

FRANK GRISANTI

ITALIAN RESTAURANT -

Catering Menu

www.frankgrisanti.com 901-761-9462



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 7 working days 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 23% 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. No food or beverage from an outside source is allowed in the banquet/meeting rooms.

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.



Breakfasts

Served with Fresh Brewed Coffee, Decaffeinated Coffee and Hot Tea

Continental I

Assorted Juices Seasonal Fruit & Berries Breakfast Bakeries \$16.00 per person

Continental II

Assorted Juices
Seasonal Fruit & Berries
Individual Yogurts
Sausage and Ham Biscuits
\$19.00 per person

Breakfast Buffet

Scrambled Eggs, Bacon, Sausage Patties, Breakfast Potatoes, Fresh Fruit Bowl, Biscuits w/Assorted Jellies \$22.00 per person (20 Person Minimum)

Ham and Egg Croissant

Flaky Croissant Layered with Smoked Ham & Scrambled Egg Served with Seasonal Fresh Fruit \$15.00 per person

Eggs Benedict

Toasted English Muffins Topped with Poached Eggs, Canadian Bacon & Hollandaise Sauce Served with Country Potatoes \$20 per person



Breaks

Morning Coffee Break

Fresh Brewed Regular & Decaffeinated Coffee Assorted Hot Teas \$8.00 per person

Memphis's Own

Gibson's Assorted Donuts
Fresh Brewed Regular & Decaffeinated Coffee
Whole Milk
\$16.00 per person

Three In One Meeting Break

Pre Meeting:

Freshly Brewed Coffee, Decaffeinated Coffee
Hot Tea and Assorted Juices
Breakfast Bakeries and Seasonal Fresh Fruit
Mid Morning:
Refresh Coffee and Hot Tea

Assorted Granola Bars
Mid Afternoon:

Assorted Soft Drinks
Refresh Coffee
Fresh Baked Cookies and Fudge Brownies
\$30.00 per person

Health Break

Bottled Water
Assorted Yogurts and Granola Bars
Sliced Fresh Fruit
Trail Mix
\$17.00 per person

Sweet & Salty

Mini Candy Bars
Creole Snack Mix – Assorted Bags of Chips
Assorted Soft Drinks
\$15.00 per person



Stadium Break

Warm Salted Pretzels, Chips & Salsa Roasted Peanuts Iced Tea and Lemonade \$15.00 per person

Cookie Break

Assorted Fresh Baked Cookies Fresh Brewed Regular & Decaffeinated Coffee Assorted Soft Drinks \$14.00 per person

Break Enhancers

Assorted Juices: Orange-Cranberry-Grapefruit		\$3.50
Assorted Soft Drinks:		\$3.00
Ozarka Natural Spring Water		\$3.00
Sports/ Energy Drink		\$5.00
Individual Yogurt		\$2.50
Whole or Sliced Seasonal Fresh Fruit	(per person)	\$5.00
Regular Coffee-Decaffeinated Coffee	(per gallon)	\$38.00
Assorted Pastries or Muffins	(per dozen)	\$30.00
Assorted Bagels with Cream Cheese	(per dozen)	\$36.00
Granola Bars	(per dozen)	\$28.00
Energy Bars	(per dozen)	\$36.00
Assorted Gourmet Cookies	(per dozen)	\$30.00
Double Chocolate Fudge Brownies	(per dozen)	\$30.00

Boxed Lunches

Includes Bottled Water, Bag of Chips, Piece of Fruit & Cookie

Blackened Chicken Club Sandwich

Mixed Greens, Pesto Mayonnaise, Fresh Mozzarella & Sliced Tomato \$22.00 per person

Black & Blue Sandwich

Thin Sliced Roast Beef, Lettuce, Tomato, Gorgonzola Crumbles & Balsamic Vinaigrette \$22.00 per person

Italian Sub Sandwich

Genoa Salami, Mortadella, Prosciutto, Mozzarella, Lettuce, Tomato, Red Onion & Italian
Dressing
\$22.00 per person

Vegetable Wrap

Chef's Selection of Roasted Vegetables \$22.00 per person

Smoked Turkey on Ciabatta

Smoked Turkey, Mozzarella Cheese, Lettuce, Tomato & Mayo \$22.00 per person

SALADS

Includes Bottled Water, Breadsticks and Whole Fruit

Cobb Salad

Grilled Chicken Breast, Cheddar Cheese, Tomato, Egg, Bacon and Croutons Choice of Dressing \$22.00 per person

Miss Mary's Gargo Salad

Topped with Blackened Salmon and Gorgonzola Cheese \$26.00 per person

Wild Mixed Greens

Strawberries, Craisins, Yellow Bell Pepper, Feta Cheese, Toasted Almonds w/Balsamic Vinaigrette \$22.00 per person



Plated Lunches

Includes Iced Tea and Chef's Dessert Selection

Frank's Lasagna Selection

Choice of Beef w/Meat Sauce or Grilled Chicken w/Pesto Alfredo Sauce Served with Garden Salad and Garlic Roll \$24.00 per person

Grilled Chicken Breast

With Sautéed Peppers & Onions on a Bed of Angel Hair Pasta Served with Italian Spinach and Garlic Roll \$24.00 per person

Grilled Atlantic Salmon

Served with Steamed Broccoli, Wild Rice and Garlic Roll \$31.00 per person

Roast Sirloin of Beef, Au Jus

Served with Chef's Potato, Green Beans and Garlic Roll \$28.00 per person

Fettuccine Alfredo w/Blackened Chicken

Served with Garden Salad and Garlic Roll \$25.00 per person

Add a Cup of Soup: Chicken & Sausage Gumbo or Chicken Noodle \$4.00 per person

A minimum of 10 people required. All lunches must conclude by 2pm.



Lunch Buffets

Served with Iced Tea & Chef's Choice of Dessert (Minimum 20 People)

Southern Buffet

Garden Salad:
Lettuce, Tomato, Cucumber, Shredded Cheddar & Croutons w/Ranch & Italian Dressings
Cole Slaw
Chopped Sirloin Steak
Delta Fried Catfish
Green Beans and Mashed Potatoes
Grisanti's Cornbread
\$30.00 per person

Picnic Buffet

Tomato, Cucumber & Onion Salad
Potato Salad
Hamburger Sliders
Southern Fried Chicken Tenders
Assorted Chips
Seasonal Fruit Bowl
\$30.00 per person

Classic Buffet

Caesar Salad w/Parmesan Cheese & Croutons
Roast Sirloin of Beef, Au Jus
Grilled Atlantic Salmon
Parsley Buttered New Potatoes
Green Beans
Rolls
\$35.00 per person



Lunch Buffets

Italian Buffet

Miss Mary's Italian Salad w/Gorgonzola Cheese
Tomato & Mozzarella Caprese Salad
Grilled Chicken Breast with Sautéed Onions and Peppers
Beef Lasagna w/Meat Sauce
Penne Alfredo w/Broccoli
Italian Spinach
Garlic Bread
\$32.00 per person

Soup & Salad Buffet

Chef's Soup of the Day
Wild Mixed Greens with Assorted Toppings:
Cherry Tomatoes-Red OnionCucumber- Croutons-Feta CheeseKalamata Olives-Assorted Dressings
Julienned Grilled Chicken
Blackened Salmon
Seasonal Fruit Bowl
Bread Sticks
\$35.00 per person

Deli Buffet

Garden Salad:
Lettuce, Tomato, Cucumber, Shredded Cheddar & Croutons w/Ranch & Italian Dressings
Potato Salad
Assorted Kettle Chips
Smoked Turkey Breast
Rare Roast Beef
Assorted Cheeses & Breads
Lettuce-Tomatoes-Pickle Spears-Mayo & Mustard
Seasonal Fruit Bowl

All lunches must conclude by 2pm.

\$28.00 per person



Dinner Entrees

Includes a Starter, Dinner Rolls, Chef's Choice of Dessert, Freshly Brewed Coffee, & Iced Tea

Starter Options

Miss Mary's Italian Salad or Classic Caesar Salad

Entrée Options

Half Baked Chicken

on a Bed of Wild Rice Served with Fresh Vegetable Selection \$40.00 per person

Breast of Chicken Parmigiana

Lightly Breaded, Sautéed in Butter and Topped with Mozzarella Cheese and Marinara Sauce Served with Penne Marinara and Fresh Vegetable Selection \$40.00 per person

Blackened Salmon Picatta

Blackened Salmon Finished with Lemon Caper Butter Served Over Pasta and Fresh Vegetable Selection \$45.00 per person



Dinner Entrees

Italian Combination Plate

Elfo Special-Grisanti's Italian Spinach-Beef Manicotti \$42.00 per person

Filet Mignon Carbonara

Crowned with Bordelaise Sauce, Accented with Bacon and Chives Served with Baked Potato and Fresh Vegetable Selection \$49.00 per person

Surf & Turf Duo

4 Oz. Filet Served with Your Pre-selected Seafood Option (4 Oz. Grilled Salmon or Grilled Shrimp)
Served with Baked Potato and Fresh Vegetable Selection \$58.00 per person

Chef's Vegetable selections

Green Beans
Grilled Asparagus
Steamed Broccoli
Grisanti's Italian Spinach



Dinner Buffets

Includes Chef's Choice of Dessert, Coffee & Iced Tea

Italian Buffet

Miss Mary's Italian Salad w/Gorgonzola Cheese Beef Lasagna or Chicken Lasagna (select one) Toasted Ravioli with Meat Sauce Penne Pomodoro Grisanti's Italian Spinach Garlic Bread \$35.00 per person

Deluxe Italian Buffet

Classic Caesar Salad
Antipasto Platter:
Prosciutto-Salami-Roast Beef
Provolone-Mozzarella Cheese-Gorgonzola Cheese
Italian Peppers and Assorted Olives
Italian Style Tomatoes and Sweet Onions with Olive Oil & Basil
Beef Manicotti
Elfo Special on Penne Pasta
Eggplant Parmigiana
Grisanti's Italian Spinach
Garlic Bread
\$45.00 per person



Create a Southern Buffet

Select Two Starters, Two or Three Entrees, Two Starch/Vegetables, Two Desserts Buffet Includes:

Dinner Rolls, Water, Iced Tea and Coffee \$47.00 per person – Two Entrees \$54.00 per person – Three Entrées

Starters:

Chicken & Sausage Gumbo
Cole Slaw ~ Potato Salad ~ Seasonal Fruit Bowl ~
Garden Salad ~ Cucumber & Tomato Salad

Entrees:

<u>Poultry</u> <u>Beef</u>

Fried Chicken

Baked Chicken

BBQ Chicken

Grilled Chicken Breast w/Peppers & Onions

Homemade Meatloaf w/ Tomato Sauce
Chopped Sirloin Steak
Roast Sirloin of Beef, au Jus
Spaghetti with Meatballs

Fish Pork

Fried Catfish Fillet, Tartar Sauce

Baked Catfish w/Pecan Butter Sauce

Fried Shrimp

Cajun Pork Loin w/Gravy

Baked Ham

Fried Smothered Pork Chops

Starch/Vegetables

Mashed Potatoes ~ Sweet Potato Casserole ~ Mac & Cheese ~ Cornbread Dressing Green Beans ~ Turnip Greens ~ Lima Beans ~ Black-eye Peas

Desserts:

Banana Pudding ~ Apple Cobbler ~ Chocolate Layer Cake ~ Coconut Layer Cake

Kid's Station

(Age 4 – 11 years old)
Chicken Tenders ~ French Fries ~
Honey Mustard Sauce and Ketchup
Chocolate Chip Cookies
Lemonade
\$15.00 per person



Cold Hors D' Oeuvres

(Per 100 Pieces)

Tomato, Basil & Roasted Garlic Bruschetta	\$190.00
Asparagus Spears Wrapped in Prosciutto	\$300.00
Dollar Roll Sandwich, Roast Beef, Turkey and Ham	\$300.00
Phyllo Cups Stuffed with Chicken Salad	\$250.00
Jumbo Shrimp on Ice with Cocktail Sauce	\$400.00
Seared Ahi Tuna with Ginger-mustard Sauce	\$300.00

Displays

Fresh Seasonal Vegetables Selection with Dipping Sauce

With Dipping Sauce Small (25 people) \$130.00 Medium (50 people) \$250.00 Large (100 people) \$475.00

Assortment of Imported and Domestic Cheeses with Cracker Medley

Small (25 people) \$165.00 Medium (50 people) \$250.00 Large (100 people) \$475.00

Fresh Sliced Seasonal Fruit Tray

Small (25 people) \$155.00 Medium (50 people) \$300.00 Large (100 people) \$575.00

Italian Antipasto Tray

Genoa Salami-Italian Roast Beef-Prosciutto Ham Mozzarella Cheese-Swiss Cheese Sliced Tomato-Red Onion-Pepperoncini Peppers-Black Olives Breadsticks Small (25 people) \$250.00 Medium (50 people) \$500.00 Large (100 people) \$750.00

Side of Smoked Salmon

Served with Toast Points-Cream Cheese- Capers-Diced Egg-Diced Onion Single Option Serves 35 \$275.00



Hot Hors D' Oeuvres

(Per 100 pieces)

Prosciutto Wrapped Shrimp in Rosemary Butter	\$500.00
Toasted Ravioli with Meat Sauce	\$190.00
Assorted Mini Quiche	\$230.00
Chicken Tenders with Honey Mustard Sauce	\$230.00
Buffalo Hot Wings with Blue Cheese	\$220.00
Chicken Spring Rolls w/Sweet & Sour Sauce	\$270.00
Spinach Stuffed Mushrooms	\$230.00
Grisanti's Italian Meatballs	\$250.00
Double Stuffed Potato Skins	\$230.00
Sliders: Select Hamburger or Fried Chicken	\$300.00

Chef Stations

Pasta Station

(\$75.00 Chef's attendant fee per pasta station)

(50 person minimum)

Penne Pasta Sauteed to Order

With Chicken, Mushrooms, Roasted Tomatoes, Black Olives & Parmesan Cheese

Choice of Sauce:

Meat Sauce-Marinara Sauce-Alfredo Sauce

\$12.00 per person

(Grilled Shrimp Additional \$4.00 per person)

Chef's Carving Station

(\$75.00 Chef's attendant fee per carving station) Cocktail Rolls and Appropriate Condiments Included

Roasted Prime Strip Loin (Serves 30)	\$325.00
Whole Roasted Tenderloin of Beef (Serves 25)	\$425.00
Smoked Turkey Breast (Serves 30)	\$140.00
Honey Baked Ham (Serves 50)	\$195.00
Cajun Pork Tenderloin (Serves 20)	\$125.00



Bar Service

Host/Open Bar

A Fully Stocked Bar Featuring Well Known Brands with the Charge Reflecting the Actual Number of Drinks Consumed.

Super Brands \$10.00 per cocktail
(Absolut Vodka, Tanqueray Gin, Captain Morgan Rum, Jim Beam Bourbon, Dewar's Scotch,
Jose Cuervo Gold Tequila)

Ultra Brands \$12.00 per cocktail
(Ketel One Vodka, Bombay Sapphire Gin, Petron Tequila, Appleton Rum, Jack Daniels
Bourbon, Macallan 12 Scotch)

Beer

Domestic \$5.00 per beer
Michelob Ultra – Bud Light – Miller Light
Import/Craft \$6.50
Heineken – Stella Artois – Ghost River – Samuel Adams

Cash Bar Available With a \$75.00 Per Hour Bartender Fee

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

Expanded wine list available upon request

