

BEVERAGE PACKAGES

Priced per person with choice of 2, 3, or 4 hours of service.

HOUSE WINE & BEER

BIANCO

ANTICA OSTERIA — MARCHE, ITALIA

ROSSO

ANTICA OSTERIA — MARCHE, ITALIA

\$28 / 2 HOURS | \$34 / 3 HOURS | \$40 / 4 HOURS

Includes House Wine Bar plus Domestic & Imported Beer

PREMIUM WINE & BEER

PINOT GRIGIO

ENZO — VENETO, ITALIA

BARBERA D'ASTI

VILLAVECCHIA — PIEMONTE, ITALIA

ORVIETO

D.O.C BARBI — UMBRIA, ITALIA

DOLCETTO D'ALBA

GOMBA — PIEMONTE, ITALIA

\$34 / 2 HOURS | \$42 / 3 HOURS | \$50 / 4 HOURS

Includes Domestic and Imported Beer, Prosecco and Bellini Service

SUPER PREMIUM WINE & BEER

PINOT GRIGIO

BRANKO - FRIULI, ITALIA

CARMIGNANO

LE FARNETE - TOSCANA, ITALIA

ROERO ARNEIS

D.O.C.G. GOMBA - PIEMONTE, ITALIA

VALPOLICELLA RIPASSO

D.O.C. DELIBORI - VENETO, ITALIA

MONTEPULCIANO RISERVA

D.O.C.G. SAVINI - ABRUZZI, ITALIA

\$42 / 2 HOURS | \$52 / 3 HOURS | \$62 / 4 HOURS

Includes Domestic and Imported Beer, Prosecco and Bellini Service

LIQUOR UPGRADES

CONCIERE, FORDS, GRAN CENTENARIO, 400 CANEJOS, WILD TURKEY 101  
FLOR DE CANA, AND MORE...

CALL: \$15 / 2 HOURS | \$20 / 3 HOURS | \$25 / 4 HOURS

KETEL ONE, GREY GOOSE, BOMBAY SAPPHIRE, HENDRICKS,  
PATRON SILVER, CAPTAIN MORGAN, WOODFORD RESERVE,  
JOHNNY WALKER BLACK, BULLEIT RYE, TEMPLETON RYE,  
CROWN ROYALE, AND MORE...

PREMIUM: \$20 / 2 HOURS | \$25 / 3 HOURS | \$30 / 4 HOURS

Liquor Package can be added to any Wine & Beer Package.  
All Beverage Packages include soft drinks.

RECEPTION PACKAGES

RECEPTION ONE

Includes the following dishes served buffet style with tray passed pizza

ASSORTED  
NEAPOLITAN PIZZE

OLIVE ASSORTMENT

WHITE BEAN GARLIC DIP

CRISP CALAMARI

OVEN ROASTED TOMATO  
BRUSCHETTE

POLENTA FRIES

SICILIAN CAPONATA

POLPETTE  
VEAL MEATBALLS, POMODORO  
HOUSEMADE RICOTTA &  
FRESH BASIL

\$35 / PERSON

RECEPTION TWO

Includes the items from the Reception Menu One plus

CHEF SELECT SALUMERIA

\$40 / PERSON

RECEPTION THREE

Includes the items from above plus your  
selection of two pasta dishes from the list below

GNOCCHI  
TOMATOES, FRESH BASIL &  
FRESH RICOTTA

TORTELLINI  
WITH CREAM, PEAS & PROSCIUTTO  
DI PARMA

PENNE ALLA VODKA  
VODKA, TOMATOES, GARLIC, RED  
CHILI, BASIL & CREAM

FETTUCCINE  
ALFREDO  
CLASSIC CREAM SAUCE WITH  
PARMIGIANO REGGIANO

\$50 / PERSON



PRIVATE DINING

DINNER & RECEPTION

P 312.587.0575 EXT. 5

QUARTINOTXPDR@GRGMC.COM

5754 GRANDSCAPE BLVD

THE COLONY, TX, 75056

4 COURSE FAMILY STYLE

MENU ONE

Family style dinner offers your choice of dishes from each of the courses featured below. Select two Anipasti dishes, two Primo Piatto dishes, two Pesce e Specialita dishes, and one Dolci.

ANTIPASTI (2)    PRIMO PIATTO (2)  
PESCE E SPECIALITA (2)    DOLCI (1)

\$45 / PERSON



5 COURSE FAMILY STYLE

MENU TWO

Family style dinner offers your choice of dishes from each of the courses featured below. Select two Anipasti dishes, two Insalate dishes, two Primo Piatto dishes, two Pesce e Specialita dishes and one Dolci.

ANTIPASTI (2)    INSALATE (2)    PRIMO PIATTO (2)  
PESCE E SPECIALITA (2)    DOLCI (1)

\$52 / PERSON



5 COURSE FAMILY STYLE

MENU THREE

Family style dinner offers your choice of dishes from each of the courses featured below. Select two Anipasti dishes, two Insalate dishes, three Primo Piatto dishes, two Pesce e Specialita dishes and one Dolci.

ANTIPASTI (2)    INSALATE (2)    PRIMO PIATTO (3)  
PESCE E SPECIALITA (2)    DOLCI (1)

\$58 / PERSON



ANTIPASTA

- OLIVE ASSORTMENT
- WHITE BEAN GARLIC DIP
- OVEN ROASTED TOMATO BRUSCHETTE
- ARTICHOKES CAMPOBASSO
- SICILIAN CAPONATA
- BEET & WALNUT SALAD
- ROASTED PEPPERS

INSALATE

- CAESAR
- ROMAINE HEARTS, GARLIC BREAD CRUMBS & RED CHILI
- CAPRESE
- D.O.P. BUFFALO MOZZARELLA, ROMA TOMATOES, FRESH BASIL & AGED BALSAMIC SYRUP
- WILD ARUGULA
- NAVEL ORANGE, HAZELNUTS, EVOO & HOUSEMADE RICOTTA

CHEF'S SELECTION OF

CURED MEATS & CHEESES

CAN BE ADDED TO ANY MENU

\$9 / PERSON

PRIMO PIATTO

- CRISP CALAMARI
- ORGANIC TOMATO SAUCE
- TORTELLINI
- CREAM, PEAS & PROSCIUTTO DI PARMA
- POLPETTE AL SUGO DI POMODORO
- VEAL MEATBALLS WITH TOMATO SAUCE, FRESH BASIL AND HOUSEMADE RICOTTA
- SHRIMP RISOTTO
- ZUCCHINI & SUN-DRIED TOMATOES
- TUSCAN SAUSAGE RISOTTO
- TOMATOES & FRESH PEAS
- GNOCCHI
- TOMATOES, FRESH BASIL, & FRESH RICOTTA
- SPAGHETTI
- CHOICE OF: AGLIO E OLIO, POMODORO, OR ARRABBIATA
- PENNE ALLA VODKA
- VODKA, TOMATOES, GARLIC, RED CHILI, BASIL & CREAM
- FETTUCCINE ALFREDO
- CLASSIC CREAM SAUCE WITH PARMIGIANO REGGIANO

From an intimate gathering of 10 to 110 seated, to a 250 person reception, Quartino Private Dining brings legendary cuisine and service to every celebration.

PESCE E SPECIALITA

- TAGLIATA DI MANZO
- SLICED GIBSONS GRASSFED AUSTRALIAN STRIP STEAK, BROCCOLINI, RED CHILI, GARLIC AND EVOO
- SHRIMP DIAVOLO
- GARLIC, RED CHILI, ARRABBIATA TOMATO SAUCE, BASIL, LEMON & EVOO
- SALMON
- ROASTED GRAPE TOMATOES & OLIVE PUREE
- CHICKEN PARMIGIANA
- LIGHTLY BREADED, POMODORO, MOZZARELLA
- EGGPLANT PARMIGIANA
- BAKED EGGPLANT, TOMATO, BASIL, & MOZZARELLA
- ROASTED TUSCAN SAUSAGE
- BELL PEPPERS, ONION, GARLIC EVOO
- \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

DOLCI

- CLASSIC DARK CHOCOLATE FONDUTA
- SERVED WITH APPLES, PINEAPPLE, STRAWBERRIES & HOUSEMADE BISCOTTI
- TIRAMISU
- LADYFINGERS SOAKED IN ESPRESSO WITH MASCARPONE CHEESE & COCOA

\* COFFEE & TEA INCLUDED \*