



# Catering Menu

## Appetizers

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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

\$80 sm | \$120 lg

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

### GORMET CHEESE PLATTER

\$85 sm | \$130 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

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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

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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 with 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

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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 WITH GRILLED CHICKEN

\$55 sm | \$95 lg

with mushrooms, in a creamy garlic cream 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 DOUBLE SMOKED BACON

\$50 sm | \$90 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 and parmesan.

## PENNE PRIMAVERA

\$55 sm | \$90 lg

roasted peppers, spinach in a creamy rosé sauce.

## PASTA BOLOGNESE

\$55 sm | \$90 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.

## 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

\$27 sm | \$49 lg

## SAUTEED GREEN, BEANS & BABY CARROTS

\$35 sm | \$60 lg

## ROASTED 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

## VEAL or CHICKEN ALLA MARSALA

\$8 each (min 6)

scaloppini, sautéed mushrooms, marsala and cream sauce

## MEATBALLS

\$45 sm (serves up to 12)

beef, veal and pork meatballs simmered in tomato sauce.

## VEAL or CHICKEN PICCATA

\$8 each (min 6)

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

## VEAL PARMAGIANA

\$8 each (min 6)

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

## ROASTED ITALIAN SAUSAGE

\$7 each (min 6)

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

## CHICKEN PARMIGIANA

\$8 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

