

# *Grace's* MARKETPLACE

By *Grace Balducci Doria*



Market to Table Catering

*Grace's* Marketplace Long Island

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[www.GracesMarketplace.com](http://www.GracesMarketplace.com)



Established in 1985, the original logo dreamt and brought to life by our founder, Joe Doria Sr.

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 your home.

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

- **Menu Design, Concept and Customization**
- **Professional Wait Staff:** Including Grillers, Waiters and Bartenders
- **Delivery** to all nearby neighborhoods – Delivery fees apply

Featured Holiday Menus will be available throughout the year.

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

~ Grace Balducci Doria and Joe Doria Sr.

**Order Guidelines and Cancellation:** Please see the back of our catalog for our full catering service disclosure.

*Order fulfillment are subject to availability and time constraint.*

*Please note: Prices are subject to change due to market and ingredient availability.*

# BREAKFAST

*Packages Set for 10 guest minimum, increase by 5 person intervals. Paper ware and Serve ware included.*

## Grace's Continental Breakfast

\$10/pp

- Assorted Bagels, Croissant and Danish, Muffins, Coffee and Pound Cake Loaf
- Plain Cream Cheese or Scallion Cream Cheese, Fruit Spread, Butter
- Fresh Fruit Salad



## NY Style Continental Breakfast

\$26/pp

- Assorted Bagels and Bialys
- Smoked Salmon
- Regular and Scallion Cream Cheese
- Nova Condiment Platter: Sliced Onion, Cucumber, Tomato, Capers, Olives, Lemon Wedges, Fresh Dill
- Broccoli Cheddar Quiche



## Morning Beverages

### Grace's Fresh Juice

\$ 5.99 Qt

- Orange
- Grapefruit
- Cranberry



### Coffee Carriers (10-12 cups)

\$30 each

- Regular Grace's Blend
- Decaf Grace's Blend
- Hot Water
- Iced Coffee – Reg
- Iced Coffee – Decaf
- Unsweetened Iced Tea

*(Cups, Stirrer, Milk and Sugar)*

## American Classic Breakfast \$24/pp

- Scrambled Eggs with Chives and Cheddar
- Bacon or Sausage
- Potato or Sweet Potato Home fries
- Grace's Blend Coffee Carrier: Regular or Decaf with Assorted Milk and Sweetener
- Grace's Fresh Juice: Orange and Grapefruit
- Plain or Grain Toast

## Smoked Fish Spread \$46/pp

*(Requires 48 hr notice)*

- Assorted Bagels, Flatbread Crisps and Bialys
- Smoked Salmon Platter *(Nova Recommended)*
- Whole Whitefish, *deboned*
- Pickled Herring in Cream Sauce, Sturgeon
- Regular and Scallion Cream Cheese
- Nova Condiment Platter: Sliced Onion, Cucumber, Tomato, Capers, Olives, Lemon Wedges, Fresh Dill
- Whitefish Salad, Tuna Salad and Egg Salad

## Fritatta Breakfast \$27/pp

Fritatta Cupcakes: (Choice of 1 type per 10 guests)

Roasted Vegetable, Mozzarella

Baked Ham, Gruyere, Caramelized onion

Asparagus, Roasted Pepper, Parmesan

Spinach Tomato Artichoke

- Potato or Sweet Potato Home fries
- Assorted Bagels and Croissant with Plain Cream Cheese, Fruit Preserve and Butter
- Breakfast Sausage or Bacon
- Grace's Fresh Juice: Orange and Grapefruit
- Fruit Platter



# BREAKFAST and BRUNCH

*Packages Set for 10 guest minimum, increase by 5 person intervals. Paper ware and Serve ware included.*

## Grace's Signature Brunch \$35/pp

Frittata Cupcakes: (Choice of 1 type per 10 guests)

Roasted Vegetable, Mozzarella

Baked Ham, Gruyere, Caramelized onion

Asparagus, Roasted Pepper, Parmesan

Spinach Tomato Artichoke

- Potato Croquette w. Cheddar and Scallion
- Petit Sandwiches - Turkey, Brie, Apple, Honey Dijon
- Fresh Ham, Gruyere, Cornichon, Aioli
- Fresh Cut Fruit Salad
- Mixed Green Garden Salad
- Brunch Cheese Board



## Avocado Toast Bar \$19.50/pp

(Make your Own)

- Grilled Grain Bread Ciabatta and Flatbread Crisp
- Mashed Avocado infused with Olive Oil, Lemon and Salt
- Hardboiled Egg with Everything Bagel Crust
- Smoked Salmon and Pepper Turkey
- Garden Vegetables: Red Onion, Tomato, Baby Arugula, Lemon Wedges

## Breakfast and Brunch Add ons

Fresh Cut Fruit Salad

Sm \$35 Med \$65 Lg \$120

Four Berry Salad

Sm \$60 Med \$90 Lg \$150

Individual Parfait Cups

Greek Yogurt, Berries, Grace's Granola, Honey Drizzle  
\$5.00 each

Challah French Toast - 10 person min

\$7.49 per guest

Breakfast Sausage

¼ Tray \$30 ½ Tray \$50 Full Tray \$90

Maple Bacon

¼ Tray \$35 ½ Tray \$60 Full Tray \$105

Individual Frittata (Cupcake Size, Sold by Dozen)

- Roasted Vegetable, Mozzarella - \$39
- Baked Ham, Gruyere, Caramelized Onion - \$42
- Asparagus, Roasted Pepper, Parmesan - \$39
- Spinach Tomato Artichoke - \$42

Quiche - All 9 inch

- Lorraine - Baked Ham and Cheddar - \$27
- Zucchini and Yellow Squash, Goat Cheese - \$39
- Broccoli Cheddar - \$27
- Spinach Tomato Artichoke Feta - \$39

Breakfast Pastry Platter

with Croissant, Danish, Coffee and Pound Cake

Served with Butter and Jam

Sm \$40 Med \$60 Lg \$95

Baked Brie

Triple Crème Brie, Pear, Fruit Preserve, Sliced Almonds

Small (1lb Brie) \$55 Lg (2lb Brie) \$85

Cinnamon, Blueberry Oatmeal

½ Tray \$50 Full Tray \$110



# GOURMET SANDWICHES and WRAPS

*Fresh Artisan Bread or Assorted Wraps Available*

## Fresh Ham and Deli Ham

- Fresh Ham, Plum Tomato, Jarlsberg, Green Leaf, Dijon \$14.50 each
- Cuban – Honey Ham, Fresh Turkey, Swiss, Pickle, Dijon \$16.50 each
- Fresh Ham, Brussel Sprout Slaw, Havarti, Orange Marmalade \$18.00 each
- Boiled Ham, Swiss, Lettuce, Tomato, Dijon \$14.50 each

## Grace's House Made Roast Beef \$18.00 each

- Roast beef, Cheddar, Grilled Onion, Green Leaf, Tomato, Country Dijon
- Roast Beef, Horse radish Cream, Tomato
- Teriyaki Roast Beef, Caramelized Onion, Ginger, Sesame, Green Leaf, Havarti

## Oven Gold Turkey (Fresh Turkey Available for upgrade) \$16.00 each

- French Brie, Granny Smith Apple, Honey Dijon
- Classic Club with Pepper Bacon, Green Leaf, Tomato, Aioli
- Swiss, Cole Slaw, Russian, Green Leaf
- Cheddar, Tomato, Green Leaf, Honey Mustard
- Avocado Salad, Cranberry Conserve, Green Leaf

## Grilled Chicken or Chicken Milanese \$17.00 each

- Avocado, Tomato, Swiss, Green Leaf
- Tex Mex – Chipotle Spread, Pepper Jack, Avocado, Iceberg, Tomato
- Pepper Bacon, Swiss, Ranch, Green Leaf, Tomato
- Sundried Tomato, Pesto, Provolone, Green Leaf
- Feta, Tomato, Olive Spread, Artichoke, Green Leaf, Red Onion
- Roasted Pepper, Provolone, Mixed Green, Balsamic
- Bruschetta, Mozzarella, Mixed Green

## Vegetarian Specialties \$15.00 each

- Grilled Vegetables, Fresh Mozzarella, Mixed Greens
- Grilled Vegetables, Grace's Hummus, Mixed Greens
- Fresh Mozzarella, Tomato, Basil, Mixed Green
- Grilled Portobello, Basil, Brie, Red Onion
- Breaded or Grilled Eggplant, Fresh Mozzarella, Roasted Pepper, Arugula, Pesto, Balsamic

## American Deli Specialties

- Pastrami and Corned Beef, Cole Slaw, Swiss, Russian Dressing \$21.00 each
- Tuna Salad, Cucumber, Green Leaf, Tomato, Mayo \$14.00 each
- Tuna Salad, Avocado, Green Leaf, Tomato, Dijon \$16.00 each
- Egg Salad, Sliced Red Onion, Green Leaf, Tomato, Chives \$13.00 each
- Traditional Chicken Salad, Green Leaf, Tomato \$15.00 each
- Dill Pickle Chicken Salad, Green Leaf, Tomato \$15.00 each
- Classic American Combo \$16.00 each

## Italian Specialties

- Prosciutto di Parma, Provolone, Roasted Peppers, Arugula \$19.00 each
- Prosciutto di Parma, Marinated Tomato, Mozzarella, Balsamic \$19.00 each
- Mortadella, Capicola, Soppressata, Marinated Tomato, Shaved Parmesan, Green Leaf, Balsamic \$18.00 each
- Classic Italian Hero \$21.00 each



# CORPORATE PACKAGES

*Packages Set for 10 guest minimum, increase by 5 person intervals.*

## American Deli Specialties \$23.95/pp

Available in Sandwich or Wrap:

- Turkey, Cheddar, Tomato, Green Leaf, Honey Dijon
- Turkey, Swiss, Cole Slaw, Russian, Green Leaf
- Boiled Ham, Swiss, Lettuce, Tomato, Dijon
- Roast Beef, Cheddar, Grilled Onion, Green Leaf, Tomato, Dijon
- Tuna Salad, Avocado, Green Leaf, Tomato, Dijon
- Egg Salad, Sliced Red Onion, Green Leaf, Tomato, Chives
- Traditional Chicken Salad or Dill Pickle Chicken Salad
- Classic American Hero

Side Salads included:

Macaroni Salad  
Potato Salad  
Cole Slaw  
Caesar Salad

## Gourmet Favorites \$26.95/pp

Available in Sandwich or Wrap:

- Turkey, French Brie, Granny Smith Apple, Honey Dijon
- Roast Beef, Horse radish Cream, Tomato
- Virginia Ham, Plum Tomato, Jarlsberg, Dijon, Green Leaf
- Chicken, Avocado, Tomato, Swiss, Green Leaf
- Chicken, Roasted Pepper, Provolone, Mixed Green, Balsamic
- Tuna Salad, Avocado, Green Leaf, Tomato, Dijon
- Classic American Hero
- Classic Italian Hero
- Grilled Vegetables, Fresh Mozzarella, Mixed Greens
- Breaded or Grilled Eggplant, Fresh Mozzarella, Roasted Pepper, Arugula, Pesto, Balsamic

Side Salads included:

Pasta Broccoli or Orzo Salad  
Baby Arugula Salad or Romaine Greek Salad

## Italian Specialties \$28.95/pp

Available in Sandwich or Wrap:

- Chicken, Sundried Tomato, Pesto, Provolone, Green Leaf
- Chicken, Roasted Pepper, Provolone, Mixed Green
- Chicken Bruschetta, Mozzarella, Mixed Green
- Prosciutto di Parma, Provolone, Roasted Peppers, Arugula
- Prosciutto di Parma, Marinated Tomato, Mozzarella, Balsamic
- Mortadella, Capicola, Soppressata, Marinated Tomato, Shaved Parmesan, Green Leaf, Balsamic
- Classic Italian Hero
- Grilled Vegetables, Fresh Mozzarella, Mixed Greens
- Fresh Mozzarella, Tomato, Basil, Mixed Green
- Breaded or Grilled Eggplant, Fresh Mozzarella, Roasted Pepper, Arugula, Pesto, Balsamic

Side Salads included:

Pasta Ricotta Salata or Tuscan Pasta  
Signature Kale Parmesan or Mixed Green Garden

## Lite and Lean \$27.95/pp

Available in Sandwich or Wrap:

- Turkey, Avocado Salad, Cranberry Conserve, Green Leaf
- Chicken, Avocado, Tomato, Swiss, Green Leaf
- Chicken, Feta, Tomato, Olive Spread, Artichoke, Green Leaf, Red Onion
- Lite Tuna, Tomato, Green Leaf, Lemon Vinaigrette
- Dill Pickle Chicken Salad, Green Leaf, Tomato
- Grilled Vegetable, Grace's Hummus, Mixed Green
- Grilled Portobello, Basil, Brie, Red Onion
- Grilled Eggplant, Fresh Mozzarella, Roasted Pepper, Arugula, Pesto, Balsamic

Side Salads included:

Farro Salad or Garden Quinoa  
PowerBlend Mix or Any Bean Salad

*There are no substitutions for any package. Full Paper ware and Serve ware included. Assorted Beverages and Water included.*

# Petit Sandwiches and Deli Assortments

## Cold Cut Buffet Assortment

Packages Set for 10 guest minimum, increase by 5 person intervals.

Make Your Own sandwich bar. Both selections are served with a condiment platter of lettuce, tomato, pickle cherry peppers and onions. Full paper ware and serve ware included.

### American \$20.95 per guest

- Homemade Roast Beef, Oven Gold Turkey, Virginia Ham, Pastrami, Swiss, Yellow American
- Mayo, Mustard, Russian
- Club Rolls, Kaiser Rolls, Sliced Bread

### Italian Cured Meat \$24.95 per guest

- Mortadella, Prosciutto di Parma, Genoa Salami, Sweet Capicola, Provolone, Fresh Mozzarella
- Balsamic Vinaigrette, Pesto, Aioli
- Ciabatta Rolls, Semolina Rolls, Sliced Ciabatta

Add Cole Slaw, Potato Salad, Caesar Salad - All included  
Sm (8-10) \$95 Med (12-14) \$165 Lg (28-30) \$275

Add Signature Pasta Salad, Gourmet Salad - All included  
Sm (8-10) \$75 Med (12-14) \$150 Lg (28-30) \$210

## Focaccia Sheet Sandwich Platter

Approx 16-18 pcs

- Puglia – Prosciutto, Mortadella, Burrata, Sundried Tomato, Arugula, Grace's Olive Oil and Balsamic \$285.00
- Fresh Mozzarella, Roasted Peppers, Grilled Eggplant, Fresh Italian Herbs, Pesto \$240.00
- Turkey Club – Fresh Turkey, Marinated Tomato, Mixed Greens, Applewood Bacon, Avocado, Aioli \$255.00



## Tea Sandwiches — by the dozen

*Presented on sliced bread and baby brioche*

- Smoked Salmon, Dill Cream Cheese, Cucumber - \$60
- Egg Salad, Chopped Chive, Dijon - \$24
- BEC – Bacon, Egg, Grated Manchego and Chives - \$36
- Caprese – Ricotta, Roasted Herb Tomato, Basil - \$24
- Steak Au Poivre, Horseradish Cream, Arugula - \$60
- Lobster Salad, Frisee on Baby Brioche - MP
- Brie, Apple, Fig Jam, Baby Spinach - \$30
- Balsamic Chicken, Sundried Tomato - \$30
- Olive Tapenade, Roasted Herb Tomato - \$24

## Baguette Loaf - cut in 14-16 pieces

- Roast Beef, Baby Arugula, Tomato, Horseradish Cream - \$54
- Prosciutto di Parma, Tomato, Shaved Parmesan, Balsamic - \$54
- Grilled Zucchini, Roasted Pepper, Fresh Mozzarella - \$36
- Roast Turkey, Brie, Apple, Honey Dijon - \$45
- Grilled Chicken, Avocado - \$45
- Tuna, Cucumber, Black Olive, Shredded Carrot - \$48
- Dill Chicken Salad, Cranberry Conserve - \$45
- Egg Salad, Country Dijon, Tomato, Green Leaf - \$39
- Fresh Ham, Orange Marmalade, Green Leaf - \$39

## Pita Wedge Panini — sold by the dozen

*Pressed*

- Roast Beef, Jarlsberg, Tomato, Russian - \$54
- Boars Head Chicken, Feta, Tomato, Grilled Peppers - \$48
- Roasted Turkey, Avocado, Swiss - \$54
- Zucchini, Grilled Peppers, Hummus - \$48
- Grilled Chicken, Grilled Peppers and Provolone - \$54
- Chicken Milanese, Tomato, Jack Cheese and Chipotle - \$50
- Cubano – Fresh Ham, Fresh Turkey, Swiss, Pickle - \$54
- Prosciutto di Parma, Burrata, Roasted Tomato - \$72

# Heroes and Hero Packages

*All heroes are plattered, Available in 3 ft or 6 ft. Heroes cannot be divided into different types.*



**Classic American** Oven Gold Turkey, Ham, Roast Beef, Yellow American, Swiss, Lettuce, Tomato, Mayo & Mustard

3 ft \$80 6 ft \$145

**Grace's Monte Cristo** Virginia Ham, Turkey, Cole Slaw, Swiss, Russian Dressing

3ft \$75 6 ft \$145

**Roasted Turkey** Oven Gold Turkey, Cheddar, Lettuce, Tomato, Honey Dijon

3 ft \$65 6 ft \$115

**Homemade Roast Beef** Pepper Crusted Roast Beef, Mesclun, Tomato, Grilled Onion, Cheddar

3 ft \$90 6 ft \$160

**Traditional Italian** Prosciutto, Mortadella, Genoa Salami, Pepperoni, Roasted Peppers, Provolone, Mesclun, Balsamic Vinaigrette

3 ft \$90 6 ft \$175

**Joe Doria** Chicken Milanese, Broccoli Rabe, Fresh Mozzarella, Olive Oil, Balsamic Glaze

3 ft \$90 6 ft 175

**Grace's Italian American Chicken** Chicken Milanese, Provolone, Lettuce, Tomato, Olive Oil, Balsamic Glaze

3 ft \$75 6 ft \$125

**Vegetarian Grilled Vegetable** Green Zucchini, Yellow Squash, Tri Color Peppers, Onion, Mushroom, Eggplant, Baby Arugula, Basil Pesto, Fresh Mozzarella

3 ft \$65 6 ft \$110

**Grilled Eggplant or Fried Eggplant** Eggplant Medallion, Grilled Peppers, Baby Arugula, Fresh Mozzarella, Balsamic Vinaigrette

3 ft \$65 6 ft \$110

**Turkey & Avocado** Oven Gold Turkey, Avocado, Lettuce, Tomato, Honey Mustard

3 ft \$75 6 ft \$140

**Tuscan Grilled Chicken** Grilled Chicken, Roasted Peppers, Fresh Mozzarella, Mesclun, Balsamic Vinaigrette

3 ft \$80 6 ft \$155

**Teriyaki Flank Steak** Marinated Flank Steak, Sauteed Onion, Choice of Havarti or Jarlsberg, Teriyaki Glaze

3ft \$115 6 ft \$205

Cole Slaw, Potato Salad, Caesar Salad - All included  
Sm (8-10) \$95 Med (12-14) \$165 Lg (28-30) \$275

Signature Pasta Salad, Gourmet Salad - All included  
Sm (8-10) \$75 Med (12-14) \$150 Lg (28-30) \$210

# Signature Cheese and Charcuterie

Small Serves Approx 10

Med Serves Approx 15

Lg Serves Approx. 20

## Charcuterie and Cheese Board

Imported Cheese and Cured Meat, Cornichons, Dijon, Truffle Honey and Fig Preserve

Sm \$109.50 Med \$165 Lg \$219

## Arrangement of Italy

Four Imported Italian Cheeses including Truffle and Parmigiano

Sm \$85.00 Med \$127.50 Lg \$190

## Arrangement of Spain and France

Herbed Brie, Manchego, Petit Basque, Cheese Monger's Choice

Sm \$85.00 Med \$127.50 Lg \$190

## Domestic Specialties

Beecher's (NY), Prairie Breeze Cheddar,

Cypress Grove Humboldt Fog, Wax Gouda, Pretzel Chips

Sm \$69.50 Med \$105 Lg \$160

## Brunch Board

Brie Wheel with Fruit Preserve and Cranberry, Sliced Egg, Smoked Salmon, Alpine Lace, Dried Fruit, Strawberries and Blackberries

Sm \$150 Med \$225 Lg \$300

## Brie en Croute

Four Berry Jam, Sliced Pears, Walnuts, Puffed Pastry

Sm \$75 Lg \$130

## Traditional Antipasti

Prosciutto, Mortadella, Genoa, Soppressata, Provolone, Parmigiano, Bocconcini, Olives, Grilled Artichoke, Crostini

Sm \$85.00 Med \$140 Lg \$190

## The *Grace's* Grazing Table (Price upon request)

An immersive Charcuterie and Cheese experience, arranged cured meat, imported and/or domestic cheese, crudité, antipasti as well as seasonal fruits, vegetables. A Grace's team member will build out and prepare this table on site.

Full description available upon request. Starting at 50 guests.

Customers are welcomed to bring their own boards. *Priced Accordingly.*

All arrangements are accompanied by fruit, crackers, olives and assorted nuts.

*Grilled Stone Fruit will be added when in season.*



NY State Finalist

# Elegant Party Platters

Small Serves Approx 10   Med Serves Approx 15   Lg Serves Approx. 20

Crudite Basket   Sm \$59.50   Med \$89.50   Lg \$119.50

Raw Vegetable bouquet in Wicker Basket – Celery, Carrots, Tri Color Peppers, Asparagus, Cauliflower, Broccoli, Grape Tomato, String Bean, English Cucumber  
Choose 1 Dip: Grace's Dill Sauce, Hummus or Ranch

Garden Medley Platter   One Size Serves 10-12   \$90

Raw Vegetable arrangement – Celery, Carrots, Mini Sweet Peppers, Broccolini, Vine Cherry Tomato, Radish, Jicama, Persian Cucumber, Hummus, Babaganoush, Olives

Grilled Vegetable   Sm \$69.50   Med \$99.50   Lg \$135

Marinated with Olive Oil, Balsamic Glaze, Herbs: Zucchini and Yellow Squash, Tri Color Peppers, Asparagus, Eggplant Medallion, Shiitake Mushroom, Spanish Onion, Marinated Bocconcini Mozzarella

Mediterranean Mezze   Sm \$85.00   Med \$127.50   Lg \$190

Herbed Feta, Roasted Vegetables, Stuffed Grape Leaves, Mixed Olives, Grace's Hummus, Grace's Babaganoush, Artichoke Hearts, Grilled Pita

Grace's Chips with Dip   Sm \$49.50   Med \$65   Lg \$89.50

Avocado Salad, Salsa, Homemade Tortilla Chips, Blue Corn Chips  
(Spinach Artichoke Dip Available)

SCARPETTA   Sm \$49.50   Med \$65   Lg \$89.50

Italian Chip and Dip - Crostini and Grilled Ciabatta

- Herbed Dipping Oil and Bruschetta
- Whipped Honey Ricotta w. Roasted Tomato

Sourdough Boule \$65 – one size

Homemade Spinach Artichoke Dip. Served with dipping raw vegetables and crostini

Poached Salmon \$195 – one size

Whole Filet (approx. 4 lbs) Garnished with English Cucumber Wafers. Served with Dill Sauce and Lemon Wedges

Filet Mignon Medallion   Sm \$215   Med \$360   Lg \$495  
Pepper Crust, served with Horseradish Cream and fresh dinner rolls

Jumbo Poached Shrimp – MP (2 dz minimum)  
Served with Cocktail Sauce, Mustard Sauce and Lemon Wedges

Seafood Cocktail Platter: Jumbo Poached Shrimp, Crab Claws, Lobster Salad – Seasonal, MP  
Jumbo Poached Shrimp, Snow Crab Claws and Lobster Salad served with Cocktail Sauce, Mustard Sauce and Lemon Wedges

Satay Skewers   Sm \$85   Med \$125   Lg \$185  
(Served Room Temp) Grilled Marinated Filet of Beef, Chicken & Shrimp satay skewers. Served with Thai Peanut Dipping Sauce

Caprese Platter   Sm \$60   Med \$75   Lg \$90  
Fresh Whole Milk Mozzarella, Roasted Pepper, Marinated Tomato, Fresh Basil, Italian Herbs, Olive Oil, Balsamic Glaze, Basil Pesto Dipping Sauce



## SUSHI

Sm 50 pcs   Med 75 pcs   Lg 100 pcs

**Grace's Signature Rolls** - Sm \$70   Med \$100   Lg \$130  
California, Spicy Tuna, Salmon, Tuna, Spicy Salmon

**Sushi Avocado Rolls**   Sm \$70   Med \$100   Lg \$130  
Tuna Avocado, Salmon Avocado, California Brown Rice, Shrimp Avocado, Philadelphia Roll

**Vegetable Roll**   Sm \$57.50   Med \$85   Lg \$115  
Cucumber, Seaweed Salad, Carrot Cucumber Avocado Brown Rice

*Specialty Rolls and Custom Platters available*  
Priced accordingly



# Hors D'oeuvres — Heating Required

All selections are sold by the dozen.

## Savory Tartlets (Serves 6 - 8)

### Caprese \$29 each

Sliced Vine Tomato, Basil, Panko Parmesan Crust

### Wild Mushroom \$42 each

Grilled Red Onion, Ricotta

### Pear and Prosciutto \$42 each

Triple Crème Brie, Rosemary and Honey

### Autumn Tartlet \$36 each

w. Caramelized Onion, Apple, Brie and Pomegranate

## Mini Empanada – per dozen

### Chicken

- Spicy Buffalo, Mozzarella \$36
- Tex Mex with Black Bean and Corn, 3 Cheese Blend \$30
- Chicken Pot Pie \$36

### Beef

- Traditional w. Potato \$36
- Philly Cheesesteak \$39
- Beef Fajita \$39

### Vegetarian

- Three Cheese \$30
- Roasted Vegetable, Mozzarella \$33

## Wonton Roll Ups – per dozen

### Chicken

- Chicken Parmigiano \$36
- Tex Mex with Black Bean and Corn, 3 Cheese Blend \$30
- Chicken Pot Pie \$36

### Beef and Pork

- Big Mac \$39
- Philly Cheesesteak w. Mushroom \$39
- Pepperoni Pizza \$30
- Sausage and Broccoli Rabe \$36

## Sliders – per dozen

- Grilled Chicken Burger \$39
- Buffalo Chicken, Bleu Cheese \$39
- Southern Fried Chicken, Aioli Pickle \$39
- Sirloin Cheddar, Ultimate Burger Sauce \$48

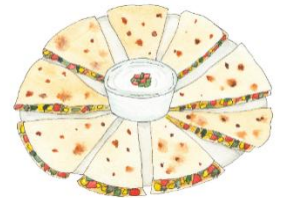
## Satay and Mini Skewers

- Steak Teriyaki \$48
- Steak Chimichurri \$48
- Filet Mignon, Dijon Horseradish Cream \$66
- Chicken Teriyaki \$36
- Lemon Pepper Chicken \$36
- Sesame Chicken, Grilled Pineapple \$36
- Southern Fried Chicken and Waffle \$36
- Herbed Grilled Vegetable \$30



## Quesadilla

- Chicken, Three Cheese \$27
- Steak, Jack Cheese \$36
- Black Bean, Roasted Corn \$24
- Three Cheese \$21



## Mini Grilled Cheese

- White and Yellow Cheddar \$24
- Caprese – Mozzarella, Tomato, Basil \$27
- Brie, Cranberry, Apple \$27
- Brie, Fig and Truffle Honey \$33
- French Onion Gruyere \$30

## Cocktail Meatballs

- Beef Pomodoro \$30
- Buffalo Chicken \$30
- Sweet Chili Ultimate Chicken \$30
- Holiday Turkey w. Giblet Gravy \$33
- Lamb and Tzatziki \$39
- Eggplant Parmesan \$24

# Hors D'oeuvres — Heating Required

All selections are sold by the dozen.

## Stuffed Mushroom

- Spinach and Ricotta \$30
- Roasted Vegetable, Parmesan Panko \$30
- Crab \$39
- Sausage Stuffing \$30

## Mac and Cheese Cups

- Traditional - Yellow or White Cheese \$24
- Italian White Cheese and Truffle \$42
- Broccoli Cheddar \$27
- Cheeseburger \$33
- Bacon Cheddar \$33

## Mini Frittata

- Broccoli Cheddar \$24
- Tomato Basil \$24
- Lorraine \$30
- Spinach and Mushroom \$30
- Loaded Bacon and Potato \$30

## Pizza Flatbread

- Margherita \$24
- Bruschetta Parmesan \$27
- Balsamic Vegetable, Ricotta \$30
- Spinach Artichoke \$36
- Prosciutto Bianco \$42
- BBQ Chicken, Ranch \$36

## Seafood

All items are subject to price change

- Lump Crab Cakes \$72
- Shrimp Skewer \$48
  - Spicy
  - Lemon Pepper
  - Teriyaki
- Jumbo Coconut Shrimp \$60



## Phyllo Triangle

- Prosciutto Provolone \$48
- Classic Spanakopita \$45
- Caramelized Onion, Basil \$45

## Pigs in Blanket

- Classic Mini \$24
- Kobe, Everything Seasoning \$36



## Prosciutto Puffs

Provolone, Grilled Asparagus, Herbs \$48

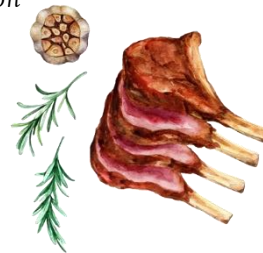
## Mini Potato Latke w. Apple Sauce, Sour Cream

- Classic Russet Potato \$24
- Sweet Potato \$24
- Carrot and Butternut Squash \$30



## Baby Lamb Chops \$96

House Made Tzatziki, Fresh Rosemary and Lemon



## Arancini and Croquette

### Arancini

- Classic Baked Ham, Peas, Mozzarella \$27
- Sautéed Mushroom and Onion \$30
- Roasted Vegetable, Parmesan \$27

### Potato Croquette

- Baked Ham and Manchego \$30
- Cheddar and Scallion \$24
- Loaded Baked Potato – Bacon, Cheddar, Sour Cream \$30

# Hors D'oeuvres – Cold or Ambient Temperature

All selections are sold by the dozen.

## Crostini

**Grilled Chicken, Avocado** \$39

**Balsamic Chicken, Bruschetta** \$36

**Lemon Chicken Salad** \$36

**Filet Mignon Crostini** \$60

- *Dijon Horseradish, Arugula*

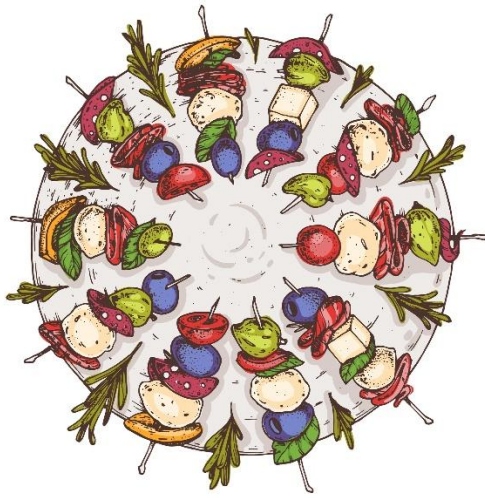
- *Mediterranean w. Mozzarella, Olive Tapenade*

**Fresh Mozzarella, Roasted Tomato** \$30

**Herbed Brie, Fig, Walnut** \$33

**Grilled Pear, Goat Cheese and Honey** \$36

**Santorini – Hummus, Greek Salad and Feta** \$36



## Skewers

**Prosciutto Melon Skewers** \$48

*Honeydew and Cantaloupe, Prosciutto di Parma, Balsamic*

**Antipasto Skewer** \$42

*Italian Cured Meat, Artichoke, Sundried Tomato, Olive, Bocconcini*

**Vegetarian Antipasto Skewer** \$36

*Tortellini, Cherry Tomato, Roasted Pepper, Bocconcini, Arugula Pesto*

**Bocconcini Skewers** \$36

*Marinated Bocconcini, Tomato, Basil, Balsamic Glaze*

**Grilled Zucchini Skewers** \$39

*Herbed Goat Cheese, Tomato*

## Phyllo Cups

**Spinach Artichoke** \$36

*Served Warm or Room Temperature*

**Grilled Corn and Black Bean** \$30

**Tex Mex Chicken** \$36

**Brie en Phyllo Croustade** \$39

*Herbed Brie, Cranberry, Walnut, Honey*

**Lump Crab Salad** MP

*Dijon Aioli and Fresh Dill*

**Smoked Salmon Round** \$54

*Nova, Dill Cream Cheese, English Cucumber*

- *On Multigrain Toast*

- *On Potato Crisp*

## Cucumber Canape

• *Salmon Mousse* \$48

• *Spicy Sushi Grade Tuna* \$60

• *Lobster Salad* MP

• *Shrimp Salad* \$42

**Jumbo Poached Shrimp** \$42

*Served with Grace's Cocktail Sauce and Mustard Sauce*

**Tuna Tartare** \$66

*(Spicy) with Avocado, Sesame, Cucumber*

- *On Wonton*

- *On Spoons*

**Mini Lobster Rolls on Baby Brioche** – MP

**Crudite Cups** \$48

*Cucumber, Peppers, Jicama, Carrot, Celery, Pita Crisp*

• *Plain Hummus* • *Pugliese Hummus*

• *Garden Herb Hummus* • *Babaganoush*

**Deviled Egg** – per dozen



• *The Classic – Paprika, Cranberry, Chive* \$36

• *Peppered Bacon – Dijon, Relish, Grace's Hot Sauce, Chives* \$36

• *Smoked Salmon – Everything Bagel Seasoning* \$42

• *Caviar* \$72

# Family and Friends Dinner Package

*Packages Set for 10 guest minimum, increase by 5 person intervals. Requires reheating.*

## Italian \$39.50 per guest

Sausage and Peppers  
Penne a la Vodka or Penne Pomodoro  
Chicken Parmigiano or Romano  
Broccoli or String Bean, Garlic and Oil  
Caprese Platter – *Fresh Mozzarella, Tomato, Roasted Pepper, Mixed Olives*  
Mixed Green Garden or Caesar Salad  
Sliced Ciabatta

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## All American \$38.00 per guest

Sliced Flank Steak with Sautéed Onion  
Mashed Potato or Roasted Potato  
Whole Roast Chicken, Cut 1/8  
Grilled Vegetable or Oven Roasted Vegetable  
Romaine Garden Salad or Caesar Salad  
Dinner Rolls

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## Southern Comfort \$37.50 per guest

Southern Fried Chicken  
Signature Mac and Cheese or Cauliflower Mac  
Creamed Spinach  
House made Cole Slaw  
Buttered String Beans  
Corn and Black Bean Salad  
Caesar Salad  
Sliced Cornbread

## Kosher Style \$49.00 per guest

Poached or Grilled Salmon over Julienne Vegetables  
Pasta Broccoli or Pasta Primavera  
Sliced Turkey Breast or Roast Chicken, cut 1/8  
Roasted or Whipped Sweet Potato  
String Bean Almondine or Honey Dijon Brussel Sprout  
Mixed Green Garden

First Cut Brisket – optional add on

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## Far East \$55.00 per guest

Signature Sushi Platter  
Chicken & Peppers or Beef & Broccoli  
Korean BBQ Beef Satay  
Salmon Teriyaki  
Sesame Noodles or Vegetable Fried Rice  
Roasted Sesame Bok Choy or Sesame String Beans  
Wontons – Chicken, Pork, or Shrimp

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## Tex Mex \$28.50 per guest

Quesadilla – Chicken or Grilled Corn & Black Bean  
Fajita (Chicken or Beef) *with Sautéed Peppers and Onion*  
Soft Flour Tortilla and Crunchy Taco Shells  
Spanish Yellow Rice  
Shredded Cheddar Cheese, Shredded Iceberg Lettuce  
Grace's Salsa and Guacamole, Herbed Sour Cream  
Housemade Tortilla Chips

# A Grace's Party *starting at 25 guests - \$52.50 per guest*

*A complete menu from appetizer to dessert. Increased in increments of 5 guests.*

## Stationary Platter – Choose 1

- *Crudite Platter with Dill Sauce, Hummus and Ranch*
- *Domestic Specialties Cheese Platter*
- *Mozzarella Caprese*
- *Grilled Vegetable*
- *Mediterranean Mezze*

## Warm Appetizer – Choose 2

- *Margherita Pizza Flatbread*
- *Choice of Arancini*
- *Choice of Stuffed Mushroom*
- *Mini Chicken Meatball – Buffalo, Teriyaki or Pomodoro*

## Pasta – Choose 1

- *Penne*
- *Rigatoni*
- *Ziti*
- *Spaghetti*
- *Farfalle*
- *Linguine*
- *Specialty*

- 
- *Pomodoro*
  - *Bolognese – Turkey or Beef*
  - *Pesto w. Black Olive and Sauteed Onion (Contains Nuts)*
  - *Pugliese - Cherry Tomato and Broccoli Rabe*
  - *Garlic and Oil*
  - *A la Vodka – Pancetta and Peas Optional*
  - *Primavera*
  - *Mushroom Ragu*

## Entrée – Choose 2

### CHICKEN

- *Chicken Parmigiano*
- *Chicken Marsala*
- *Chicken Romano*
- *Chicken Scarpriello*

### BEFF and PORK

- *Sliced Flank Steak w. Onion*
- *Classic Sausage and Peppers*
- *Beef Meatballs in Au Jus Gravy*
- *Tri Tip Steak w. Mushroom*

### SEAFOOD

- *Grilled or Fried Shrimp*
- *Salmon Filet – Teriyaki, Roasted, Grilled or Piccata*
- *Tilapia Oreganata*

### VEGETARIAN

- *Eggplant Meatballs*
- *Eggplant Rollatini*
- *Zucchini Parmesan*
- *Cauliflower Baked Ziti or Cauliflower Mac and Cheese*

## Salad – Choose 1

- *Grace's Garden Salad (Mixed Greens or Romaine)*  
Cucumbers, Peppers, Carrot, Tomato, Red Cabbage

- *Classic Caesar Salad*

- *Signature Kale Parmesan*  
Baby Kale, Shaved Parmesan, Cranberry, Toasted Almond, Parmesan Dressing, Grape Tomato

- *Traditional Greek Salad*  
Mixed Green or Romaine Tri Color Peppers, Tomato, Red Onion, Cucumber, Olives, Grape Leaves, Feta, Artichoke

## Dessert

**A fresh Fruit Platter will be included in this package**

## Dessert Platter – Choose 1

- *Chocolate and Vanilla Cupcakes*
- *Large Cookies – Chocolate Chip, Oatmeal Raisin, Double Chocolate, White Chocolate Macadamia*
- *Mini Italian Pastries*
- *Assorted Brownies*

Full Paper ware and Serve ware included. Assorted Beverages and Water included.

# Children's Corner

*Favorite Small Bites, Platters and Hot Food Trays*

## Small Bites

- Mini Grilled Cheese \$24/dz
- Mac and Cheese Cups \$24/dz
- Chicken or Cheese Quesadilla \$27/dz
- Margherita Pizza Squares \$24/dz



## Platters

- Crudite Platter with Ranch One Size Serves 10 \$49.50
- Sliced Fresh Fruit One Size Serves 10 \$69.50
- Petit Sandwiches on Sliced Bread – Turkey and Cheese, Ham and Cheese, Cream Cheese and Jelly \$27/dz

## Hot Food Trays

*Requires Reheating*

- Chicken Tenders – Classic, Southern Fried, BBQ, Grilled Parmesan
  - Popcorn Chicken - BBQ Sauce and Honey Mustard
  - Meatballs – Beef, Chicken or Turkey  
Sm \$30 M \$40 Lg \$55 Xl \$115
- 
- Macaroni and Cheese OR Baked Ziti
  - Pasta Pomodoro Or Butter Pasta – Spaghetti or Penne  
Sm \$30 M \$40 Lg \$55 Xl \$115
- 
- French Fries  
Sm \$20 M \$30 Lg \$50 Xl \$90

## Signature Salad

*Sm Serves 4 – 6 Med Serves 10 – 12 Large Serves 25 – 30*



Grace's Garden Salad – Sm \$35 Med \$55 Large \$80  
Mixed Green or Romaine, Tomato, Carrot, Cucumber, Red Cabbage, Tri Color Peppers

Classic Caesar – Sm \$35 Med \$55 Large \$80

Traditional Greek Salad – Sm \$50 Med \$75 Large \$120  
Mixed Green or Romaine Tri Color Peppers, Tomato, Red Onion, Cucumber, Olives, Grape Leaves, Feta, Artichoke

Signature Kale Parmesan – Sm \$50 Med \$75 Large \$120  
Baby Kale, Shaved Parmesan, Dried Cranberry, Toasted Almond, Tomato, Parmesan Dressing

Rainbow Kale - Sm \$50 Med \$75 Large \$120

Baby Kale, Fresh Strawberries, Mandarin Orange, Dried Cranberry, Sunflower Seeds, Honey Dijon Vinaigrette

California Kale - Sm \$50 Med \$75 Large \$120

Baby Kale, Granny Smith Apple, Avocado, Sunflower Seeds, Olive Oil, Salt and Pepper

Elegant Arugula - Sm \$40 Med \$65 Large \$90

Baby Arugula, Goat Cheese, Dried Cranberry, Sliced Almonds, Lemon Vinaigrette

Arugula Mango - Sm \$40 Med \$65 Large \$90

Baby Arugula, Fresh Mango, Dried Cranberry, Strawberry Vinaigrette

Tortilla Salad - Sm \$50 Med \$75 Large \$120

Mixed Greens, Tri Color Peppers, Avocado, Feta, Tomato, Tortilla Strips, Red Onion, Honey Dijon Dressing

Mesclun Feta – Sm \$35 Med \$55 Large \$80

Mixed Green, Feta, Red Onion, Tomato, Balsamic Glaze, Olive Oil, Salt and Pepper

Grilled Chicken, Parmesan Chicken Tenders or Grilled Shrimp Available (Priced Separately)

# Make Your Own Salad

Custom Salads are weighed. Sm Serves 4 – 6 Med Serves 10 – 12 Large Serves 25 – 30

## Choose Your Greens

Romaine  
Mixed Greens  
Spinach  
Baby Arugula  
Boston  
Kale

## Dressing

Lemon Vinaigrette (*Customer Favorite*)  
Traditional Greek (*Contains Feta*)  
Balsamic Vinaigrette  
Dijon Shallot  
Balsamic Vinaigrette (*creamy*)  
Blue Cheese  
Creamy Italian  
Classic Italian  
Cucumber Wasabi  
Orange Mandarin Ginger  
Ranch  
Russian  
Roasted Garlic Balsamic  
Raspberry Vinaigrette  
Balsamic Vinegar  
Red Wine Vinegar  
Olive Oil  
Fresh Lemon Juice

## Toppings:

Broccoli  
Roasted Brussel Sprouts  
Roasted Cauliflower  
Sweet Potato  
Artichoke Hearts  
Corn  
Hearts of Palm  
Tofu  
Jicama  
Celery  
Radish  
Beets  
Sundried Tomato  
Asparagus  
Hard Boiled Egg  
Shaved Parmigiano  
Feta  
Goat Cheese  
Blue Cheese  
Cheddar  
Mozzarella  
Black Bean  
Chick Peas  
Kidney Beans  
Carrot  
Tomato  
Black Olives  
Mixed Olives  
Cucumber  
Pickles

## Toppings:

Onion  
Sweet Peppers  
Cherry Peppers  
Croutons  
Cabbage  
Quinoa  
Bacon Bits  
Grilled Chicken  
Maple Turkey  
Tuna  
Crab  
Walnuts  
Almonds  
Pecans  
Sunflower Seed  
Dried Cranberry  
Salt & Pepper



Added Charge  
for Avocado

\*Items not listed will be charged  
accordingly at market price\*

Custom Salad combinations will  
be weighed.

Sm Serves 4 – 6  
Med Serves 10 – 12  
Large Serves 25 – 30



# Tavola

Everything from Your Favorite Prepared Food Department

## CHICKEN

*Boneless Breast*

¼ Tray \$40   ½ Tray \$70   Full Tray \$115

Grilled Chicken - *Bruschetta optional*  
Balsamic Chicken - *Bruschetta optional*  
Chicken Milanese  
Classic Chicken Tenders - *Buffalo or BBQ*  
Grilled Chicken Milanese  
Chicken Parmesan - *Baked or Fried*  
Chicken Francese - *Grilled or Pan Fried*  
Chicken Piccata - *Grilled or Pan Fried*  
Chicken Marsala  
Chicken Romano  
Southern Fried Chicken Thighs  
Southern Fried Chicken Tenders  
Grilled Chicken Thighs  
Chicken Chili  
Sesame Chicken w. *Grilled Pineapple*  
Chicken and Broccoli  
Chicken and Peppers  
Chicken Scarpriello  
Chicken Cacciatore



## CHICKEN

*Bone in*

¼ Tray \$40   ½ Tray \$70   Full Tray \$115

Southern Fried Chicken  
Grilled Chicken on the Bone  
Lemon Chicken Breast  
Chicken Wings - *Buffalo, Roasted, Grilled, Sweet BBQ*  
Roasted Chicken, cut 1/8 - \$15.00 each

## POULTRY

Orange Glazed Cornish Hen Halves - \$12 each

Whole Roast Turkey (Starting at 10 lbs)  
\$12 per lb

Carving off the frame - \$25 service charge

Sliced Turkey Breast

¼ Tray \$40   ½ Tray \$75   Full Tray \$155

Turkey Chili

*Served with Cheddar, Diced Onion, Sour Cream*

¼ Tray \$40   ½ Tray \$75   Full Tray \$155

Turkey Burgers

*Served with Caramelized Onion*

6 pcs - 12 pcs -

Turkey Meatballs

¼ Tray \$40   ½ Tray \$75   Full Tray \$155

## *Grace's* SIGNATURE MEATBALLS

Beef Pomodoro

¼ Tray \$40   ½ Tray \$70   Full Tray \$120

Turkey Pomodoro

¼ Tray \$40   ½ Tray \$70   Full Tray \$120

Thanksgiving Turkey

¼ Tray \$40   ½ Tray \$70   Full Tray \$120

Chicken

- *Ultimate Chicken*
- *BBQ*
- *Parmesan*
- *Buffalo*

¼ Tray \$40   ½ Tray \$70   Full Tray \$120

Brisket

¼ Tray \$60   ½ Tray \$105   Full Tray \$165

Beef with Brown Gravy Au Jus

¼ Tray \$40   ½ Tray \$70   Full Tray \$120

Eggplant (VG)

¼ Tray \$30   ½ Tray \$60   Full Tray \$105

¼ Tray Serves 4 - 6   ½ Tray Serves 10 - 12   Full Tray Serves 16 - 18

# Tavola

Everything from Your Favorite Prepared Food Department



## Beef and Pork

Flank Steak *with Caramelized Onion*

½ Tray \$115 Full Tray \$225

Skirt Steak

- Caramelized Onion
- Onion and Mushroom
- Chimichurri

½ Tray \$190 Full Tray \$375

Tri Tip with Mushroom

½ Tray \$115 Full Tray \$225

Beef and Broccoli

¼ Tray \$50 ½ Tray \$80 Full Tray \$130

Sausage and Peppers

¼ Tray \$45 ½ Tray \$75 Full Tray \$125

BBQ Ribs

¼ Tray \$45 ½ Tray \$75 Full Tray \$125

Beef Stew

¼ Tray \$45 ½ Tray \$75 Full Tray \$125

Braised Short Ribs

½ Tray \$115 Full Tray \$225

Beef Chili

¼ Tray \$45 ½ Tray \$75 Full Tray \$125

First Cut Beef Brisket

¼ Tray \$95 ½ Tray \$135 Full Tray \$225

Spiral Ham with Orange Glaze

¼ Tray \$35 ½ Tray \$65 Full Tray \$125

## Seafood

*All seafood dishes are market price*

Salmon Filet – per lb

*Grilled, Teriyaki, Poached, Piccata, Blackened*

Salmon Kebab – each

Swordfish Kebab – each

Jumbo Shrimp – per lb

*Grilled, Fried, Coconut, Scampi*

Shrimp Skewers – each

Fried Calamari – per lb

Mussels – per lb

*Dra Diavolo, White Wine*

Baked Clams – per dozen

Chef Maria's Paella

½ Tray \$75 Full Tray \$140



## Signature Pasta Recipes – Served Cold

¼ Tray (4 – 6) ½ Tray (10 - 12) Full Tray (16 - 18)

Pasta Ricotta Salata

¼ Tray \$35 ½ Tray \$65 Full Tray \$115

Pasta Cruda

¼ Tray \$35 ½ Tray \$65 Full Tray \$115

Pasta Grilled Asparagus

¼ Tray \$40 ½ Tray \$75 Full Tray \$130

Pasta Grilled Vegetable

¼ Tray \$40 ½ Tray \$75 Full Tray \$130

Orzo Parmesan

¼ Tray \$35 ½ Tray \$65 Full Tray \$115

Orzo Vinaigrette

¼ Tray \$35 ½ Tray \$65 Full Tray \$115

Sesame Noodles

¼ Tray \$35 ½ Tray \$65 Full Tray \$115

Italian Pasta Salad

¼ Tray \$35 ½ Tray \$65 Full Tray \$115

Tuscan Pasta

¼ Tray \$40 ½ Tray \$75 Full Tray \$130

Garden Pasta

¼ Tray \$35 ½ Tray \$65 Full Tray \$115

Green Goddess Pasta

¼ Tray \$40 ½ Tray \$75 Full Tray \$130

¼ Tray Serves 4 - 6 ½ Tray Serves 10 - 12  
Full Tray Serves 16 - 18

# Tavola

*Everything from Your Favorite Prepared Food Department*

## Signature Pasta Recipes – Baked Pasta

Baked Ziti

¼ Tray \$40    ½ Tray \$75    Full Tray \$130

Macaroni and Cheese

¼ Tray \$35    ½ Tray \$65    Full Tray \$115

Penne Mac and Italian Cheese

¼ Tray \$35    ½ Tray \$65    Full Tray \$115

Eggplant Parmesan

½ Tray \$65    Full Tray \$125

Zucchini Parmesan

½ Tray \$65    Full Tray \$125

Zucchini Bolognese – Beef or Turkey (GF)

¼ Tray \$40    ½ Tray \$75    Full Tray \$130

LASAGNA

Vegetable or Meat

½ Tray \$65    Full Tray \$125

Eggplant Rollatini

½ Tray \$65    Full Tray \$125

## Signature Pasta Recipes – Served Warm

Pasta Piccata with Cauliflower

¼ Tray \$40    ½ Tray \$75    Full Tray \$130

Cheese Ravioli

¼ Tray \$35    ½ Tray \$65    Full Tray \$115

Pasta Broccoli, Garlic & Oil – can be served cold

¼ Tray \$40    ½ Tray \$75    Full Tray \$130

Vegetable LoMein

¼ Tray \$40    ½ Tray \$75    Full Tray \$130

Pasta Broccoli Rabe

¼ Tray \$45    ½ Tray \$75    Full Tray \$130

Pasta with Sauteed Mushroom

¼ Tray \$35    ½ Tray \$65    Full Tray \$115

Pasta with Peas and Sauteed Onion

¼ Tray \$35    ½ Tray \$65    Full Tray \$115

Linguine with White Clam Sauce

¼ Tray \$35    ½ Tray \$65    Full Tray \$115

## Custom Pasta Combinations

Spaghetti • Penne • Rigatoni • Linguine • Ziti  
Farfalle • Rotini • Pappardelle • Orecchiette

Pomodoro

A la Vodka

Bolognese – Turkey or Beef

Basil Pesto

Garlic and Oil

Primavera

Cherry Tomato Sauce

Cherry Tomato Fra Diavolo

Mushroom Ragu

Add on:

Grilled Chicken, Chicken Milanese, Shrimp,  
Lobster, Mini Meatballs



¼ Tray Serves 4 - 6    ½ Tray Serves 10 - 12  
Full Tray Serves 16 - 18

# Tavola

Everything from Your Favorite Prepared Food Department

## Grains

White Rice or Brown Rice

• Primavera • Broccoli, Onion • Mushroom, Onion

¼ Tray \$35    ½ Tray \$60    Full Tray \$110

Fried Rice

• Vegetable • Chicken • Beef • Shrimp

¼ Tray \$35    ½ Tray \$60    Full Tray \$110

Red or Golden Quinoa

• Garden • Southwest • Harvest • Aniston • Far East  
• Rainbow

¼ Tray \$45    ½ Tray \$75    Full Tray \$120

Farro

• Grilled Vegetable • Parmesan • Kale Pesto

¼ Tray \$45    ½ Tray \$75    Full Tray \$120

## Potatoes and Starch

Mashed Potato

• Traditional • Roasted Garlic

¼ Tray \$30    ½ Tray \$55    Full Tray \$80

Roasted Potato

¼ Tray \$35    ½ Tray \$60    Full Tray \$110

Yukon Gold Potato

• Traditional • Roasted Garlic • Home fries • Lemon

¼ Tray \$35    ½ Tray \$60    Full Tray \$110

Sweet Potato

• Roasted • Wedges • Home fries

• Whipped w. Marshmallow

¼ Tray \$35    ½ Tray \$60    Full Tray \$110

Seasonal Stuffing

• Cornbread • Apple & Apricot • Sausage & Herb •

Chestnut Scallion

¼ Tray \$40    ½ Tray \$65    Full Tray \$120

Potato Croquette

½ Tray approx. 12-14 pcs \$45

Full Tray approx. 32-36 pcs \$85

## Vegetable

Broccoli

• Roasted • Steamed w. Garlic & Oil

¼ Tray \$30    ½ Tray \$60    Full Tray \$95

String Beans

• Almondine • Roasted • Garlic & Oil

¼ Tray \$30    ½ Tray \$60    Full Tray \$95

Asparagus

• Almondine • Grilled, Balsamic • Parmesan

¼ Tray \$45    ½ Tray \$75    Full Tray \$120



Brussel Sprout

• Roasted • Honey Dijon • Pancetta • Shredded Chips

¼ Tray \$45    ½ Tray \$75    Full Tray \$120

Cauliflower

• Roasted • Fried Florets • Buffalo

¼ Tray \$45    ½ Tray \$75    Full Tray \$120

Oven Roasted Vegetables - Assorted

¼ Tray \$45    ½ Tray \$75    Full Tray \$120

Grilled Vegetables - Assorted

¼ Tray \$45    ½ Tray \$75    Full Tray \$120

Cauliflower Mac and Cheese (GF)

¼ Tray \$40    ½ Tray \$75    Full Tray \$130

Cauliflower Baked Ziti (GF)

¼ Tray \$40    ½ Tray \$75    Full Tray \$130

Roasted Beans and Leeks

¼ Tray \$39    ½ Tray \$65    Full Tray \$120

Escarole and Beans

¼ Tray \$45    ½ Tray \$75    Full Tray \$120

¼ Tray Serves 4 - 6    ½ Tray Serves 10 - 12    Full Tray Serves 16 - 18

# Tavola

*Everything from Your Favorite Prepared Food Department*

## Vegetable

Roasted Carrot

¼ Tray \$39    ½ Tray \$65    Full Tray \$120

Roasted Root Vegetable

¼ Tray \$45    ½ Tray \$75    Full Tray \$120

Grilled Zucchini and Tomato

¼ Tray \$39    ½ Tray \$65    Full Tray \$120

Nonna's Fried Eggplant

¼ Tray \$39    ½ Tray \$65    Full Tray \$120

Grilled Baby Bok Choy

¼ Tray \$30    ½ Tray \$60    Full Tray \$115

Creamed Spinach

¼ Tray \$35    ½ Tray \$60    Full Tray \$110

Sauteed Spinach w. Caramelized Onion

¼ Tray \$35    ½ Tray \$60    Full Tray \$110

Butternut Squash

• Roasted • Mashed w. Honey & Walnut

¼ Tray \$35    ½ Tray \$60    Full Tray \$110

## Cold Vegetable Salad

Avocado Salad

½ Pt \$8    Pint \$16.50    Quart \$32

Corn Avocado Salad

½ Pt \$8    Pint \$16.50    Quart \$32

Joe Doria Salad

Sm \$45    Med \$75    Lg \$120

Brussel Sprout and Chick Pea Slaw

Sm \$45    Med \$75    Lg \$120

Greek Salad - *No Lettuce*

Sm \$50    Med \$90    Lg \$130

Bruschetta

½ Pt \$6    Pint \$12    Quart \$20

Southwest Sweet Potato Salad

Sm \$45    Med \$75    Lg \$120

Chick Pea Salad

Sm \$45    Med \$75    Lg \$120

Three Bean Salad

Sm \$45    Med \$75    Lg \$120

Cucumber Salad

Sm \$45    Med \$75    Lg \$120

Grilled Asparagus, Peas and Parmesan

Sm \$50    Med \$90    Lg \$130

Mediterranean Chick Pea Salad

Sm \$45    Med \$75    Lg \$120

Baby Artichoke Salad

Sm \$45    Med \$75    Lg \$120

Bocconcini Salad

Sm \$50    Med \$90    Lg \$130

Brussel Sprout Slaw

Sm \$45    Med \$75    Lg \$120

Veggie Power Blend

Sm \$45    Med \$75    Lg \$120

¼ Tray Serves 4 - 6    ½ Tray Serves 10 - 12  
Full Tray Serves 16 - 18

Small Bowl Serves 4 - 6    Medium Bowl Serves 10 - 12  
Large Bowl Serves 20 - 25

# Dessert

*Fruit by Grace's, Sweets by our Trusted Bakery Partners*

## Fresh Fruit Platter

*Honeydew, Cantaloupe, Watermelon, Pineapple, Red and Green Grapes, Strawberries, Raspberries,  
Blueberries and Blackberries*

Small Serves 8-10 \$69.50   Med Serves 14-16 \$99.50   Large Serves 20-22 \$129.50   XL Serves 28-30 \$149.50

## Fruit Skewers

*Honeydew, Cantaloupe, Watermelon, Pineapple, Red or Green Grape, Strawberry*  
\$36 per dozen

## Chocolate Covered Strawberries

*Available in Milk, Dark or White Chocolate*  
Sold by the Dozen - Market Price

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## Fresh Cut Fruit Salad

Sm \$30   Med \$65   Lg \$120

## Four Berry Salad

Sm \$60   Med \$90   Lg \$150

Small Bowl Serves 4-6   Med Bowl Serves 14-16   Large Bowl Serves 20-22

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## Dessert Platter

Daily Cookie Assortment, Brownies

Sm \$40   Med \$60   Lg \$80   XL \$120

## Fudge Brownie Platter

Sm \$40   Med \$60   Lg \$80   XL \$120

Small Serves 8-10   Med Serves 14-16   Large Serves 20-22   XL Serves 28-30

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## Large Cookies

*Chocolate Chip, Double Chocolate, White Chocolate Macadamia, Oatmeal Raisin*  
Each type Sold by the Dozen - \$36

## Large Cupcakes

*Chocolate or Vanilla*  
Each type Sold by the Dozen - \$42

## Mini Italian Pastries

\$42 per dozen

# Catering Order Guidelines

- All prices and policies are subject to change at the discretion of Grace's Marketplace and the Grace's Catering department.
- Credit Cards are required upon confirmation for all catering orders. Events/orders are not confirmed until a credit card is provided.
- Pick Up and Delivery options are available. Delivery fees apply.
- Order fulfillment is subject to availability and time constraint at the discretion of the catering department
- We request a minimum of 48 hour's notice prior to any order/event. Events changed, altered or canceled for any reason, regardless of circumstance, within this time frame are subject to a charge and may be charged in full. **High Volume holiday order policies will be notated on the featured holiday menu.**
- Grace's Event Team is subject to availability. We recommend reserving event staff as early as possible. Staff cannot be reserved without a confirmed event.
- Food will be delivered / available for pick up cold and reheating instructions will be provided. Food that is intended to be served hot will require reheating at its destination. Food presentation varies.
- A service charge will be applied to any event that requires an extended amount of consultation, including but not limited to, menu design, event staffing and event rental items.

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

~ Grace Balducci Doria and Joe Doria Sr.

# Catering Reheating Instructions

*General Instruction*

## Breakfast Items

**Eggs:** Preheat the oven to 350 degrees. Keep egg dishes covered and heat for 5-7 minutes. Scrambled eggs approx. 8-10 minutes.

**Meat:** Preheat the oven to 350 degrees. Uncover and heat for 5-7 minutes. Best results on a flat baking sheet.

**Potatoes:** Preheat oven to 350 degrees. Uncover and heat for 10-12 minutes.

## Hors D'oeuvre

All appetizers should be reheated 8-10 minutes uncovered at approx. 350 – 375 degrees. It is strongly recommended to reheat on a sheet pan for best results.

*Please note: Oven strength and oven capacity can alter reheating time and temperatures.*

## Pasta, Lasagna and Eggplant Entrée

### **Baked and Stuffed Pasta Dishes:**

Preheat the oven to 350 degrees. Keep pasta dishes covered and heat for 20-25 minutes. Look for bubbling around the edges and always check the center for accurate temperature reading.

### **Regular Pasta Dishes:** Penne, Spaghetti etc.

Preheat oven to 350 degrees. Place Pasta tray in the oven, COVERED with aluminum lid or foil for approximately 15 minutes. Lightly Stir approx. 10 min into the heating process. Put back in the oven, covered. Heat the extra sauce provided separately and pour over prior to serving. See sauce heating instructions.

*Please note: Oven strength and oven capacity can alter reheating time and temperatures.*

## Seafood Entree

Preheat oven to 350 degrees. Place entrée protein in oven, covered, for approximately 8-10 minutes.

If the seafood dish has bread crumb, remove the cover and continue the above heating process. For thinner fish filet like sole or flounder, reduce time.

## Steak Entrée

**All steak is cooked rare. Reheating time will determine cooked temperature.**

Preheat oven to 400 degrees. UNCOVERED: Rare 2-3 minutes, Med 8-10 minutes, Well 15 minutes.

## Beef Entrée (not Steak)

Meatballs, Beef Stew, Short Ribs, Pepper Steak or Fajita etc

Preheat oven to 350 degrees. Place the beef in oven covered, for approximately 15 - 20 minutes.

A denser dish like meatballs might require more heating time.

## Chicken, Turkey Breast and Pork

Preheat oven to 350 degrees. Place entrée protein in oven, covered, for approximately 10-12 minutes. Time in oven will reflect the desired serving temperature.

**Pro Tip:** Keeping the dish covered will maintain its natural au jus and moisture.

# Catering Reheating Instructions

*General Instruction*

## Whole Roasted Turkey

Each Turkey is sent Par-Cooked to avoid overcooking during the reheating process. We recommend heating the turkey by itself in the oven.

1. Remove Turkey from refrigeration 1 hour before heating.
2. Preheat oven to 400° for 15 minutes and then lower to 350°.
3. Put Turkey in at 350°.
4. Cover turkey tightly with aluminum foil and place in the oven.

Heat as Follows: (Depending on strength of oven and other items in the oven)

10 - 12 lbs: 30 - 45 minutes

14 - 16 lbs: 1 hour - 1 hour, 15 minutes

18 - 20 lbs: 1 hour, 30 minutes

20+ lbs: 1 hour, 45 minutes

5. Baste turkey every 15 minutes with pan drippings.
6. Remove foil during last 10 minutes of heating and baste once again.
7. Pierce thigh joint with a fork; if the juice runs clear and steaming, the turkey is ready.
8. Allow turkey to rest loosely covered with foil for 15 minutes, as it makes carving easier as well as keeps in the moisture.

## Soup, Gravy and Sauce

Place soup and or gravy in appropriately sized saucepan and heat over medium heat until hot and simmering. Stir frequently to avoid sticking and to ensure even heating.

## Potato, Stuffing and Rice

All Potato and Rice: Preheat oven to 350 degrees. Heat for approximately 15 minutes, covered.

**Stuffing:** Preheat oven to 350 degrees. Place Stuffing tray in the oven, with aluminum lid or foil for approximately 20-25 minutes. To ensure thorough heating, sample a small portion from the middle of the tray.

## Vegetable

All vegetables should be reheated 12 - 15 minutes uncovered at approx. 350 - 375 degrees. It is strongly recommended to reheat on a sheet pan for best results.

**\*DO NOT HEAT SALAD OR MIXED GREENS. Dressing for Green Salad are sent on the side\***

Please note that no two ovens operate the same. The size of the oven and number of items being heated effect cooking time and oven temperature.

Our cooking instructions are generalized to accommodate the average conventional oven. We cannot assume responsibility for individual performance or variations of heating elements. If you prefer meat at a well done temperature, heat for an additional amount of time until the desired serving temperature is met.

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