

Breakfast Buffet
(min. 20 people)

\$14.99 Continental Breakfast

FRESH SEASONAL FRUIT PLATTER
HOMEMADE MUFFINS & SCONES
FRESH SQUEEZED JUICES
FRESH BREWED COFFEE & HOT TEA

\$22.99 Sicilian Menu

SCRAMBLED EGGS chopped chives
CRISPY BACON
BREAKFAST SAUSAGE PATTY
HOMEMADE MUFFINS & SCONES
BREAKFAST POTATOES red potatoes, herbs, onions, peppers
FRESH SEASONAL FRUIT
FRESH SQUEEZED JUICES
FRESH BREWED COFFEE & HOT TEA

\$27.99 Tuscan Grill Menu

SCRAMBLED EGGS chopped chives
CRISPY BACON
BREAKFAST SAUSAGE PATTY
FRENCH TOAST brioche, powdered sugar, berry compote
EGGS BENEDICT canadian bacon, poached eggs, hollandaise
BREAKFAST POTATOES red potatoes, herbs, onions, peppers
FRESH SEASONAL FRUIT
FRESH SQUEEZED JUICES
FRESH BREWED COFFEE & HOT TEA



Appetizer Platters
(a platter is for 10 people)

Bruschetta tomatoes, garlic, basil, parmesan	\$25.00
Beef Sliders (12) onion marmalade, arugula, Swiss	\$49.00
Salmon Poke ponzu, tomatoes, onion, wonton crisp	\$47.00
Calamari semolina flour, marinara, lemon aioli	\$47.00
Pancetta Wrapped Prawns (12) hoisin glaze, pico de gallo	\$54.00
Cheese & Charcuterie Platter chef's selection	\$60.00
Fruit & Cheese Platter seasonal fruit, imported & domestic cheese	\$47.00
Chicken Wings Calabrian chili glaze, green onions	\$52.00
Bacon Wrapped Dates gorgonzola stuffed, balsamic reduction	\$47.00
Chicken Sliders (12) avocado corn spread, gouda cheese	\$44.00
Pepperoni Rolls mozzarella, pizza dough, marinara sauce	\$42.00

Additional Information

We can customize most items on our menu or create something just for you and your guests, ask for our catering coordinator for more information. Please inform us of any special dietary or allergy restrictions, not all ingredients may be listed. All packages are priced per person. Prices are subject to change prior to paid confirmation. CA sales tax and an additional 20% service charge will be added to all package prices. Deposit and signed BEO are required for all events. Incases where number of guest count drops we reserve the right to create semi-private space for your group to better accommodate your group and the restaurant. Additional charges will apply for corkage (\$15. per 750ml; wine only) remote bar(\$150), cake cutting(\$1.25 per person), extended event hours(\$250. per hour)

7/7/23



Banquet Menu



714-730-0003
17320 E 17TH STREET
TUSTIN, CA 92780
WWW.17THSTREETGRILL.COM

Lunch Plated Menus

\$23.99 Power Lunch Menu

ENTREES

(choose three)

GRILLED CHICKEN SANDWICH avocado corn aioli, gouda cheese
HOMEMADE LASAGNA w/ ricotta & italian sausage
CHICKEN CAESAR SALAD parmesan, garlic croutons
SPAGHETTI & MEATBALLS ricotta meatballs, tomato sauce
1/2 LB CHEESEBURGER cheddar, lettuce tomato, onion

DESSERTS

(choose one)

HOUSE CHOCOLATE CHIP COOKIES vanilla bean ice cream
APPLE CRISP granny smith apples, caramel, crisp topping
BUTTERSCOTCH CRÈME BRULEE chantilly cream

\$26.99 Executive Luncheon Menu

SALADS

(choose one)

CAESAR SALAD romaine, garlic croutons, parmesan cheese
MIXED GREENS feta, cranberries, pepitas, almond, lemon vinaigrette
ARUGULA SALAD bacon, tomatoes, onions, lemon vinaigrette

ENTREES

(choose three)

GRILLED CHICKEN SANDWICH avocado corn mash, gouda
HOMEMADE LASAGNA w/ ricotta & italian sausage
CHICKEN CAESAR SALAD parmesan, garlic croutons
SPAGHETTI & MEATBALLS ricotta meatballs, tomato sauce
TRI TIP STEAK SALAD shiitake, onions, sweet chili vinaigrette

DESSERTS

(choose one)

THREE BERRY COBBLER with vanilla bean ice cream
TIRAMISU ladyfingers, port wine, mascarpone, chocolate sauce
MACADAMIA CHEESECAKE strawberry coulis
BUTTERSCOTCH CRÈME BRULEE chantilly cream

Dinner Plated Menus

\$31.99 Silver Menu

SALADS

CAESAR SALAD romaine, garlic croutons, parmesan cheese
MIXED GREENS feta, cranberries, pepitas, almond, lemon vinaigrette

ENTREES

GRILLED CHICKEN BREAST garlic mashed, apricot jalapeno glaze
HOMEMADE LASAGNA w/ ricotta & italian sausage
HERB CRUSTED COD garlic mashed, vegetables, lemon butter
SPAGHETTI & MEATBALLS ricotta meatballs, tomato sauce

DESSERTS

TIRAMISU ladyfingers, port wine, mascarpone, chocolate sauce
BUTTERSCOTCH CRÈME BRULEE chantilly cream

\$42.99 Gold Menu

SALADS

CAESAR SALAD romaine, garlic croutons, parmesan cheese
MIXED GREENS feta, cranberries, pepitas, almond, lemon vinaigrette

ENTREES

GRILLED SALMON garlic mashed, hoey dijon glaze, tomato salsa
SHRIMP LINGUINI tomatoes, garlic, vodka cream sauce
TRI TIP STEAK spice rubbed, garlic butter, onion marmalade
GRILLED CHICKEN BREAST garlic mashed, apricot jalapeno glaze

DESSERTS

TIRAMISU ladyfingers, port wine, mascarpone, chocolate sauce
MACADAMIA CHEESECAKE strawberry coulis

\$59.99 Platinum Menu

SALADS

LITTLE GEM CAESAR SALAD
STRAWBERRY SALAD mixed greens, pistachios, rum soaked cranberries, Humbolt Fog, agro-dolce white balsamic vinaigrette

ENTREES

GRILLED HALIBUT garlic mashed, tropical fruit salsa
PORK CHOP sweet potato mash, apple cider gastrique
12oz RIBEYE ancho chili rub, garlic butter, mashed potatoes
HIBISCUS SALMON with fondant potatoes & sauteed spinach

DESSERTS

HOUSE CRÈME BRULEE
MACADAMIA CHEESECAKE strawberry coulis

Buffet Menus

(min 20 people)

\$25.99 Sicilian Menu

CAESAR SALAD romaine, garlic croutons, parmesan cheese
CHICKEN ALFREDO penne & house cream sauce
SPAGHETTI & MEATBALLS parmesan, cavatappi pasta
SEASONAL VEGETABLES
TRADITIONAL TIRAMISU espresso chocolate sauce

\$31.99 Tuscan Grill Menu

ARUGULA SALAD bacon, tomatoes, onions, lemon vinaigrette
GRILLED CHICKEN BREAST apricot jalapeno glaze
GRILLED SALMON ancho honey glaze, tomato salsa
ROASTED RED POTATOES
SEASONAL VEGETABLES
THREE BERRY COBBLER w/vanilla bean ice cream

\$38.90 Milano Menu

MIXED GREENS feta, cranberries, pepitas, almond, lemon vinaigrette
CAESAR SALAD romaine, garlic croutons, parmesan cheese
GRILLED CHICKEN BREAST apricot jalapeno glaze
ROASTED SALMON mixed berry reduction
TRI TIP STEAK spice rubbed, garlic butter, onion marmalade
ROASTED RED POTATOES
SEASONAL VEGETABLES
MACADAMIA CHEESECAKE strawberry coulis

BUFFETS: include fresh baked bread and soda fountain drinks, ice tea and fresh brewed coffee. Kids 12 and under are 50% off.

