



Market to Table Catering

Taste is a Matter of Choice. Quality is a Matter of Fact.

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Grace's Catering Department offers a full service catering experience from beginning concepts to party conclusion. We strive for quality in our products, superior customer service, and above all customer satisfaction. Grace's Catering Staff will transcend these same principles out of our market and into the venue of your choice.

Grace's Catering Staff pledges to provide the following services:

- **Menu** Design, Concept, and Customization
- **Professional Wait Staff:** Including Chefs/Grill, Waiters, and Bartenders
- **Party Rental Materials:** Including Dining and Service Materials
- **Host and Venue Consultation:** Including a venue visit
- **Delivery** to all nearby neighborhoods

Market to Table Catering

Please note, all Prices are
subject to change.

Thank you for considering Grace's Marketplace Catering Staff to provide you with the gourmet products and services you have come to know and enjoy. We look forward to serving you, and hope to meet all of your catering needs. (Featured Holiday Menus Available)

~The Doria Family and the Grace's Marketplace Catering Staff

All orders are subject to availability and time constraint.

Cancellation Policy: All Cancellations must be made 24 hours prior to the event, by 3 pm. Orders cancelled/alterd within 24 hours of the event are subject to a 50% surcharge of the total bill.



Breakfast

Continental Breakfast

(5 person minimum)

Freshly Baked Assorted Bagels, Muffins and Assorted Breakfast Pastries garnished with Fresh Berries. Served with a Breakfast Condiment Platter of plain or flavored Cream Cheese, Fruit Preserve and Butter Pats

\$5.50/pp

- Regular & Decaf Colombian Coffee **+\$1.49/pp**
- Freshly Squeezed Orange Juice, Grapefruit Juice **+\$2.00/pp**
- Fresh Fruit Salad **+2.49/pp**
- Granola and Plain Yogurt **+\$3.99/pp**

Frittata Breakfast

(5 person minimum)

Vegetable or Meat Frittata served with Cheddar-Scallion Potato Croquettes, Assorted Bagels and Croissants. Accompanied by a Breakfast Condiment Platter of Plain or Flavored Cream Cheese, Fruit Preserve and Butter Pats. Freshly Brewed Regular and Decaf Colombian Coffee, Freshly Squeezed Orange Juice and Grapefruit Juice.

\$12.95/pp

American Classic

(10 person minimum)

Fluffy Scrambled Eggs, Crispy Applewood Smoked Bacon or Breakfast Sausage, Country Style Potato Homefries, Freshly Brewed Regular and Decaf Colombian Coffee, Freshly Squeezed Orange Juice and Grapefruit Juice

\$10.95/pp

- Add Cinnamon Challah French Toast **+\$2.95/pp**
- Add Mini Breakfast Pastries and Breakfast Condiment Platter **+\$2.50/pp**

Breakfast

Smoked Fish Spread

10 person minimum

A decadently arranged platter with Smoked Salmon, Sturgeon, Whitefish Salad, Sable,

and a bowl of Herring Filet in Cream Sauce

Served with a basket of Assorted Bagels and Bialys

Breakfast Condiment Platter with Plain or

Flavored Cream Cheese, Fruit Preserve, Butter Pats

Smoked Fish Condiment Platter with Sliced Tomato,

Sliced Onion, Capers, Black Olive, Lemon Wedges

\$ 19.95/pp



Smoked Salmon available in:
**Gaspe Nova, Irish, Scottish, Norwegian,
 Grav Lox, Old Fashioned**

Brunch

Classic Brunch

(10 person minimum)

Fluffy Broccoli Cheddar Frittata

Herbed Potato & Cheddar Croquettes

- Mini Breakfast Pastries and Breakfast Condiment Platter including Plain or Flavored Cream Cheese, Fruit Preserve, Butter Pats
 - Grace's Pasta Salad w. Sundried Tomato, Feta, Black Olives, Fresh Basil
 - Assorted Pinwheel Wraps available in Plain, Whole Wheat, or Spinach
 - Grace's Mixed Green Garden Salad
 - Freshly Squeezed Juice, Regular and Decaf Colombian Coffee, Freshly Brewed Ice Tea
- \$18.95/pp**

Sunday *Funday* Brunch

(10 person minimum)

Italian Egg Frittata with Sautéed Cherry Tomato, Basil Pesto, and Mozzarella

- Potato Medley Country Home Fries with Yukon Gold and Sweet Potatoes
- Sliced Spiral Ham Platter w. Orange Marmalade Glaze or Sliced Turkey Breast Platter w. Honey Dijon
- Grace's Mixed Green Garden Salad
- Grace's Pasta Salad w. Grilled Asparagus & Sundried Tomatoes
- Freshly Squeezed Juice, Regular and Decaf Colombian Coffee, Freshly Brewed Ice Tea

\$20.95/pp

Breakfast & Brunch Add Ons:

- Assorted Muffin Platter - **\$ 29.95**
- Assorted Bagel Platter - **\$ 19.95**
- Homemade Oatmeal - **\$6.99/lb**
- Maple Bacon or Turkey Bacon - **\$2.25/pp**
- Yogurt Parfait - **\$4.99 ea**
- Fruit Salad - **\$ 6.39/lb**
- Four Berry Salad - **\$10.99/lb**
- Quiche (Lorraine, Tomato Basil, Broccoli Cheddar, Spinach Mushroom) **\$9.50/lb**
- Baked Brie - Sm **\$35**, Lg **\$55**
- Cinnamon Challah French Toast - **\$2.95/pp**

Corporate Lunch Packages

Grace's Marketplace proudly sells Boar's Head Cold Cuts. All Packages include Paperware.

Classic Deli Package \$10.95/pp

(5 person minimum)

Sandwiches (1 per guest) on French Baguette, Kaiser, or Wrap, Beverages

With Choice of: Oven Gold Turkey, Cheddar, Lettuce, Tomato •

- Boiled Ham, Swiss, Lettuce, Tomato • Tuna Salad, Sliced Pickle, Lettuce •
- Egg Salad, Red Onion, Lettuce • Chicken Salad, Tomato, Lettuce •
- Roast Beef, Cheddar, Lettuce, Tomato • Boar's Head Chicken, Swiss, Lettuce, Tomato •
- Chicken Caesar •
- Choose 2: Potato Salad • Macaroni Salad • Cole Slaw •



Corporate American Deli Package

\$14.95/pp

(10 person minimum)

Sandwiches (1 per guest) on Artisan Bread or Wrap, Beverages

With a Choice of:

- Oven Gold Turkey, Swiss, Green Leaf Lettuce, Tomato, Honey Mustard Dressing
- Oven Gold Turkey, Green Leaf Lettuce, Tomato, Russian Dressing
- Tuna or Egg Salad, Green Leaf Lettuce
- Roast Beef, Cheddar, Grilled Onion, Green Leaf Lettuce, Grain Mustard
- Assorted Grilled Vegetable, Provolone, Baby Arugula, Balsamic Glaze
- Pasta Salad (Choose 1) With choice of: • Pasta Cruda • Pasta Ricotta Salata • Pasta Broccoli, Garlic & Oil •
- Garden Salad or Caesar Salad

Corporate Gourmet Deli Package

\$16.95/pp

(10 person minimum)

Sandwiches (1 per guest) on Artisan Bread or Wrap, Beverages

With a choice of:

- Grilled Chicken, Havarti, Roasted Peppers, Baby Spinach
- Grilled Chicken, Alpine Lace, Avocado, Tomato, Green Leaf Lettuce
- Roasted Turkey, Brie, Apple, Honey Dijon Mustard
- Prosciutto di Parma, Provolone, Baby Arugula, Balsamic Glaze
- Grilled Vegetable w. Fresh Herbs, Fresh Mozzarella, Baby Arugula, Balsamic Glaze
- Virginia Ham, Jarlsberg, Country Dijon, Plum Tomato
- Chicken Milanese, Roasted Peppers, Provolone
- Roast Beef, Horseradish Cream Cheese, Grilled Onion, Baby Spinach
- Fresh Mozzarella, Roasted Peppers, Basil Pesto
- **Pasta Salad** (Choose 1):
 - Pasta Arugula & Goat Cheese • Tricolor Tortellini Salad
 - Pasta Asparagus with Shaved Parmesan
 - Pasta with Grilled Vegetables
- Hawaiian Arugula Salad or Mixed Green Rainbow Salad

Sandwiches & Wraps

Grace's Marketplace proudly sells Boar's Head Cold Cuts.

Grilled Chicken Breast \$9.00

- Goat Cheese, Marinated Peppers, Baby Arugula
- Sundried Tomatoes, Basil Pesto, Provolone, Baby Spinach
- Avocado, Tomato, Swiss

Rosemary Chicken Breast \$9.00

- Lemon Herb Aioli, Grilled Shitake Mushroom, Marinated Radicchio

Italian Chicken Milanese \$9.00

- Roasted Peppers, Fresh Mozzarella, Olive Oil, Balsamic Glaze

Honey Cured Ham \$8.50

- Grilled Shitake Mushroom, Grilled Fennel, Shaved Parmesan

Black Forest Ham \$8.50

- French Brie, Marinated Artichoke Hearts

Virginia Ham \$8.50

- Baby Arugula, Plum Tomato, Jarlsberg, Country Dijon Mustard

Prosciutto di Parma \$10.50

- Provolone, Roasted Peppers, Baby Arugula
- Fresh Mozzarella, Tomato, Basil, Olive Oil, Balsamic Glaze

Cuban \$8.50

- Porchetta, Turkey, Ham, Salami, Pickles, Swiss

Classic BLT \$8.50

- Bacon, Romaine Lettuce, Tomato

Roast Beef \$9.50

- Grilled Onion, Cheddar, Romaine Lettuce, Grain Mustard
- Horseradish Cream Cheese, Baby Arugula

Pastrami or Corned Beef \$8.50

- Swiss, Cole Slaw, Russian Dressing

Oven Gold Turkey \$8.50

- Vermont Cheddar, Romaine Lettuce, Russian Dressing, Tomato
- Swiss, Tomato, Romaine Lettuce, Avocado, Honey Mustard

Roast Turkey \$8.50

- Maple Bacon, Frisee, Plum Tomato, Aioli

Smoked Turkey \$8.50

- French Brie, Granny Smith Apple, Honey Dijon

Italian Hero \$11.50

- Prosciutto di Parma, Imported Mortadella, Genoa Salami, Roasted Peppers, Provolone, Sundried Tomato, Basil, Balsamic Glaze

American Hero \$9.50

- Boiled Ham, Oven Gold Turkey, Roast Beef, American Cheese, Swiss, Romaine, Tomato, Mayo and Mustard

Fresh Mozzarella \$9.00

- Sundried Tomato, Basil Pesto
- Grilled Zucchini, Roasted Peppers, Fresh Basil, Olive Oil, Balsamic Glaze
- Marinated Tomato, Basil, Garlic Spread

French Brie \$8.50

- Fig Raisin Chutney, Sliced Apple, Frisee

Grilled Eggplant \$8.50

- French Brie, Grilled Onion, Baby Arugula, Fresh Herbs, Olive Oil

Grilled Vegetables \$9.00

- Fresh Mozzarella, Baby Arugula, Olive Oil, Balsamic Glaze
- Tahini Hummus, Baby Spinach, Fresh Herbs, Olive Oil

Smoked Salmon \$10.50

- Sliced Cucumber, Red Onion, Dill Cream Cheese

Tuna Salad \$9.50

- Romaine, Sliced Pickle

Chicken Salad \$8.50

- Romaine, Tomato

Egg Salad \$8.50

- Chives, Slivered Red Onion, Romaine

Crab Supreme \$8.50

- Crab Salad Supreme, Frisee Lettuce



Tea Sandwiches

\$21 per dozen

- Smoked Salmon, Dill Cream Cheese
- Egg Salad, Chopped Chive, Thinly Sliced Red Onion
- Roast Beef, Baby Arugula, Horseradish Cream Cheese
- Roast Beef, Baby Arugula, Sweet Onion Jam
- Peppered Bacon, Frisee, Tomato, Aioli
- Coconut Curry Chicken Salad
- French Brie, Fig Chutney, Baby Spinach
- Balsamic Chicken, Sundried Tomato
- Roast Turkey, Lemon Herb Aioli
- Lobster Salad, Frisee
- Roasted Peppers, Crumbled Goat Cheese

Panini Loaves

Prepared on French Baguette cut into 14-16 mini Panini - **\$34 per loaf**

- Roast Beef**, Baby Arugula
- Prosciutto di Parma**, Basil, Fresh Mozzarella
- Grilled Zucchini**, Roasted Peppers
- Smoked Turkey**, Brie, Apple, Honey Mustard
- Bacon**, Tomato, Watercress
- Grilled Chicken**, Orange Marmalade
- Tuna**, Sliced Pickle
- Egg Salad**, Chopped Chives

Hero Packages

American Hero

Boiled Ham, Oven Gold Turkey, Roast Beef, American Cheese, Swiss, Romaine, Tomato, Mayo and Mustard

- Served with Cole Slaw and Potato Salad

4 ft - **\$125.00**

6 ft - **\$150.00**

Italian Hero

Prosciutto di Parma, Imported Mortadella, Genoa Salami, Roasted Peppers, Provolone, Sundried Tomato, Basil, Balsamic Glaze

- Served with Italian Potato Salad and Pasta Cruda

4 ft - **\$150.00**

6 ft - **\$175.00**

Cold Hors D'oeuvres

All Hors Hors D'oeuvres are Sold by the Dozen



Seafood

Smoked Salmon Rounds - \$30
Black Bread Medallions, Dill Cream Cheese, Gaspe Nova

Poached Jumbo Shrimp - MP
Served with Homemade Cocktail Sauce or Dill Sauce

Caviar Potato Rounds - \$27
With Crème Fraiche, Red & Black Caviar

Cucumber Canapes
• With Salmon Mousse - \$27
• With Crab Salad - \$21

Mini Lobster Rolls – MP
Homemade Lobster Salad, Frisee on Baby Brioche

Tuna Tartare - \$42
With Avocado, Citrus Zest on Wonton Crisps

Seafood Crostini - MP
• Shrimp Salad, Avocado
• Lobster Salad, Avocado

Snow Crab Claws - MP
Served with Mustard Dipping Sauce

Shrimp Scampi Skewer – MP
Baked Shrimp, Cheese Tortellini in Classic Scampi Sauce

Meat

Prosciutto Asparagus - \$24
Grilled Asparagus, Prosciutto di Parma, Thinly Sliced Provolone

Melon Skewers - \$27
Cantaloupe & Honeydew Melon, Prosciutto di Parma

Antipasto Skewer - \$27
Chicken Sausage, Marinated Artichoke Hearts, Sundried Tomato, Roasted Pepper, Fresh Basil

Filet Mignon Crostini – \$33
Thinly Sliced Filet Mignon with:
• Horseradish Cream Cheese, Baby Arugula
• Herbed Walnut Mayo, Baby Spinach
• Sweet Onion Jam, Baby Arugula

Grilled Chicken Crostini - \$30
• Chicken, Avocado Salad
• Balsamic Chicken, Sundried Tomato Roulade



Vegetarian

Vegetarian Crostini - \$27
• Fresh Mozzarella, Tomato, Basil
• Herbed Goat Cheese, Roasted Cherry Tomato
• Hummus, Cucumber Tomato Bruschetta
• Brie, Fig Jam, Crushed Walnuts

Tortellini Kebab - \$24
Cheese Tortellini, Cherry Tomato, Bocconcini Mozzarella, Roasted Pepper

Corn Cups - \$24
• Guacamole
• Corn & Black Bean
• Tex-Mex Chicken

Fresh Stuffed Endive
• Shrimp Salad
• Herbed Goat, Cranberries
• Blue Cheese, Crushed Walnuts

Stuffed Tartlets –
• Ratatouille
• Caramelized Onion, Gorgonzola
• Caponata, Shredded Parmesan

Chili Roasted Sweet Potato - \$24
With Creamy Goat Cheese, Honey Drizzle

Bocconcini Skewers - \$24
Bocconcini Mozzarella Knots, Marinated Cherry Tomato, Basil

Sweet & Spicy Deviled Egg – \$21
With Chopped Cranberry, Chives and Smoked Paprika

Stuffed Figs (Seasonal) - MP
With Gorgonzola

Grilled Zucchini Skewers - \$24
Creamy Goat Cheese, Cherry Tomatoes

Tahini Hummus Cups – \$30
Carrot & Celery Sticks, Cucumber Medallion, Olive Oil, Fresh Parsley

Hot Hors D'oeuvres

All Hors D'oeuvres are Sold by the Dozen



Filet Mignon Skewers - \$36
Creamy Horseradish or
Dijon Cream Dipping Sauce

Beef Satay - \$27
Teriyaki Skewered Beef with
Thai Peanut Or Chimichurri
Dipping Sauce

Party Sliders - \$30
• Buffalo Chicken, Bleu Cheese
• Lamb, Cucumber, Tzatziki
• Sirloin, Cheddar
• Southern Fried Chicken, Aioli,
Pickle
• Filet Mignon, Fontina

Mini Open Faced Gyro - \$24
Lamb Medallion, Tzatziki,
Cucumber, Slivered Red Onion

Prosciutto Fontina Puffs - \$27
Prosciutto di Parma, Thinly
Sliced Fontina, Grilled
Asparagus wrapped in Puff
Pastry

Pigs in a Blanket - \$12
With Ketchup and Spicy Brown
Mustard

Spicy Shrimp Skewers – \$33
Grilled Jumbo Shrimp, Red Pepper Flakes,
Lemon Juice, Italian Parsley, Olive Oil

Crispy Coconut Shrimp – MP
Jumbo Shrimp, Shredded Coconut,
Orange Marmalade Dipping Sauce

Mini Crab Cakes - \$27
With (Roasted Red Pepper Sauce or
Dill Sauce

Sesame Chicken Skewers - \$27
With Orange Ginger or Honey Mustard
Dipping Sauce

Flatbread Pizza Squares - \$21
• Margherita
• Vegetable, Parmesan
• Ricotta, Roasted Pepper,
Baby Arugula
• Steak, Caramelized Onion, Bleu Cheese

Mini Quiche - \$21
• Broccoli Cheddar
• Spinach & Tomato
• Quiche Lorraine

Baked Phyllo Triangles - \$27
• Spinach, Feta
• Prosciutto, Fontina
• Caramelized Onion, Basil
• Crab, Scallion, Italian Parsley

Beggar's Purse - \$27
French Brie, Sliced Pear, Crushed Pecan
in Puff Pastry, Raspberry Dipping Sauce

Grilled Vegetable Skewers - \$21
Assorted Grilled Vegetable Medallions,
Fresh Herbs, Balsamic Glaze

Baked Mac & Cheese Cups - \$21
• Broccoli - \$24
• Truffle Oil Infusion - \$27

Panko Avocado Fries
With Roasted Garlic Aioli or Spicy
Chipotle Sauce

Mini Potato Pancakes - \$18
(Sweet Potato Available)
Homemade Apple Sauce or Sour Cream

Sesame Chicken Skewers - \$27
With Orange Ginger or Honey Mustard
Dipping Sauce

Chicken Satay - \$27
Skewered Chicken Strips with Thai
Peanut or Chimichurri Dipping Sauce

Mini Buffalo Chicken Meatballs - \$21
Topped with Crumbled Bleu Cheese

**Southern Fried Chicken & Waffle
Skewers** - \$24
With Smoked Paprika, Vermont Maple
Syrup

Half Moon Wontons - \$18
• Pork
• Vegetable
• Chicken
With Spicy Scallion Soy Dipping Sauce

Grilled Baby Lamb Chops - \$39
Mint Pesto Dipping Sauce

Traditional Quesadillas
With Pepper Jack & Cheddar Cheese,
Cilantro, Mexican Seasoning
• Chicken \$18
• Steak \$18
• Vegetable \$15

Grilled Cheese Triangles - \$18
• White & Yellow Cheddar
• Mozzarella, Basil
• Gruyere, Onion Jam
• Monterey & Pepper Jack

Mini Burritos
• Black Bean
• Sonoma Jack Cheese
• Chicken

Mini Croquette Rounds - \$24
• Ham, Manchego
• Sautéed Mushroom
• Cheddar Cheese, Paprika

Mini Arancini –
With Mozzarella & Mushroom

Stuffed Mushroom Caps - \$21
• Spinach Ricotta
• Mixed Vegetable
• Crab

Elegant Party Platters

Sm (8-10 guests) Med (14-16 guests) Lg (20-22 guests)

Baked Brie - Sm \$35 (Serves 6-8), Lg \$55 (Serves 12-14)

Wheel of French Brie, Raspberry Preserve, Sliced Pear, Crushed Walnuts wrapped and tied in Puff Pastry

Crudit  Basket – Sm \$55, Med \$82.50, Lg \$110

A centerpiece bouquet of colorfully arranged fresh vegetables with Celery, Carrots, Cucumber, Tri Color Peppers, Cherry Tomatoes, Cauliflower, and Broccoli With (Creamy Dill Sauce), (Hummus), (Ranch) or (Roasted Red Pepper Sauce)



Grilled Vegetable Platter – Sm \$55, Med \$82.50, Lg \$110

Assorted Grilled Vegetables garnished with Fresh Herbs, Italian Olive Oil and Balsamic Glaze

Mediterranean Platter – Sm \$59.50, Med \$89.25, Lg \$120

Stuffed Grape Leaves, Roasted Peppers, Herbed Feta, Marinated Artichoke Hearts, Assorted Spiced Olives, Grilled Pita, Hummus and Babaganoush

Specialties from our Appetizing Deli - \$11.49/pp

Four varieties of sliced American meats, exclusively from Boars Head and 2 varieties sliced deli cheese. Served with a bread basket and Deli condiment platter including lettuce, tomato, pickles, mayo and mustard.
- Accompanied by Cole Slaw and Potato Salad OR Macaroni Salad
- Add Italian cured meats +\$1.50/pp (This package includes paper ware and utensils.)

Bread Basket - Sm \$29.50, Med \$44.25, Lg \$59

A freshly baked arrangement of artisan loaves and assorted plain and seasoned dinner rolls. Served with Butter Pats.

Chip & Dip Platter Sm \$34.95, Med \$52.50, Lg \$69.75

Served w. Homemade Tortilla Chips & Freshly Baked Crostini Bread with a Choice of 2 Dips: Salsa, Bruschetta, Avocado Salad, Corn & Black Bean Salsa, Spinach Artichoke.

Sushi Platter (All Assorted Pieces, Specialty Vary in Price)

Sm (50 pcs) \$50.95, Med (75 pcs) \$77.95, Lg (100 pcs) \$103.95

Focaccia Pizza Sheets \$39.95 (1 Size serves 20-25)

Freshly Baked Focaccia with a choice of: (Margarita), (Mushroom, Saut ed Onion, Parmesan), (Arugula, Vegetable), (Three Cheese Pizza Bianca)

Sourdough Boule Bowl \$ 37.50 (1 Size serves 12-15)

Freshly Baked Sourdough Boule filled with Spinach Artichoke Dip or Grace's Avocado Ranch Dip. Served with Carrot and Celery Sticks, Cucumber Medallions, and Assorted Bread Sticks

Poached Salmon - \$155 (1 Size serves 12-15)

Whole salmon filet laid on steamed savoy cabbage, garnished with thin English cucumber medallion, fresh dill. Served with Homemade Dill sauce & Lemon Wedges



Elegant Party Platters

Sm (8-10 guests) Med (14-16 guests) Lg (20-22 guests)

Filet Mignon Medallion – Sm \$120, Med \$198, Lg \$275

A decadently arranged platter of medium rare filet mignon medallions laid on a bed of baby Arugula. Served with Country Dijon or Horseradish Cream

Orange Glaze Spiral Ham – Sm \$47.50, Med \$72, Lg \$95

Baked Spiral Ham, glazed and sliced off the bone. Served with drizzled Orange Marmalade and Assorted Dinner Rolls

Fresh Turkey Breast – Sm \$60, Med \$90, Lg \$120

Freshly sliced Bell & Evans Turkey Breast garnished with Rosemary & Thyme.

Served with Homemade Lemon Herb Aioli and Honey Dijon and a basket of sliced Rye and Pumpernickel bread

Pate Platter

A selection of Grace's Fine Pates and Terrines. Served with Nicoise Olives, Cornichons, Pearl Onions, Dijon Mustard, and sliced French Baguette

Charcuterie Platter

An arrangement of Bresaola, Chorizo, Rosette Di Lyon salami, Cornichons, Pate De Canard (A L'orange), Terrine –Vegetable Pate (Legumes)

Antipasto Platter – Sm \$74.95, Med \$112.50, Lg \$150

A delicious arrangement of assorted Marinated and Grilled Vegetables, Thinly sliced imported Italian cured meats, marinated Bocconcini Mozzarella, Sundried Tomatoes, Mixed Olives

Domestic Cheese Platter – Sm \$49.50, Med \$ 74.25, Lg \$99

Three varieties of domestic cheese, garnished with assorted grapes and fresh berries. Served with herbed olives and assorted crackers

Imported Cheese Platter – Sm \$65.00, Med \$97.50, Lg \$130

Three varieties of imported European cheese, garnished with assorted grapes and fresh berries. Served with herbed olives and assorted crackers and crostini



Tavola

(Prepared Foods) Chicken, Turkey, Beef



Chicken

Grilled Chicken Cutlets
Balsamic Grilled Chicken Cutlets
Chicken Milanese
Grilled Chicken Milanese
Chicken Parmesan
Baked Chicken Parmesan
Chicken Francese
Chicken Marsala
Chicken Piccata
Chicken & Peppers
Chicken Scarpariello
Pommero Chicken
Chicken Cacciatore
Chicken Sachetto
Chicken Romano
Chicken a la Grace
Chicken Bruschetta
Chicken Pot Pie
Chicken Stew (Bone in)
Teriyaki Chicken Breast
Rosemary Lemon Chicken Breast
Bourbon Chicken

Chicken

Rotisserie Chicken
Rotisserie Chicken Halves
with Fresh Herbs
Southern Fried Chicken
Buffalo Fried Chicken Cutlets
Grilled Chicken on the Bone
Chicken Burger on Portobello Bun
BBQ Chicken on the Bone
Chicken Tenders
Buffalo Chicken Tenders
Buffalo Wings
Buffalo Chicken Meatballs
Chicken Meatball Parmesan
Ultimate Chicken Meatball
BBQ Chicken Meatballs
BBQ Chicken Wings
Orange Glazed Chicken Fingers
Sesame Chicken Fingers
Cornish Hen Halves
with Orange Glaze
Cornish Hens with Dried Fruit
Pesto Chicken with Spinach

Turkey

Whole Roast Turkey
Sliced Turkey Breast
French Cut Turkey Breast
Turkey Burger
Turkey Meatloaf
Turkey Chili
Turkey Meatball Marinara

Beef

Flank Steak with Sautéed Onion
London Broil
First Cut Beef Brisket
Pepper Steak
Minute Steak
Filet Mignon Medallion
Beef Wellington
Sweet & Sour Meatballs
Beef Meatballs Marinara
Beef Stew
Beef Short Ribs
Skirt Steak with Chimichurri
Hanger Steak Pizzaiola
Roast Beef with Mushroom Ragu



Tavola

(Prepared Foods) Seafood, Pork, Veal, Lamb

Seafood

Chilean Sea Bass
with Orange Marmalade
 Sole Almondine
 Herbed Salmon Burger
 Grilled Halibut
with Sautéed Cherry Tomatoes
 Grilled Swordfish Kebabs
 Pan Fried Tilapia
 Egg Dipped Tilapia
 Fried Flounder
 Poached Salmon Filet
 Grilled Salmon Filet
 Teriyaki Salmon Filet
 Grilled Salmon Kebabs
 Grilled Salmon Steak
with Mango Salsa
 Yellow Fin Tuna
with Black Pepper Crust
 Baked Little Neck Clams
 Baked Oysters
 PEI Mussels in Red or White
 Wine Sauce
 Shrimp Scampi

Seafood

Fried Jumbo Shrimp
 Fried Calamari
 Jumbo Crab Cakes
 Jumbo Lobster Cakes
 Lemon Sole Francese
 Shrimp *Parmigiano*
 Stuffed Calamari with Crab
 Grilled Shrimp Kebob

Seafood Salad

Lobster Salad
 Crab Supreme
 Grilled Shrimp Salad
 Crab Avocado Salad
 Seafood Salad
 Grilled Calamari Salad
 Lite Tuna Salad
 Shrimp Salad w. Mango

Pork

Sausage & Peppers
 BBQ Spare Ribs
 Grilled Pork Chops
 Orange Glazed Spiral Ham
 Roast Pork Loin
with Apples and Caramelized Onion
 Sweet Italian Sausage
with Chimichurri

Veal

Veal Francese
 Veal Piccata
 Grilled Veal Chops
 Osso Bucco
 Veal Stew

Lamb

Grilled Baby Lamb Chops
 Loin Lamb Chop Pizzaiola
 Lamb Stew
 Crown Roast

Tavola

(Prepared Foods) Hot Pasta, Cold Pasta

Hot Pasta

Pasta Pomodoro (*with Penne or Spaghetti*)
 Pasta Bolognese
 Linguine *with White Clam Sauce*
 Penne *with Broccoli, Garlic, Oil*
 Ziti *with Grilled Asparagus, Shaved Parmesan*
 Orecchiette *with Broccoli Rabe*
 Macaroni & Cheese *with Parmesan Crust*
 Penne *with Grilled Vegetables*
 Cheese Ravioli Marinara
 Bucatini Pizzaiola
 Penne a la Vodka
 Meat Lasagna
 Vegetable Lasagna
 Crepe Lasagna
 Manicotti *with Herbed Ricotta*
 Baked Ziti
 Bowties *with Green Peas, Sautéed Onion*
 Tagliatelle *with Wild Mushroom Sauce*
 Tagliatelle *with Lobster*
 Pasta *with Chick Peas, Cherry Tomatoes*
 Zucchini Bolognese
 Pasta *with Sautéed Zucchini*
 Pasta *with String Beans, Cherry Tomatoes*
 Tortellini *in Brodo*
 Orzo *with Parmesan, Cherry Tomatoes*



Cold Pasta

Pasta Ricotta Salata
 Pasta Cruda
 Tri Color Tortellini
 Sesame Noodles
 Chicken Caesar Penne
 Bowtie Pesto *with Olive, Sautéed Onion*
 Ziti *with Sautéed Mushroom*
 Orzo *with Diced Peppers, Red Onion*
 Orzo *with Parmesan, Cherry Tomatoes, Basil*
 Pasta *with Arugula, Goat Cheese*
 Penne *with Broccoli, Garlic, Olive Oil*
 Bowties *with Green Peas, Sautéed Onion*
 Bowties *with Feta, Sundried Tomato, Black Olive*

Tavola

(Prepared Foods) Hot Vegetables, Cold Vegetable Salad

Hot Vegetable Dishes

Roasted Brussel Sprouts *with Cherry Tomatoes*
 Roasted Brussel Sprouts *with Pancetta*
 Roasted Brussel Sprouts *with Chestnuts*
 Grilled Asparagus
 Grilled Asparagus Almondine
 Grilled Asparagus with *Shaved Parmesan*
 String Bean Almondine
 String Beans *with Garlic, Olive Oil*
 Sesame String Beans
 Spinach *with Caramelized Onion*
 Creamed Spinach
 Spinach Soufflé
 Assorted Grilled Vegetables
 Assorted Oven Roasted Vegetables
 Roasted Winter Root Vegetables
 Grilled Portobello Mushrooms
 Parmesan Fried Shitake Mushrooms
 Sautéed Peas & White Mushrooms
 Roasted Carrots
 Honey Glazed Carrots
 Eggplant Parmesan
 Nonna's Fried Eggplant
 Eggplant Caponata
 Braised Fennel
 Italian Roasted Peppers
 Ratatouille
 Roasted Butternut Squash
 Butternut Squash Puree
 Loaded Baked Potato Halves
 Escarole & Beans
 Broccoli Rabe *with Cherry Tomatoes*
 Broccolini *with Cherry Tomatoes*
 Broccoli *with Garlic, Oil*
 Roasted Broccoli *with Lemon Zest*
 Grilled Baby Bok Choy
 Roasted Cauliflower *with Cherry Tomatoes*
 Baked Acorn Squash Halves *with Cranberries*
 Roasted Zucchini *with Cherry Tomatoes*
 Stuffed Zucchini Boats
 Fried Zucchini Flowers (Seasonal)
 Spinach Pie
 Veggie Burgers
 Stuffed Italian Peppers
 Stuffed Artichokes
 Grilled Plum Tomatoes *with Parmesan*



Cold Vegetable Salad

Healthy Cole Slaw
 Diet Delight Cole Slaw
 Red Cabbage Vinaigrette
 Tomato Bruschetta
 Avocado Salad
 Greek Salad
 Avocado Salad Ceviche
 Joe Doria Salad
 Chick Pea Salad
 Three Bean Salad
 Edamame Salad
 Snap Pea Vinaigrette
 Bocconcini & Cherry Tomato
 Artichoke & Cannellini Bean Salad
 Corn Salad
 Corn & Black Bean Salad
 Jicama Salad

Tavola

(Prepared Foods) Stuffing, Potatoes, Chicken Salad, Deli Salad, Rice & Grains



Stuffing

Sausage & Herb
Chestnut Scallion
Cornbread *with Walnuts, Raisins*
Wild Rice

Potatoes

Roasted New Potatoes
Roasted Potatoes & Carrots
Roasted Sweet Potatoes
Potato au Gratin
Baked Potato Torte
Classic Mashed Potatoes
Garlic Mashed Potatoes
Winter Mash w. Potato & Parsnip
Sweet Potato Mash
Country Style Home Fries
Country Style Sweet Potato Home Fries

Chicken Salad

Chicken & Dill
Chicken Curry *with Toasted Coconut*
Balsamic Chicken *with Peppers, Red Onion*
Oriental Chicken
Cranberry Almond Chicken

Classic Deli Salad

Chicken Salad
Egg Salad
Macaroni Salad
Cole Slaw
Potato Salad
Tuna Salad

Rice/Grain

Wild Rice Primavera
White Rice *with Broccoli, Garlic* (Br. Rice Option)
White Rice *with Sautéed Peas, Onions* (Br. Rice Option)
White Rice *with Sautéed Mushroom* (Br. Rice Option)
Saffron Rice *with Black Beans*
Arancini (Rice Balls)
Polenta *with Wild Mushroom, Truffle Oil*
Polenta Rounds *with Cherry Tomato*
Stir Fried Rice (Chicken) (Vegetable) (Pork) (Shrimp)
Cous Cous *with Dried Fruit, Toasted Almond*
Quinoa *with Dried Fruit*



Tossed Salad



Grace's Garden Salad \$9.00/lb

Mixed Greens, Shredded Carrots, Sliced Cucumber, Halved Grape Tomatoes, Sliced Tri Color Peppers

Traditional Caesar Salad \$8.00/lb

Romaine Lettuce, Shaved Parmesan, Italian Herbed Croutons

Add Chicken +\$1.50/lb

Elegant Arugula \$10.00/lb

Baby Arugula, Dried Cranberries, Slivered Almonds, Crumbled Goat Cheese

Mediterranean \$9.00/lb

Romaine Lettuce, Baby Spinach, Sliced Red Onion, Shredded Carrot, Sliced Cucumber, Halved Grape Tomato, Sliced Tri Color Peppers, Sliced Black Olives, Feta Cheese

Tortilla Salad \$ 9.00/lb

Mixed Greens, Sliced Tri Color Peppers, Avocado, Crispy Tortilla Strips, Cubed Feta
Add Chicken +\$1.50/lb

Grace's Chef Salad \$9.50/lb

Baby Spinach, Grilled Chicken Bits, Crumbled Bacon, Crumbled Bleu Cheese, Sliced Hard Boiled Egg

Hawaiian Arugula Salad \$10.50/lb

Baby Arugula, Shaved Fennel, Diced Pineapple, Golden Raisins

Baby Kale Salad \$9.50/lb

Baby Kale, Toasted Slivered Almonds, Cranberries, Shaved Parmesan, Savory Parmesan Dressing

Make your Own Tossed Salad – Priced Accordingly

Pick your greens, toppings, and dressing

Grace's Salad Bar (Unassembled) – Priced Accordingly

Choose 1 Green, 3 Toppings, 2 Dressings

Dinner Packages

10 person minimum

Italian Classics Feast \$21.95/pp

Sausage & Peppers
Baked Ziti or Penne alla Vodka
Chicken Milanese Medallions
or Chicken Parmesan Medallion
Caprese Platter or Bruschetta & Crostini
Grace's Mixed Green Garden Salad
Sliced Ciabatta Bread

All American Dinner \$20.95/pp

Sliced Flank Steak *with Sautéed Onion*
Mashed Potatoes or Roasted Potatoes
Herbed Rotisserie Chicken
Assorted Grilled Vegetables
Caesar Salad *with Freshly Baked Croutons*
Assorted Dinner Rolls

Southern Comfort \$21.99/pp

Southern Fried Chicken
Macaroni & Cheese
Creamy Cole Slaw
Buttered String Beans
Baked Beans
Caesar Salad with Homemade Croutons
PepperJack Biscuits or Sliced Cornbread

Kosher Style Dinner \$32.75/pp

Poached Salmon or Grilled Salmon Filet
over Julienne Garden Vegetables served with Dill Sauce
Pasta Broccoli, Garlic, Oil or Pasta Primavera
Sliced Turkey Breast *with Giblet Gravy*
Roasted Sweet Potatoes *with Pearl Onions*
Asparagus or String Bean Almondine
Grace's Mixed Green Garden Salad

Children's Menu

By pound or dozen

Chicken Fingers
BBQ Chicken Fingers
Chicken Parmesan
Macaroni & Cheese
Penne Pomodoro
Spaghetti Pomodoro
Penne alla Vodka
Mini Meatballs
Grilled Cheese
Margarita Pizza
Pigs in a Blanket
Beef Sliders (Cheese Optional)
Chicken Parmesan Sliders
Meatball Mozzarella Sliders
French Fries
Sweet Potato Fries



Dessert



Platters

Sm (8-10 guests) Med (14-16 guests) Lg (20-22 guests)

Fresh Fruit Skewers - \$21 (sold by dozen)

Sprinkled with Mint served with Citrus Whipped Cream or Pina Colada Yogurt

Dessert Platter – Sm \$49.50, Med \$74.25, Lg \$99

Served with our variety of Italian Butter Cookies, Assorted Brownies, Garnished with Fresh Berries

Freshly Sliced Fruit - Sm \$55, Med \$82.50, Lg \$110

A colorful arrangement of fresh seasonal fruit with Watermelon, Pineapple, Cantaloupe, Honeydew, Red and Green Grapes, Assorted Berries

Assorted Individual Dessert

Assorted Butter Cookies

Chocolate Covered Strawberries

White Chocolate, Dark Chocolate, Milk Chocolate

Cake by the Slice

Lg Assorted Cupcakes

Chocolate, Vanilla, Red Velvet, Carrot, Oreo, Peanut Butter, Marshmallow

Sm Assorted Cupcakes

Chocolate, Vanilla, Red Velvet, Carrot, Oreo, Peanut Butter, Marshmallow

Cake Pops

Cookies & Cream, Red Velvet, Brownie, Vanilla, Chocolate

Assorted Mini Cakes, Tarts, Cheesecake

8 Inch Cakes

Strawberry Short Cake

Tres Leche Cake

Tiramisu Cake

Vanilla Fudge Cake

Napoleon Cake

Flourless Chocolate Cake (GF)

French Cream Cake (6 inch)

Profiterole Cake

Chocolate Mousse Cake (6 inch)

Tarts and Pies

Fresh Fruit Tart

Fresh Berry Tart

Apple Pie

Blueberry Pie

Apple Crumb Pie

Cheesecake

Plain Cheesecake

Italian Cheesecake

Silk & Satin Cheesecake



Market to Table Catering

We look forward to making your next event decadently delicious.

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