

— *Since 1909* —

FRANK GRISANTI

— ITALIAN RESTAURANT —



EMBASSY SUITES
HOTELS®

Private Dining & Banquet Menus

frankgrisanti.com
1022 Shady Grove Road

901-761-9462
Memphis, TN 38120

GENERAL INFORMATION

Guarantees:

A **72 hour guarantee** is required on all meal functions. This minimum number will be considered a guarantee for which you will be charged, even if fewer guests attend. An increase in the guaranteed attendance will be accepted up to 24 hours before the function. The hotel will set up the function for 5% over the final guaranteed figure; however, food is prepared for the guarantee number only. If no guarantee is received, we will consider your last indication of number of attendees as the guarantee.

Billing:

Full payment shall be made **72 hours in advance** of the function unless credit has been established to the satisfaction of the management. A deposit of **\$500.00** will be required to reserve a room for any food function not requiring a minimum of overnight accommodations. An additional non-refundable ballroom maintenance fee may be assessed for all social events; i.e.: wedding receptions, bar mitzvahs, and family and class reunions.

Cancellation:

Event must be cancelled 90 days prior to event for **refund of deposit**. Applicable cancellation fees charged are based on a percentage of estimated food, beverage and room rentals as specified in your booking agreement.

Pricing:

There will be a 21% service charge and 9.25% sales tax added to the total bill for each event. The service charge is taxable by law. Each room carries a specific food and beverage minimum before tax and service charge and a room rental. **Food and beverage prices are subject to change without notice.**

Food:

Due to current health regulations, all food served at the hotel must be prepared and served by our culinary staff. No food may be removed from the banquet area for off premise consumption after it has been served.

Displays:

All displays or exhibits, if any, must conform to the city code force ordinance rules. The hotel will not permit the affixing of anything to the walls, floors, or ceilings or rooms with nails, staples, tape or any substance unless approval is given by this office in writing. In the event this is done, without our authorization, and damage is suffered; the cost of repair or replacement will be billed to the patron.

Function Room Assignment:

Charges for meeting space and quantity of meeting space reserved are based on your program needs. Should the size of the event decrease, the hotel reserves the right to reassign meeting space and/or assess additional meeting room charges. Daytime event, 8:00am to 5:00pm – Evening event 6:00pm to 11:00pm.

Liability:

The hotel reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property and equipment brought into the banquet area.

Sales Tax Exemption:

Any organization that is entitled to sales tax exemption from the State of Tennessee must provide the hotel a photo copy of a valid sales tax exemption form in the same name as the group having the function **72 hours prior** to start of function. Failure to do so will REQUIRE us to charge taxes on all charges with NO REFUND provided.

Audio-Visual:

All Audio Visual equipment and services can be arranged in advance through our Sales Department. Pricing is available upon request.



Menu items and prices may be subject to change. All items are subject to a 21% service charge and applicable state tax.
Embassy Suites Memphis | 1022 South Shady Grove | Memphis, TN 38120 | Phone: (901) 684-1777 | Fax: (901) 685-8185

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*Pricing is per person, unless otherwise indicated, and is subject to applicable taxes, gratuities, service charges and/or administrative fees.
Menu selections & pricing are subject to change without notice until an event order is fully executed.*

Morning Breaks

COFFEE BREAK

- Fresh Brewed Regular & Decaffeinated Coffee
- Assortment of Gourmet Hot Teas

\$7.00 per person

MEMPHIS'S OWN

- Gibson's Assorted Donuts
- Fresh Brewed Regular & Decaffeinated Coffee
- Assortment of Gourmet Hot Teas
- Whole Milk and Chocolate Milk

\$15.00 per person

CONTINENTAL

- Fresh Fruit
- Assorted Chilled Fruit Juices
- Selection of Fresh Baked Goods
- Assortment of Gourmet Hot Teas
- Fresh Brewed Regular & Decaffeinated Coffee

\$16.00 per person

HEALTH NUT

- Variety of Yogurt & Granola Bars
- Sliced Fresh Fruit
- Sports Beverages & Energy Bars
- Fresh Brewed Regular & Decaffeinated Coffee

\$17.00 per person

Afternoon Breaks

WINGS & THINGS

- Hot Wings
- Potato Skins
- Celery & Carrot Sticks with Ranch Dipping Sauce
- Sweetened & Unsweetened Iced Tea

\$16.00 per person

AT THE BALL PARK

- Stadium Pretzels
- Mini Candy Bars
- Popcorn & Peanuts
- An Assortment of Soft Drinks

\$14.00 per person

SOUTHWEST

- Blue Tortilla and Corn Chips
- Cheese Dip, Salsa & Guacamole
- Corn Salsa
- An Assortment of Soft Drinks

\$15.00 per person

SWEET AND SALTY

- Mini Candy Bars
- Creole Snack Mix
- Assorted Bags of Chips (Kettle)
- An Assortment of Soft Drinks

\$14.00 per person

TAILGATE

- Hot Wings
- Fried Chicken or Meatball Sliders
- Assorted Soft Drinks & Root Beer

\$17.00 per person

COOKIE BREAK

- Assorted Fresh Baked Cookies
- An Assortment of Soft Drinks

\$14.00 per person

Individual bottled water available; Charged by consumption at \$3.00 per bottle.

Please note: A minimum of 10 people required. Break service is for a maximum of one and a half hours.

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Option One (\$22.00 per person)

MORNING BEVERAGE BREAK

- Assorted Chilled Juices
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Teas and Soft Drinks

MID-MORNING REFRESH

- Replenishment of Regular & Decaffeinated Coffee
- An Assortment of Soft Drinks

AFTERNOON COOKIE BREAK

- Freshly Brewed Regular & Decaffeinated Coffee
- Freshly Baked Cookies
- Assortment of Soft Drinks (or Substitute Milk)

Option Two (\$30.00 per person)

MORNING CONTINENTAL

- Fresh Sliced Seasonal Fruits & Berries
- Breakfast Breads
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Teas & a Variety of Chilled Juices

MID-MORNING REFRESH

- Replenishment of Regular & Decaffeinated Coffee
- An Assortment of Soft Drinks

AFTERNOON BREAK

- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Teas
- Assortment of Soft Drinks
- Whole Fresh Fruit
- Freshly Baked Cookies

Individual bottled water available; Charged by consumption at \$3.00 per bottle.

Please note: A minimum of 10 people required. Break service is for a maximum of one and a half hours.

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Day One (\$56.00 per person)

MORNING CONTINENTAL

- Fresh Sliced Seasonal Fruits & Berries
- Croissants, Danishes, Muffins & Bagels, with Butter and Preserves
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Specialty Hot Teas & Assorted Chilled Fruit Juices

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- An Assortment of Soft Drinks

PLATED-LUNCH

Select From Our Plated Lunches (pg. 10)

AFTERNOON BREAK

Designate Your Choice From Our Afternoon Break Selections (pg. 4)

Day Two (from \$52.00 per person)

HEALTH NUT

- Variety of Yogurt & Granola Bars
- Sliced Fresh Fruit
- Energy Bars
- Sports Beverages
- Freshly Brewed Regular & Decaffeinated Coffee

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- An Assortment of Soft Drinks

AMERICAN DELI BUFFET

A Variety of Themed Luncheon Buffets are Available; Additional Costs May Apply (pg. 9)

AFTERNOON BREAK

Designate Your Choice From Our Afternoon Break Selections (pg. 4)

Individual bottled water available; charged by consumption at \$3.00 per bottle.

Please note: A minimum of 10 people required. Break service is for a maximum of one and a half hours.

Other buffet options available on day 2 for groups of 20 or more people. Please ask your catering consultant for details.

Day Three (\$50.00 per person)

GRANDMA'S KITCHEN

- Assorted Fruit Juices
- Pound Cake & Coffee Cakes
- Fresh Fruit Salad with Vanilla Yogurt
- Freshly Brewed Regular & Decaffeinated Coffee

MID-MORNING REFRESH

- Refresh of Regular & Decaffeinated Coffee
- An Assortment of Soft Drinks

BOXED LUNCH

- Select From Our Boxed Lunches (pg. 11)

AFTERNOON BREAK

Designate Your Choice From Our Afternoon Break Selections (pg. 4)

Classic Breakfast Buffet *(\$19.00 per person)*

- Fresh Brewed Regular and Decaffeinated Coffee
- Assorted Chilled Juices
- Variety of Yogurt
- Farm Fresh Scrambled Eggs
- Bacon Strips & Sausage Links
- Country Potatoes
- Toaster Station with Assorted Breads
- Assorted Jellies

Breakfast Enhancements *(Add one of the following enhancements to your classic breakfast buffet)*

SOUTHERN SAMPLER

- Cheddar Cheese Grits
- Biscuits & Sausage Gravy

Add \$6.00 per person

MOUNTAIN SUNRISE

- Seasonal Fresh Fruits & Berries
- Scrambled Egg Accompaniments: Sauteed Mushrooms, Onions, Red & Green Bell Pepper, Chopped Green Onions, and Shredded Mozzarella & Cheddar Cheeses

Add \$5.00 per person

SMOKED SALMON

- Bagels-Cream Cheese-Capers-Diced Egg, Onion & Tomatoes

Add \$10.00 per person

OMELET STATION

- Includes Ham, Bacon, Onion, Mushrooms, Green Bell Pepper, Cheddar Cheese & Chopped Tomatoes

Add \$8.00 per person + \$75 attendant fee (per 25 guests)

MIMOSAS & BLOODY MARYS

Add \$6.00 per cocktail

By the Dozen

ASSORTED BREAKFAST PASTRIES

\$34.00 per dozen

VARIETY OF DRY CEREALS (WITH MILK)

\$24.00 per dozen

BAGELS WITH CREAM CHEESE

\$36.00 per dozen

GIBSON'S ASSORTED DONUTS

\$24.00 per dozen

VARIETY OF GRANOLA BARS

\$24.00 per dozen

ASSORTED FLAVORED YOGURTS

\$28.00 per dozen

FRIED CHICKEN OR SAUSAGE BISCUITS

\$30.00 per dozen

EGG & CHEESE CROISSANTS

\$30.00 per dozen

Please note: *A minimum of 20 people required. Buffet service is for one hour.*

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PLATED BREAKFAST OPTIONS

Please pre-select one of the following options:

POWER BREAKFAST

Scrambled Eggs with Applewood Smoked Bacon & Sausage and a Small Stack of Buttermilk Pancakes with Maple Syrup

\$20.00 per person

STEAK & EGGS

Scrambled Eggs & 4 ounce Petite Filet (Cooked Medium); Served with Country Potatoes

\$24.00 per person

HAM AND CHEESE CROISSANT

A Flaky Croissant Layered with Smoked Ham & Swiss Cheese; Served with Country Potatoes

\$15.00 per person

THE EYE-OPENER

Scrambled Eggs & Applewood Smoked Bacon; Served with Country Potatoes

\$17.00 per person

EGGS BENEDICT

Toasted English Muffins, Topped with Poached Eggs, Canadian Bacon & Hollandaise Sauce; Served with Country Potatoes

\$18.00 per person

All plated breakfasts include a hot buttermilk biscuits, fresh orange juice, coffee & water.

Please note: *A minimum of 10 people required.*

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THEMED LUNCHEON BUFFETS

AMERICAN DELI

- Assortment of Sliced Deli Meat & Cheese
- Lettuce, Tomatoes, Onions & Pickles
- Mayonnaise & Mustard
- Assorted Sliced Breads
- Garden Salad
- Pasta Salad
- Assorted Variety of Chips
- Assorted Cookies & Brownies

\$24.00 per person

SOUTHERN

- Green Salad with Italian & Ranch Dressings
- Coleslaw
- BBQ Chicken
- Fried Catfish
- Turnip Greens
- Baked Beans
- Macaroni and Cheese
- Grisanti's Cornbread
- Pecan Pie

\$28.00 per person

VIVA ITALIA

- Miss Mary's Italian Salad w/Gorgonzola Cheese
- Tomato & Mozzarella Caprese Salad
- Traditional Lasagna
- Fettuccine with Alfredo Sauce
- Grilled Chicken Breast w/Sauteed Peppers & Onions
- Italian Spinach
- Garlic Bread
- Tiramisu

\$28.00 per person

PICNIC TIME

- Tomato, Cucumber & Onion Salad
- Potato Salad
- Southern Fried Chicken Tenders
- Hamburger Sliders
- Baked Beans
- Fresh Fruit Bowl
- Bread Pudding with Whiskey Sauce

\$27.00 per person

SOUP, SALAD & POTATO BAR

- Mixed Green Salad
- Pre-select One of the Following Soups:
*Chicken Noodle, Chicken & Sausage Gumbo
Chili, or Shrimp & Sweet Corn Bisque*
- Baked Potatoes Served with the
Following Accompaniments:
*Butter, Sour Cream, Shredded Cheddar Cheese,
Chives & Bacon*
- Assorted Cookies & Brownies

\$22.00 per person

Buffets are accompanied by iced tea & water.

Please note: *A minimum of 20 people required. Buffet service is for one hour. All lunches must conclude by 2pm.*

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Starters *(Please pre-select one)*

- Soup Du Jour
- Classic Caesar Salad
- Miss Mary's Italian w/Gorgonzola Cheese

Entree *(Please pre-select one)*

CHICKEN FLORENTINE Chicken Breast Stuffed with Prosciutto & Italian Spinach	<i>\$24.00 per person</i>
CHICKEN PESTO PASTA Grilled Chicken in a Pesto Alfredo Sauce	<i>\$24.00 per person</i>
FLAT IRON STEAK Grilled Medium and Topped with Mushrooms and Onion Strings	<i>\$25.00 per person</i>
CAJUN PORK LOIN Sliced Pork Loin, Served with a Honey Dijon Demi Glaze	<i>\$26.00 per person</i>
GRILLED SALMON Salmon Grilled with Lemon, Butter & Parsley	<i>\$25.00 per person</i>
GRISANTI'S MANICOTTI Baked Manicotti with Meat Sauce	<i>\$22.00 per person</i>

Desserts *(Please pre-select one)*

- Key Lime Pie
- New York Style Cheesecake

Served with chef's selection of seasonal vegetable or starch
Plated lunches include fresh bread & butter, iced tea & water.
Please note: *A minimum of 10 people required. All lunches must conclude by 2pm.*

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Gourmet Wraps & Sandwiches *(\$17.00 per person)*

Minimum of 10 people required. Minimum order per sandwich/wrap: 5 each.
Choice of: Tortilla wrap, multi-grain, ciabatta or hoagie roll

BLACK & BLUE

Thinly Sliced Cajun Roast Beef with Chopped Iceberg Lettuce, Tomato, Gorgonzola Crumbles & a Light Balsamic Vinaigrette

ROASTED VEGETABLE WRAP

Served in a Spinach Wrap with Roasted Vegetables

TURKEY DELIGHT

Smoked Turkey with Grape Tomatoes, Romaine Lettuce, Hummus & Sliced Cucumber

CLASSIC COBB

Sliced Turkey, Ham, Bacon, Lettuce & Tomato with a Homemade Spicy Ranch Spread

BLACKENED CHICKEN CLUB

Blackened Chicken, Mixed Greens, Diced Tomatoes, Fresh Mozzarella and Pesto Mayonnaise

SOUTHERN CHICKEN SALAD

Southern Chicken Salad with Lettuce & Tomato

SALMON BLT *(\$21.00 per person)*

Blackened Salmon with Fresh Spinach, Tomato, Turkey Bacon & Lemon Capers Mayonnaise

Gourmet sandwich and wrap selections are served with a bag of chips, a cookie or brownie & bottled water or soda.

Salads

Minimum of 10 people required. Minimum order per salad: 5 each.

CLASSIC COBB SALAD

Grilled Chicken, Cheddar, Tomato, Egg & Bacon

\$17.00 per person

BEEF OR CHICKEN FAJITA SALAD

Julienned Blackened Beef Tenderloin or Grilled Julienned Chicken Breast with Sautéed Peppers & Onions, Roasted Corn & Black Bean Salsa; Served with Chipotle Ranch Dressing

\$18.00 per person

CHICKEN CAESAR SALAD

Marinated Grilled Chicken, Hearts of Romaine, Parmesan Cheese & Croutons; Tossed in House Caesar Dressing

\$17.00 per person **SALMON** *\$21.00 per person*

Salads served with a cookie & bottled water or soda.

Please note: *Boxed lunches & salads available before 2pm.*

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Starters *(Please pre-select two)*

- Miss Mary's Italian Salad w/ Gorgonzola Cheese
- Toasted Ravioli w/ Meat Sauce
- Classic Caesar Salad
- Tomato, Cucumber & Onion Salad
- Chicken & Sausage Gumbo
- Minestrone Soup

Entree *(Please pre-select two)*

- Grilled Chicken Breast w/ Peppers & Onions
- Southern Fried Chicken
- Chicken Piacatta
- Fried Catfish with Creamy Tartar Sauce
- Cajun Pork Loin w/ Honey Dijon Demi Glaze
- Roast Sirloin Strip w/ Peppercorn Sauce
- Broiled Salmon w/ Bearnaise Sauce
- Beef Lasagna w/ Meat Sauce
- Grisanti's Elfo Special

Sides *(Please pre-select two)*

- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Roasted Brussel Sprouts
- Macaroni & Cheese
- Roasted Broccoli Parmesan
- Turnip Greens
- Italian Spinach
- Green Beans
- Wild Rice Pilaf

Desserts *(Please pre-select two)*

- Bread Pudding with Whiskey Sauce
- New York Style Cheesecake
- Chocolate Layer Cake
- Display of Seasonal Sliced Fruit
- Apple Cobbler
- Peach Cobbler
- Key Lime Pie
- Carrot Cake with Cream Cheese Frosting

\$47.00 per person

*(Add an additional third entree to main course options for \$7.00 per person;
Add an additional side dish for \$4.00 per person)*

Dinner selections served with fresh bread & butter, iced tea, coffee & water.

Please note: A minimum of 20 people required. Buffet service is for one hour.

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Optional Starter Course *(Optional: Please pre-select one)*

LOBSTER BISQUE

\$9.00 per person

GRISANTI'S MEATBALLS (2)

\$8.00 per person

SHRIMP COCKTAIL (4)

\$13.00 per person

Salad *(Please pre-select one)*

MISS MARY'S ITALIAN W/ GORGONZOLA CHEESE

A Mix of Iceburg and Romaine Lettuce, Onion, Celery, Bell Pepper, Tomatoes, Topped with Gorgonzola Cheese, Italian Dressing

CAESAR SALAD

Fresh Crisp Romaine Hearts Tossed with Parmesan Cheese & a Creamy Caesar Dressing

CLASSIC WEDGE SALAD

Cherry Tomatoes, Red Onion, Crumbled Bacon & Gorgonzola Cheese

Entree *(Please pre-select one)*

ROSEMARY PORK LOIN

Tenderloin of Pork Seasoned with Fresh Rosemary and Topped with Honey Demi Glaze

\$42.00 per person

FILET FOG CITY

Topped with Gorgonzola, Crumbled Bacon & Peppercorn Sauce

\$49.00 per person

GRISANTI'S ELFO SUPREME

Shrimp, Lump Crab & Mushrooms in Garlic Butter Sauce

\$44.00 per person

BLACKENED SALMON CARLONE

Lightly Seasoned, Topped with Lump Crabmeat & Béarnaise Sauce

\$42.00 per person

CHICKEN FLORENTINE

Stuffed Breast with Prosciutto & Italian Spinach

\$42.00 per person

RED SNAPPER POMODORO

Blackened Snapper w/ Diced Red Onion, Tomatoes, Capers & Basil, Dusted w/ Gorgonzola

\$45.00 per person

SURF & TURF DUO

4-Ounce Tender Filet Served with Your Pre-selected Seafood Option (Broiled Salmon Filet or Grilled Shrimp)

\$56.00 per person

STEAK & CHICKEN DUO

4-Ounce Tender Filet & Boneless Chicken Breast

\$54.00 per person

Desserts *(Please pre-select one)*

- New York Style Cheesecake
- Key Lime Pie
- Carrot Cake with Cream Cheese Frosting

Served with chef's selection of seasonal vegetable & starch, fresh bread & butter, water & coffee.
Please note: *A minimum of 10 people required.*

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Starter *(Served family style)*

TOASTED RAVIOLI
Deep Fried Beef Ravioli w/ Meat Sauce

Salad

MISS MARY'S ITALIAN
A Mix of Iceburg and Romaine Lettuce, Onion, Celery, Bell Pepper, Tomatoes, Topped with Gorgonzola Cheese, Italian Dressing

Entree *(Your guests will select one of the following the day of your event)*

PETITE FILET FOG CITY
Broiled Choice Filet Topped with Gorgonzola, Crumbled Bacon & Peppercorn Sauce

CHICKEN FLORENTINE
Stuffed Breast with Posciutto & Italian Spinach

SALMON PICATTA
Broiled with Lemon, Butter, Capers & Parsley

Accompaniments *(Served family style)*

- Roasted Fingerling Potatoes
- Italian Spinach

Desserts *(Please pre-select one)*

- Key Lime Pie
- Fresh Berries w/Sweet Cream

\$66.00 per person

Dinner selections served with fresh bread & butter, coffee & water.

Please note: *A maximum of 40 guests.*

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An assortment of appetizers & desserts complete this premium dinner package.

Starters *(Served family style)*

- Shrimp Cocktail
- Grisanti's Meatballs w/Marinara Sauce

Salad *(Please pre-select one)*

MISS MARY'S ITALIAN

A Mix of Iceberg and Romaine Lettuce, Onion, Celery, Bell Pepper, Tomatoes, Topped with Gorgonzola Cheese, Italian Dressing

CLASSIC WEDGE SALAD

Cherry Tomatoes, Red Onion, Crumbled Bacon & Gorgonzola Cheese

Entree *(Your guests will select one of the following the day of your event)*

FILET FOG CITY

Broiled Choice Filet Topped with Gorgonzola, Crumbled Bacon & Peppercorn

GRISANTI'S ELFO SUPREME

Shrimp, Lump Crab & Mushrooms in Garlic Butter Sauce

CHICKEN FLORENTINE

Stuffed Breast with Prosciutto & Italian Spinach

SALMON PICATTA

Broiled with Lemon, Butter, Capers & Parsley

Accompaniments *(Served family style)*

- Roasted Fingerling Potatoes
- Sauteed Mushrooms
- Italian Spinach

Desserts *(Please pre-select one)*

- Traditional Tiramisu
- Classic Cheesecake
- Fresh Berries w/ Sweet Cream

\$78.00 per person

Dinner selections served with fresh bread & butter, coffee & water.

Please note: *A maximum of 40 guests.*

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A variety of some of our most distinctive menu items are included in this luxury dinner experience. All dinners include fresh hot bread and butter and coffee service.

Starters *(Served family style)*

SHRIMP COCKTAIL

Chilled Jumbo Shrimp with Classic Creole Remoulade Dressing

SAUSAGE STUFFED MUSHROOMS

Grisanti's Classic Sausage Filling

MAINE LOBSTER RAVIOLI

Served with Garlic Butter & Mushrooms

Salad *(Please pre-select one)*

MISS MARY'S ITALIAN

A Mix of Iceberg and Romaine Lettuce, Onion, Celery, Bell Pepper, Tomatoes, Topped with Gorgonzola Cheese, Italian Dressing

CLASSIC WEDGE SALAD

Cherry Tomatoes, Red Onion, Crumbled Bacon & Gorgonzola Cheese

CAESAR SALAD

Fresh Crisp Romaine Hearts Tossed with Parmesan Cheese & a Creamy Caesar Dressing

Entree *(Your guests will select one of the following the day of your event)*

TOURNEDOS AND SHRIMP

Two 4 oz. Medallions of Our Filet Topped with Jumbo Shrimp that have been Dusted with Cajun Spices

CHICKEN FLORENTINE

Stuffed Breast with Prosciutto & Italian Spinach

SALMON OSCAR

Broiled Fillet of Salmon Topped with Lump Crabmeat, Asparagus and Bearnaise Sauce

NEW YORK STRIP

A Favorite of Many Steak Connoisseurs. This USDA Prime Cut Has a Full-bodied Texture That is Slightly Firmer Than a Ribeye

Accompaniments *(Served family style, select two)*

- Garlic Mashed Potatoes
- Fingerling Potatoes w/ Rosemary
- Wild Mushroom Medley
- Roasted Brussell Sprouts
- Italian Spinach
- Dirty Rice
- Sauteed Green Beans with Garlic
- Pasta Diablo

Desserts *(Please pre-select one)*

CREATE YOUR OWN DESSERT PAIRING *(Choose a demi-portion of any two of the following)*

- Chocolate Cheesecake
- Classic Cheesecake
- Keylime
- Tiramisu

\$95.00 PER PERSON

PLEASE NOTE: *A maximum of 40 guests.*

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Cold Hors D’oeuvres *(Please pre-select three)*

- Imported & Domestic Cheese Tray Served with Fresh Fruit & Crackers
- Crisp Market Fresh Vegetable Tray with Peppercorn Dressing
- Tomato, Basil & Roasted Garlic Bruschetta
- Smoked Salmon & Cucumber Canapes
- Sliced Fresh Fruit Display with Honey-lemon Yogurt Sauce
- Tomato Mozerella Kabobs

Hot Hors D’oeuvres *(Please pre-select three)*

- Hot Spinach & Artichoke Dip with Tri-color Tortilla Chips
- Chicken Tenders w/ Honey Mustard Sauce
- Spinach Stuffed Mushrooms
- Mushrooms Stuffed with Crabmeat
- Baked Brie with Pear, Pecans, Honey, & Thyme in a Light Puff Pastry
- Toasted Ravioli w/Meat Sauce
- Vegetable Spring Rolls
- Grisanti s Meatballs w/ Marinara Sauce
- Double Stuffed & Baked New Potatoes

Chef-Attended Stations *(Please pre-select one)*

- Carved Roasted Top Round of Beef with Miniature Rolls, Horseradish-cream & Mayonnaise
- Carved Roasted Jamaican Jerk Pork Loin with Miniature Rolls & Tropical Fruit Chutney
- Carved Honey-Glazed Ham with Miniature Rolls, Rum-Raisin Sauce & Dijon Mustard
- Baked Smoked Turkey Breast with Miniature Rolls, Cranberry Sauce & Mayonnaise
- Pasta Station –
Your Choice of One Pastas:
 Tortellini, Bow Tie, or Penne
And Your Choice of Two Sauces:
 Pesto Cream, Herb Tomato Marinara or Alfredo

Self-Serve Beverage Station

- Tropical Fruit Punch
- Sweetened or Unsweetened Iced Tea
- Regular & Decaffeinated Coffee

\$70.00 per person

(Two hours of on-going food service)

Please note: *A minimum of 50 people required.*

Pricing is per person, unless otherwise indicated, and is subject to applicable taxes, gratuities, service charges and/or administrative fees. Menu selections & pricing are subject to change without notice until an event order is fully executed.



Cold Selections *(Pricing based on 50 pieces)*

Tomato, Basil & Roasted Garlic Bruschetta	\$95.00
Asparagus Spears Wrapped in Smoked Salmon	\$175.00
Jumbo Gulf Shrimp Display with Cocktail & Remoulade Sauces	\$195.00
Black Pepper-Crusted Tenderloin with Creamy Horseradish	\$130.00
Phyllo Cups Stuffed with Chicken Salad	\$125.00
Seared Ahi Tuna with Ginger-mustard Sauce	\$150.00
Smoked Salmon & Cucumber Canapes	\$110.00
Antipasto Kebobs	\$140.00
Gorgonzola Stuffed Celery Sticks	\$140.00

Hot Selections *(Pricing based on 50 pieces)*

Miniature Crab Cakes with Remoulade Sauce	\$155.00
Mushrooms Stuffed with Spinach	\$115.00
Mushrooms Stuffed with Crabmeat	\$140.00
Chicken Spring Rolls with Sweet & Sour Sauce	\$135.00
Chicken Tenders with Honey Mustard Sauce	\$115.00
Double Stuffed & Baked New Potatoes	\$115.00
Spicy Buffalo Wings with Blue Cheese Dressing	\$110.00
Parmesan Artichoke Bites with Blue Cheese Dressing	\$135.00
Grisanti's Meatballs	\$110.00
Miniature Steak Sandwiches	\$165.00
Toasted Ravioli with Meat Sauce	\$95.00

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Add some excitement to your reception and allow our chefs to hand-toss the perfect dish.

Action Stations (\$75.00 Chef's attendant fee per action station)

PASTA STATION \$10.00 per person

Penne & Bowtie Pasta, Sauteed to Order with Chicken, Mushrooms, Sun-dried Tomatoes, Black Olives, Green Onions & Parmesan Cheese
Choice of sauce: Marinara, Alfredo or Meat Sauces
Shrimp add-on – \$3.50 Additional per person

MASHPOTINI BAR \$9.00 per person

Your Choice of: Sweet Potato Puree or Creamy Mashed Potatoes; Served in Martini Glasses
Choice of Accompaniments: Butter, Sour Cream, Shredded Cheese, Green Onion, Bacon, Brown Sugar and Pecans

CAESAR SALAD STATION \$8.00 per person

Fresh Crisp Romaine Greens & Classic Caesar Dressing Tossed to Order with Choice of Chicken, Parmesan Cheese, Anchovies & Croutons
Shrimp add-on – \$3.50 Additional per person

Carving Stations (\$75.00 Chef's attendant fee per carving station)

Whole Roasted Tenderloin (Serves 25)	\$225.00
Roasted Prime Strip Loin (Serves 35)	\$325.00
Honey Glazed Bone-in Ham (Serves 50)	\$195.00
Cajun Pork Tenderloin (Serves 20)	\$125.00
Roasted Turkey Breast (Serves 30)	\$140.00
Slow Roasted Prime Rib of Beef (Serves 35)	\$375.00

Each carving station includes silver dollar rolls & chef's selection of sauces: bearnaise, horseradish cream, remoulade, Creole mustard, mayonaise, and/or chutney sauce.

Please note: Attendant fees are based on 2 hours of service.

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Display Stations

GRILLED TUSCAN ANTIPASTO VEGETABLES

with rustic breads

SMALL (serves 50)	\$250.00
LARGE (serves 100)	\$475.00

VEGETABLE CRUDITES

with dipping sauces

SMALL (serves 25)	\$130.00
MEDIUM (serves 50)	\$250.00
LARGE (serves 100)	\$475.00

FRESH FRUIT DISPLAY

with honey-lemon yogurt sauce

SMALL (serves 25)	\$155.00
MEDIUM (serves 50)	\$300.00
LARGE (serves 100)	\$575.00

DOMESTIC & IMPORTED CHEESE

with an assortment of crackers

SMALL (serves 25)	\$165.00
MEDIUM (serves 50)	\$250.00
LARGE (serves 100)	\$475.00

SPINACH & ARTICHOKE DIP

with tri-color tortilla chips

SMALL (serves 25)	\$75.00
MEDIUM (serves 50)	\$125.00
LARGE (serves 100)	\$250.00

SIDE OF SMOKED SALMON

*with toast points & accompaniments –
chopped egg, capers & red onion*

SINGLE OPTION (serves 35)	\$275.00
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BAKED BRIE

with pear, pecans, honey & thyme in puff pastry

SMALL (serves 15-20)	\$85.00
LARGE (serves 50)	\$165.00

CAJUN CRAB DIP

with pita chips

SMALL (serves 25)	\$100.00
MEDIUM (serves 50)	\$150.00
LARGE (serves 100)	\$300.00

Something Sweet

Chocolate Covered Strawberries with Freshly Whipped Cream	\$40.00 per dozen
Miniature Cheesecake Tartlets	\$37.00 per dozen
A Selection of Petit Fours	\$33.00 per dozen
Chef's Selection of Chocolate Truffles	\$39.00 per dozen

Dessert Display *(A minimum of 25 people required)*

Assorted Cakes and Pies, Petit Fours, Chocolate-Dipped Strawberries & a Selection of Chocolate Truffles	\$13.00 per person
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EMBASSY SUITES
HOTELS®

Since 1909
FRANK GRISANTI
ITALIAN RESTAURANT

Beverages

Freshly Brewed Regular & Decaffeinated Coffee	<i>\$38.00 per gallon</i>
Iced Tea, Lemonade & Fruit Punch	<i>\$34.00 per gallon</i>
Hot Tea	<i>\$3.50 per person</i>
Energy Drinks	<i>\$5.00 each</i>
Sports Beverages	<i>\$5.00 each</i>
Bottled Juices	<i>\$4.00 each</i>
Assorted Soft Drinks	<i>\$3.00 each</i>
Bottled Water	<i>\$3.00 each</i>
Milk (whole or 2%)	<i>\$3.00 each</i>

By the Dozen

Assorted Candy Bars	<i>\$28.00 per dozen</i>
Rice Crispy Treats	<i>\$25.00 per dozen</i>
Assortment of Brownies	<i>\$30.00 per dozen</i>
Variety of Granola Bars	<i>\$24.00 per dozen</i>
Seasonal Whole Fruit	<i>\$28.00 per dozen</i>
Fresh Baked Gourmet Cookies	<i>\$30.00 per dozen</i>
Assorted Little Debbie Snacks	<i>\$24.00 per dozen</i>

By the Pound

Assorted Nuts	<i>\$24.00 per pound</i>
Trail Mix	<i>\$22.00 per pound</i>
Spicy Creole Snack Mix	<i>\$18.00 per pound</i>

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Hosted Bar

(Charges based on consumption)

Please Choose Premium, Super or Ultra Brands and the Type of Beer You Prefer to Offer Your Guests.

PRIVATE BAR SETUP FEE

Pricing Includes One Bartender
\$75.00 per bar (for up to 4 hours)

Bar setup/bartender fee will be waived if sales exceed \$500.00 per bar

Premium Brands *(\$8.50 per cocktail)*

- Absolute Vodka
- Beefeater Gin
- Barcardi Rum

Super Brands *(\$10.00 per cocktail)*

- Ketel One Vodka
- Tanqueray Gin
- Captain Morgan Spiced Rum
- Buffalo Trace Bourbon

Ultra Brands *(\$11.00 per cocktail)*

- Grey Goose Vodka
- Bombay Sapphire Gin
- Petron Tequila
- Mount Gay Spiced Rum

Beers *(Please select up to four total varieties)*

DOMESTIC: \$5.00 per beer

- Budweiser
- Bud Light
- Miller Lite
- Michelob Ultra

Cash Bar

(Guests will pay for all beverages at point of sale)

PRIVATE BAR SETUP FEE

Pricing Includes One Bartender
\$75.00 per bar (for up to 4 hours)

CASHIER

For Cash Bar Parties of 75 Guests or More, a Cashier is Required.
\$75.00 (for up to 4 hours)

Bar setup/bartender fee will be waived if sales exceed \$500.00 per bar

- J & B Scotch
- Pepe Lopez Tequila
- Jim Beam Bourbon

- Dewar's Scotch
- Macallan 12 Year Single Malt Scotch
- Cuervo 1800 Tequila
- Jamison Irish Whiskey

- Jack Daniels Bourbon
- Crown Royal Whiskey
- Johnny Walker Black Label Scotch
- Glenlivet 12 Year Single Malt Scotch

Wines

House Wine (Red & White Selection):

\$32 per bottle • \$8 per glass

Featured Wine (Red & White Selection):

\$40 per bottle • \$10 per glass

Premium Wine (Red & White Selection):

\$48 per bottle • \$12 per glass

Upgraded Wine Selections From Our Award-winning Wine List Available Upon Request.

Pricing is per person, unless otherwise indicated, and is subject to applicable taxes, gratuities, service charges and/or administrative fees.

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