

PASTA TRAYS

Add 12 or 24 Meatballs +24 | +48
Add Grilled Chicken +15 | +28
Add Blackened Chicken +18 | +32
Add 12 or 24 Grilled Prawns +24 | +48

Penne Pasta H 40 | F 70
with house-made marinara sauce
with Alfredo Sauce, made to order +8 or +14
with creamy pesto sauce, made to order +9 or +16

Spaghetti Marinara H 40 | F 70
marinara sauce made in-house!

Fettuccine Alfredo H 45 | F 80
creamy alfredo sauce made to order!

Pasta Primavera H 50 | F 90
pappardelle egg noodles, seasonal vegetables, white wine cream
sauce. Sub for penne, spaghetti or fettuccine noodles.

Linguini with Blackened Chicken H 60 | F 110
spicy chipotle cream sauce, sliced almonds

Jambalaya H 65 | F 120
linguine, andouille sausage, shrimp, chicken, tomatoes and peppers
in a spicy cajun sauce

Shrimp Scampi H 65 | F 120
spaghetti pasta, garlic, cherry tomato, basil, parsley in olive
oil-lemon-white wine sauce

Linguini Salmon Picatta H 85 | F 150
4 or 8 pan roasted salmon fillet with a fresh lemon-dill caper white
wine butter sauce, served with penne or linguini

Pasta Carbonara H 70 | F 130
pappardelle pasta, smoked bacon, garlic, onion, peas, parmesan
cream sauce

Beef Stroganoff H 70 | F 130
pappardelle egg noodles, creamed brown mushroom gravy, sour
cream on the side

Half Tray (12" x 10" pan) Full Tray (12" x 20" pan)

MAIN COURSE DINNER TRAYS

Chicken Parmesan H 50 | F 90
6 or 12 parmesan breaded chicken breast topped with mozzarella

Chicken Marsala H 50 | F 90
6 or 12 grilled chicken breasts, creamy marsala-mushroom sauce

Classic Chicken Picatta or Chicken Schnitzel H 55 | F 100
6 or 12 grilled chicken sautéed in a lemon caper white wine butter
sauce. For schnitzel, the chicken is breaded.

Buttermilk Fried Chicken H 50 | F 90
10 or 20 pieces chicken, side of chipotle dipping sauce

Saffron Risotto with Prawns H 80 | F 150
prawns sautéed in garlic, shallots & white wine over a bed of
saffron risotto

Frikadeller H 45 | F 80
12 or 24 Danish meatballs with brown mushroom gravy, side warm
red cabbage, side cranberry relish

Grilled New York Steak (choice) H 75 | F 140
6 or 12, 7oz steaks topped with grilled onions & mushrooms

BBQ pork ribs H 55 | F 100
2 or 4 racks and spice rubbed with BBQ glaze

A LA CARTE ENTRÉES

Quiche 34
1. onion, broccoli, mushroom, mozzarella & Swiss OR
2. onion, tomato, zucchini, mushrooms, spinach, feta & cheddar OR
3. onion, bacon, Swiss cheese, topped with shallots

Baked Potato Bar 32 | 58
4 or 8, with sides of cheddar, sour cream, bacon, chives, butter

Grilled Chicken, salmon or steak fillets 4 per order
chicken breast 32, blackened chicken breast 36, salmon 50, or
grilled New York steak 65

APPETIZERS & SIDES

Garlic Bread 16
12 pieces ciabatta bread with a butter garlic parmesan spread.
Ready for oven or already cooked!

Garlic-Herb Olive Oil & Balsamic Dipping Sauce 12 | 22
8 or 16 oz--perfect for dipping fresh baked ciabatta or sourdough!!!

Ciabatta Bread Loaf 9
Palermo Bakery, sliced or whole

Calamari Strip Appetizer H 50
seasoned & breaded calamari steak strips, tarter and cocktail
sauce on the side

Crab Cakes H 65
12 house-made crab cakes, side garlic-lemon aioli

Asian Drums & Wings Appetizer H 50
24 pieces, marinated in a house-made sweet chili sauce.
Honey-sriracha yogurt dipping sauce on the side

Meatballs 50 | 90
24 or 48, made with fresh Angus ground beef, herbs and parmesan,
side of house-made marinara sauce

Grilled Artichokes H 50
8 half artichokes marinated in herbs and spices, served with side
basil aioli and side garlic-lemon aioli. Great flavor!!

Sautéed Mushrooms H 45
sautéed in garlic butter sauce, sliced ciabatta bread for dipping

Roasted Brussel Sprouts H 40
Your choice of roasted or crispy, sprinkled with fresh parmesan
cheese, side chipotle aioli

Medley of Seasonal Fresh Vegetables H 40
Seasonal vegetables such as broccoli, zucchini, carrots, green
beans, cauliflower, sautéed or steamed

Mashed Potatoes H 40

Rice Pilaf H 35

Housemade Pasta Sauce per quart
marinara, Vegetarian!!! 21
Alfredo, made to order 25
creamy pesto sauce, made to order 27



✦ CATERING ✦

Party Trays

Family Meals

Custom Menus

CATERING MENU AVAILABLE BREAKFAST, LUNCH AND DINNER. PLEASE ORDER AT LEAST 24 HOURS IN ADVANCE. WHEN POSSIBLE, WE WILL DO OUR BEST TO ACCOMMODATE SAME-DAY ORDERS.

1520 DEL MONTE AVE SEASIDE, CA
831.392.1520
WWW.GOOGIEGRILL.COM

PRICES AND ITEMS SUBJECT TO CHANGE WITHOUT NOTICE

SALADS AND SOUP

Salads served in a HALF or FULL tray

Add grilled chicken +15 | +28
Add salmon +24 | +46
Add prawns +22 | +40
Add New York Steak +28 | +52

Mixed Green Salad	H 25 F 45
organic mixed greens, tomato's, carrots, cucumber, croutons, house vinaigrette on the side	
Cesar Salad	H 30 F 55
romaine, parmesan, croutons & Cesar dressing on the side	
Chinese Chicken Salad	H 35 F 65
grilled chicken, crisp Romaine & Napa Cabbage, green onion, almonds, sesame seeds, crispy wontons, sesame-ginger dressing on side	
Mediterranean Salad	H 40 F 75
organic mixed greens, red onion, cucumber, tomato, feta cheese, kalamata olives, pine nuts, garbanzo beans, heart of palm, sherry-tarragon vinaigrette	
Googie Cobb Salad	H 40 F 75
organic romaine, grilled chicken, tomato, bacon, boiled egg, blue cheese crumbles, avocado, Brown Derby Cobb dressing	
Caprese Salad	H 48 F 90
fresh mozzarella, sliced tomatoes, basil leaves, seasoned with salt, drizzled with extra virgin olive oil and balsamic glaze	
Coleslaw	20 quart
Housemade Salad Dressing	20 pint
ranch, blue cheese, Cobb, thousand Island, sherry-tarragon vinaigrette, sesame-ginger dressing	
Soup of the Day	27 quart
call restaurant to check for soup of the day or to request your favorite soup	

SANDWICHES

serves 8 or 16

Chicken Club	75 140
Grilled Pesto Chicken	74 140
Turkey & Swiss or Ham & Swiss	70 130
Classic Tuna Salad	70 130
Calamari Steak	76 142
Garden Veggie	68 128

BREAKFAST

Beignets	32
12 New Orlean's style doughnut, sprinkled with confectioner's sugar, side blueberry rose jam	
Buttermilk Pancakes	H 30 F 55
15 or 30 6in pancakes, side butter & syrup	
Blueberry Pancakes	H 35 F 65
15 or 30 6in pancakes, side butter & syrup	
Brioche French Toast	H 35 F 65
16 or 32 half pieces, side butter and syrup <i>Add berries H+8.00 / F+12.00</i>	
Scrambled eggs	H 50 F 90
<i>Add onions, bell peppers, spinach, mushrooms H+6.00 / F+10</i>	
Breakfast Potatoes	H 40 F 75
with onions, red & green bell peppers	
Breakfast Sandwiches	H 55 F 100
6 or 12 individually wrapped sandwiches with English muffin filled with scrambled or fried egg, bacon, tomato, cheddar cheese.	
Breakfast Burritos	H 60 F 110
6 or 12 individually wrapped burritos with scrambled eggs, black beans, onion, bell pepper, green chilies, cheddar & jack, pico de Gallo & sour cream on the side <i>Add bacon, sausage, chorizo or ham. +2.00 per burrito</i>	
Bacon or Sausage	H 48 F 88
24 or 48 pieces	
Seasonal Fresh Fruit	H 35 F 65
melons, berries and seasonal fruit	
Breakfast Gravy	18 pint
classic sausage gravy	

DESSERTS

Tiramisu	H 40 F 75
half or full pan	
Triple Layer Chocolate Cake, 9in round	45
Chocolate Mousse Cake, 9in round	40
Classic Apple Pie	30
New York Style Cheesecake	45
with fresh strawberry sauce to drizzle on top when serving	