

CATERING PRICING

All Items are À La Carte

Setup and Delivery Fee within 2-mile radius of The Republic Grille for Orders Under \$200	\$15
Packaging Fee will be added to all orders	5%
Plastic utensils, cups and plates are per person	\$1
Bag of Ice	\$3
Chaffing Dish & Sterno (Disposable)	\$15

**FOR CATERING EVENTS OR
TO RESERVE A PRIVATE DINING ROOM**

**EMAIL:
Catering@TheRepublicGrille.com**

CATERING MENU



Two Locations:

4775 W. Panther Creek, Suite 490
The Woodlands, Texas 77381
Phone: 281-719-5895
Panther Creek Shopping Center

30340 FM 2978, Suite 800
Magnolia, Texas 77354
Phone: 281-789-7119
Woodlands Parkway & FM 2978
(just west of Walmart on Woodlands Parkway)

PRIVATE DINING ROOMS AVAILABLE

www.TheRepublicGrille.com



GIFT CARDS AVAILABLE

SIDES - Serves 8-12

Bacon Jalapeno Mac-N-Cheese	30
Mac-N-Cheese	30
Rice Pilaf	30
Sweet Potato Cakes	30
Mashed Potatoes	30
Jalapeno Corn	30
Southern Green Beans	30
Grilled Vegetables	30
Grilled Asparagus	35

BREAD - Serves 8-12

Corn Bread	15
Crostini	15

HOMEMADE DESSERTS - Serves 8-12

Pecan Pie	35
Peach Cobbler	55
Tres Leches	55
Pecan Bread Pudding	65

DRINKS – Per Gallon – Serves 8-12

Sweet Tea	10
Lemonade	10

Gluten Free Items

All salads are Gluten Free by substituting bread items with corn tortilla strips

Consumption of under cooked meat, poultry, eggs, or seafood may cause illnesses. Version 012019

**Prices are Subject to Change.
Tax and Gratuity Not Included.**

APPETIZERS - Serves 8-12

Chips & Queso <i>House made chips & queso topped with pico</i>	25
Mac & Cheese Bites (Favorite) <i>A creamy blend of macaroni & select fine cheeses, lightly breaded in panko crumbs</i>	40
Jumbo Chicken Wings (Favorite) GF <i>Marinated, grilled & served with bacon barbecue & habanero marmalade sauce</i>	55
Caprese GF <i>Sliced tomatoes, buffalo mozzarella, olive oil, balsamic reduction, fresh basil</i>	60
Spinach & Artichoke Dip <i>Rich and creamy blend of spinach, artichokes & parmesan cheese with toasted crostinis</i>	60
Bruschetta <i>Diced marinated tomatoes, fresh basil with toasted crostinis</i>	60
Coconut Shrimp <i>Gulf shrimp lightly breaded in shredded coconut Served with habanero marmalade sauce</i>	65
Lobster Crab Cakes <i>Cold water lobster, lump crab meat "baked" to perfection. Served with house remoulade sauce</i>	90

SANDWICHES & TACOS - Serves 8-12

Grilled Tacos (just a bit spicy!) GF <i>Choice of fresh Gulf shrimp, fish or portobello mushroom. Served with pico, cabbage, corn tortillas & chipotle sauce</i>	50
Woodlands Wrap <i>Oven roasted chicken, fresh herbs, onions, lettuce, tomato, cheese, flour tortilla</i>	55
Turkey Club <i>Roasted turkey, marinated tomatoes, lettuce, pecan smoked bacon, cheddar cheese, chipotle sauce</i>	60

SALADS - Serves 8-12

The Grogan (Favorite) <i>Grilled chicken, pecan smoked bacon, avocado, tomatoes, shredded cheese, corn tortilla strips</i>	60
The Republic <i>Grilled chicken, mandarin oranges, feta cheese, strawberries, house made sweet-n-spicy pecans</i>	60
TRG (Favorite) <i>Grilled chicken, cranberries, red grapes, house made sweet-n-spicy pecans, mild goat cheese, strawberries</i>	60
Shrimp & Spinach <i>Grilled Gulf shrimp, mushrooms, tomatoes, bacon, red onions, egg, spinach, bacon barbecue dressing</i>	60
House * <i>Carrots, cucumbers, tomatoes, croutons</i>	20
Caesar * <i>Traditional Caesar, parmesan cheese, croutons</i>	20
Greek * <i>Tomatoes, cucumbers, capers, pepperoncini, Kalamata olives, bell peppers, feta cheese, onions, Greek dressing, grilled pita bread</i>	25
Quinoa * <i>Organic whole grain Quinoa, spinach, avocado, tomatoes, cucumber, red onion, feta cheese</i>	30
*Add Protein	
Portobello	16
Chicken	24
Shrimp	32
Sirloin	35

Choice of House-Made Dressings GF

Jalapeno ranch, ranch, bleu cheese, creamy parmesan, thousand island, balsamic vinaigrette, strawberry vinaigrette, wasabi ginger vinaigrette	10
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SOUPS - Serves 8-12

Chicken & Sausage Gumbo	30
Chicken Tortilla	30
Tomato Basil	30
Red Beans & Rice	30

SIGNATURE DISHES - Serves 8-12

Chicken Fried Steak or Chicken (Award Winning) <i>Certified Akaushi (Wagyu) Beef or Farm to Table Chicken, hand battered & served with our TRG Signature Cream Gravy</i>	80/65
Chicken Woodlands GF <i>Grilled chicken breast topped with goat cheese, sun-dried tomatoes, lemon basil sauce</i>	60
Chicken Marsala GF <i>Grilled chicken breast topped with marsala mushroom wine sauce</i>	60
Chicken Piccata GF <i>Grilled chicken, mushrooms, tomatoes, artichokes, capers, lemon basil sauce</i>	60
Shrimp Scampi <i>Gulf shrimp, mushrooms, tomatoes, green onions sautéed in a garlic wine sauce over angel hair pasta, parmesan cheese</i>	70
Chicken Pasta Marinara <i>Oven roasted chicken, mushrooms, red onions & mixed peppers over angel hair pasta, parmesan cheese</i>	50
Crawfish or Shrimp Etouffee <i>Etouffee meaning "to smother". Crawfish or shrimp smothered in a blend of onions, peppers, celery and garlic to make a delicious sauce served over rice</i>	65
Pasta Valentino <i>Penne pasta tossed in alfredo, andouille sausage, portobello mushrooms, garlic, sundried tomatoes, and topped with grilled chicken and gruyere cheese</i>	80
Shrimp & Grits (Carolina Style) GF <i>Stone ground grits, Gulf shrimp, andouille sausage, pecan smoked bacon, shallots, goat cheese & chives</i>	100
Meatloaf (serves 12-18) <i>Traditional tomato-based meatloaf with a Southern twist of peppered bacon in the mix</i>	90
Lasagna (serves 12-18) <i>Traditional lasagna with ground beef, ground pork, ricotta cheese, mozzarella cheese, parmesan cheese, house made marinara sauce</i>	90