



2016 Catering Menu Package 1

134 Main Street Cold Spring Harbor

631-367-6060

www.grassosrestaurant.com

Mon - Sat Lunch
Sun - Thurs Dinner
\$38 per Person

Price includes Soda
Coffee & Tea

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

Minimum of 20 People

Pasta *select 2*

Cavatelli Bolognese

Classic Meat Ragu Veal, Pork, Beef

Penne Alla Vodka

Light Tomato Sauce, Touch of Cream

Fusilli Filetto Di Pomodoro

Light Tomato Sauce, Basil, Onion

Salads *select 2*

Gail's Grilled Peach or Pear (Seasonal)

Bibb Lettuce, Blue Cheese, Candied Walnuts

Hazelnut Vinaigrette

House Salad

Mesclun Greens, Red Onion, Roasted Beets

House Vinaigrette

Classic Caesar

Romaine, Toasted Herb Croutons

Parmesan Crisp

Entrees *select 5*

Grilled Atlantic Salmon

Chefs Prep

Fish of Day

Chefs Prep

Chicken

Parmigiano, Paillard, or San Gimignano

Veal Scaloppini

Parmigiano, Saltimbocca, or Gardenere

Grilled Black Angus Sirloin Steak +8 per Order

Yukon Gold Mashed Potatoes

Vegetable Medley

Zucchini Linguine

Chefs Prep

Grilled Filet Mignon + 12 per Order

Black Truffle Butter, Yukon Gold Mashed Potatoes

Vegetable Medley

Dessert *Select 1*

New York Style Cheesecake

Cream Cheese, Graham Cracker Crust

Triple Chocolate Mousse Cake

Chocolate Mousse, Chocolate Cake & Chocolate Ganache

White Chocolate Bread Pudding

Crème Anglaise

Tiramisu

Ladyfingers soaked with Espresso, Kahlua

Mascarpone, Chocolate

* cooked To Order *This menu item consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions..