

Entrées

~ THE WELLINGTON

Flaky bacon wrapped chicken pastry, red pepper hollandaise, green onion tomato risotto, & seasonal vegetable.

~ THE MARSALA

Wood-grilled chicken, sweet marsala cream, portabella, shallots, sun-dried tomatoes, Chef's smashed potatoes, & seasonal vegetable.

~ MAIN STREET NEW YORK STRIP

Marinated grilled house cut Hereford New York Strip. Served with Chef's seasonal smashed potatoes & vegetable.

~ ONE ELEVEN FILET

House cut Hereford Filet char-grilled and served with prosciutto, Chef's smashed potatoes, seasonal vegetable, & craisin demi glaze.

~ FRUTTI DI MARE

Capellini tossed with mussels, clams, shrimp, and calamari in home-made marinara.

~ SEAFOOD STUFFED GROUPER

Fresh grouper stuffed with scallops, shrimp, and crab. Oven roasted with chive almond butter sauce. Served with seasonal vegetable and rice blend.

~ PARMESAN CRUSTED SEA BASS

Chilean sea bass lightly coated with panko and parmesan cheese, pan seared over a strawberry beurre blanc. Served with a rice blend and house seasonal vegetable.

Desserts

~ Grill 111 Carrot Cake

~ Flourless Chocolate Tort

~ Crème Brulee

~ Chocolate Mousse Cake

~ Tiramisu



**Large Party
Accommodations
616-863-3111**

APPETIZERS

~ CHEESE & FRUIT

Assorted aged cheeses and hand selected seasonal fresh fruit.

~ ANTIPASTO

with assorted, meats, cheeses, and vegetables.

~ CRISPY CALAMARI

Tentacles and rings, breaded, deep fried, then sautéed in garlic butter and served with Grill One Eleven dipping sauces.

~ TOMATO BRUSCHETTA

with tomato, fresh mozzarella, parmigiano-reggiano, basil, and aged balsamic reduction

~ HUMMUS & HOUSE PITA

Roasted garlic hummus garnished with sautéed pine nuts, pita, veggies, and tabulle.

~ ROASTED GARLIC & SPINACH

Sweet home-made wood roasted garlic spinach dip. Served with assorted breads for dipping

~ WHITE CHEDDAR FONDUE

A mild white cheddar fondue served in a pretzel bowl with house bread for dipping.

~ SPRING ROLLS

Marinated chicken, roasted portabella, onions, bell peppers, and savoy cabbage wrapped in a crispy wonton. Served with soy plum peanut sauce and spicy mustard for dipping.

~ BEEF TENDERLOIN SATAY

Skewered and grilled Hereford tenderloin tips coated with a spicy peanut ginger sauce.

~ SHRIMP COCKTAIL

Poached and chilled colossal shrimp served with lemon and Grill One Eleven Cocktail sauce.

~ SHRIMP ROCKEFELLER

Roasted shrimp, Boursin cheese, spinach, garlic, and butter served with Grill One Eleven cocktail sauce.

GENERAL GUIDELINES

Grill One Eleven custom creates each menu to meet our guest needs.

Grill One Eleven's patio can accommodate 20 people and our largest indoor table is upstairs and can accommodate 15 people.

All groups larger than 15 guest require a \$200 non refundable security deposit which will be applied towards the total balance.

Sunday - Saturday lunches require a minimum of 26 people to reserve the entire inside upstairs(excludes patio).

Sunday - Thursday evenings require a minimum of 28 people to reserve the entire inside upstairs(excludes patio).

Friday & Saturday evenings require a minimum of 32 to reserve the entire inside upstairs. Due to the high demand of seating for these two nights there is a \$200 hostess fee & three course meal requirement(excludes patio).

Final RSVP 48 hours prior to event, \$25 per missing person will be charged.

Additional charges may be added for linen service, gift tables, bringing in outside food(birthday cakes), gathering before/after meal, or for any tables required by entertainers.

There is a one guest check policy subject to a 20% service fee and the appropriate State of Michigan Sales Tax.

Cocktail Style Buffets are available for groups of 30 or more when ordering three hot and two cold appetizers.

Off-premise catering available.