



## PRIVATE DINING

### DINNER & RECEPTION

P 469.314.8648

QEVENTS@GRGMC.COM

5754 GRANDSCAPE BLVD

THE COLONY, TX, 75056

## 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**

**WHITE BEAN GARLIC DIP**

**OVEN ROASTED TOMATO  
BRUSCHETTE**

**SICILIAN CAPONATA**

**GIARDINIERA ROMANA**

**OLIVE ASSORTMENT**

**CRISP CALAMARI**

**POLENTA FRIES**

**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

#### PENNE ALLA VODKA

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

#### TORTELLINI

WITH CREAM, PEAS & PROSCIUTTO  
DI PARMA

#### ORECCHIETTE

IN FENNEL & SAUSAGE RAGU

#### TAGLIATELLE ALLA BOLOGNESE

TRADITIONAL MEAT SAUCE

#### FETTUCCHINE ALFREDO

CLASSIC CREAM SAUCE WITH  
PARMIGIANO REGGIANO

**\$50 / PERSON**

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



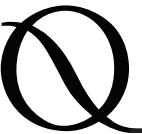
5 COURSE FAMILY STYLE

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
- OVEN ROASTED TOMATO BRUSCHETTE
- SICILIAN CAPONATA
- ROASTED PEPPERS
- WHITE BEAN GARLIC DIP
- GIARDINIERA ROMANA
- BEET & WALNUT SALAD
- POLENTA FRIES

INSALATE

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

PRIMO PIATTO

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

PESCE E SPECIALITA

- TAGLIATA DI MANZO: SLICED GIBSONS GRASSFED AUSTRALIAN STRIP STEAK, BROCCOLINI, RED CHILI, GARLIC AND EVOO
- CHICKEN PARMIGIANA: LIGHTLY BREADED, POMODORO, MOZZARELLA
- EGGPLANT PARMIGIANA: BAKED EGGPLANT, TOMATO, BASIL, & MOZZARELLA
- SHRIMP DIAVOLO: GARLIC, RED CHILI, ARRABBIATA TOMATO SAUCE, BASIL, LEMON & EVOO
- SALMON: ROASTED GRAPE TOMATOES & OLIVE PUREE
- 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 \*

CHEF'S SELECTION OF CURED MEATS & CHEESES

CAN BE ADDED TO ANY MENU

\$9 / PERSON

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.