



## 2016 Catering Menu Package 2

134 Main Street Cold Spring Harbor

631-367-6060  
www.grassosrestaurant.com

Sunday – Friday Dinner  
Saturday 3pm  
\$58 per Person

Price includes Soda  
Coffee & Tea

Additional charges  
Liquor, Tax  
Gratuity  
(20% Wait Staff  
&  
3% Maitre'd)

Minimum of 20 People

### Appetizers

select 2

#### Cavatelli Bolognese

Classic Meat Ragu Veal, Pork, Beef

#### Little Neck Clams

Oreganata or Casino

#### Fusilli Filetto Di Pomodoro

Light Tomato Sauce, Basil, Onion

#### Penne Alla Vodka

Light Tomato Sauce, Touch of Cream

#### Grilled Shrimp

Prep Chefs Choice

#### Burrata

Heirloom Tomato, Roasted Peppers  
Soppresata, Baby Arugula, Balsamic Drizzle

#### Zucchini Linguine

Chefs Prep

### Salads

select 2

#### House Salad

Mesclun Greens, Red Onion, Roasted Beets  
House Vinaigrette

#### Roasted Beet Salad

Chefs Prep

#### Gail's Grilled Pear or Peach

Bibb Lettuce, Blue Cheese, Candied Walnuts  
Hazelnut Vinaigrette

#### Classic Caesar

Romaine, Toasted Herb Croutons  
Parmesan Crisp

### Entrees

select 5

#### Shrimp Scampi

White Wine, Garlic, lemon, Seasoned Breadcrumbs  
Saffron Risotto

#### Organic Chicken

1/2 Roasted Chicken  
Chefs Prep

#### Grilled Black Angus Sirloin Steak

Black Truffle Butter  
Yukon Gold Mashed Potatoes, Vegetable Medley

#### Filet of Branzino

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

#### Pork Chop Milanese or Stuffed

Asp Parm, San Gimignano or Castagna

#### New Zealand Lamb Chops

Pistachio Encrusted, Roasted Shallot Cabernet  
Demi-Glace, Yukon Gold Mashed Potatoes

**Grilled Atlantic Salmon**  
Quinoa Salad with Roasted Beets

### Dessert

Select 1

**New York Style Cheese Cake**  
Cream Cheese, Graham Cracker Crust  
**White Chocolate Bread Pudding**  
Crème Anglaise

**Triple Mousse Cake**  
Chocolate Mousse, Chocolate Cake & Chocolate Ganache  
**Tiramisu**  
Ladyfingers soaked with Espresso, Kahlua, Mascarpone, Chocolate