



Catering Menu

Appetizers

Small trays serve up to 15 | Large trays serve up to 25

BRUSCHETTA

\$35 sm | \$60 lg

diced vine ripe tomatoes, fresh basil, garlic and extra virgin olive oil, served with toasted rosemary focaccia bread.

MIXED ANTIPASTO PLATTER

\$85sm | \$140lg

genoa salami, spicy Calabrese salami, capocollo, provolone, grilled vegetables, pickled mixed vegetables and olives.

GORMET CHEESE PLATTER

\$98 sm | \$150 lg

premium local and imported cheeses, garnished with fresh fruit, served with toasted focaccia bread.

ARANCINI

\$18 / dozen

crispy mini Italian rice balls filled with cheese and spinach served with our house made tomato basil sauce.

Petite Panini Platters

16 pieces \$65 | assorted cold sandwiches

BRAISED BEEF

Braised Beef and red wine, with grainy mustard and baby greens

CHICKEN

Roasted with lemon aioli and baby greens

CAPRESE

Bocconcini cheese, vine ripe tomatoes with basil and parsley oil

Salads

Small salad serves 12 | Large salad serves up to 20

CAESAR

\$45 sm | \$75 lg

romaine lettuce, croutons, crispy bacon, parmesan, with our creamy house made Caesar vinaigrette.

MIXED GREEN

\$35 sm | \$60 lg

artisan baby lettuce, fresh tomato, celery with house made honey balsamic vinaigrette.

GRACE'S

\$45 sm | \$75 lg

baby greens, sliced apple, candied walnut, crumbled goat cheese, white balsamic vinaigrette.

CAPRESE

\$55 sm | \$85 lg

sliced vine ripe tomatoes, fresh bocconcini cheese, basil, extra virgin olive oil, balsamic reduction.

Pasta

Small pastas serve up to 10 people | Large pastas serve up to 18 people

PENNE TOMATO

\$55 sm | \$90 lg

in our signature Bella Notte tomato basil sauce.

PENNE ALFREDO or ROSE

\$60 sm | \$100 lg

PENNE WITH SAUSAGE

\$65 sm | \$110 lg

hot italian sausage, fresh diced tomatoes, pepperoncini, tomato basil sauce.

PENNE PRIMAVERA

\$60 sm | \$100 lg

roasted peppers, spinach in a creamy rosé sauce.

PENNE WITH GRILLED CHICKEN

\$65 sm | \$110 lg

with mushrooms, in a creamy garlic cream sauce.

PENNE DOUBLE SMOKED BACON

\$65sm | \$110 lg

crispy double smoked bacon, mushrooms in a creamy garlic sauce.

MEAT LASAGNA

\$60 sm | Serves 6

house made meat sauce layered between fresh pasta sheets, mozzarella

*GLUTEN FREE AVAILABLE BY REQUEST

PASTA BOLOGNESE

\$65 sm | \$110 lg

penne pasta in a classic Italian braised meat and tomato sauce.

VEGETABLE LASAGNA

\$60 sm | Serves 6

grilled zucchini, mushrooms, peppers and spinach in a creamy rosé sauce layered between fresh sheets of pasta and mozzarella cheese.

*GLUTEN FREE AVAILABLE BY REQUEST

CHEESE TORTELLINI

\$60 sm | \$110 lg

in a creamy pesto cream sauce.

Vegetables

Small trays serve up to 12 | Large trays serve up to 20

ROASTED POTATOES

\$35 sm | \$60lg

SAUTEED GREEN, BEANS & BABY CARROTS

\$40 sm | \$70 lg

ROASTED MIXED VEGETABLES

\$40 sm | \$70 lg

Entrees

EGGPLANT PARMIGIANA

\$9 each (min 6)

Crispy, breaded eggplant, our fresh house made tomato basil sauce, mozzarella cheese

VEAL or CHICKEN ALLA MARSALA

\$9 each (min 6)

scaloppini, sautéed mushrooms, marsala and cream sauce

MEATBALLS

\$55 sm (serves up to 12)

beef, veal and pork meatballs simmered in tomato sauce.

VEAL or CHICKEN PICCATA

\$9each (min 6)

sautéed veal or chicken scaloppini sautéed in a lemon & caper sauce.

VEAL PARMAGIANA

\$9each (min 6)

veal cutlets coated with panko breadcrumbs topped with our tomato basil sauce, provolone and Parmigiano cheese.

ROASTED ITALIAN SAUSAGE

\$8 each (min 6)

hand-made sausage, roasted with peppers and onions (choice of spicy or mild).

CHICKEN PARMIGIANA

\$9 each (min 6)

chicken cutlets coated with panko bread topped with our tomato basil sauce, provolone and Parmigiano.

ROASTED SALMON FILLET

\$18 each (min 6)

6 oz. portion with black olive tapenade, diced tomatoes, roasted garlic sauce

GRILLED LAMB CHOPS

\$8 each (min 6)

Oven roasted served with a mint demi

ROASTED PORCHETTA

\$170 10lbs (serves up to 15)

need 48 hour notice

Desserts

sm (serves up to 15) | lg (serves up to 25)

TIRAMISU

\$55sm | \$80lg

classic italian cake with ladyfinger biscuits, espresso, mascarpone, liquors and cocoa powder.

MINI CANNOLIS

\$40 (24 pcs)

made with fresh sweetened ricotta and candied lemon zest

