

NICK & G'S

RESTAURANT

6106 Paseo Delicias
Rancho Sante Fe · CA 92067
nickandgs.com · 858.377.9377

Special EVENT MENU



To book your event, contact
events@grandrestgroup.com

Grand Restaurant Group uses only the freshest ingredients in preparing your meals due to market conditions and seasonality, menu items and preparations may change.
Chef reserves the right to substitute ingredients.
++ Applicable taxes and fees · 20241003

PLATED OPTIONS

PLATED LUNCH \$38 MIN. 15 GUESTS

SALAD

N&G'S HOUSE FIELD GREEN SALAD

Shaved Baby Carrots, English Cucumber, Cherry Tomatoes, Creamy Balsamic Vinaigrette

MAIN COURSE

PRIME RIB MELT

Caramelized Onions | Swiss Cheese | Fries

FREE RANGE ROASTED CHICKEN BREAST

Garlic Mashed Potatoes & Glazed Baby Carrots

VEGETABLE LASAGNA

Zucchini | Bell Pepper | Mushrooms | Eggplant | Spinach
Ricotta "Cottage Cheese" | Mozzarella | Tomato Basil

DESSERT

CHOCOLATE TORTE (GF)

ADDITIONAL CHARGE** \$8 per guest

HOUSE PLATED DINNER \$65 MIN. 15 GUESTS

SALAD

CLASSIC FRENCH ONION SOUP

Gruyere Crostini

N&G'S HOUSE FIELD GREEN SALAD

Shaved Baby Carrots | English Cucumber | Cherry Tomatoes
Creamy Balsamic Vinaigrette

MAIN COURSE

RED WINE BRAISED SHORT RIB

Oasted Sweet Potatoes | Brussels Sprouts & Demi Glace

FREE RANGE ROASTED CHICKEN BREAST

Garlic Mashed Potatoes & Glazed Baby Carrots*

ROASTED CAULIFLOWER & BROCCOLINI ALFREDO

Fettuccini | Broccoli | Cauliflower | Parmesan | Soft Herbs

DESSERT

VANILLA BEAN CREME BRULEE

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PLATED OPTIONS

GRAND PLATED DINNER \$78 MIN. 25 GUESTS

FOR THE TABLE

CAPRESE SPRING ROLL

Roma Tomatoes | Basil | Fresh Mozzarella | Prosciutto | Mixed Greens
Creamy Balsamic

AHI TUNA CARPACCIO

Marinated Artichokes | Heirloom Tomatoes | Capers | Imported Olives
Petite Arugula | Shaved Parmesan | Lemon Vinaigrette

SALAD COURSE

BABY ROMAINE & LITTLE GEM LETTUCE SALAD

Parmesan | Shaved Crouton | Caesar Dressing

MAIN COURSE

PAN SEARED VERLASSO SALMON

Farro Risotto | Asparagus | Vermouth Butter | Citrus Herb Salad

RED WINE BRAISED SHORT RIB

Creamy Herbed Polenta | Brussels Sprouts & Demi Glaze

FREE RANGE ROASTED CHICKEN BREAST

Garlic Mashed Potatoes & Glazed Baby Carrots*

JUMBO PRAWN A LA VODKA

English Peas | Pink Vodka Sauce | Jumbo Prawns | Campanelli Pasta
Crispy Prosciutto

DESSERT

VANILLA BEAN CREME BRULEE

CHOCOLATE TORTE (GF)

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CHEF'S TASTING MENU \$155 **GROUPS OF 10-50 GUESTS**

*25% service charge applied to tasting dinner.
Menu is a sample and changes with season*

Seasonally inspired menu, well suited for a memorable evening.

WELCOME

GLASS OF SPARKING WINE

FOR THE TABLE

MEAT & CHEESE BOARD

Selection Of Artison Meats & Cheese (Family Style)

COURSE 1

CHINO FARMS SALAD

Fresh Sourced From Local Chino Farm

COURSE 2

ROASTED LOCAL CATCH

Seasonal Vegetables | Citrus Caper Butter Sauce

COURSE 3

MARINATED SKIRT STEAK & GRILLED JUMBO PRAWNS

Garlic Mashed Potatoes

DESSERT

DUO OF CHOCOLATE

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BUFFET OPTIONS

HOUSE BUFFET MENU \$69 MIN. 25 GUESTS

SALAD

N&G'S HOUSE FIELD GREEN SALAD

Shaved Baby Carrots | English Cucumber | Cherry Tomatoes Creamy Balsamic Vinaigrette

****Comes With House Bread & Butter

MAIN COURSE

PAN ROASTED CHICKEN PARMESAN BREAST

Basil Marinara | Mozzarella

ROASTED VEGETABLE LASAGNA

Roasted Cauliflower & Broccolini | Yellow Squash | Green Zucchini
House Alfredo | Parmesan | Ricotta | Mozzarella | Soft Herbs

CHILI-LIME MARINATED STEAK

Cilantro Chimichurri

SIDES

GARLIC MASHED POTATOES

CITRUS GLAZED BABY CARROTS

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BUFFET OPTIONS

GRAND BUFFET MENU \$85 MIN. 25 GUESTS

SALAD

BABY ROMAINE & LITTLE GEM LETTUCE SALAD

Shaved Parmesan | Bread Crumb Salsa
***Comes With House Bread & Butter

MAIN COURSE

PAN ROASTED CHICKEN BREAST

Herb Butter

ROASTED VERLASSO SALMON

Tomato-Fennel Cream

GRILLED PRIME BEEF

Demi Glace | Maltre D Butter

ROASTED VEGETABLE ALFREDO

Roasted Cauliflower & Broccolini | Fettuccini Pasta
House Alfredo | Parmesan Cheese | Soft Herbs

SIDES

GARLIC MASHED POTATOES

CITRUS GLAZED BABY CARROTS

FIRE ROASTED BROCCOLINI

DESSERT

VANILLA BEAN CREME BRULEE

CHOCOLATE TORTE (GF)

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BUFFET OPTIONS

BUFFET ENHANCEMENTS

SALAD

BABY ROMAINE & LITTLE GEM LETTUCE SALAD

Shaved Parmesan | Bread Crumb Salsa
****Comes With House Bread & Butter

MAIN COURSE

PAN SEARED SEA BASS (\$16 Per Guest)

Vermouth Butter

GRILLED FILET MEDALLIONS (\$24 Per Guest)

Bone Marrow Butter

HERB CRUSTED PORK LOIN (\$18 Per Guest)

Natural Jus

DESSERT \$8 Per Guest

MINI ASSORTED CHEESECAKES

WHITE CHOCOLATE BREAD PUDDING

WARM BUTTER CAKE

VANILLA BEAN CREME BRULEE

CHOCOLATE MARQUIS (GF)

VEGETARIAN BUFFET ENTREE OPTIONS

SALAD

VEGETABLE LASAGNA

Zucchini | Bell Pepper | Mushrooms | Eggplant | Spinach
Ricotta "Cottage Cheese" | Mozzarella | Tomato Basil

JACKFRUIT "SHEPHERD'S PIE"

English Peas | Carrots | Celery | Brown Gravy | Garlic Mashed Potatoes

SUNDRIED TOMATO ORZO

Shaved Baby Fennel | Heirloom Baby Tomatoes | Asparagus Spears
Tomato-Fennel Cream

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TRAY-PASSED APPETIZER OPTIONS

Choice of Three Options \$28

Choice of Five Options \$35

APPETIZERS

THREE CHEESE ARANCHINI

MEATBALLS AL FORNO

CITRUS BEET & GOAT CHEESE BITE

CARAMELIZED ONION & BLEU CHEESE TART

MINI CHIPOTLE CHICKEN SOPES

VEGETARIAN RAJAS TOSTADAS

CHICKEN STAY SKEWER W/PEANUT DIPPING SAUCE

TRAY PASS ENHANCEMENTS

(PRICED PER PIECE - MINIMUM 25)

SWEET CHILI BEEF SATAY SKEWER \$10

STEAKHOUSE STYLE CRAB CAKES \$12

HALIBUT CEVICHE SHOOTERS \$11

SHAVED BEEF & BLEU CROSTINI \$11

KING BEEF SLIDER \$12