



CATERING MENU

ENTREES & HOT TRAYS

ITEM	HALF TRAY	FULL TRAY
MOUSSAKA	6 PORTIONS - \$65	12 PORTIONS - \$120
PASTITIO	6 PORTIONS - \$65	12 PORTIONS - \$120
CHICKEN LEMONATO + LEMON POTATOES	6 HALF-CHICKENS - \$90	12 HALF-CHICKENS - \$170
PENNE VODKA / PENNE PESTO	SERVES 6-8 - \$60 SOUVLAKI	SERVES 10-12 - \$110

MEDITERRANEAN

ONE 16 OZ CONTAINER OF FRESH-CUT LEMON WEDGES/SLICES.

ITEM	HALF TRAY	FULL TRAY
CHICKEN SOUVLAKI	24 STICKS - \$90	48 STICKS - \$140
PORK SOUVLAKI	24 STICKS - \$90	48 STICKS - \$140
SHRIMP + ZUCCHINI	24 STICKS - \$135	48 STICKS - \$230

IMPORTED GREEK FETA

SERVED WITH EXTRA-VIRGIN OLIVE OIL AND OREGANO.

QTY	PRICE
6 LARGE SLICES	\$35
12 LARGE SLICES	\$50
24 LARGE SLICES	\$90

PITA BREAD

PITA BREAD IS CUT INTO TRIANGLES.

SIZE	QTY	PRICE
HALF TRAY	12 PITAS / 48 TRIANGLES	\$25
FULL TRAY	24 PITAS / 96 TRIANGLES	\$35

CATERING MENU CONT.....

APPETIZERS

ITEM	HALF TRAY	FULL TRAY
SPANAKOPITA	SERVES 6 - \$65	SERVES 12 - \$125
KEFTEDES - GREEK MEATBALLS	20 PIECES - \$75	40 PIECES - \$145
DOLMADES - STUFFED GRAPE LEAVES	40 PIECES - \$55	60 PIECES - \$65
SHRIMP SAGANAKI	36 SHRIMP - \$120	72 SHRIMP - \$205

SALADS

ALL SALAD DRESSINGS ARE SERVED ON THE SIDE.

HALF TRAYS INCLUDE 8 OZ OF DRESSING; FULL TRAYS INCLUDE 16 OZ

ITEM	HALF TRAY	FULL TRAY
MAROULI SALAD	\$45	\$85
GREEK SALAD WITH LETTUCE	\$50	\$95
HORIATIKI / VILLAGE SALAD (GREEK SALAD NO LETTUCE)	\$55	\$105

DIPS

DIP	16 oz	32 oz
HUMMUS	\$20	\$40
TZATZIKI	\$20	\$35
TIROKAFTERI / SPICY FETA	\$30	\$50



CATERING MENU CONT.....

DESSERT / BAKLAVA / BiTE SIZED

SIZE	QTY	PRICE
HALF TRAY (50 BiTE SIZE)	SERVES 25	\$95

SIDES

ITEM	SIZE	QTY	PRICE
LEMON POTATOES	HALF TRAY	SERVES 8-10	\$65
GRILLED HALLOUMI (SERVED WITH OLIVE TAPENADE 16 OZ)	HALF TRAY (25 PC)	SERVES 8-10	\$ 70

OFF SITE CATERING TERMS & CONDITIONS

- 72 hours' notice is required for all catering orders. All orders are subject to availability.
- Full payment (100%) is required when the order is confirmed. Catering orders are not considered confirmed until payment has been received in full.
- Cancellations made 7 or more days before pickup receive a full refund.
- Cancellations made less than 7 days but more than 72 hours before pickup receive a 50% refund.
- Cancellations made within 72 hours of pickup are non-refundable due to food purchasing and preparation costs.
- Final menu selections, quantities, and changes must be submitted at least 72 hours before pickup. Changes within 72 hours are subject to availability and cannot be guaranteed.
- Applicable sales tax applies. Additional services or charges, if requested and available, are priced separately.
- Pickup only. No delivery.
- Please inform us of any food allergies or dietary restrictions when placing your order. Our kitchen handles common allergens and cannot guarantee an allergen-free environment or the absence of cross-contact.

LOOKING FOR SOMETHING ELSE?

Many items from our regular menu can also be prepared for catering. Let us know what you have in mind, and we'll be happy to customize your order based on your event, party size, and preferences.

REACH OUT TODAY !!!!

EMAIL CHRISSY

UNDERHILLBROOKLYNGRILL@GMAIL.COM

PRIVATE PARTIES

PRIVATE EVENTS & RESTAURANT BUYOUTS

Host your private event with us! Our restaurant comfortably accommodates 30 guests.
22 SEATS/11 TABLES, 6 BAR STOOLS/3 WINDOW BAR STOOLS
Guests may select items directly from our Catering Menu to create their event menu.
Catering selections must meet the required food minimum and are presented buffet-style at the bar with serving utensils provided.



TUESDAY-FRIDAY • 12-4 PM • UP TO 3 HOURS

\$650 Catering Food Minimum
+\$250 Private Event & Coordination Fee

TUESDAY-THURSDAY • 5-10 PM

\$1,250 Catering Food Minimum
+ \$500 Private Event & Coordination Fee

FRIDAY-SUNDAY • 5-10 PM

\$1,400 Catering Food Minimum
+ \$750 Private Event Fee & Coordination Fee

Our staff will be available throughout the event for à la carte beverage service. Beverages are charged separately and do not count toward the catering food minimum.

RESERVATIONS & PAYMENT

Private events require a minimum of 7 days' advance notice and are subject to availability.

All private events are booked in person with Chrissy. To reserve your date, the private event fee is due in full, along with a 50% deposit toward the estimated catering food total. A valid credit card will be kept securely on file for the event.

Final guest count, catering selections, quantities, and any additions or changes must be received at least 72 hours before the event. At that time, the remaining catering food balance is due in full. Requests made within 72 hours are subject to availability and cannot be guaranteed.

On the day of the event, à la carte beverages and any additional approved charges will be added to the final event bill and settled at the conclusion of the event using the card on file or another accepted form of payment.

EVENING EVENT OVERTIME

Private events are scheduled through 10:00 PM. If an event extends beyond the contracted end time, an overtime fee of \$150 for up to 30 additional minutes or \$250 for up to one additional hour will apply. Additional time beyond the first hour will be charged at \$250 per hour. Overtime is subject to staff and restaurant availability and will be charged to the card on file.

DAYTIME EVENT OVERTIME

Daytime private events include up to three (3) hours and must conclude by 4:00 PM. Additional time within the 12-4 PM event window may be requested in advance at \$100 per additional 30 minutes, subject to restaurant and staff availability. Events may not extend beyond 4:00 PM without prior approval.

STAFFING & EVENT SERVICE

Private event fees include one to two Front of House team members, based on final guest count and service needs. Staff assist with guest service, buffet setup and upkeep, and à la carte beverage service throughout the event. The buffet is self-service; serving utensils are provided for guests. Front of House staff do not individually serve or plate food from the buffet. Catering selections are presented buffet-style on electric warming plates, set up along the bar top or on designated tables depending on the event setup. Serving utensils and plates are provided for guests to serve themselves.

FINAL FOOD ORDERS

All catering selections and quantities must be finalized 72 hours prior to the event. No additional food orders may be placed once the private event has begun. Please plan your catering quantities accordingly.

REACH OUT TODAY !!!!

To inquire about a private event, please email Chrissy at Underhill Brooklyn Grill. All event bookings and initial payments are completed in person. Applicable sales tax and a 22% gratuity are additional. Any additional gratuity is optional and always appreciated.

EMAIL CHRISSEY

UNDERHILLBROOKLYNGRILL@GMAIL.COM