

NINNO'S



GRAPPINO

di NINO

VINCENT MANDOLA FAMILY

RESTAURANTS

Menu Selection

For information contact: Clint Sosa or Brooke Baker
Phone: 713-522-5120 | Fax: 713-528-1008

Website: www.ninos-vincent.com
Email: events@ninos-vincent.com

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

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*

Cranberry Pecan Truffles *creamy goat cheese rolled in candied pecans, cranberries, drizzled with honey*

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

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

Brie Bites *crispy croissant filled with brie, crispy bacon jam, rosemary*

Sweet Potato Tart *creamed sweet potatoes, brown sugar, candied pecans*

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*

Seafood Cakes *miniature seafood cakes, topped with spicy mango chutney*

Italian Meatballs *traditional homemade Italian meatballs, marinara*

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

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

Funghi Riepini *mushrooms filled rotisserie chicken, Italian breadcrumbs, parmigiano, drizzled lemon butter*

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 Soup *creamy charred tomato, focaccia croutons*

Seafood Bisque *seafood cream soup*

Ceviche *lime cured seafood, grapefruit, red & yellow peppers, chili, cilantro, avocado cream*

Shrimp & Prosciutto *grilled shrimp wrapped in prosciutto, soaked in Grand Marnier with spicy orange marmalade*

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, sundried tomatoes, capers, mint, feta, lime

Assorted Dips Mediterranean hummus, smoked gouda pimento cheese, creamy parmigiano artichoke dip

Antipasto Bar

Cost per item: \$25 per person

Style of Service: Buffet

mixture of imported meats, cheeses, olives, fruits, nuts, dips, spreads, breads

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

Casalinga lettuce, carrots, white beans, fried artichoke leaves, croutons, parmigiano dressing

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)

Linguine Con Gamberi <i>grilled shrimp, sundried & roasted cherry tomato, garlic, extra virgin olive oil</i>	23
Penne Limone <i>sautéed shrimp, crawfish tails, julienne vegetables, safron tomato lemon cream sauce</i>	25
Penne alla Vodka <i>lump crab meat, tomato cream vodka sauce</i>	23
Mezzaluna <i>pasta filled with roasted chicken, mushrooms, ricotta, parmigiano topped with pomodoro cream</i>	18
Pasta Julia <i>penne pasta, wood roasted rotisserie chicken, spinach, mushrooms, marinara</i>	18
Penne Con Pollo <i>grilled chicken, charred grape tomato, spinach, mushrooms, garlic and olive oil</i>	18
Lasagna della Casa <i>layers of homemade pasta, ground beef, cheeses, tomato sauce</i>	19
Rigatoni Rustica <i>Italian sausage, peas, crema rosa</i>	19
Pollo Arrosto <i>House Favorite!</i> <i>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
Pollo Cippolino <i>grilled chicken breast, sun-dried tomatoes, caramelized onions, goat cheese; served with roasted garlic mashed potatoes</i>	24
Pollo Pasquale <i>chicken breast filled with Italian sausage, spinach, parmigiano with a mushroom port wine sauce; served with roasted garlic mashed potatoes</i>	25
Veal Vincent <i>House Favorite!</i> <i>Tender veal coated in parmigiano, artichoke, lemon butter; served with penne alfredo</i>	26
Filetto Nino <i>grilled 8 oz filet, roasted peppers, mushrooms, Barolo wine reduction; served with roasted garlic mashed potatoes, in-season vegetable</i>	45
Bistecca alla Griglia <i>8 oz filet, marinated in our homemade spices, grilled over oak & pecan; served with roasted garlic mashed potatoes, in-season vegetable</i>	43
Beef Tenderloin <i>encrusted in Italian seasoned breadcrumbs, slowly roasted in our pizza oven; served with roasted garlic mashed potatoes, in-season vegetable</i>	40
Rosemary Filet Skewers <i>beef, roasted tomatoes, mushrooms; served with roasted potatoes</i>	38
Grilled Veal Chop <i>Best in Town!</i> <i>roasted rosemary potatoes & in-season vegetable</i>	49
Snapper Nino <i>House Favorite!</i> <i>sautéed lump crabmeat, mushroom, lemon butter, in season vegetable</i>	38
Salmone <i>Calabrian Chimichurri; grilled vegetables</i>	29
Snapper Trionfo <i>grilled, topped with lump crab meat, shrimp, crawfish tails, sun-dried tomatoes, pine nuts, mint, lemon butter; served with in-season vegetables</i>	38
Australian Seabass <i>pan seared, grape tomatoes, capers, olive oil & 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

Bruschetta *daily selection over grilled rustic ciabatta*

Main Course (select one)

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

Salmone Siciliana *grilled salmon, topped with orange segments, shaved fennel, black olives, mint;
served over arugula, orange vinaigrette*

Chicken Salad Panini *pulled roasted chicken, olives, scallions, grape tomatoes, creamy pesto;
served with zucchini chips*

Rigatoni alla Norma *diced eggplant, roma tomatoes, basil, ricotta salata, aglio*

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

Rental & Fees

***Select rental items to be added to the event**

Audio/Visual Fees

LCD Projector \$225.00
Wireless Microphone (hand held) \$40.00
Podium & 1 Easel– No Charge available at Grappino’s only

60 x 60 Tripod Screen \$50.00
Audio/Visual PACKAGE \$275.00

Cake Cutting From Outside Vendors

Cake brought into establishment, \$4.00 per person charge

Gelato Cart

Choice of 3 flavors, scooped to order in your room, \$85 Cart Rental + cost of gelato

Cash Bar

\$200 Service Fee

Wine Tasting - \$200 Speaker Fee

Speaker to discuss tasting fundamentals (\$5 per person for materials)
Not included in food minimums, beverages, tax or event fee

Cocktail Table

High top tables for Cocktail receptions, \$17.50 per table (includes linens)

Center Pieces, Votives, & Table Numbers - \$10 per table

Combination of both candles and silk florals on top of iron sconces
**\$8 per table for sconces that will be used for flowers from florist*
Additional Votives - \$5.00 per votive

Grappino’s Fountain or Covered Patio (semi-private)

Available to CONTRACTED events held in Grappino’s Banquet or Wine rooms.
\$25.00 per person (*per hour*). *Not included in minimums*

Nino’s/Vincent’s Courtyard (semi-private)

Available to CONTRACTED events held in Nino’s, Vincent’s or Grappino’s private or semi-private rooms.
\$20.00 per person (*per hour*). *Not included in minimum*

Wedding Ceremony

Wedding ceremonies administered on Vincent Mandola Properties are \$400 plus applicable state tax and event fee of 25% (applied to the final bill).

Patio/Courtyard additional hourly rental fee applies during regular business hours.

Wedding Arch may be rented for \$250.00 - florist may add greenery, but no adhesive (glue, bonding) items can be used that could possibly damage arch.

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.*