Gracie's Bulldog Grille Catering Menu

Full Tray Feed 15-20

Hors D'oeuvres		Champagne Chicken W/ wild mushroom sauce	\$45/\$85
Mini Quiche (24)	\$25	Chicken Royal Egg batter chicken breast	\$50/\$95
Pigs in a Blanket (50)	\$25	layered with fresh sliced tomatoes and fresh mozzarella	served with
Sausage Stuffed Mushrooms (30)	\$40	lemon butter sauce	
Spanakopita (24)	\$30	Beef & Pork	
Mini Sweet-n-Sour Meatballs	\$35		Half/Full
Mini Rice Balls (30)	\$45	Shepherd's Pie topped with golden mashed potatoes	, \$40/\$75
Assorted Empanada (24)	\$40	Guinness Beef Stew	\$50/\$95
Coconut Shrimp (24)	\$45	Meatballs with Marinara	\$40/\$75
Fresh Tomato Bruschetta with Crustini (40-45)	\$35	Beef & Broccoli w/ oil & garlic sauce \$50/\$95	
Filet Mignon Skewers with Horseradish Sauce (24)	\$45	Grilled Flank Steak W/ Caramelized Onion Sauce \$55/\$98	
Thai Chicken Wrap with peanut dipping sauce (35)	\$45	London Broil W/ wild mushroom sauce \$55,	
Spiced Sea Scallops Wrapped in Bacon (24)	\$45	Pulled Pork with Homemade BBQ	\$55/\$98
Chicken Fingers with honey mustard	\$40	Baby Back or St. Louis Ribs	\$60/\$115
Fresh Mozzarella & Tomato Kabobs (20)	\$45	Sausage & Peppers	\$40/\$75
Fried Cheese Ravioli with Marinara (24)	\$30	Seafood	
Mini Eggroll	\$30		Half/Full
	Half/Full	Mini Crab Cakes	\$65/\$125
Wings (buffalo, BBQ or Salt-n-Pepper)	\$45/\$85	Shrimp Scampi	\$60/\$105
Chicken Fingers (served with Honey Mustard)	\$40/\$70	Grilled Salmon	\$55/\$95
		Crabmeat Stuffed Sole	\$60/\$115
		Seafood Fri Diavlo with Pasta	\$50/\$95
Pasta		Linguini with Clam Sauce	\$50/\$95
	Half/Full	(Red or White)	
Penne Vodka	\$35/\$65	Vegetarian	
Tortellini Alfredo	\$40/\$75		Half/Full
Pasta Primavera	\$35/\$65	Eggplant Parmesan	\$35/\$65
Mac-N-Cheese	\$40/\$75	Eggplant Rollatini	\$38/\$70
Mac & Cheese w/ Bacon	\$43/\$78	Mashed or Roasted Potatoes	\$35/\$65
Lasagna Cheese	\$35/\$65	Rice Pilaf	\$25/\$45
Baked Ziti	\$35/\$65	Sautéed Seasonal Vegetables	\$35/\$65
Cavatelli & Broccoli	\$35/\$65		
Pasta w/ Sweet Sausage, Broccoli Rabe, White Beans	\$40/\$75	Platters	
In a fresh garlic & oil Sauce		Antipasto Platter	
Children		Small Platter (serves 10-15)	\$75
Chicken	11-16/e II	Medium Platter (serves 18-22)	\$95
Chieles Frances Manuels Bissets and success	Half/Full	Large Platter (serves 25-30)	\$120
Chicken Francese, Marsala, Piccata or Lemon	\$45/\$85		
Chicken Parmesan	\$45/\$85	Seasonal Fresh Vegetable Served with Ranch Dressing	
Chicken & Broccoli (Oil & Garlic Sauce)	\$45/\$85	Small Platter (serves 10-15)	\$35
Chicken Cordon Bleu	\$50/\$95	Medium Platter (serves 18-22)	\$45
Chicken Milanese	\$45/\$85	Large Platter (serves 25-30)	\$55

Gracie's Bulldog Grille Catering Menu

Half Tray Feeds 8-10

Full Tray Feed 15-20

Cilantro-Lime or Ranch

Serving Tongs

Grilled Seasonal Vegetables			Sm/med/lg
Small Platter (serves 10-15)	\$40		
Medium Platter (serves 18-22)	\$50	Arugula Salad	\$30/\$40/\$50
Large Platter (serves 25-30)	\$60	Lemon, Shredded Parmesan, Pecans & Garlic Croutons. Choice of	
Served with Assorted Olives, Marinated Roasted	Pepper, Cherry	dressing	
Peppers & Pepperoncini		Caesar Salad	\$25/\$35/\$45
		Crisp Romaine, Shredded Parmes	an & Garlic Croutons. Dressing on
Assorted Artesian Cheeses with Gourmet C	Crackers and Grapes	Side.	
Small Platter (serves 10-15)	\$45	Baby Greens Salad	\$30/\$40/\$55
Medium Platter (serves 18-22)	\$60	Strawberries, Candied Walnuts, Dried Cranberries & Feta Cheese.	
Large Platter (serves 25-30)	\$75	Choice of Dressing	
. 6	, -	Garden Salad	\$25/\$35/\$45
Canada Surah Surih		Carrots, Cucumbers & Tomatoes. Choice of Dressing	
Seasonal Fresh Fruit		Fiesta Salad	\$30/\$40/\$55
Small Platter (serves 10-15)	\$40	Chopped Romaine, Avocado, Oven Roasted Corn, Black Beans, Tomatoes, Cotija Cheese & Crispy Tortillas. Cilantro Lime Dressing	
Medium Platter (serves 18-22)	\$55		
Large Platter (serves 25-30)	\$70		_
		Dressing Choices: Balsamic, Zesty Ita	lian, Honey Mustard, Blue Cheese,

For Your Party Needs

Plates, utensils, and napkins	\$1.50 /PP			
Coffee Service	\$1.50 /PP			
Rack Set up (Wire Rack, Water Pan & 2 Sterno) \$5.00			
\$10 refundable deposit required for each set up				
Serving Spoons	\$.75 each			

\$1.00 each

Bring the Kitchen to you. We can cater your party or event at your house.

Call for details.

For all your corporate needs. We can cater a lunch or function at your Office!!!