

## 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

I.G.T. 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  
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

CREAM, PEAS & PROSCIUTTO  
DI PARMA

#### ORECCHIETTE

IN FENNEL & SAUSAGE RAGU

#### TAGLIATELLE ALLA BOLOGNESE

TRADITIONAL MEAT SAUCE

#### FETTUCCINE ALFREDO

CLASSIC CREAM SAUCE WITH  
PARMIGIANO REGGIANO

**\$50 / PERSON**



## PRIVATE DINING

### LUNCH & RECEPTION

P 469.314.8648

QUARTINOTXPDR@GRGMC.COM

5754 GRANDSCAPE BLVD

THE COLONY, TX, 75056

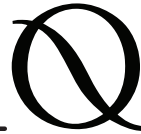
3 COURSE FAMILY STYLE

MENU ONE

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

ANTIPASTI (2) PRIMO PIATTO (2)  
DOLCI (1)

\$30 / PERSON



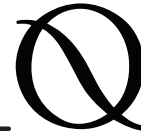
4 COURSE FAMILY STYLE

MENU TWO

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

ANTIPASTI (2) INSALATE (2)  
PRIMO PIATTO (2) DOLCI (1)

\$35 / PERSON



5 COURSE FAMILY STYLE

MENU THREE

Family style lunch 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)

\$45 / PERSON



ANTIPASTA

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

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 GOATS MILK RICOTTA

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
- GNOCCHI
- TOMATOES, FRESH BASIL, & FRESH RICOTTA
- TUSCAN SAUSAGE RISOTTO
- TOMATOES & FRESH PEAS
- PENNE ALLA VODKA
- VODKA, TOMATOES, GARLIC, RED CHILI, BASIL & CREAM
- SPAGHETTI
- CHOICE OF: AGLIO E OLIO, POMODORO, ARRABBIATA, OR BOLOGNESE SAUCE
- ORECCHIETTE
- IN FENNEL & SAUSAGE RAGU
- 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
- ROASTED TUSCAN SAUSAGE
- ROASTED BELL PEPPERS & ONIONS
- SALMON
- ROASTED GRAPE TOMATOES & OLIVE PUREE
- EGGPLANT PARMIGIANA
- BAKED EGGPLANT, TOMATO, BASIL, & MOZZARELLA
- SHRIMP DIAVOLO
- GARLIC, RED CHILI, ARRABBIATA TOMATO SAUCE, BASIL, LEMON & 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 22 to 112 seated, to a 150 person reception, Quartino Private Dining brings legendary cuisine and service to every celebration.