



# 2012

# Catering

# Menu

1644 Country Club Plaza Dr., St. Charles MO 63303

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[www.grappagrill.com](http://www.grappagrill.com)



# APPETIZER BUFFET

*Minimum of 20 guests*

**Choice of 3 (\$8.99pp) Choice of 5 (\$12.99pp)**

Cannelloni Bites (3)  
Southwest Tortilla Firecrackers (2)  
Vegetable Spring Rolls (3)  
Nacho Cheese Raviolis (3)  
Honey Barbeque Meatballs (3)  
Breaded Chicken Drumsticks (3)  
Buffalo Chicken Wings (3)

Toasted Ravioli (3)  
Crab Rangoon (3)  
Lobster Rangoon (3)  
Popcorn Shrimp (12)  
Chicken Tenders (2)  
Mozzarella Sticks (2)  
Potato Skins (2)

# COLD PARTY TRAYS

*All Trays are designed to serve 20-25 guests*

## **Cheese and Summer Sausage (\$46)**

A lavish display of Smoked Gouda, Pepper Jack, Swiss and Cheddar Cheeses with assorted crackers

## **Fresh Fruit Display (\$28)**

Fresh cut honeydew, cantaloupe and pineapple garnished with seasonal berries

## **Cheese and Fruit (\$42)**

Smoked Gouda, Pepper Jack, Swiss and Cheddar Cheeses surrounded by fresh cut honeydew, cantaloupe and pineapple

## **Shrimp Cocktail (Market Price)**

Three dozen succulent jumbo shrimp served with spicy cocktail sauce

## **Vegetable (\$32)**

Broccoli, baby carrots, celery sticks, sweet peppers and artichoke hearts with a ranch dipping sauce.

## **Sweet House Roll Sandwiches (\$14 per dozen)**

Our Signature dinner rolls filled with your choice of ham, turkey, roast beef or chicken salad.

## **Antipasto Platter (\$48)**

Assorted cheeses, sliced pepperoni, olives, sweet gherkins, sliced pepperoncinis, sausage and assorted crackers

## **Cookies and Brownies (\$32)**

Fresh baked chocolate chip and macadamia nut cookies with fresh homemade brownies

Prices are subject to a 18% Gratuity and applicable sales tax.



# CASUAL BUFFETS

Minimum of 25 guests on all Casual Buffets

## Specialty Pastas and Salad (\$8.25 per person)

Choice of 2 Pastas, House or Caesar Salad and Rolls

Chicken Fettuccine Alfredo

Chicken Carbonara

Beef Lasagna

Manicotti

Shrimp Scampi Angel Hair

Pasta Con Broccoli

Grilled Chicken Angel Hair

Cannelloni

Blackened Chicken Bowtie

Jambalaya

Seafood Fettuccine (Add \$1pp)

The Tuscany (Add \$2 pp)

## The Grill Menu (\$12.50 per person)

Choice of 2 Meats, 2 Sides and includes bread and condiment tray

### Sides

Roasted Red Potatoes

Pasta Salad

Chips

Cole Slaw

BBQ Baked Beans

Corn Nibbles

### Meats:

Hamburgers

Chicken Breasts

Hot Dogs

Bratwurst

Pulled Pork

## Rise and Shine Breakfast Menus

### The Continental:

Fresh Seasonal Fruit  
Assorted Breakfast Breads  
Cream Cheese and Jellies  
Coffee and Assorted Juices

**(\$6.25 per person)**

### The Hot One:

The Continental Plus:  
Country Sausage  
Hickory Bacon  
Scrambled Eggs  
Home Fried Potatoes

**(\$9.50 per person)**

### The Hot Two:

The Hot One Plus:  
Choice of one :  
Southern Biscuits and Gravy  
French Toast  
Belgian Waffles  
Dollar Pancakes

**(\$11.75 per person)**

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# DINNER BUFFET MENU

## Salad Selection (Choice of One)

- Italian Spring Salad– with Balsamic Vinaigrette  
Heartland Salad– with Pina Colada Dressing  
Signature Caesar– with House Made Caesar and Croutons  
Sesame Spinach Salad– with a Citrus Poppysseed Dressing (Please add \$2/pp)

## Handcrafted Entrees (Choice of Two)

### **Chicken Cordon Bleu**

Chicken Breast topped with ham, Swiss and Italian Dijon

### **Chicken Asparagus**

Seared Chicken Breast with asparagus, tomatoes and mushroom in a Gouda Cream Sauce

### **Apple Chutney Pork Loin**

Sliced Pork Loin topped with Apple Cinnamon Chutney

### **Grilled Chicken Parmesan**

Grilled Chicken Breast smothered in provolone and parmesan cheeses

### **Top Round Roast Beef**

Thin Sliced Top Round Roast Beef served in a steeping hot au jus

### **Tilapia Florentine**

Pan seared Tilapia topped with tomatoes, spinach and a white wine cream sauce

### **Chicken Marsala**

Chicken Breast topped with a Marsala white wine sauce and mushrooms

### **Lemon Pepper Salmon (Please add \$2/pp)**

Grilled Atlantic Salmon seasoned to perfection with a lemon pepper rub

### **Sirloin Mudega (Please add \$4/pp)**

Sliced Sirloin gently marinated and cooked to perfection with baked Italian bread crumbs

### **Beef Tenderloin Portabella (Please add \$4/pp)**

Burgundy Marinated Beef Tenderloin sliced thick and topped with a Portabella Demi Glace

## Signature Sides (Choice of Three)

Green Beans Almondine  
Mixed Vegetables  
Corn Nibblents  
Cheesy Broccoli  
Pasta Salad

Scampi Angel Hair Pasta  
Fettuccine Alfredo  
Penne Primavera  
Bacon and Onion Green Beans  
Fresh Cut Fruit Salad

Rice Pilaf  
Potato Salad  
Roasted Red Potatoes  
Garlic Whipped Potatoes  
Loaded Whipped Potatoes

### **Price Per Person:**

**25-49 Guests \$21.25**

**50-99 Guests: \$20.25**

**100+ Guests: \$19.25**

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# BOX LUNCHES

Minimum of 15 guests

\$9.99 Per Person

## Sandwiches and Wraps

(All box lunches include chips, and apple and a bottle of water)

### Vegetarian

Tomatoes, artichokes,  
roasted red peppers, marinated  
portabella mushrooms and  
Provolone cheese

### Turkey and Swiss

Smoked turkey, Swiss cheese,  
lettuce, tomato and Honey  
Mustard sauce

### Peppercorn Beef

Tender roast beef with  
peppercorn mayo, lettuce,  
tomato and pepperjack cheese

### Honey Ham

Honey ham with Cheddar  
cheese, lettuce, and tomato

### Blackened Chicken Caesar Wrap

Blackened Chicken, tomatoes,  
roasted red peppers, pepperjack  
cheese, romaine and Caesar  
dressing

### Roast Beef

Tender roast beef with  
Provolone cheese, horseradish  
mayo, lettuce and tomato

### Chicken and Portobello Wrap

Grilled chicken with spinach,  
Portobello mushrooms and  
gouda cheese

### Club

Ham, turkey, bacon, tomato,  
Swiss and provolone

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# BOX LUNCHES

Minimum of 15 guests

\$9.99 Per Person Full Salads (Feed 20) \$32.00

## Salads

### Berry

Honey glazed walnuts, seasonal berries, tomatoes, Provolone cheese and raspberry vinaigrette

### Signature Caesar

A classic blend of Parmesan cheese, croutons, romaine lettuce and Caesar dressing

### The Cobb

Bacon, cheddar cheese, avocado, and smoked turkey on spring greens with egg and Italian Dijon

### Spinach Strawberry

Tomatoes, strawberries, mozzarella cheese, and candied almonds with Pina Colada dressing

### Italian Spring

Spring greens topped with tomatoes, olives, mozzarella, and artichoke hearts with balsamic vinaigrette

### Heartland

Fresh baby spinach, roasted red peppers, tomatoes, Portobello mushrooms and Gouda cheese with a Pina Colada dressing

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