



*la griglia*<sup>®</sup>

PRIVATE DINING

2817 WEST DALLAS STREET • HOUSTON TX 77019

[lagrigliarestaurant.com](http://lagrigliarestaurant.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. Outside desserts or specialty cakes may be allowed at the restaurants discretion with a fee of \$5 per person. Please discuss plans to bring outside bakery items with the sales manager prior to arrival. 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 \$1,000 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.

La Griglia has stair only access. If a guest has any special needs or accommodation requirements, please contact the sales manager at 346.502.3991.

**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**

**50 Seated With Semi-Private Foyer Space | 40 With Doors Closed | 75 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 50 guests. For more private events, we can seat up to 40 guests with the glass partition closed.

## **ELEGANTE**

**30 Seated | 40 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**

**12 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**

**90 Seated | 120 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**

**64 Seated | 120 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

## PASSED HORS D'OEUVRES

*Minimum order of 25 per selection*

*Priced per piece*

### **Bistecca alla Fiorentina**

Woodfire seared Strip Steak, Chimichurri,  
Crispy Potato Chip 6

### **Bacon Wrapped Firecracker Shrimp 5**

### **Veal Tartare on Crispy Potato Chip 6**

### **Smoked Salmon & Cucumber**

Crème fraîche 5

### **Prosciutto Melon & Mozzarella Skewers 4**

### **Caviar Blini**

Crème fraîche 8

### **Pear & Apple Bruschetta**

Honeycrisp Apples & Bosc Pears,  
Italian Vinaigrette 5

## DISPLAYED PIZZAS

*Quantities will be preselected.*

*All pizzas are priced a la carte.*

### **Margherita Pizza**

### **Peperoni Pizza**

### **Tartufo Pizza**

## MINIATURE DESSERTS

*Minimum order of 25 per selection.*

*Priced per piece*

### **Key Lime Pie 5**

### **Tiramisu 5**

### **Hazelnut Chocolate Torte 5**

### **Strawberry Mascarpone Cheesecake 5**

### **Sundried Tomato Bruschetta**

Goat cheese, sundried tomato tapenade 4

### **Pancetta Wrapped Dates**

Bourbon maple glaze 5

### **Blue Cheese Ruote**

Blue cheese, honey, puff pastry 4

### **Arancini**

Mushroom, truffle 4

### **Wagyu Meatballs 4**

### **Lamb Lollipops**

Chimichurri 8

## DISPLAY STATIONS

### **Shrimp Cocktail 5**

### **Caviar Display** MKT Price

Chopped egg yolks, egg white,  
creme fraiche, red onion

*Available for all party sizes. Please inquire  
with the sales manager if you are interested  
in this item as pricing and availability  
is subject to change.*

## CHARCUTERIE DISPLAY

*15 per person*

**Assorted cheese, salumi,**

**berries, spreads**

# LUNCH MENU

*Parties greater than 14 guests will be required to select a pre-set menu. Lunch menu is available until 3pm.*

## FIRST COURSE

**Caesar Salad**

## ENTRÉE COURSE

*(Select 3)*

### **Chicken Peperonata**

Parmigiano Reggiano Crusted Chicken,  
Sweet Pepper Stew, Goat Cheese

### **Pappardelle Bolognese**

### **Alaskan King Salmon**

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.  
Substitutions will increase the total per person menu price for each guest guaranteed,  
not only those who order the upgraded item.*

## FIRST COURSE

**Lobster Bisque** +5

**Bufalo Mozzarella Caprese** +8

## ENTRÉE COURSE

**8oz Filet**

Barolo Demi Glace +20

**Veal Piccatine**

Scallopine of Veal alla Genovese +10

**Short Rib Cappelletti**

Short Rib filled Cappelletti Pasta, Prosciutto di Parma,  
Green Peas, Fresh Sage, Beurre Limon +5

**Flounder Piccata**

Pantelleria Capers, Parsley, Beurre Blanc +12

## SIDES

**Nonna Potatoes** +2

**Funghi Arrosto** +2

**Sweet Corn Polenta** +2

## DESSERTS

**Strawberry Mascarpone Cheesecake** +5

**Hazelnut Chocolate Torte** +5

# DINNER MENU

*Parties greater than 14 guests are required to pre-set a menu.*

## FIRST COURSE

*(select 2)*

**Baby Gem Caesar | Autumn Salad | Cetriolo Salad**

## ENTRÉE COURSE

*(select 3)*

**8oz Filet Barolo Demi Glace | Flounder Piccata | Free Range Hen**

## FAMILY STYLE SIDES

*(select 2)*

**Sautéed Broccolini | Nonna Potatoes | Funghi Arrosto**

**Sweet Corn Polenta | Sautéed Spinach**

## DESSERT

*(select 2)*

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

***80 per person***

The following vegetarian options can be added to the menu upon request. Please select one.

**Rigatoni Straciatella**

**Pasta Primavera**

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

A surcharge may apply to additional options per course.

Menu listed above is applicable to parties with a maximum of 60 guests. Parties of 61 or greater are asked to select one first course option, two entrees, and one dessert to best facilitate service.

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.  
Substitutions will increase the total per person menu price for each guest guaranteed,  
not only those who order the upgraded item.*

## APPETIZER COURSE

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

**Shrimp & Crab Cheesecake + 12**

**Taleggio Cuscini + 7**

**Baked Tagliatelle**  
(French Served) + 6

## FIRST/ SALAD COURSE SUBSTITUTIONS

**Lobster Bisque +7**

**Bufala Caprese +9**

## ENTRÉE COURSE

**16oz Ribeye + 16**

**6oz Red Snapper “La Griglia” + 8**

**Lamb Chops + 18**

## ADDITONAL SIDES

*(can be added as a 3rd option)*

**Sauteed Broccolini + 3**

**Funghi Arrosto + 3**

**Sweet Corn Polenta + 3**

**Sauteed Spinach + 3**

**Amatriciana Rigatoni + 4**

**Asparagus Risotto + 4**