



2016 Catering Menu Sunday Brunch

134 Main Street Cold Spring Harbor

631-367-6060
www.grassosrestaurant.com

Sunday 12 - 3

\$38 per Person

Price includes Soda, Coffee & Tea Mimosa, Champagne Punch
Additional charges Liquor, Tax Gratuity (20% Wait Staff & 3% Maitre'd)
Minimum of 20 People

Hors d'Oeuvres Passed Butler Style

Pigs in the Blanket

Assorted Crostini's

Varietal Pizzas

Salmon Crepe

First Course

Season Fruit Plate

Entrees

select 5

Greek Omelet
Spinach, Tomato
Onion, Feta Cheese

Fish of Day
Chefs Prep

Classic Caesar with Grilled Chicken
Romaine, Toasted Herb Croutons
Parmesan Crisp

Gail's Grilled Peach or Pear
with Grilled Salmon
Bibb Lettuce, Blue Cheese, Candied Walnuts
Hazelnut Vinaigrette

Crab Meat Mornay Omelet
Swiss & Fontina Cheese
Cayenne Pepper

Zucchini Linguine
Chefs Prep

Baby Kale Salad with
Grilled Salmon
Chefs Prep

Apple Wood Bacon Omelet
Chefs Prep

Cavatelli Bolognese
Classic Meat Ragu Veal, Pork, Beef

French Toast
Homemade Kosher Challah Bread
Powdered Sugar, Warm Maple Syrup

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..