

A NOTE ABOUT PAN SIZE...

HALF PAN

9" x 13" and feeds eight to twelve people, unless otherwise noted.

FULL PAN

12¹/₂" x 20¹/₂" and feeds twenty five to thirty people, unless otherwise noted. Portions are approximate depending on what other dishes you are serving and what kind of appetites your guests have.

PARTY PACKAGE

Everyone knows that the most time-consuming part of a party is the finger food, so we've created an assortment of hors d'oeuvres all ready to go. Just pop them in the oven to heat, then pop the champagne and you're ready to celebrate!

Select five of the following items for \$70.

Each package serves eight to ten people, depending on appetites and menu.

- Mini beef kebobs with sweet peppers, mushrooms and tomatoes
- Mushrooms stuffed with sausage
- Mushrooms stuffed with vegetables
- Phyllo triangles with feta and spinach
- Mini chicken croquettes
- Buffalo chicken bites with cool dipping sauce
- Chicken sates with peanut dipping sauce
- Cheese twists*
- Dilled salmon mousse with toast*
- Wild mushroom packets

*Serve room temperature

Aside from the above package, we have an extensive list of other hors d'oeuvres, both hot and cold, priced from \$2.75 per person per selection.

SIDE DISHES • STARCHES • VEGETABLES

	HALF TRAY	FULL TRAY
Oven roasted potatoes with rosemary and garlic	\$22	\$44
Creamy mashed potatoes.....	\$22	\$44
Garlic mashed potatoes	\$24	\$48
Carmelized onion, sundried tomato or basil mashed potatoes	\$35	\$70
Scalloped potatoes	\$27	\$54
Roasted red potatoes with dill.....	\$22	\$44
Wild and brown rice	\$27	\$54
Rice with herbs.....	\$22	\$44
Couscous pilaf with raisins	\$27	\$54
Mashed or candied sweet potatoes	\$33	\$66
Minestra	\$27	\$54
Green beans almondine	\$27	\$54
Broccoli with garlic and oil	\$33	\$66
Steamed seasonal vegetable	\$31	\$62
Carrots, broccoli and cauliflower with caraway	\$27	\$54
Broccoli cheese casserole.....	\$33	\$66
Carrots with honey and orange.....	\$22	\$44
Eggplant parmesan	\$38	\$76
Fresh spinach with garlic and oil	MARKET PRICE	
Grilled asparagus and scallions with balsamic dressing	MARKET PRICE	

DESSERTS

Homemade assorted cookies.....	\$9 per pound
Homemade biscotti	\$10 per pound
Finger dessert assortment of cake, pastry and cookies (10 person minimum order).....	\$3.50 per person
Giant-sized muffins in various flavors	\$1.25 each
Low-fat giant muffins in various flavors.....	\$1.25 each
Tiramisu made with Kahlua-soaked ladyfingers and cream	\$50 half pan
Homemade creamy rice pudding	\$22 half pan

Plus:

Large selection of cakes, pies, cheesecakes, all made to order.
See our seasonal brochures.

SERVICES

Delivery:

\$5 within 10 miles, \$10 within 20 mile radius.

Chafing dishes: \$7 each, including sterno.

We also offer complete catering services off premises:

- bartenders and servers
- service platters and utensils
- china, glassware, flatware
- plastic and paperware
- coffee service

Grico's

CLASSIC CUISINE • COCKTAILS • CATERING

Whether it's two
or too many...

Grico's offers catering for all occasions and situations:

- Weeknight family meals to take home
- Corporate breakfast lunches and dinners
- After-wedding brunches
- Showers
- Family celebrations: Holiday dinners
First Communions
Christenings
Bar Mitzvahs
- Traditional high teas
- Cocktail parties
- Personalized weddings, as sophisticated or as casual as you like

Whatever your entertaining needs, we can help create a memorable experience for both you and your guests. Please feel free to call and discuss all the possibilities.

Pick-up at either of our locations or delivery arrangements can be made when you place your order.

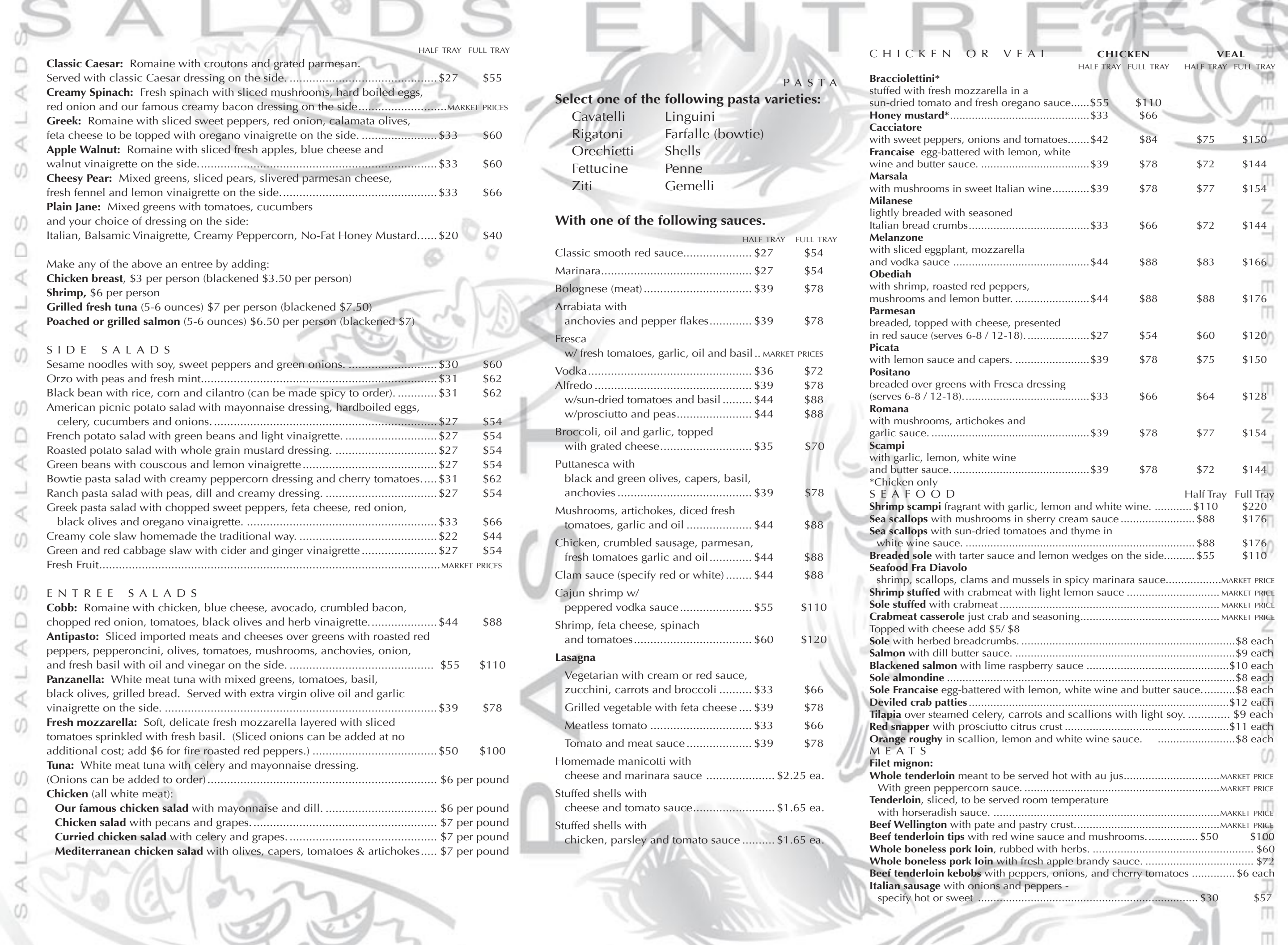
Grico's is now an authorized caterer for The Tripp House in Scranton, St. Anthony's Center in Exeter, The Cottage at Hillside Farms, The Banquet Room at St. Maria Goretti in Plains and Our Lady of Mount Carmel Center in Pittston, with sophisticated space for over two hundred guests, including a stage and dance floor. Please get in touch with us to discuss any event.

- THE ORIGINAL
1074 WYOMING AVENUE, EXETER • PA
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570.287.5766
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www.gricosrestaurant.com

APPETIZERS

CATERING

SERVICES



	HALF TRAY	FULL TRAY
Classic Caesar: Romaine with croutons and grated parmesan. Served with classic Caesar dressing on the side.	\$27	\$55
Creamy Spinach: Fresh spinach with sliced mushrooms, hard boiled eggs, red onion and our famous creamy bacon dressing on the side.....	MARKET PRICES	
Greek: Romaine with sliced sweet peppers, red onion, calamata olives, feta cheese to be topped with oregano vinaigrette on the side.	\$33	\$60
Apple Walnut: Romaine with sliced fresh apples, blue cheese and walnut vinaigrette on the side.....	\$33	\$60
Cheesy Pear: Mixed greens, sliced pears, slivered parmesan cheese, fresh fennel and lemon vinaigrette on the side.....	\$33	\$66
Plain Jane: Mixed greens with tomatoes, cucumbers and your choice of dressing on the side: Italian, Balsamic Vinaigrette, Creamy Peppercorn, No-Fat Honey Mustard.....	\$20	\$40

Make any of the above an entree by adding:

- Chicken breast**, \$3 per person (blackened \$3.50 per person)
- Shrimp**, \$6 per person
- Grilled fresh tuna** (5-6 ounces) \$7 per person (blackened \$7.50)
- Poached or grilled salmon** (5-6 ounces) \$6.50 per person (blackened \$7)

S I D E S A L A D S

Sesame noodles with soy, sweet peppers and green onions.	\$30	\$60
Orzo with peas and fresh mint.....	\$31	\$62
Black bean with rice, corn and cilantro (can be made spicy to order).....	\$31	\$62
American picnic potato salad with mayonnaise dressing, hardboiled eggs, celery, cucumbers and onions.	\$27	\$54
French potato salad with green beans and light vinaigrette.	\$27	\$54
Roasted potato salad with whole grain mustard dressing.	\$27	\$54
Green beans with couscous and lemon vinaigrette.....	\$27	\$54
Bowtie pasta salad with creamy peppercorn dressing and cherry tomatoes.....	\$31	\$62
Ranch pasta salad with peas, dill and creamy dressing.	\$27	\$54
Greek pasta salad with chopped sweet peppers, feta cheese, red onion, black olives and oregano vinaigrette.	\$33	\$66
Creamy cole slaw homemade the traditional way.	\$22	\$44
Green and red cabbage slaw with cider and ginger vinaigrette.....	\$27	\$54
Fresh Fruit.....	MARKET PRICES	

E N T R E E S A L A D S

Cobb: Romaine with chicken, blue cheese, avocado, crumbled bacon, chopped red onion, tomatoes, black olives and herb vinaigrette.....	\$44	\$88
Antipasto: Sliced imported meats and cheeses over greens with roasted red peppers, pepperoncini, olives, tomatoes, mushrooms, anchovies, onion, and fresh basil with oil and vinegar on the side.	\$55	\$110
Panzanella: White meat tuna with mixed greens, tomatoes, basil, black olives, grilled bread. Served with extra virgin olive oil and garlic vinaigrette on the side.	\$39	\$78
Fresh mozzarella: Soft, delicate fresh mozzarella layered with sliced tomatoes sprinkled with fresh basil. (Sliced onions can be added at no additional cost; add \$6 for fire roasted red peppers.)	\$50	\$100
Tuna: White meat tuna with celery and mayonnaise dressing. (Onions can be added to order).....	\$6	per pound
Chicken (all white meat):		
Our famous chicken salad with mayonnaise and dill.	\$6	per pound
Chicken salad with pecans and grapes.....	\$7	per pound
Curried chicken salad with celery and grapes.....	\$7	per pound
Mediterranean chicken salad with olives, capers, tomatoes & artichokes.....	\$7	per pound

Select one of the following pasta varieties:

Cavatelli	Linguini
Rigatoni	Farfalle (bowtie)
Orechietti	Shells
Fettucine	Penne
Ziti	Gemelli

With one of the following sauces.

	HALF TRAY	FULL TRAY
Classic smooth red sauce.....	\$27	\$54
Marinara.....	\$27	\$54
Bolognese (meat).....	\$39	\$78
Arrabiata with anchovies and pepper flakes.....	\$39	\$78
Fresca w/ fresh tomatoes, garlic, oil and basil ..	MARKET PRICES	
Vodka.....	\$36	\$72
Alfredo.....	\$39	\$78
w/sun-dried tomatoes and basil	\$44	\$88
w/prosciutto and peas.....	\$44	\$88
Broccoli, oil and garlic, topped with grated cheese.....	\$35	\$70
Puttanesca with black and green olives, capers, basil, anchovies	\$39	\$78
Mushrooms, artichokes, diced fresh tomatoes, garlic and oil	\$44	\$88
Chicken, crumbled sausage, parmesan, fresh tomatoes garlic and oil.....	\$44	\$88
Clam sauce (specify red or white)	\$44	\$88
Cajun shrimp w/ peppered vodka sauce.....	\$55	\$110
Shrimp, feta cheese, spinach and tomatoes.....	\$60	\$120
Lasagna		
Vegetarian with cream or red sauce, zucchini, carrots and broccoli	\$33	\$66
Grilled vegetable with feta cheese	\$39	\$78
Meatless tomato	\$33	\$66
Tomato and meat sauce	\$39	\$78
Homemade manicotti with cheese and marinara sauce	\$2.25	ea.
Stuffed shells with cheese and tomato sauce.....	\$1.65	ea.
Stuffed shells with chicken, parsley and tomato sauce	\$1.65	ea.

	C H I C K E N		O R		V E A L	
	HALF TRAY	FULL TRAY	HALF TRAY	FULL TRAY	HALF TRAY	FULL TRAY
Braccioletti*: stuffed with fresh mozzarella in a sun-dried tomato and fresh oregano sauce.....	\$55	\$110				
Honey mustard*:	\$33	\$66				
Cacciatore with sweet peppers, onions and tomatoes.....	\$42	\$84	\$75	\$150		
Francaise egg-battered with lemon, white wine and butter sauce.	\$39	\$78	\$72	\$144		
Marsala with mushrooms in sweet Italian wine.....	\$39	\$78	\$77	\$154		
Milanese lightly breaded with seasoned Italian bread crumbs.....	\$33	\$66	\$72	\$144		
Melanzone with sliced eggplant, mozzarella and vodka sauce	\$44	\$88	\$83	\$166		
Obediah with shrimp, roasted red peppers, mushrooms and lemon butter.	\$44	\$88	\$88	\$176		
Parmesan breaded, topped with cheese, presented in red sauce (serves 6-8 / 12-18).....	\$27	\$54	\$60	\$120		
Picata with lemon sauce and capers.	\$39	\$78	\$75	\$150		
Positano breaded over greens with Fresca dressing (serves 6-8 / 12-18).....	\$33	\$66	\$64	\$128		
Romana with mushrooms, artichokes and garlic sauce.	\$39	\$78	\$77	\$154		
Scampi with garlic, lemon, white wine and butter sauce.....	\$39	\$78	\$72	\$144		
*Chicken only						
S E A F O O D			Half Tray	Full Tray		
Shrimp scampi fragrant with garlic, lemon and white wine.	\$110	\$220				
Sea scallops with mushrooms in sherry cream sauce.....	\$88	\$176				
Sea scallops with sun-dried tomatoes and thyme in white wine sauce.	\$88	\$176				
Breaded sole with tarter sauce and lemon wedges on the side.....	\$55	\$110				
Seafood Fra Diavolo shrimp, scallops, clams and mussels in spicy marinara sauce.....	MARKET PRICE					
Shrimp stuffed with crabmeat with light lemon sauce	MARKET PRICE					
Sole stuffed with crabmeat	MARKET PRICE					
Crabmeat casserole just crab and seasoning.....	MARKET PRICE					
Topped with cheese add \$5/ \$8						
Sole with herbed breadcrumbs.	\$8	each				
Salmon with dill butter sauce.	\$9	each				
Blackened salmon with lime raspberry sauce	\$10	each				
Sole almonidine	\$8	each				
Sole Francaise egg-battered with lemon, white wine and butter sauce.....	\$8	each				
Deviled crab patties	\$12	each				
Tilapia over steamed celery, carrots and scallions with light soy.	\$9	each				
Red snapper with prosciutto citrus crust	\$11	each				
Orange roughy in scallion, lemon and white wine sauce.	\$8	each				
M E A T S						
Filet mignon:						
Whole tenderloin meant to be served hot with au jus.....	MARKET PRICE					
With green peppercorn sauce.	MARKET PRICE					
Tenderloin , sliced, to be served room temperature with horseradish sauce.	MARKET PRICE					
Beef Wellington with pate and pastry crust.....	MARKET PRICE					
Beef tenderloin tips with red wine sauce and mushrooms.....	\$50	\$100				
Whole boneless pork loin , rubbed with herbs.	\$60					
Whole boneless pork loin with fresh apple brandy sauce.	\$72					
Beef tenderloin kebobs with peppers, onions, and cherry tomatoes	\$6	each				
Italian sausage with onions and peppers - specify hot or sweet	\$30	\$57				