



Gracie's Catering Kitchen

Cooking is our specialty...so relax and let us cater your next gathering!

ONSITE CATERING MENU PRICING

Entrée Choices

\$80.00 per person (Choose 1)

Oven Roasted Whole Beef Tenderloin (*Served w/ homemade horseradish sauce -or- herb beef gravy*)

\$70.00 per person (Choose 1)

Chicken Marsala (*lightly floured chicken cutlets in a marsala wine sauce w/ mushrooms*)

Chicken Parmesan (*Breaded chicken cutlets, homemade pasta sauce, topped with a blend of Italian cheeses and baked to perfection!*)

Chicken Piccata (*pan seared chicken cutlets w/ capers, lemons in a white wine sauce*)

Chicken Saltimbocca (*chicken breast stuffed w/ fresh sage, wrapped in Prosciutto & finished w/ a white wine pan sauce*)

Tuscan Chicken (*pan seared chicken in a creamy garlic sauce w/ sundried tomato, spinach & artichokes*)

Whole Pork Tenderloin (*pan seared pork tenderloin, finished w/ fresh herbs in a creamy mustard sauce*)

Oven Roasted Whole Salmon (*Topped w/ Homemade Chimichurri Sauce or Orange/Ginger Glaze*)

Included with Entrée Choices:

Appetizers (Choose 2)

Antipasto Skewers (*provolone cheese, salami, pepperoni, artichoke hearts, grape tomatoes & olives*)

Caprese Skewers (*fresh mozzarella balls, cherry tomatoes, fresh basil w/ balsamic glaze*)

Classic Bruschetta (*diced tomatoes, fresh basil, balsamic glaze, served on toasted garlic crostini*)

Cocktail Meatballs in Marinara

Crudit  Platter (*fresh vegetables, fruit & cheese*)

Cucumber Dill Bites (*sliced cucumber served with a dill cream cheese & topped w/ grape tomato*)

Feta & Watermelon Skewers (*watermelon, feta cheese, fresh mint w/ balsamic glaze*)

Pigs in a Blanket (*Natural casing mini hot dogs wrapped in pastry, served with mustard dipping sauces*)

Steak Crostini (*toasted crostini w/ lean thinly sliced steak, horseradish sauce, chives w/ balsamic drizzle*)

Shrimp Cocktail (*large shrimp served w/ lemon wedges & homemade cocktail sauce*)

Stuffed Mushrooms with Sausage & Cheese

Swedish Meatballs

Sweet & Spicy Chicken Bacon Bites (*Chicken wrapped in bacon & rolled in a sweet/spicy BBQ rub*)

Appetizer Additional Add-on

\$ 100.00 - Charcuterie Board - A mix of Italian meats, assorted cheeses, fresh fruit with the perfect assortment of salty & sweet accoutrements!

Salad (Choose 1)

Caesar Salad (*Romaine lettuce, parmesan cheese, homemade garlic croutons w/ Caesar dressing*)

Fresh Berry Salad (*Mixed greens, cucumbers, tomatoes, pecans, blueberries, strawberries w/ balsamic dressing*)

Garden Salad (*Green leaf lettuce, tomatoes, cucumbers, celery, and carrots w/ Italian dressing*)

Roasted Beet Salad (*Butter leaf lettuce w/ roasted beets, goat cheese, cucumber, tomato, walnuts w/ balsamic dressing*)

Bread Choice w/ Butter (Choose 1)

Homemade Italian Bread (*sesame and/or plain*)

Homemade Pull Apart Dinner Rolls

Vegetable Side Dishes (Choose 2)

Italian Green Beans

Oven Roasted Asparagus Spears

Oven Roasted Lemon Carrot Medley

Sauteed Broccolini

Sauteed Spinach w/ Garlic & Olive Oil

Potato, Rice & Pasta Side Dishes (Choose 1)

Mashed Potatoes (*Plain or Roasted Garlic*)

Oven Roasted Fingerling Potatoes w/ Fresh Herbs

Penne & Marinara

Penne Ala Vodka

Penne Pasta in a Creamy Pesto Sauce

Risotto w/ Mushrooms, Asparagus or Peas

Rosemary Parmesan Steak Fries

Desserts (Choose 2)

Assorted Cookie Platter (*chocolate chip, peanut butter, sugar and oatmeal raisin*)

Chocolate Chip Cookie Bars / Fudge Cocoa Brownies

Mini Cheesecakes w/ Chantilly Cream & Fresh Berries or Caramel Topping

Mini Chocolate Cupcakes with Chocolate Buttercream

Mini Strawberry Cupcakes with Strawberry Buttercream

Tiramisu Parfaits

Vanilla Cream Puffs

\$60 per person – Mexican Menu

Appetizers

Black Bean & Corn Salsa (*the perfect blend of Mexican ingredients served with tortilla chips*)

Chicken & Cheese Quesadillas (*shredded chicken, Mexican cheese, flour tortilla, served with homemade restaurant style salsa and sour cream*)

Included Entrées

Taco Bar (*seasoned ground beef, shredded lettuce, fresh tomato, homemade pickled jalapeno, cheddar cheese, flour & corn tortillas*)

Chicken Enchiladas (*seasoned shredded chicken, Mexican cheeses wrapped in a tortilla, soaked in enchiladas sauce, topped with more cheese and baked to perfection*)

Mexican Rice

Restaurant Salsa

Guacamole

Tortilla Chips

Desserts (Choose 1)

Chocolate Mousse Parfaits

Individual Cheesecakes w/ Chantilly Cream and Fresh Berries or Caramel Topping

Tres Leche Cake

\$75 per person - Greek/Mediterranean Menu

Appetizers

Spanakopita Triangles

Chicken Souvlaki Skewers (*Served with Tzatziki Sauce*)

Hummus Platter (*Homemade hummus, assorted crudité, hard boiled eggs & pita bread*)

Entrées (Choose 1)

Flank Steak (*Grilled Flank Steak with Chimichurri Sauce*)

Lemon Chicken (*Pan seared chicken in a white wine & lemon sauce*)

Lemon Garlic & Herb Shrimp over Linguini

Whole Salmon (*Roasted Salmon with lemon slices, served w/ Chimichurri sauce on the side*)

Salad

Greek Salad (*Romaine Lettuce, cucumber, tomato, bell pepper, red onion, kalamata olives, & feta cheese w/ homemade Greek dressing*)

Side Dishes (Choose 2)

Focaccia

Mediterranean Orzo Pasta

Roasted Asparagus

Roasted Lemon Carrot Medley

Roasted Herb Potatoes

Desserts (Choose 1)

Coconut Layer Cake

Mini Cheesecakes w/ Chantilly Cream and Fresh Berries or Caramel Topping

Mini Lemon Cupcakes w/ Lemon Buttercream

60.00 pp – BBQ Menu

Appetizers (choose 2)

Caprese Skewers (*Fresh mozzarella balls, cherry tomatoes, fresh basil w/ balsamic glaze*)
Cucumber Dill Bites (*Cucumber stuffed w/ dill cream cheese and topped with a halved grape tomatoes*)
Pineapple Salsa (*Served w/ Tortillas*)
Sweet & Spicy Chicken Bacon Bites (*Chicken wrapped in bacon & rolled in a sweet/spicy BBQ rub*)
Watermelon & Feta Skewers (*Watermelon, feta, fresh mint w/ balsamic glaze*)

Entrées (choose 1)

Barbeque Chicken Legs & Thighs (*Dry rubbed chicken thighs and legs, oven roasted to perfection and smothered in BBQ sauce*)
Beef Brisket (*dry rubbed brisket and roasted until fall apart tender*)
Pulled Pork or Chicken (*dry rubbed pork shoulder or chicken breasts, oven roasted until fall apart tender*)

Included Side Dishes

Baked Macaroni & Cheese
Coleslaw
Mini Honey Corn Muffins
Potato Salad
Traditional Macaroni Salad

Desserts (Choose 2)

Assorted Cookie Platter (*chocolate chip, peanut butter, sugar and oatmeal raisin*)
Chocolate Chip Cookie Bars & Fudge Cocoa Brownies
Chocolate Mousse Parfaits
Mini Cheesecakes w/ Chantilly Cream & Fresh Berries
Mini Chocolate Cupcakes with Chocolate Buttercream
Mini Strawberry Cupcakes with Strawberry Buttercream
Tiramisu Parfaits
Vanilla Cream Puffs

Menu Charge (based on menu choice price per person)	\$ TBD
Onsite Chef's Fee	\$ 300.00
20% Gratuity (Includes kitchen clean up)	\$ TBD
20% deposit required to secure the date on the calendar	\$ TBD
NYS Sales Tax	\$ TBD