



## Gracie's Catering Kitchen

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

### **ONSITE CATERING MENU PRICING**

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#### Entrée Choices

##### ***\$75.00 per person (Choose 1)***

Oven Roasted Whole Beef Tenderloin (*Served w/ homemade horseradish sauce -or- herb beef gravy*)  
Oven Roasted Whole Salmon Topped w/ Homemade Chimichurri Sauce or Orange/Ginger Glaze

##### ***\$65.00 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*)

#### ***Included with Entrée Choices:***

#### Appetizers (Choose 3)

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  
Crudité 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*)  
Rib-Eye Steak Crostini (*toasted crostini w/ rib-eye 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, 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 2)

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  
Mini Chocolate Cupcakes with Chocolate Buttercream  
Mini Strawberry Cupcakes with Strawberry Buttercream  
Tiramisu Parfaits  
Vanilla Cream Puffs

## ***\$50 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

Pico de Gallo

Guacamole

Blue Corn Tortilla Chips

### Desserts (Choose 1)

Chocolate Mousse Parfaits

Individual Cheesecakes w/ Chantilly Cream and Fresh Berries

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 2)

Baked Cod w/Lemon, Garlic & Herbs

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

Mini Lemon Cupcakes w/ Lemon Buttercream

Vanilla Cream Puffs

## ***\$55.00 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 (*dry rubbed pork shoulder and roasted until fall apart tender*)

### Included Side Dishes

Baked Macaroni & Cheese

Coleslaw

Mini Honey Corn Muffins

Potato Salad

Traditional Macaroni Salad

### Desserts (Choose 1)

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**