



BUONE FESTE!

PRIVATE HOLIDAY EDITION



Anotto[®]



THE ULTIMATE HOLIDAY EXPERIENCE

CURATED HOLIDAY MENUS

Allow our Chef to create a custom menu curated especially to your taste this holiday season.

FESTIVE DÉCOR & DETAILS

Elevate your celebration with elegant holiday décor. From custom linens to dazzling centerpieces and fresh florals, we'll handle the details that make your event shine.

INTERACTIVE ELEMENTS

Engage your guests with memorable experiences. Add cocktail-making classes, wine or spirit tastings, or chef-led culinary demonstrations to create a unique and interactive gathering.

HOLIDAY RECEPTIONS

Choose from passed hors d'oeuvres, stunning displays, full reception style events, or start your evening with a cocktail hour before transitioning to a seated dinner.

ENHANCEMENTS & RENTALS

Need A/V equipment, photo booths, or entertainment? We'll coordinate the details to ensure your event runs smoothly and leaves a lasting impression.

HOLIDAY CATERING

Celebrate anywhere with our seasonal catering packages. Available for pickup or delivery to your home or office.

PARTING GIFTS & STOCKING STUFFERS

Delight your guests with fully customizable takeaway gifts! Whether it's our signature Fertitta Olive Oil, homemade cookies, Landry's Gift Cards, or something entirely unique. Add your logo, personalize the packaging, and send guests home with something truly memorable.

THE LIQUID CHEER

Greet your guests in style with a custom Signature Cocktail, crafted around your favorite spirit or flavor. We'll shake (or stir) up something unforgettable plus a matching Mocktail so everyone can join the fun.

Top it all off with a Champagne toast, because nothing says "holiday magic" like bubbles, baubles, and a whole lot of cheer.



TAILORED WINE EXPERIENCES

Enhance your private dining experience with custom wine pairings tailored to your group's unique tastes and preferences. Whether you're looking for a fully curated pairing menu or wish to explore selections from our extensive wine list, our team is here to help you create the perfect complement to your meal.

Whether you're celebrating a special occasion or simply seeking a more memorable dining experience, our custom wine pairings offer a journey through distinctive regions, exceptional producers, and thoughtful pairing philosophies. From selecting the perfect bottles to complement your meal to discovering hidden gems from our extensive wine list, each pour becomes part of a shared story, bringing depth, connection, and character to the table.



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, 25 guests seated and 30 guests reception style.

THE ALMAFI ROOM

The Amalfi Room is able to accommodate groups of up to 50 guests with a buffet, 60 guests seated and 80 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 150 guests reception style.

SEMI-PRIVATE SPACE: Seating for 10 to 20 together or up to 30 split up at two tables.

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: 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.

Menus are not inclusive of banquet fee, gratuity, or sales tax.

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.

DECOR: All outside decor must be approved prior to your event.

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. Served with chicken and/or sausage

RIGATONI AGLIO E OLIO: Large tubed pasta, olive oil, garlic

WILD MUSHROOM RISOTTO: Garlic, wild mushrooms

RAVIOLI ALLA VODKA: Homemade four-cheese ravioli

VEGETABLE PLATTER: (Choice of Two) Green beans, sautéed broccoli or roasted potatoes

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
Veal Kickerillo: Parmesan-cruste veal scaloppini, mushrooms and white wine sauce

CHICKEN GROTTO: Sautéed chicken scaloppine, mushrooms, white wine sauce

SALMON GRIGLIA: Grilled shrimp, roasted tomatoes, mushrooms, caper lemon white wine sauce
(add \$5 per person)

BEEF TENDERLOIN: Medallions of beef in a Barolo wine sauce
(add \$12 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

39 PER GUEST FOR LUNCH

(Includes Miniature Mezzanotte – 1 per person)

49 PER GUEST FOR DINNER



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

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 GROTTTO: 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

PENNE AMATRICIANA: San Marzano tomatoes, sweet onion, pancetta

FETTUCCINE ALFREDO: Fettuccine in a creamy Alfredo sauce

RIGATONI AGLIO E OLIO: Large tubed pasta, olive oil, garlic

PENNE AL FORNO: Baked penne, Italian cheese, tomato sauce. Served with chicken and sausage

RAVIOLI ALLA VODKA: Homemade four-cheese ravioli

VEGETABLE PLATTER: Green beans, sautéed broccoli or roasted potatoes

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 GROTTTO: 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

59 PER GUEST

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





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

55 PER PERSON

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



NAPLES MENU

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

INSALATA O ZUPPA

CAESAR SALAD

GROTTO SALAD

TOMATO BASIL SOUP

LOBSTER BISQUE SOUP

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

59 per person

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



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 SOUP

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

69 PER PERSON

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



PICCOLI PIATTI



APPETIZERS

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

MINI MEATBALLS: Served with marinara	3.00 per piece
MINI BRUSCHETTA: Tomatoes, garlic and basil	2.00 per piece
STUFFED MUSHROOMS: Italian sausage with melted cheese	3.00 per piece
TOMATO CAPRESE SKEWERS: Tomato, basil and cheese	2.50 per piece
ANTIPASTI SKEWERS: Salami, olive and cubed cheese	3.00 per piece
SALMON CARPACCIO: Toast point with smoked salmon, fennel and capers	3.50 per piece
JUMBO SHRIMP WRAPPED IN PROSCIUTTO	3.75 per piece
ASPARAGUS SPEARS WRAPPED IN PROSCIUTTO	3.50 per piece
CRISPY RAVIOLIS: Lightly breaded, four cheese	2.50 per piece
CALAMARI: Fried squid served with marinara sauce	4.00 per piece
CROCCHETTE DI PATATE: Mini potato cakes with goat cheese and marinara	3.50 per piece
SPIEDINI DI MANZO CON POMODORO: Mini spiedini beef skewers	4.00 per piece
MINI ROMANO PANINI: Served with chicken, pesto sauce and mozzarella cheese	6.50 per piece
SCAMPI GROTTO: Shrimp, mushrooms, garlic, white wine, lemon	3.50 per piece

ANTIPASTI PLATTERS

Option 1: Table platters at \$20 each, serves 6-8 people
Option 2: Displayed platter at \$77, 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 \$15 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

PROFITEROLES	3.00 each
STRAWBERRY CASSATA	4.00 each
MEZZANOTTE CHOCOLATE CAKE	4.00 each
GROTTO'S NEW YORK-STYLE CHEESECAKE	4.00 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

39 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

17 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

34 PER PERSON

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



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

\$15

VODKA

Absolut
Skyy
Stolichnaya
Tito's Handmade

GIN

Beefeater
Bombay
Tanqueray
Citadelle

RUM

Bacardi
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

\$16

VODKA

Grey Goose
Ketel One

TEQUILA

Don Julio Blanco
Ambhar Reposado
Patrón Silver

RUM

Bacardi 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

DIAMOND

\$17

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

COGNAC

Rémy Martin VSOP

GIN

Hendrick's
Waterloo

OTHER

Grand Marnier