

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

ARTICHOKES CAMPOBASSO

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



PRIVATE DINING

DINNER & RECEPTION

P 469.314.8648

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

INSALATE

- CAESAR
- WILD ARUGULA
- CAPRESE

CHEF'S SELECTION OF CURED MEATS & CHEESES

CAN BE ADDED TO ANY MENU

\$9 / PERSON

PRIMO PIATTO

- CRISP CALAMARI
- POLPETTE AL SUGO DI POMODORO
- GNOCCHI
- PENNE ALLA VODKA
- ORECCHIETTE
- TORTELLINI
- SHRIMP RISOTTO
- TUSCAN SAUSAGE RISOTTO
- SPAGHETTI
- FETTUCCINE ALFREDO

PESCE E SPECIALITA

- TAGLIATA DI MANZO
- CHICKEN PARMIGIANA
- EGGPLANT PARMIGIANA
- SHRIMP DIAVOLO
- SALMON
- ROASTED TUSCAN SAUSAGE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

DOLCI

- CLASSIC DARK CHOCOLATE FONDUTA
- TIRAMISU

* COFFEE & TEA INCLUDED *

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.