

# NINNO'S



# GRAPPINO

di NINO

VINCENT MANDOLA FAMILY  
RESTAURANTS

## Menu Selection

For information contact: Vinceanne Mandola or Clint Sosa  
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2817 West Dallas  
Houston, Texas 77019

*We are committed to surpassing and exceeding our guests' expectations with our award-winning cuisine and service. It is our goal to provide a knowledgeable, customized and memorable dining experience.*

*We have been serving generations of Houstonians for over 40 years from Cocktail Receptions, Buffets, Seated Luncheons and Dinners. We now offer Special Happy Hour Menus as well as Wine Tastings.*

*The following information has been carefully and thoughtfully compiled to provide you with the recipe for hosting a successful and notable special occasion, business, or family event at Nino's, Vincent's or Grappino di Nino.*

**Contact Information:**

**Name on event:** \_\_\_\_\_ **Location of event:** \_\_\_\_\_

**Company Name:** \_\_\_\_\_

**Type of Event:** \_\_\_\_\_

**Date of event:** \_\_\_\_\_

**Work No.:** \_\_\_\_\_

**Cellular No.:** \_\_\_\_\_

**Email:** \_\_\_\_\_

**Arrival Time:** \_\_\_\_\_ **Cocktail Time:** \_\_\_\_\_ **Seated Time:** \_\_\_\_\_

**Menu Selection – Circle the food and beverage items you would like to offer**  
**Style of Service – For each course, indicate either Buffet | Passed | Seated | Family Style**  
**Rental Selection – Circle the rental items you would like to add to the order**  
**Event Setup – Circle any setup items applicable for your event**

## Beverages

*Circle each category of beverage you are offering your guest*

### Liquor, Wine & Beer

**Liquor:**      Open Bar      Closed Bar      Request      Cash Bar

**Beer:**      Open Bar      Closed Bar      Request      Cash Bar

**After Dinner:** Open Bar      Closed Bar      Request      Cash Bar

### Wines:

● **White** \_\_\_\_\_

● **Red:** \_\_\_\_\_

● **Prosecco:** \_\_\_\_\_

### Prosecco Serving Instructions:

*Cocktail Time      Entire Event      Toast when seated      Toast with dessert*

**Drink Tickets:** *Liquor      Beer      Wine      After Dinner*

● How many tickets per person: \_\_\_\_\_. Host will sign for tickets issued

### Non-alcoholic Beverages

**Sparkling/Non-Sparkling Bottle Waters, \$8.00 (large bottle):** Open    Closed    Request

**Iced tea and Soft Drinks, \$3.00 PP (Refills available):** Open    Closed    Request

**Regular/Decaf Coffee, \$3.00 PP (Refills available):** Open    Closed    Request

**Lemonade, \$7.00 PP:** Open    Closed    Request

**Cappuccino, \$8.00 PP/PD:** Open    Closed    Request

**Espresso, \$6.00 PP/PD:** Open    Closed    Request

## **Banquet Menus for all Events at the Vincent Mandola Family Properties**

### **Lite Bites**

**\$8 per person, per item selected (no split orders)**

**Serving: 2 pieces per item**

**Style of Service: Buffet Station | Passed | Seated**

**Arancini** *creamy parmigiano risotto balls*

**Ricotta Fritters** *creamy homemade ricotta, mixed olives, spices, rolled in panko bread crumbs*

**Bruschetta Pomodoro** *seasoned tomato, basil, extra virgin olive oil, ricotta salata*

**Caprese Spiedini** *skewers of homemade mozzarella, cherry tomatoes, basil and pesto*

**Cucumber & Salmon** *layers of cucumber, cream cheese, salmon, dill*

**Polpetti di Capellini** *crispy angel hair pasta, fresh crabmeat, shrimp, flash fried*

**Tuna Crostini** *tuna carpaccio, avocado, fennel, charred tomatoes, balsamic infusion*

**Rotisserie Chicken Meatballs** *Vincent's famous Pollo Arrosto is the secret, Osso Bucco sauce*

**Italian Meatballs** *traditional homemade Italian meatballs, marinara*

**Toasted Ravioli** *filled with spinach, ricotta cheese, Bolognese*

**Chicken Crostini** *pulled roasted chicken, olives, scallions, grape tomatoes, creamy pesto*

**Stuffed Dates** *wrapped with crispy bacon, parmigiano, drizzled with sweet balsamic*

**Margherita Pizza Squares** *fresh tomato, mozzarella, extra virgin olive oil, basil*

**Americana Pizza Squares** *pepperoni, sausage, mushroom, black and green olives, tomato, mozzarella*

**Sausage & Peppers Pizza Squares** *roasted peppers, Italian sausage, mozzarella, chili*

### **Shooters**

**Serving: 1 shot glass per person (no split orders)**

**Style of Service: Buffet Station or Passed**

**Tomato Basil** *creamy charred tomato, focaccia croutons*

**Seafood Bisque** *seafood cream soup*

**Crab & Shrimp Vincenzo** *avocado, roasted corn, crushed tomato*

## **Antipasto**

**Cost per item: \$12 per person, per item selected (no split orders)**  
**Style of Service: Buffet or Family Style**

**Antipasto Il Rustica** *House Specialty!* imported meats, cheeses, mixed olives

**Formaggi Il Bordo** imported cheeses, seasonal fruits, mixed candied nuts

**Gamberi Marinata** grilled shrimp, oven roasted tomatoes, capers, mint, feta, lime

**Sausage & Peppers** Italian sausage, roasted peppers, crushed tomatoes

## **Raw Bar**

**Cost per item: \$25 Non-seafood | \$28 seafood per person, per item selected**  
**Style of Service: Buffet**

**Antipasto Table** imported meats, cheeses, mixed olives, fruits, nuts, dips, spreads, jams, breads

**Seafood Medley** assortment of seasonal seafoods, Italian ceviche, dips, spreads, condiments, crostini

## **Home Baked Breads & Dipping Sauces**

**\$3 per person, per item selected (no split orders)**  
**Serving: Select 1 Dipping Sauce & 1 Bread**

**Freshly Made Dipping Sauces** Vincent's Dipping Spices   Fresh Pesto   Nino's & Vincent's Mista Terra

**Homemade Breads** Crispy Flat Bread   Ciabatta   Garlic Bread   Rosemary Focaccia

## **Insalata - \$10.00 per person**

**Serving: Groups under 25 select 2 | Groups of 25 or more select 1**

**Caesar** romaine lettuce, capers, homemade focaccia croutons, Caesar dressing

**Chopped Salad** mixed greens, pear, toasted almond, goat cheese, sun-dried tomato vinaigrette

**Cucinino** mixed greens, garbanzo beans, gorgonzola, marinated artichokes, Anjou pears,  
candied pecans, balsamic vinaigrette

**Mista** baby field greens, artichoke, tomato, roasted pepper, montrachet, balsamic vinaigrette

## Entree

Cost per item: *Varies based on selection (see price below)*

Serving: *Select up to 3 dishes to offer your guest*

Dietary Modifications: *Vegetarian, Vegan, & Gluten Free available upon request*

*Alternative serving styles for pasta: buffet, pre-entrée course, or side dish*

*Alternative pasta serving Price: (Non-seafood \$10 / Seafood \$12)*

<b>Linguine Con Gamberi</b> <i>grilled shrimp, sundried &amp; roasted cherry tomato, garlic, extra virgin olive oil</i>	23
<b>Fettuccine Pescatore</b> <i>homemade fettuccine, mixed seafood, olives, capers, spicy marinara</i>	28
<b>Penne alla Vodka</b> <i>lump crab meat, tomato cream vodka</i>	23
<b>Ossobuco Ravioli</b> <i>pulled veal shank, mushrooms, rich creamy Alfredo</i>	24
<b>Pasta Julia</b> <i>penne pasta, wood roasted rotisserie chicken, spinach, mushrooms, marinara</i>	18
<b>Penne Con Pollo</b> <i>grilled chicken, charred grape tomato, spinach, mushrooms, garlic and olive oil</i>	18
<b>Lasagna della Casa</b> <i>layers of homemade pasta, ground beef, cheeses, tomato sauce</i>	19
<b>Rigatoni Rustica</b> <i>Italian sausage, peas, crema rosa</i>	19
<b>Pollo Arrosto</b> <i><b>House Favorite!</b> Vincent's famous wood roasted half chicken, marinated for 24 hours in Vincent's spices, spit roasted over oak and pecan wood; served with roasted garlic mashed potatoes, in-season vegetable</i>	22
<b>Veal Vincent</b> <i><b>House Favorite!</b> Tender veal coated in parmigiano, artichoke, lemon butter; served with penne alfredo</i>	25
<b>Filetto Nino</b> <i>grilled 8 oz filet, roasted peppers, mushrooms, Barolo wine reduction; served with roasted garlic mashed potatoes, in-season vegetable</i>	45
<b>Bistecca alla Griglia</b> <i>8 oz filet, marinated in our homemade spices, grilled over oak &amp; pecan; served with roasted garlic mashed potatoes, in-season vegetable</i>	43
<b>Beef Tenderloin</b> <i>encrusted in Italian seasoned breadcrumbs, slowly roasted in our pizza oven; served with roasted garlic mashed potatoes, in-season vegetable</i>	40
<b>Lamb Chop</b> <i>marinated &amp; grilled to perfection; served with roasted potatoes &amp; in-season vegetable</i>	45
<b>Grilled Veal Chop</b> <i><b>Best in Town!</b> roasted rosemary potatoes &amp; in-season vegetable</i>	49
<b>Snapper Nino</b> <i><b>House Favorite!</b> sautéed lump crabmeat, mushroom, lemon butter, in season vegetable</i>	38
<b>Salmone</b> <i>Calabrian Chimichurri; grilled vegetables</i>	29
<b>Lobster</b> <i>wood roasted lobster tail with homemade spaghetti, fresh tomato, aglio e olio</i>	42
<b>Australian Seabass</b> <i>pan seared, grape tomatoes, capers, olive oil &amp; lemon; served with in-season vegetable</i>	32

## **Dolce del Giorno - \$10 per person**

**Option 1: Family Style Dessert Platter** *House Favorite!* combination of homemade desserts garnished with fresh fruit

Select style of service: **Buffet Station or Family Style**

### *Signature Homemade Dessert Platter*



### **Option 2: Individual Dessert Choice**

\*Groups under 25 guests, select 2 options/Groups 25+, select 1

\*Option printed on menu - choice taken at the beginning of event

*Tiramisu*

*Chocolate Decadence*

*Gelato/Fresh Fruit Sorbet*

*Cannoli's*

*Italian Crème Cake*

*Homemade Cookies*

*Seasonal Tart*

*New York Cheesecake*

*Signature Banana Split Pie*

## **GELATO CART**

Cart Rental: \$85; additional charge of gelato/sorbet (\$10)

\*Cart offers 3 flavors selected by the chef

## **Outside Cake (Not purchased from us)**

Cake Cutting & Plating Fee - \$4 per person

Add gelato a la mode with cake cutting fee - \$6 per person

## **Luncheon Menu**

*Monday thru Friday*

*3 course fixed menu, \$35*

*Tea included*

*\*No changes or substitution; not valid during the month of December*

### **Appetizer (select one)**

**Bruschetta** *daily selection over grilled rustic ciabatta*

**Soup of the Day** *homemade chef selection*

### **Main Course (select one)**

**Chopped Salad** *mixed greens, pear, toasted almond, goat cheese, sun-dried tomato, vinaigrette*

**Insalata con Pollo** *Vincent's famous wood roasted pulled chicken over mista salad*

**Pollo Toscana Arugula** *grilled chicken breast, chilled arugula, grape tomatoes, pesto, roasted potato*

**Pasta Julia** *short tube pasta, wood roasted rotisserie chicken, spinach, mushrooms, marinara*

**Penne Primavera** *in season vegetables, crushed tomato, olive oil, basil*

### **Dolci (select one)**

**Chef's Selection of Creamy Gelato or Sorbet**

**Fresh Baked Cookies**

## **Breakfast Menu**

**\*\$25 per person (December: \$35 per person)**

*Serving: Select up to 3 items to serve your guest*

**Style of Service: *Buffet Station | Pre-Plated | Family Style***

***\*Beverages are charged separately based on consumption***

***Imported Cheese***

***Imported Meats***

***Seasonal Fruit***

***Frittata Italian crust-less quiche***

***Egg & Potato Breakfast Pizza***

***Egg & Italian Sausage Breakfast Pizza***

***Egg & Pancetta Breakfast Pizza***

***Flatbread with cinnamon sugar butter***

***Homemade cinnamon rolls***

***Sausage Kolache***



# Event Setup

**Reminder: The Vincent Mandola Family Restaurants do not allow: silly string, confetti, rice**

**No item can be attached to walls, ceilings, etc.**

**No items nailed or glued to any item on the property**

***\*Items subject to approval***

## **Tables – select all that apply**

Round Tables (seats 8 max)

Cocktail Tables (\$17.50 per table)

## **Additional Tables – select all that apply**

Gift  
Awards  
Check-in

Cake  
Place Cards  
Brochure

## **Self-Supplied (Third Party Supplied) – select all that apply**

Flowers  
Cake/Dessert  
Linen/Napkins  
Printed Menu  
Place Cards  
Party Favors  
DJ/Band  
Photographer

Posters  
AV Equipment  
Photo Booth  
Game Set Up  
Valet  
Security  
Party Buses/Shuttle

*\*If there is a budget on the beverages or the overall food and beverage, please share with the event planner while discussing the food and beverage selections.*

*\*\* The final bill includes the cost of food, beverages, miscellaneous charges (if applicable), tax (if not tax exempt), and a 25% event fee.*