

LET'S
GET
THE
PARTY
SORTED

GRAZIANO'S®



**PARTIES. OFFICE
MEETINGS. EVEN AN
OFFICE WEDDING
PARTY. YOU NAME THE
EVENT OR OCCASION
AND OUR CHEFS CAN
COOK FOR IT.**

**WITH A WHOLE RANGE
OF MENUS, OPTIONS,
PACKAGES AND
SERVICES, WE HAVE
EVERYTHING YOU NEED
TO LEAVE YOUR
GUESTS SATISFIED.**



MATAMBRE



PALETA DE CERDO

**LET OUR CHEFS
TAKE THE HEAT,
WHILE YOU TAKE
THE COMPLIMENTS**



BEEF EMPANADAS



THE HOLIDAY MESA



PARTY PLATTERS / FINGER FOODS

EMPANADAS

(100) 349.00 (50) 185.99

Turnovers. More than a dozen flavors

EMPANADAS DE COPETIN

(100) 249.99 (50) 135.99

Cocktail turnovers. More than a dozen flavors

BANDEJA SURTIDA DE FIAMBRES

Y QUESOS SURTIDOS 119.99 (12-18 GUESTS)

Tray of assorted charcuterie & cheeses

BANDEJA DE MATAMBRE DE TERNERA CON RUSA

119.99 (12-16 GUESTS)

Stuffed beef roll with Russian salad

BANDEJA DE PANINI SURTIDOS 98.99 (10-12 GUESTS)

Assorted panini tray, serves 10-15 guests

SANDWICHES DE COPETIN SURTIDO

TRAY OF 50, FEEDS 10-15 GUESTS 89.99

Assorted cocktail sandwiches

CAPRESE 89.99

Ripe tomatoes, fresh mozzarella & basil,
serves 10-12 guests

ANTIPASTO ITALIANO 129.99 (12-18 GUESTS)

Assorted platter of semi-dried tomatoes, stuffed
peppers, marinated olives, grilled artichokes and
marinated mushrooms

FRESH FRUIT PLATTER 89.99

Best of the market selection of ripe fruit,
serves 10-15 guests

DESSERT PLATTER 89.99

Includes assorted pastries, chocolate dipped strawberries,
assorted cookies, serves 10-15 guests

ENSALADA / SALAD

FULL TRAY 65.99 (15-20 GUESTS)

HALF TRAY 49.99 (8-10 GUESTS)

ALL SALADS SERVED WITH GRAZIANO'S VINAIGRETTE

DE ARUGULA

Arugula, fresh tomatoes, blue stilton cheese
& shaved parmigiano

DE LA CASA

Spring mix, fresh tomatoes,
onions & olives

PALERMO

Grilled artichokes, baby spinach, tomatoes & shaved
parmigiano

CAESARE

Romaine lettuce, shaved parmigiano, caesar dressing

GRAZIANO'S

Prosciutto, marinated eggplant, fresh mozzarella,
tomatoes & spring mix

ADD TO ANY SALAD / PER PERSON

Grilled skirt steak, chicken, or salmon

Half tray 25 / Full tray 45

FAMILY-STYLE HOT DISHES

INCLUDES ONE SIDE ORDER

**PAVO RELLENO HORNEADO
CON BATATAS Y PAPAS AL HORNO
FEEDS 15-20 GUESTS 249.99**

Turkey breast average 25 lbs. Roasted stuffed turkey with roasted sweet potatoes and potatoes

**PECHUGA DE PAVO HORNEADA
CON PAPAS AL HORNO
FEEDS 7-8 GUESTS 129.99**

Turkey breast average 10 lbs, roasted turkey breast with roasted sweet potatoes and potatoes

**POLLO RELLENO DESHUESADO CON PAPA AL HORNO
FEEDS ABOUT 4-5 GUESTS 129.99**

Chicken average 5 lbs. Boneless roasted stuffed chicken with roasted sweet potatoes and potatoes

**LECHÓN HORNEADO
20-30 LBS 19.99/LB**

Roasted pig. Grilled on the asador over quebracho wood, add \$5 per pound

**LECHÓN LECHAL AL HORNO
LESS THAN 15 LBS 35.99/LB**

Oven roasted suckling pig

PERNIL HORNEADO 12.99/LB

Roasted pork leg (22-25 lbs)
with roasted sweet potatoes

PALETA DE CERDO HORNEADA 14.99/LB

Pork shoulder (7-9 lbs) with roasted sweet potatoes and potatoes

CARRE DE CERDO 129.99

Roasted pork tenderloin stuffed with plums with roasted sweet potatoes and potatoes. Serves 12-14 guests.

VACÍO RELLENO, JAMON, TOCINO, QUESO 199.99

Stuffed flap meat (4-4.5 lbs) with ham, bacon, mozzarella with roasted sweet potatoes and potatoes

**VACÍO RELLENO, MORRONES, ESPINACA, TOMATES,
DESHIDRATADOS, MOZZARELLA 199.99**

Stuffed flap meat (4-4.5 lbs) with roasted peppers, spinach, sun dried tomatoes, mozzarella with roasted sweet potatoes and potatoes. Serves 10-12 guests.

JAMON GLASEADO CON MIEL 129.99

Honey glazed ham 9 lbs with roasted sweet potatoes

FILETE DE SALMON A LA PARILLA 169.99

Whole salmon fillet with roasted potatoes



VACIO

FROM THE KITCHEN

SERVED WITH HOUSE SALAD AND BREAD

**LASAGNA DE CARNE CON
SALSA ROJA, SALSA BLANCA
O SALSA ROSADA**

HALF TRAY 99.99 (8-10 GUESTS)

FULL TRAY 169.99 (18-20 GUESTS)

Baked meat and spinach lasagna with red,
white or pink sauce

**CANNELLONI DE POLLO CON
SALSA ROJA, SALSA BLANCA O
SALSA ROSADA**

HALF TRAY 99.99 (8-10 GUESTS)

FULL TRAY 169.99 (18-20 GUESTS)

Baked chicken cannelloni served with red,
white or pink sauce

**CANNELLONI DE ESPINACA
Y RICOTTA CON SALSA ROJA,
SALSA BLANCA O SALSA ROSADA**

HALF TRAY 99.99 (8-10 GUESTS)

FULL TRAY 169.99 (18-20 GUESTS)

Spinach and ricotta cannelloni served with red,
white or pink sauce

**CANNELLONI DE CARNE CON
SALSA ROJA, SALSA BLANCA O
SALSA ROSADA**

HALF TRAY 99.99 (8-10 GUESTS)

FULL TRAY 169.99 (18-20 GUESTS)

Beef cannelloni served with red,
white or pink sauce



**LASAGNA DE CARNE
CON SALSA ROJA**

GIVE YOUR APRON A HOLIDAY

ASADOS
AT
HOME

GRAZIANO'S®



**WE'LL BRING
OUR GRILLS, YOU
BRING YOUR APPETITE.
COOKED IN FRONT
OF YOUR GUEST, OUR
ARGENTINE ASADO
WILL LEAVE GUESTS
IMPRESSED AND
BELLIES FULL. SELECT
FROM THE FOLLOWING
MENU OPTIONS.**

SUNDAY ASADO

APERITIVOS / APPETIZERS

EMPANADAS CASERAS / HOMEMADE EMPANADAS BAKED OR FRIED

CARNE beef, green olives, boiled eggs

POLLO grilled chicken, tomato

ESPINACA spinach, cheese

CHORIZO CASERO

Grilled homemade Argentine-style sausage made with pork & beef

PRIMER PLATO / FIRST COURSE

ENSALADA DE LA CASA

Organic spring mix, fresh lettuce, ripe beefsteak tomatoes & red onions seasoned with our special vinaigrette

PLATO PRINCIPAL / MAIN COURSE

PICANHA AL ASADOR

Sirloin cap grilled on the asador

VACÍO DE NOVILLO ANGUS

Hand-cut 12 oz. certified angus beef flat meat

PECHUGA DE POLLO DE GRANJA A LA MATONE

Ashley farm free-range chicken breast grilled & pressed with a brick

CANNELLONI DE ESPINACA Y RICOTTA
CON SALSA ROJA

Spinach & ricotta ravioli with red sauce

GUARNICIONES / SIDE ORDERS SERVED FAMILY-STYLE

PURÉ DE PAPAS

Homestyle mashed potatoes

VEGETALES A LA PARRILLA

Grilled vegetables

PAPAS AL HORNO

Oven roasted regular and sweet potatoes

POSTRE / DESSERT

PANQUEQUES CON DULCE DE LECHE

Argentine-style dulce de leche crêpes flambéed with Cointreau

**\$79 PER PERSON, 8% TAX AND,
20% GRATUITY ARE NOT INCLUDED.
BEVERAGES NOT INCLUDED.**

ASADO DE CAMPO

APERITIVOS / APPETIZERS

EMPANADAS CASERAS / HOMEMADE EMPANADAS BAKED OR FRIED

CARNE beef, green olives, boiled eggs

POLLO grilled chicken, tomato

ESPINACA spinach, cheese

PROVOLETA PARRILLERA, CREMONA, ITALY

Aged provolone cheese, tomatoes, oregano, extra virgin olive oil

CHORIZO CASERO

Grilled homemade Argentine-style sausage made with pork & beef

PRIMER PLATO / FIRST COURSE

ENSALADA DE LA CASA

Organic spring mix, fresh lettuce, ripe beefsteak tomatoes & red onions seasoned with our special vinaigrette

PLATO PRINCIPAL / MAIN COURSE

BIFE DE CHORIZO

Logros ranch, Rio Segundo, Córdoba, Argentina
hand-cut sirloin steak

ENTRAÑA A LA PARRILLA 14 OZ.

Certified Angus choice skirt steak

PECHUGA DE POLLO DE GRANJA A LA MATONE

Ashley farm free-range chicken breast grilled & pressed with a brick

CANNELLONI DE ESPINACA Y RICOTTA
CON SALSA ROJA

Spinach & ricotta ravioli with red sauce

GUARNICIONES / FAMILY-STYLE SIDES

PURÉ DE PAPAS

Homestyle mashed potatoes

VEGETALES A LA PARRILLA

Grilled vegetables

PAPAS AL HORNO

Oven roasted regular and sweet potatoes

POSTRE / DESSERT

PANQUEQUES CON DULCE DE LECHE

Argentine-style dulce de leche crêpes flambéed with Cointreau

**\$89 PER PERSON, 8% TAX AND,
20% GRATUITY ARE NOT INCLUDED.
BEVERAGES NOT INCLUDED.**

ASADO DE ESTANCIA

APERITIVOS / APPETIZERS

PULPO AL ASADOR, ALICANTE, SPAIN

Octopus grilled on the asador, romesco, cannellini beans, kalamata olives, guanciale salad

EMPANADAS CASERAS / HOMEMADE EMPANADAS BAKES OR FRIED

CARNE beef, green olives, boiled eggs

POLLO grilled chicken, tomato

ESPINACA spinach, cheese

CHORIZO CASERO

Grilled homemade Argentine-style sausage made with pork & beef

PRIMER PLATO / FIRST COURSE

ENSALADA GRAZIANO'S

Tuscan mixed lettuces, tomatoes, red onions, hearts of palm and marinated olives

PLATO PRINCIPAL / MAIN COURSE

BIFE GAUCHO : OJO DE BIFE CON HUESO ANGUS

Hand-cut 22 oz. grilled angus bone-in ribeye steak

PICANHA AL ASADOR

Sirloin cap grilled on the asador

PECHUGA DE POLLO DE GRANJA A LA MATONE

Ashley farm free-range chicken breast grilled & pressed with a brick

CANNELLONI DE ESPINACA Y RICOTTA

CON SALSA FILLETTO

Spinach & ricotta ravioli with filletto sauce

SALMÓN AL ASADOR

Salmon grilled on the asador

GUARNICIONES / FAMILY-STYLE SIDES

PURÉ DE PAPAS

Homestyle mashed potatoes

VEGETALES A LA PARRILLA

Grilled vegetables

PAPAS HORNEADAS

Oven roasted regular and sweet potatoes

POLENTA CON PARMESANO GRATINADO

Polenta with parmesan gratin

POSTRE / DESSERT

PANQUEQUES CON DULCE DE LECHE

Argentine-style dulce de leche crêpes flambéed with Cointreau

**\$109 PER PERSON, 8% TAX AND,
20% GRATUITY ARE NOT INCLUDED.
BEVERAGES NOT INCLUDED.**

ASADO GAUCHO

RECEPCIÓN / RECEPTION

EMPANADAS CASERAS / HOMEMADE EMPANADAS BAKED OR FRIED

CARNE	beef, green olives, boiled eggs
POLLO	grilled chicken, tomato
ESPINACA	spinach, cheese

CHORIZO CASERO

Grilled homemade Argentine-style sausage made with pork & beef

APERITIVOS / APPETIZERS

PULPO AL ASADOR (ALICANTE, SPAIN)

Octopus grilled on the asador, romesco, with canellini beans, kalamata olives, guanciale salad

BURRATA, TOMATE DE HERENCIA, BERENJENA JAPONESA, ALCAUCIL

Local burrata, heirloom tomatoes, grilled Japanese eggplant, grilled artichokes, maldon sea salt

PRIMER PLATO / FIRST COURSE

ENSALADA GRAZIANO'S

Tuscan mixed lettuces, tomatoes, red onions, hearts of palm, marinated olives

PLATO PRINCIPAL / MAIN COURSE

BIFE GAUCHO : OJO DE BIFE CON HUESO ANGUS

Hand-cut 22 oz. grilled angus bone-in ribeye steak

LOMO ANGUS A LA PARRILLA

Hand cut 12 oz. grilled aged angus tenderloin

CORDERITO LECHAL A LA PARRILLA, SORREL AIOLI Grilled

lowa lamb chops, sorrel aioli

GUARNICIONES / SIDE ORDERS SERVED FAMILY STYLE

PURÉ DE PAPAS

Mashed potatoes

VEGETALES A LA PARRILLA

Grilled vegetables

PAPAS HORNEADAS

Roasted potatoes with thyme butter & lemon

POLENTA CON PARMESANO GRATINADO

Polenta with parmesan gratin

POSTRE / DESSERT

PANQUEQUES CON DULCE DE LECHE

Argentine-style dulce de leche crêpes flambéed with Cointreau

**\$119 PER PERSON, 8% TAX AND,
20% GRATUITY ARE NOT INCLUDED.
BEVERAGES NOT INCLUDED.**

MENDOZA EXPERIENCE

FOOD & WINE PAIRING

PRIMER PLATO / FIRST COURSE

WINE PAIRING
LAS PERDICES EXTRA BRUT

EMPANADAS CASERAS / HOMEMADE EMPANADAS BAKED
OR FRIED

CARNE beef, green olives, boiled eggs

CORDERO lamb, tomatoes, potatoes

POLLO grilled chicken, tomato

ESPINACA spinach, cheese

BURRATA, TOMATE DE HERENCIA, BERENJENA JAPONESA,
ALCAUCIL

Local burrata, heirloom tomatoes, grilled Japanese
eggplant, grilled artichokes, maldon sea salt

SEGUNDO PLATO / SECOND COURSE

WINE PAIRING
SAN PEDRO DE YACUCHUYA TORRONTES

PULPO AL ASADOR (ALICANTE, SPAIN)

Octopus grilled on the asador, romesco, with canellini
beans, kalamata olives, guanciaie salad

TERCER PLATO / THIRD COURSE

WINE PAIRING
RUTINI "ENCUENTRO BARREL BLEND"

CORDERITO LECHAL AL ASADOR, SORREL ALIOLI Grilled
lowa lamb slowly cooked on the asador, sorrel alioli,
roasted fingerling potatoes

CUARTO PLATO / FOURTH COURSE

WINE PAIRING
MARIFLOR MALBEC

BIFE GAUCHO : OJO DE BIFE CON HUESO ANGUS
Hand-cut grilled angus bone-in ribeye steak family style
side orders

POSTRE / DESSERT

WINE PAIRING
ZUCARDI MALAMADO

PANQUEQUES DE MANZANA
Argentine-style apple crêpes

**\$125 PER PERSON, 8% TAX AND,
20% GRATUITY ARE NOT INCLUDED.
BEVERAGES NOT INCLUDED.**

**THOUGHTFULLY
DESIGNED TO LET US
TAKE CARE OF THE
FOOD WHILE YOU
TAKE CARE OF YOUR
GUESTS.**

For more information
or to speak to our dedicated events coordinator, contact:

EVENTS@GRAZIANOSGROUP.COM

Visit our website to view our menus and fill in the relevant
form with the details of your event. We'll get back to you
within 24 hours.



MARIO & MARIA GRAZIANO

HUNGRY
DESDE
1962



GRAZIANO'S®