



Lunch Banquet Package

Choose any combination of (4) entrée choices from the different priced menus. We will custom print menus reflecting those choices for each of your guests. A special message may be added to these menus for no additional charge.

You may add appetizers from our appetizer menu. Simply multiply the price by how many guests you are serving.

We will do our best to accommodate any special dietary needs (vegetarian, gluten free, etc...).

We would also be pleased to help you select wines to compliment your meal and we'd be delighted to show your guests our house-made assortment of desserts.

Call us with your choices at least a week ahead of your event. Our entrée prices do not include beverages, sales tax or a 20% gratuity. A single check for the party is ideal.

There is a room charge of \$50.00 for each event. (Room charge will be \$100 for parties of 28 or larger)

Call (425) 402-9600 to arrange your booking.

Thank You for Choosing Grazie!

www.grazierestaurant.com

Grazie Ristorante Appetizer Trays

(priced per guest with a minimum of 15 guests)

Variety Assortments

we take the guesswork out of your choice and provide a nice variety of snacks for your guests

Leonardo Assortment	8.00
Italian meats and cheeses, fresh mozzarella with roasted garlic & sun-dried tomatoes, smoked salmon mousse, seasonal vegetables & dip	
Antonio Assortment	10.00
Dungeness crab and artichoke dip, tender fried calamari, Italian meats and cheeses, smoked salmon mousse, seasonal vegetables & dip	
Niccolo Assortment	12.00
Jumbo prawn cocktail, tender fried calamari, Dungeness crab and artichoke dip, smoked salmon mousse, seasonal vegetables and dip, assortment of fresh baked pizza slices from the wood-burning oven	

A la Carte

Fresh seasonal vegetable tray served with assortment of dips.....	3.50
Fresh seasonal fruit tray	3.50
Assorted meats and cheeses served with herbed crostini bread and crackers	4.50
Smoked salmon mousse with diced onion, capers and assorted crackers	4.00
Dungeness crab and artichoke dip mixed with parmesan & mozzarella cheeses	5.00
Jumbo cheese filled fried ravioli with tomato cream sauce.....	3.50
Jumbo prawns with fresh lemon and our zesty cocktail sauce	8.00
Fresh mozzarella, oven roasted garlic, sundried tomato, roasted garlic & roma tomato on crostini bread	4.00
Calamari, fried tender with fresh lemon garlic aioli sauce	4.50

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Any of our apple wood oven fired pizzas cut into party slices..... 3.50



\$16.00

Lunch Banquet Menu Choices

prices include our Grazie house salad and Tuscan peasant bread with garlic & herb infused dipping oil.

TORTELLINI GORGONZOLA

Plump cheese filled tortellini in a rich gorgonzola-pesto cream sauce topped with roasted pine nuts.

PENNE al PESTO

Penne pasta tossed with sun-dried tomatoes and basil pesto, topped With pine nuts and romano cheese.

FETTUCCHINE ALFREDO

Classic parmesan and garlic cream sauce tossed with ribbons of fettuccine pasta.

SPAGHETTINI POMODORO

Our own homemade tomato sauce with herbs, garlic and Italian pear tomatoes tossed with spaghetti pasta, topped with fresh basil and parmesan cheese.

add grilled chicken, Italian links or meatballs \$6.00

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\$17.00

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TAGLIATELLE PRIMAVERA

Wood oven roasted broccolini, asparagus and tomatoes, sautéed with garlic, chili pequins & extra virgin olive oil with tagliatelle pasta and ricotta salata.

LASAGNA

Layers of egg pasta filled with Italian sausage, Romano, mozzarella and ricotta cheeses topped with basil pesto, béchamel and tomato sauces.

PENNE POLLO

Sautéed chicken, broccoli and mushrooms in a Marsala tomato sauce topped with Romano cheese and green onions.

RIGATONI BOLOGNESE

Our hearty tomato and sausage sauce tossed with rigatoni pasta and served with grilled Italian sausage links.

LINGUINI MARCO

Roasted chicken, capers, oregano, roasted garlic, feta, pine nuts, white wine and lemon.

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\$19.00

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POLLO PARMIGIANO

Breaded breast of chicken baked with our pomodoro sauce and topped with mozzarella cheese, served with parmesan risotto.

CANNELLONI

Shrimp, mushrooms and ricotta cheese in *fresh* pasta, draped with béchamel and marinara.

POLLO MARSALA

Tender chicken breast sautéed with mushrooms and herbs in a Marsala wine sauce, served with parmesan risotto.

FETTUCCINE DI MARE

Salmon, bay scallops, shrimp and baby clams sautéed in a sauce of white wine and cream, served over ribbons of fettuccine pasta.

CHEF'S PESCE \$20.00

Chef's selection of seasonally available fresh fish, served with parmesan risotto.

FILETTO alla GORGONZOLA \$26.00

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Beef tenderloin medallions pan seared medium rare and topped with a balsamic gorgonzola cream sauce and frizzled onions, served with parmesan risotto.

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