

## 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%
Bag of Ice	\$3
Plastic utensils and plates are per person	\$1
Sleeve of Cups (20)	\$5
Wikki Sticks (10)	\$10
Chafing Dish Set & Sterno	\$15

**FOR CATERING EVENTS OR  
TO RESERVE A PRIVATE DINING ROOM**  
**EMAIL:**  
**Catering@TheRepublicGrille.com**



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

## CATERING MENU



*Three 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)**

**3486 Discovery Creek Blvd.  
Spring, Texas 77386  
Phone: 281-719-2001  
Rayford Rd & 99**

**PRIVATE DINING ROOMS AVAILABLE**

[www.TheRepublicGrille.com](http://www.TheRepublicGrille.com)



**GIFT CARDS AVAILABLE**

## SIDES - Serves 8-12

Bacon Jalapeno Mac-N-Cheese	30
Southern Green Beans	30
Grilled Vegetables	30
Jalapeno Corn	30
Mac-N-Cheese	30
Mashed Potatoes	30
Rice Pilaf	30
Sweet Potato Cakes	30
Grilled Asparagus	35
Extra White Gravy	10

## BREAD & BUTTER - Serves 8-12

Corn Bread	20
Crostini	15
Texas Toast	15
Sweet Butter	8

## HOMEMADE DESSERTS - Serves 8-12

Pecan Pie	35
Tres Leches	55
Strawberry Shortcake 	55
Peach Cobbler	55
Cheesecake	75

## DRINKS – Per Gallon – Serves 8-12

Sweet or Unsweetened 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 0100120

**APPETIZERS - Serves 8-12**

<b>Spinach &amp; Artichoke Dip</b>	<b>60</b>
<i>Rich and creamy blend of spinach, artichokes &amp; parmesan cheese with toasted crostinis</i>	
<b>Bruschetta</b>	<b>60</b>
<i>Diced marinated tomatoes, fresh basil with toasted crostinis</i>	
<b>Mac &amp; Cheese Bites (Favorite)</b>	<b>40</b>
<i>A creamy blend of macaroni &amp; select fine cheeses, lightly breaded in panko crumbs</i>	
<b>Jumbo Chicken Wings (Favorite) GF</b>	<b>55</b>
<i>Marinated, grilled &amp; served with bacon barbecue</i>	
<b>Chips &amp; Queso</b>	<b>25</b>
<i>House made chips &amp; queso topped with pico</i>	
<b>Caprese GF</b>	<b>60</b>
<i>Sliced tomatoes, buffalo mozzarella, olive oil, balsamic reduction, fresh basil</i>	
<b>Lobster Crab Cakes</b>	<b>100</b>
<i>Cold water lobster, lump crab meat "baked" to perfection. Served with house remoulade sauce</i>	
<b>Coconut Shrimp</b>	<b>65</b>
<i>Gulf shrimp lightly breaded in shredded coconut Served with habanero marmalade sauce</i>	

**SANDWICHES & TACOS - Serves 8-12**

<b>Woodlands Wrap</b>	<b>55</b>
<i>Oven roasted chicken, fresh herbs, onions, lettuce, tomato, cheese, flour tortilla</i>	
<b>Turkey Club on Texas Toast</b>	<b>60</b>
<i>Roasted turkey, marinated tomatoes, lettuce, pecan smoked bacon, cheddar cheese, chipotle sauce</i>	
<b>Texaformia on Texas Toast</b>	<b>60</b>
<i>Chicken breast (grilled or fried), avocado, tomato, red onion, lettuce, chipotle sauce Add buffalo sauce - no charge</i>	
<b>Grilled Tacos (just a bit spicy!) GF</b>	<b>50</b>
<i>Choice of fresh Gulf shrimp, fish or portobello mushroom. Served with pico, cabbage, corn tortillas &amp; chipotle sauce</i>	

**SALADS - Serves 8-12**

<b>The Grogan (Favorite)</b>	<b>60</b>
<i>Grilled chicken, pecan smoked bacon, avocado, tomatoes, shredded cheese, corn tortilla strips</i>	
<b>Shrimp &amp; Spinach</b>	<b>60</b>
<i>Grilled Gulf shrimp, mushrooms, tomatoes, bacon, red onions, egg, spinach, bacon barbecue dressing</i>	
<b>The Republic</b>	<b>60</b>
<i>Grilled chicken, mandarin oranges, feta cheese, strawberries, house made sweet-n-spicy pecans</i>	
<b>TRG (Favorite)</b>	<b>60</b>
<i>Grilled chicken, cranberries, red grapes, house made sweet-n-spicy pecans, mild goat cheese, strawberries</i>	
<b>Quinoa (keen-wah) *</b>	<b>45</b>
<i>Organic whole grain Quinoa, spinach, avocado, tomatoes, cucumber, red onion, feta cheese</i>	
<b>Greek *</b>	<b>45</b>
<i>Tomatoes, cucumbers, capers, pepperoncini, Kalamata olives, bell peppers, feta cheese, onions, Greek dressing, grilled pita bread</i>	
<b>Caesar *</b>	<b>20</b>
<i>Traditional Caesar, parmesan cheese, croutons</i>	
<b>House *</b>	<b>20</b>
<i>Carrots, cucumbers, tomatoes, croutons</i>	
<b>*Add Protein</b>	
<b>Portobello</b>	<b>16</b>
<b>Chicken</b>	<b>24</b>
<b>Shrimp</b>	<b>32</b>
<b>Sirloin</b>	<b>45</b>
<b>Choice of House-Made Dressings GF</b>	
<i>Jalapeno ranch, ranch, bleu cheese, honey mustard, balsamic vinaigrette, strawberry vinaigrette, ginger vinaigrette</i>	

**ADD ADDITIONAL DRESSING 12 oz** **10**

**SOUPS - Serves 8-12**

<b>Chicken &amp; Sausage Gumbo</b>	<b>30</b>
<b>Chicken Tortilla</b>	<b>30</b>
<b>Chicken &amp; Rice</b>	<b>30</b>
<b>Tomato Basil</b>	<b>30</b>
<b>Red Beans &amp; Rice</b>	<b>30</b>

**SIGNATURE DISHES - Serves 8-12**

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