

# Geno's Grille

## Large Party Dining Menu

(Parties of 10 or more)

**\$32 per person (tax & gratuity not included)**

Includes salad, entrée and dessert, additional charges are tiered per person

Salad (Choose 2, Family Style):

- Geno's house – mixed greens, arugula, carrot, cucumber, pickled onion, tomato, fresh mozzarella, balsamic vin
- Classic Caesar- baby kale, romaine, parmesan, crouton, Caesar dressing
- Arugula- seasonal fruit, candied pecan, goat cheese, lemon-honey vin (+\$2)
- Brick oven brussel sprouts- arugula, mixed greens, crisp bacon, toasted pepitas, shaved parmesan, lemon, EVOO (+\$2)

Entrée (Choose 4, Plated):

- Baked penne al forno- roasted tomato, spinach, pesto, cream, peas, house bread crumbs \*V
- Penne Primavera- seasonal vegetables, garlic white wine sauce \*Vegan
- Cheese Ravioli- marinara, cream, pesto \*V
- Nonna's Lasagna- beef Bolognese, ricotta, mozzarella, layers of pasta, marinara
- Scaloppini of Chicken in choice sauce:
  - Piccata- white wine, lemon, capers, angel hair
  - Marsala- rich brown marsala wine, mushroom, angel hair
- Chicken Breast Parmesan- light crust, fresh mozzarella, spaghetti, marinara (+\$1)
- Blackened wild Salmon- heirloom tomato, zucchini noodles, sherry tomato sauce (+\$2) \*G
- Ahi Tuna steak- sesame & pepper crusted, broccolini, ginger jasmine rice (+\$2)
- 12oz NY Strip- veal & roast tomato demi-glace, seasonal vegetable, rosemary potato (+\$4) \*G

Dessert (Choose One, Plated): Add Coffee or tea service to dessert (+\$2)

- Tiramisu – mascarpone mousse, lady fingers, coffee, cocoa
- Fresh Cannoli – sweetened ricotta, chocolate chips, powdered sugar

Offered in addition to your choice:

- Gelato & Sorbet– house selection \*G

\*G – Gluten Free

\*V – Vegetarian

Add-On an appetizer or pasta course, following page



Appetizers (Served Family Style – 1 choice for \$3pp, 2 for \$4pp)

- Crispy Calamari – Lightly breaded, cherry pepper, sundried tomato aioli
- Geno's Meatballs – Beef, pork, and veal with homemade marinara
- Bruschetta – toast points, roasted tomato, fresh mozzarella, basil \*V
- Antipasto Platter (+\$2 pp): Includes assorted Italian meats, cheeses, roasted red peppers, candied pecans, roasted vegetables, Mediterranean Olives & arugula \*GV

Pasta Course (Served Family Style, \$5 pp, Choose One Pasta & One Sauce):

- Type – Penne, spaghetti, or angel hair
- Sauce – Marinara, a la Vodka, Bolognese (+\$1)

\*G – Gluten Free

\*V – Vegetarian

### **BEVERAGE PACKAGES**

Bottled Wines for the table: You choose Varietals to offer your guests, charged per bottle opened

Open bar as outlined below – 2 hours

\$15 pp – Includes Select Draft Beers & House Wines

\$25 pp – Includes Select Draft Beers, House Wines, & House Brand Liquors

\$35 pp – Includes Select Drafts Beers, Select Wines, & Premium Spirits

