

# PRIVATE DINING



## **HOUSTON**

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[GrottoRestaurants.com](http://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 style.

## BUYOUTS

Restaurant capacity available for buyout.



**BOOKING AN EVENT:** A 25% deposit is required to reserve a private room for your event. There are no holds. Note: Deposit is non-refundable.

**BANQUET MENU PRICING:** Banquet menu pricing ranges from \$34 to \$62 per person. Vegetarian, gluten-free and customized menus are available upon request.

**THE PICCOLI PIATTI MENU:** This is our unique appetizer 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 five (5) 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 additional \$6 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 Kickerillo:** Parmesan-cruste veal scaloppini, mushrooms and white wine sauce

**Beef Tenderloin:** Medallions of beef in a Barolo wine sauce  
(add \$12 per person)

**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

**34 per guest for lunch**

(Includes Miniature Mezzanotte – 1 per person)

**44 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 additional \$6 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 Kickerillo:** Parmesan-cruste veal scaloppini, mushrooms and white wine sauce

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

**Snapper Siciliano:** Capellini-cruste, 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 iced tea, soft drinks and coffee

**54 per guest**

## SICILY MENU

Guests select one option per course at the time of the event

### INSALATA O ZUPPA

**Grotto Italian Salad**

**Caesar Salad**

**Tomato Basil Soup**

### PRANZO

**Ravioli alla Vodka**

Homemade four-cheese ravioli

**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

**45 per person**

# NAPLES MENU

Guests select one option per course at the time of the event

## INSALATA O ZUPPA

**Caesar Salad**

**Grotto Salad**

**Tomato Basil Soup**

**Bisque**

## PRANZO

**Pollo Francese**

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

**Veal Kickerillo**

Parmesan-cruste scaloppine, mushrooms, lemon, fettuccine Alfredo

**Snapper Siciliano**

Capellini-cruste, roma tomatoes, garlic, shrimp sauce, green beans, jumbo lump crabmeat

## PANE

Italian bread and focaccia

## DOLCE

**Tiramisu**

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

**Strawberry Cassata**

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

## BEVI

Fresh-brewed iced tea, soft drinks and coffee

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

**51 per person**

## ROME MENU

Guests select one option per course at the 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

**Ravioli alla Vodka**

Homemade four-cheese ravioli

**Veal Kickerillo**

Parmesan-crusting 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

**62 per person**

## PICCOLI PIATTI

### APPETIZERS

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

<b>Mini Meatballs:</b> Served with marinara	2.50 per piece
<b>Mini Bruschetta:</b> Tomatoes, garlic and basil	1.50 per piece
<b>Stuffed Mushrooms:</b> Italian sausage with melted cheese	2.50 per piece
<b>Tomato Caprese Skewers:</b> Tomato, basil and cheese	2.00 per piece
<b>Antipasti Skewers:</b> Salami, olive and cubed cheese	2.50 per piece
<b>Salmon Carpaccio:</b> Toast point with smoked salmon, fennel and capers	3.00 per piece
<b>Jumbo Shrimp Wrapped in Prosciutto</b>	3.25 per piece
<b>Asparagus Spears Wrapped in Prosciutto</b>	3.00 per piece
<b>Crispy Raviolis:</b> Lightly breaded, four cheese	2.00 per piece
<b>Calamari</b>	3.50 per person
<b>Crocchette di Patate:</b> Mini potato cakes with goat cheese and marinara	3.00 per piece
<b>Spiedini di Manzo con Pomodoro:</b> Mini spiedini beef skewers	3.50 per person
<b>Mini Romano Panini</b>	6.00 per person
<b>Scampi Grotto</b>	3.00 per piece

### ANTIPASTI PLATTERS

Option 1: Table platters at \$18 each, serves 6-8 people  
Option 2: Displayed 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

<b>Profiteroles</b>	2.50 each
<b>Strawberry Cassata</b>	3.75 each
<b>Mezzanotte Chocolate Cake</b>	3.75 each
<b>Key Lime Pie</b>	3.75 each
<b>Grotto's New York-Style Cheesecake</b>	3.75 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

**32**  
per person

## ALBA BREAKFAST BUFFET

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

Blueberry muffins

Banana muffins

Assorted fruit

### BEVI

Fresh-squeezed orange juice

Hot tea

Decaffeinated and regular coffee

Milk

**15**  
per person

### **MATTINA PLATED BREAKFAST MENU**

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

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

**28**  
per person

## BEVERAGE MENU

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

Groups of 30 people and above require one bartender at a flat rate of \$150

Groups of 75 and above require at least two bartenders at a flat rate of \$300

### 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

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### 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

#### **Gin**

Hendrick's  
Waterloo

#### **Cognac**

Rémy Martin VSOP

#### **Other**

Grand Marnier