unattended.

**If you have any questions or would like to discuss other menu options, please call the Sales & Event Manager at 346.502.3991.**

# ROOM DESCRIPTIONS

## **CINEMA**

**60 Seated With Semi-Private Foyer Space | 40 With Doors Closed | 100 Reception**

Located on our second floor, the Cinema boasts classic, rich, wood walls with marble accents and elegant floor to ceiling curtains. The modern crystal chandeliers enhance the opulence of its working wine wall. The Cinema, when joined with our semi-private foyer, can seat up to 60 guests. For more private events, we can seat 40 guests with the glass partition closed.

## **ELEGANTE**

**30 Seated | 60 Reception**

Located on the second floor the Elegante features a unique chandelier that runs the length of the ceiling, reflecting light throughout the sleek, modern space. Double glass doors open to a private balcony allowing views of The Courtyard below. With tables draped in crisp white linens, and stylish leather-backed chairs, the Elegante is perfect for a variety of functions.

## **SEGRETO**

**14 Seated**

Located on the second floor our secluded Segreto offers boardroom style seating with elegant marble finishes. Segreto is tucked behind our wine walls giving the illusion of a secret room.

## **LE SECONDI**

**110 Seated | 150 Reception**

Le Secondi gives you exclusive use of the entire second floor. Combining all the beautiful details and features that make the upstairs spaces unique, Le Secondi provides a La Griglia experience to be envied.

## **SALA ESECUTIVO**

**8 Seated**

Located on our first floor, Sala Esecutivo offers boardroom-style seating for 8. This intimate space surrounds you with exquisite wine varietals and offers an exclusive view of the restaurant through its floor to ceiling glass doors.

## **THE COURTYARD**

**80 Seated | 150 Reception**

Be seated amongst our large, live oak trees with luscious green vines and florals, in The Courtyard. Dazzling string lights create welcoming warm light, while the waterfall's trickling, tickles the ear. Featuring a built-in bar, The Courtyard is ready to host your next event and is perfect, year-round, for a variety of functions.

# HORS D'OEUVRES

*Minimum order of 25 per selection. Priced per piece.*

## **Beef Wellingtons**

with Horseradish Sauce 4.75

## **Beef Tenderloin & Gorgonzola**

on Yukon Potato Chip 4.75

## **Bacon Wrapped Firecracker Shrimp**

5

## **Veal Tartar Crispy Potato**

6

## **House Cured Salmon**

with crème fresh on crispy baguette 4.5

## **Tomato & Mozzarella Skewers**

3.5

## **Roasted Tomato & Goat Cheese Purses**

4

## **Prosciutto Melon & Mozzarella Skewers**

4.25

## **Tomato & Prosciutto Bruschetta**

with Balsamic 3.75

## **Mini Crab Cakes**

6

## MINIATURE DESSERTS

*Minimum order of 25 per selection. Priced per piece*

## **Key Lime Pie**

5

## **Berry Cassata**

5

## **Tiramisu**

5

## **Hazelnut Chocolate Torte**

5

## **Strawberry Mascarpone Cheesecake**

5

## DISPLAYED PIZZAS

*Quantities will be preselected. All pizzas are priced a la carte.*

## **Margherita Pizza**

## **Peperoni Pizza**

## **Tartufo Pizza**

# LUNCH MENU

*Parties greater than 20 guests will be required to select a pre-set menu. Lunch menu is available until 3pm.*

## FIRST COURSE

**Caesar Salad**

**Tomato Bisque**

## ENTRÉE COURSE

*(Select 3)*

**Piselli Salad**

Bib & Little Gem Lettuce, Mint Leaves, Basil, Romano Cheese, Green Peas,  
Prosciutto di Parma, Robiola Vinaigrette

**Chicken Peperonata**

Lightly Breaded and Pan Seared Chicken Breast topped  
with Peperonata Sauce and Goat Cheese

**Pansoti alla Pescatora**

Pasta with a Creamy Seafood Filling

**Salmon Paillard**

Thin Salmon Filet served with Mixed Greens

## FAMILY STYLE SIDES

**Broccolini & Roasted Potatoes**

## DESSERT COURSE

**Italian Cookies Served Family Style**

***45 per person***

Price includes non-alcoholic beverages (Soda, iced tea, regular and decaf coffee).

A surcharge may apply to additional options per course.

All menus and pricing are subject to change. Menus are not inclusive of banquet fee, gratuity, or sales tax.

All guests with dietary restrictions will be accommodated with customized courses at the time of the event.

# LUNCH MENU UPGRADES

*Upgrades can be selected in replacement of an item on the pre-set lunch menu.  
Each upgrade will increase the per person menu price.*

## APPETIZER COURSE

**Lobster Bisque**

+5

**Burrata di Puglia**

+8

## ENTRÉE COURSE

**6oz Filet Mignon**

+20

**Veal Piccatine**

Scallopine Veal with a Butter Sauce

+10

**Short Rib Cappelletti**

Short Rib filled Cappelletti Pasta with Prosciutto di Parma,  
Green Peas, Fresh Sage, Beurre Limon

+5

**Flounder Picatta**

+12



# DINNER MENU

*80 per person*

## FIRST COURSE

*(select 2)*

**Baby Gem Caesar | Autumn Salad | Misticanza Salad**

## ENTRÉE COURSE

*(select 3)*

**6oz Filet | Flounder Picatta | Chicken Peperonata**

## FAMILY STYLE SIDES

*(select 2)*

**Sauteed Broccolini | Nonna Potatoes | Funghi Arrosto**

**Sweet Corn Polenta | Swiss Chard**

## DESSERT

*(select 2)*

**Strawberry Mascarpone Cheesecake | Hazelnut Chocolate Torte | Key Lime Tart**

***80 per person***

Price includes non-alcoholic beverages (Soda, iced tea, regular and decaf coffee).

A surcharge may apply to additional options per course.

All menus and pricing are subject to change. Menus are not inclusive of banquet fee, gratuity, or sales tax.

All guests with dietary restrictions will be accommodated with customized courses at the time of the event.

# DINNER MENU UPGRADES

*Upgrades can be selected in replacement of an item on the pre-set dinner menu.  
Each upgrade will increase the per person menu price.*

## APPETIZER COURSE

*Optional appetizer course (served prior to 1st Course)*

**Lobster Bisque**

+ 7

**Shrimp & Crab Cheesecake**

+ 12

**Tomato Bisque**

+ 5

**Burrata di Puglia**

+ 17

## ENTRÉE COURSE

**8oz (or 10oz) Filet**

+ 10/14

**16oz Veal Chop**

+ 16

**6oz Red Snapper "La Griglia"**

+ 8