



## Dinner 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.*

## **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

<b>Leonardo Assortment</b>	8.00
Italian meats and cheeses, fresh mozzarella with roasted garlic & sun-dried tomatoes, smoked salmon mousse, seasonal vegetables & dip	
<b>Antonio Assortment</b>	10.00
Dungeness crab and artichoke dip, tender fried calamari, Italian meats and cheeses, smoked salmon mousse, seasonal vegetables & dip	
<b>Niccolo Assortment</b>	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
Any of our apple wood oven fired pizzas cut into party slices.....	3.50



**\$24.00**

**Dinner Banquet Menu Choices**

*This menu includes our Grazie house salad, Tuscan peasant bread with herb and garlic infused dipping oil.*

***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.

***LASAGNA***

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

***TORTELLINI GORGONZOLA***

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

***CAPELLINI GAMBERETTO***

Prawns, mushrooms, artichoke hearts and sun-dried tomatoes sautéed in a sherry wine sauce tossed with angel hair pasta and topped with asiago cheese.

***TAGLIATELLE PRIMAVERA***

Wood oven roasted broccoli, asparagus and tomatoes, sautéed with garlic, chili pequins and extra virgin olive oil with ricotta salata cheese.



**\$29.00**

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***FETTUCCHINE DI MARE***

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

***POLLO PARMIGIANO***

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

***POLLO al NOCE***

Breast of chicken breaded with pistachio nuts oven baked and finished with a sherry wine cream sauce, served with parmesan risotto.

***POLLO ARANCIA***

Chicken breast sautéed in our orange butter sauce, topped with thin slices of mushrooms and fresh oranges, served with parmesan risotto.

***POLLO MARSALA***

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



***CRAB AND SHRIMP CANNELLONI***

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

**\$31.00**

**Dinner Banquet Menu Choices**

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***SALMONE alla LIMONE PROSECCO***

Fresh salmon filet finished with our chef's Champagne lemon butter reduction sauce, served with parmesan risotto.

***SCAMPI LIMONE***

Large prawns sautéed with tomatoes, red onions & spinach in a white wine and lemon butter sauce, topped with chopped scallions, served with parmesan risotto.

***HALIBUT PACIFICO***

Pacific halibut, pan seared with lemon, white wine and butter, served with parmesan risotto.



***POLLO con GRANCHIO***

Tender breast of chicken broiled and topped with asparagus spears, Dungeness crab and béarnaise sauce, served with parmesan risotto.

***VITELLO MARSALA***

Tender veal slices sautéed with mushrooms and herbs in a marsala wine sauce, served with parmesan risotto.

***FILETTO alla GORGONZOLA***

Beef tenderloin medallions pan seared and topped with a balsamic gorgonzola cream sauce and frizzled onions, served with garlic mashed potatoes.