



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.

GORMET CHEESE PLATTER

\$85 sm | \$130 lg

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

MIXED ANTIPASTO PLATTER

\$80 sm | \$120 lg

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

ARANCINI

\$18 / dozen

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

Salads

Small salad serves 12 | Large salad serves up to 20

CAESAR

\$40 sm | \$65 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 in house made honey balsamic vinaigrette.

GRACE'S

\$45 sm | \$70 lg

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

CAPRESE

\$45 sm | \$70 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

\$45 sm | \$75 lg

in our signature Bella Notte tomato basil sauce.

PENNE ALFREDO or ROSE

\$55 sm | \$90 lg

PENNE WITH SAUSAGE

\$55 sm | \$90 lg

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

PENNE PRIMAVERA

\$55 sm | \$90 lg

roasted peppers, spinach in a creamy rosé sauce.

VEGETABLE LASAGNA

\$55 sm

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

RIGATONI WITH GRILLED CHICKEN

\$55 sm | \$95 lg

with mushrooms, in a creamy garlic cream sauce.

PENNE DOUBLE SMOKED BACON

\$50 sm | \$90 lg

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

MEAT LASAGNA

\$55 sm

house made meat sauce layered between fresh pasta sheets, mozzarella and parmesan.

PASTA BOLOGNESE

\$55 sm | \$90 lg

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

CHEESE TORTELLINI

\$55 sm | \$90 lg

in a creamy pesto cream sauce.

Vegetables

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

ROASTED POTATOES

\$27 sm | \$49 lg

PEPPERS MUSHROOMS AND ONIONS

\$27 sm | \$49 lg

SAUTEED GREEN, YELLOW BEANS & BABY CARROTS

\$27 sm | \$49 lg

GRILLED MIXED VEGETABLES

\$38 sm | \$67 lg

Entrees

EGGPLANT PARMIGIANA

\$8 each (min 6)

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

MEATBALLS

\$45 sm (serves up to 12)

beef, veal and pork meatballs simmered in tomato sauce.

VEAL PARMAGIANA

\$8 each (min 6)

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

CHICKEN PARMIGIANA

\$8 each (min 6)

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

VEAL OR CHICKEN

ALLA MARSALA

\$8 each (min 6)

sautéed veal or chicken scaloppini with sautéed mushrooms in a veal demi reduction.

VEAL or CHICKEN PICCATA

\$8 each (min 6)

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

ROASTED ITALIAN SAUSAGE

\$5 each (min 6)

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

ROASTED SALMON FILLET

\$14 each (min 6)

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

Desserts

\$45 sm (serves up to 15) | \$70 lg (serves up to 25)

MARKET FRESH FRUIT PLATTER

\$27 sm | \$49 lg

an assortment of freshly cut fruit including melons, strawberries, grapes and other seasonal fruit.

GORMET MINI PASTRY TRAY

\$40 (15 pcs) | \$75 (30 pcs)

an assortment of individual mini Italian pastries. Pastry assortment may vary.

TIRAMISU

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