

SORRENTO GRILLE

MARTINI & WINE BAR



Sorrento Grille , has played host over the past twenty years to many events including birthdays, business dinners, anniversaries, and rehearsal dinners. Whether you are planning an event for an intimate groups of friends or a corporate dinner we can accomodate between 8 and 100 guests. Our upstairs mezzanine can seat up to 35 guests for a sit down dinner or 40 for a tray passed appetizer reception. The main dining room can seat between 50 and 60 guests and boasts a beautiful wine bar, exhibition kitchen, and fireplace.

We offer several different menu options to fit the needs of your event. If you are looking for a creative affair consider our tray passed or stationary appetizers for a cocktail reception. For a sit down dinner we offer traditional dinner menus with entree choices for your guests to choose from. Another popular option is our tasting menus, which are six courses that feature many of signature dishes served in smaller portions. Or allow our staff to tailor a menu or bar package as you you see fit.

For more information and to check availability please contact our Banquet Manager, Jennifer at jennifer@sorrento-grille.com or call (949) 494-8686.



370 Glenneyre Laguna Beach, CA 92651 (949) 494-8686



The upstairs mezzanine can accommodate up to 35 guests in this unique floor plan for a sit down dinner at 3 booths of 7, 1 table of 10, and 1 table of 4. Great for tray passed and cocktail receptions for parties up to 40 guests.

Our private wine room seats 8 guests comfortably and offers an intimate setting for a business dinner or gathering of close friends.



Our downstairs dining area offers seating for up to 60 guests for a sit down dinner. Guests will enjoy the fireplace, gorgeous bar, and exhibition kitchen.

For Group Reservations call (949) 494-8686 or email jennifer@sorrento-grille.com

SORRENTO GRILLE

MARTINI & WINE BAR



Appetizer Menu

Appetizers for Tray Pass

Spicy Shrimp Scampi

Grilled Chiles

~

Vegetable Flat Bread

Eggplant, Tomatoes, Onions, Artichokes, Parmesan

~

Arugula Pesto Chicken Salad

Lettuce Cup, Pine Nuts

~

Ahi Tuna Poke

Lettuce Cup, Macadamian Nuts

~

Steak & Blue Cheese Crouton

Red Onion Marmalade

~

Bruschetta

Heirloom Tomatoes, Burrata Cheese

~

Chorizo Flat Bread

Crushed Tomatoes, Smoked Mozzarella

Appetizers for Platters

Any Tray Passed Appetizer

~

Oysters on the Half Shell

Shallot Mignonette, Horseradish-Apple Cider Gelle

~

Cornmeal Crusted Calamari

Garlic Sherry Aioli

~

Grilled Lamb Chopsicles

Mint Chimichurri Sauce

~

Wood Grilled Artichoke (Seasonal)

Dijon Black Pepper Sauce

~

Seasonal Ceviche

Housemade Tortilla Chips

- ~ Meat & Cheese Platters Available \$10pp ~
~ Selection of Two - 8 pieces per person - \$16pp ~
~ Selection of Three - 12 pieces per person - \$20pp ~
~ Selection of Four - 16 pieces per person - \$24pp ~
+ 21% Service Charge
+ 8.75% Sales Tax

Menus subject to change

For Group Reservations

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SORRENTO GRILLE

MARTINI & WINE BAR



Dinner Menus

First Course Market Greens

*Radish, Cucumber, Carrot, Red Onion,
Tomato, Sherry Vinaigrette*

Entree Selection Roasted Ruby Trout

*Wild Rice, Green Beans, Shallots,
Frisee, Lemon Butter*

Lemon & Herb Roasted All-Natural Chicken

*Roasted Garlic Mashed Potatoes,
Spinach, Raisins, Natural Jus*

Zinfandel Braised Short Ribs

*Mashed Potatoes, Spring Vegetables,
Bacon, Horseradish*

Dessert

Vanilla-Passion Fruit Creme Brulee

Tropical Fruit Salsa

\$37 Per Person
+ 21% Service Charge
+ 8.75% Sales Tax

First Course Caesar Salad

*House Croutons, Parmesan Cheese,
Crispy Capers*

Entree Selection Grilled Wild Salmon

*White Beans, Chorizo, Fennel, Spinach, Paprika,
Brown Butter Vinaigrette*

Lemon & Herb Roasted All-Natural Chicken

*Roasted Garlic Mashed Potatoes,
Spinach, Raisins, Natural Jus*

Grilled Hanger Steak

*Mashed Potatoes, Braised Spinach, Red Wine
Shallot Sauce*

Dessert

Vanilla-Passion Fruit Creme Brulee

Tropical Fruit Salsa

\$47 Per Person
+ 21% Service Charge
+ 8.75% Sales Tax

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MARTINI & WINE BAR

Dinner Menus

Appetizer Platter for Sharing

Please Choose Two Items from Appetizer List

First Course

"BLT" Wedge Salad

*Bacon, Tomatoes, Red Onion, Point Reyes Blue
Cheese-Buttermilk Dressing*

Entree Selection

Roasted Seabass

*Fingering Potatoes, Garlic Spinach,
Almonds, Romesco*

~

Lemon & Herb Roasted All-Natural Chicken

*Roasted Garlic Mashed Potatoes,
Spinach, Raisins, Natural Jus*

~

Wood Grilled Filet Mignon

*Mashed Potatoes, Spring Vegetables,
Napa Cabernet Sauce*

Dessert

The 'Avalanche'

*Warm Belgian Chocolate Souffle Brownie,
Vanilla Bean Ice Cream, Caramel & Chocolate
Sauces, Roasted Skin-On Spanish Peanuts*

\$57 Per Person

+ 21% Service Charge

+ 8.75% Sales Tax

Appetizer Platter for Sharing

Please Choose Three Items from Appetizer List

First Course

Wood Grilled Caesar

*Mediterranean Tomato and Olive Relish,
Asiago Frico*

Entree Selection

Pan Seared Day Boat Scallops

*Smokey Polenta, Cipollini Onions, Piperade Sauce,
Parsley Salad*

~

Lemon & Herb Roasted All-Natural Chicken

*Roasted Garlic Mashed Potatoes,
Spinach, Raisins, Natural Jus*

~

Wood Grilled Filet Mignon

*Mashed Potatoes, Mixed Vegetables,
Blue Cheese, Napa Cabernet Sauce*

~

Tuscan Style Rib Eye Steak

Braised Potatoes, Arugula, Parmesan, Natural Jus

Dessert

Creme Brulee French Toast

Banana Fosters Sauce, Salty Ice Cream, Walnuts

\$67 Per Person

+ 21% Service Charge

+ 8.75% Sales Tax

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SORRENTO GRILLE

MARTINI & WINE BAR



Tasting Menus

First Course

Wild Mushroom & Artichoke Risotto

Porcini Oil, San Joaquin Gold Cheese

Second Course

Maui Style Tuna Poke

*Soy, Sesame Chile, Onions,
Macadamia Nuts, Nori Crackers*

Third Course

Summer Salad

*Sweet Gem Lettuce, Bacon, Tomato, Red Onion,
Red Wine Vinaigrette, Blue Cheese*

Fourth Course

Roasted Salmon

*White Beans, Chorizo, Fennel, Spinach, Paprika,
Brown Butter Vinaigrette*

Fifth Course

Zinfandel Braised Boneless Short Ribs

*Mashed Potatoes, Spring Vegetables,
Creamed Horseradish, Bacon*

Dessert

The 'Avalanche'

*Chocolate Souffle Brownie, Vanilla Bean
Ice Cream, Caramel & Chocolate
Sauces, Peanuts*

\$37 Per Person

+ 21% Service Charge

+ 8.75% Sales Tax

First Course

Garlicky Lemon Shrimp

*Vermouth, Lemon, Oregano, Potatoes,
Quail Egg, Tapenade*

Second Course

Heirloom Tomato Salad

*Burrata Cheese, Basil, Mint,
Olive Oil, Crouton*

Third Course

Grilled Tuna Steak

*Tomatoes, Olives, Fingerling Potatoes, Capers,
Basil, Garlic, Citrus*

Fourth Course

Lamb Chopsicle

*Mint Chimichurri Sauce, Smoked
Eggplant Puree, Arugula*

Fifth Course

Petite Grilled Filet Mignon

*Potatoes, Green Beans, Leeks,
Napa Cabernet Sauce*

Dessert

Vanilla-Passion Fruit Creme Brulee

Tropical Fruit Salsa

\$47 Per Person

+ 21% Service Charge

+ 8.75% Sales Tax

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Tasting Menus

Amuse

Oyster on the Half Shell

Shallot Mignonette, Horseradish-Apple Cider Gelee

First Course

Seared Rare Tuna 'Nicoise'

Arugula, Green Beans, Tomatoes, Quail Egg, Tapenade

Second Course

Prince Edward Island Mussels

White Ale, Leeks, Shallots, Garlic Butter, French Fries

Third Course

Grilled Lamb Chopsicle

Mint Chimichurri Sauce, Smoked Eggplant Puree, Arugula

Fourth Course

Pan Seared Day Boat Scallops

Creamy Smoky Polenta, Cipollini Onions, Piperade Sauce, Arugula

Fifth Course

Tuscan Style Rib Eye Steak

Braised Potatoes, Onions, Arugula, Parmesan, Natural Jus

Dessert

French Toast Creme Brulee

Banana Fosters Sauce, Salty Ice Cream, Walnuts

\$57 Per Person

+ 21% Service Charge

+ 8.75% Sales Tax

Menus subject to change

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