

Having a Party?

SAMPLE DINNER MENU

SALAD

(Choice of)

CLASSIC CAESAR SALAD | HOUSE CHOPPED SALAD

ENTRÉE

(Choice of)

STATLER CHICKEN BREAST

Served with wild rice pilaf and green beans with a garlic herb jus

GROUPEL OSCAR

Topped with jumbo lump crab, asparagus, and hollandaise. Served with wild rice

8oz FILET MIGNON

Served with garlic mashed potatoes and asparagus, finished with a red wine demi glacé

JUMBO LUMP CRAB CAKES

Served with garlic mashed potatoes and asparagus

DESSERT

(Choice of)

WARM SOUR CREAM FUDGE CAKE

GRILLE 29 CHEESECAKE

CHOCOLATE PEANUT BUTTER TRUFFLE

Ask about menu pricing for your next event!

Receptions

HORS D'OEUVRES

	50pc	100pc
Crab Stuffed Mushrooms	100	175
Bacon Wrapped Scallops	175	300
Bacon Gorgonzola Stuffed Potatoes	125	225
Prosciutto Wrapped Shrimp	150	250
Mini Beef Wellington	175	300
Homemade Chicken Fingers with remoulade	100	175
Crispy Spring Rolls with sweet chili sauce	100	175
Fried Risotto "Arancini" with Romesco sauce	100	175
Swedish Meatballs	100	175
Roasted Vegetable Ratatouille Skewers with basil pesto	100	175
Cheese Stuffed Fried Ravioli with marinara dipping sauce	100	175
Fresh Jumbo Gulf Shrimp	175	300
Shrimp Salad in Phyllo Cup	100	175
Whipped Goat Cheese, Carmelized Onions and Chives on Toast Points	100	175
Mediterranean Cucumbers with Greek dressing	100	175
Truffled Deviled Eggs, Crispy Pork	100	175

SINGLES

	EACH
Gourmet Chicken Salad Croissant	3.00
Ham or Turkey Mini Croissant	2.50
Mini Filet "29"	3.50
Maryland Style Crab Cakes with Cajun remoulade	3.00
Shrimp and Grits, with peppered andouille gravy	2.50
Mini Caprese Skewer	2.50
Vegetable Crudite Display, with homemade pimento cheese	2.50
Charcuterie and Cheese Display with garnishes	3.00
Fruit Display	2.50



MINI DESSERTS

	50pc	100pc
Cheesecake Bites	100	175
Individual Display of Pastry Chef's Seasonal Creations	100	175
Chocolate Covered Assorted Fruit and Goodies	100	175



Boxed Lunch \$11.50

Includes Traditional Chex Mix, Macaroni Pasta Salad and a Cookie of the Day

TURKEY WRAP

Roasted turkey, havarti, mango cranberry chutney, herb mayo, lettuce and tomato

SHORT RIB MELT

Carmelized onions and gruyere cheese in a flaky croissant

CHICKEN SALAD CROISSANT

Homemade chicken salad with sliced almonds and dried cranberries

ASIAN STIR FRY WRAP

Asian vegetables lightly tossed in an orange soy glaze and Jasmine rice in a flour tortilla wrap

BLT

Traditional BLT in a flaky croissant

CHOP SALAD

Cherry tomatoes, red onion, cucumber, crumbled feta cheese and romaine tossed with Greek vinaigrette

ICED TEA (GALLON) \$10

BOTTLED WATER, COKE, DIET COKE, SPRITE \$10/6-pack

10% charge for delivery; \$100 minimum order for delivery



Off-site Lunch \$25

Includes Iced Tea (sweetened or unsweetened), Dinner Rolls and Butter

SALAD (Choose one for group)

HOUSE CHOPPED SALAD | CAESAR SALAD

ENTRÉE (Choose one for group)

FILET TIPS | SHRIMP & GRITS | ASIAN VEGETABLE STIR FRY

HERB ROASTED CHICKEN | CAJUN SHRIMP PASTA

DESSERT (Choose one for group)

CHEF'S CHEESECAKE | RASPBERRY TRUFFLE CAKE | BREAD PUDDING

15 person minimum; 15% charge for delivery only; 22% Gratuity added for all full-service caterings; Rentals (linens, plateware, stemware, flatware) available for an additional charge

Additional catering options available; contact us!

Personal. Unique. Creative.

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