



Hors d'oeuvres –

“Welcome” to our world of creative food adventures. Our extended lists of original ‘starters’, grazing displays, entrees, (for station and served meals) & desserts are all original and are designed to satisfy the creative entertainer and the discerning palate.

Our selections’ lists have been compiled over the past fifteen years of listening to our guests’ raves of their favorite pieces. Some (like the infamous ‘hareballs’, though delicious, haven’t seen to much activity. Other’s like ‘the grilled shrimp wrapped in bacon’ fly (or should I say hop) off the butlered trays. We offer only time-tested recipes with raves from happy return customers. We’d be happy to lend referrals by your request.

We realize that our lists are extensive and may be a bit overwhelming. I hope that you will enjoy the vast selections as a place to play and create the menu just as it should be to best please you and excite your guests.

Hopefully we’ve organized each ‘style’ in a group for it’s technique in preparation and clearly marked to help you “wade” through.

Relax, Kick back & Enjoy. . . We’re at your service!

FYI. . . “Tastings” can be arranged by appointment during operational hours at the restaurant (excluding Saturdays) for parties that are confirmed with a deposit.

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(610) 323-4004 * www.gracies21stcentury.com



*** **Jumbo Shrimp** *** ...To this day there is nothing that tops the popularity of
"everyone searches for the server who butler's the shrimp"

1. wrapped in bacon and grilled served with our horse-Radikal sauce
2. dusted with coconut and served with Island Pineapple buerre blanc & fresh salsa
3. Ale steamed & chilled served with traditional cocktail sauce Or tropical dipping sauce
4. Santorini-sautéed with diced plum tomato, garlic, fresh dill and finished with a splash of champagne & imported Feta
5. Thai Spicy Shrimp-marinated in Thai seasoned citrus & holy basil oil then grilled and served over fresh pea greens & slivered snap peas with Spring scallions drizzled in a creamy light cucumber dressing garnished with crispy exploding noodles
6. Ginger & plum sauce glazed Jumbo Shrimp (grilled) with scallion garni
7. Wrapped in spring roll jackets with julienne of veggies, broccoli & scallions with a spicy peanut sauce for dipping
8. Gingered Shrimp (grilled) and served in a fresh ginger champagne buerre blanc. Garnished with Hijiki Salad
9. Wrapped in thin crispy dough with spinach & scallion slivers with a glistening tomato and fresh herbs essence
10. Summer Harvest. . jumbo shrimp steamed over a fresh ragout of organic tomatoes, Leaf basil and roasted garlic. . served with a slice of French Chèvre or Greek Feta

"Our signature" **SMOKE SALMON BLOSSOMS-**

sweet edible gladiolas blossoms
piped full of Our 'famous' smoked salmon mousse-chive stamen

NORI ROLLS

Beautifully displayed with fresh bamboo (from our property)

Service includes chopsticks, Wasabi, Tamari Soy, pickled ginger

- ★ Vegetarian with Avocado, Daikon, Leeks, Cukes, Bell Pepper & Carrots
- ★ Ginger Steamed Shrimp with Avocado
- ★ Smoked Norwegian Salmon with Cukes & essence of wasabi horseradish



* **TINY SAUSAGE or MEATBALLS:** offered with sauces to compliment

(Our *sauces*, like all of our prepared selections are made in house and are without casing)

Duck with Mandarin Orange Cilantro Sauce

Chicken & Dried Apple with parsley & sage - Horseradish Dijon Sauce

Venison fresh sage & caramelized onion with Raspberry Chambord Dijon sauce

Jumbo Lump Crab, Shrimp, Sea Scallops. . . with Lemon Herb Creme

Ground Ostrich . . . with a pablano pepper cream

Seitan (vegetarian) meatballs with Asian mushroom soy dipping sauce

Hare Balls-delicately seasoned meatballs of farm raise rabbit, roasted garlic & fresh herbs, pan browned & served in a Dijon-Dubonnet sauce

Eggs-

Tapenade Deviled Eggs-with kalamata olives

Deviled "Fertility Eggs" a very popular wedding item"-and a special recipe from Gracie's Grandmother, and her mother before her. . . the crowds loves 'em.

Caviar Eggs- served halved, the yolk is blended with fresh tarragon, citrus & chives
Topped with Domestic farm raised caviar

Quail Eggs Benedict. . . '2 ways'

1. Quail Eggs Benedict with Black Forest ham, baby greens, & Béarnaise mayonnaise

2. Quail Eggs Benedict with Smoked Salmon, baby greens, & Béarnaise Mayo

FRITTATAS:

*TRADITIONAL SPANISH FRITTATA

(potato, herbs, caramelized onion)

Fresh Peas with Smoked Salmon & Dill

Spinach with fresh herbs & Pecorino Romano

Asparagus with chives

Granny Smith Apple with Cheddar Cheese

Chicken with Cilantro & Lemon

Shitake Mushroom with Herbs & Sherry

QUICHES: our quiches are dense with filling and just enough egg to bind them

Black Bean Chili

Shrimp or Crab with Tomato & Scallion

Artichoke Heart, Asparagus with Dill

Spinach with Feta

Roasted Bell Pepper & Goat Cheese

Granny Smith Apple with Vidalia & Cheddar.

Fresh Broccoli & Spring Asparagus Quiche Lorraine with turkey bacon, caramelized onion
& imported Swiss cheese

- Our list of quiches is endless and wild with imagination for this old & still fresh favorite
- Have them cut into creative slices or miniatures from tiny phyllo cups

FOCACCIA: (served piping hot or traditionally at room temperature)

Roasted Tomato, Basil Pesto, Asiago & Mozzarella

Three Cheese with P.A. Mushrooms & tarragon

Rosemary oil, Pecorino Romano & roasted garlic

Sage & Caramelized Onion

Kalamata Olive with roasted tomato

Mushroom & Spinach with Mozzarella

Pepperoni & roasted Peppers

Garlic-Tomato-& Basil

BRUSCHETTAS: One of our most popular selections. . the bread for the bruschetta is made in our kitchen then painted with extra virgin olive oil and grill toasted before they are topped

Rare Filet of Beef with Basil Garlic Mayonnaise

Grilled Portabella with creamed Feta, baby greens

Roasted Tomato, Goat Cheese & Chives

Roasted Red Bell Pepper & Chevre

Anchovy, garlic & Pinot Noir Paste

Fresh Asparagus Tips, Tomato & Caper Mayonnaise

Pureed Mango Salsa with Marquerita Chicken

Smoked Trout with Horserad-ikal Sauce

Gingered Grilled Scallop Slices with Tamari red Chili Mayo

Grilled Duck Breast with Chambord-Dijon Mustard

Duck Sausage with Orange Cilantro Aioli

Tiny Eastern Shore Crab Cake with baby oak leaf lettuce & lemon zest cocktail sauce

Creative 'Vehicles' -exotic ideas for your favorite flavors to 'ride' upon.

Stuffed **Cherry Tomatoes** with-

Jumbo Lump Crab Salad

Niciose Tuna salad

Grilled breast of chicken salad

Belgian Endive topped with

Scallop & Shrimp Ceviche

Tiny Maryland Jumbo Lump Crab Cake with horseradish-Dijon

Eastern Shore Jumbo Lump Crab Salad

Tiny cubed beets in honey'd sour cream & dill

'Cubist' Fusion **SALMON**-Small square cuts of fresh Salmon fillet

dipped in marguerita marinade then grilled-served on wok

fried **tortilla triangles** topped with Pacific Rim (pineapple) salsa

Seared Sea Scallops served over 'hijiki'-beautiful black seaweed seasoned rice wine

vinegar, mirin, sesame oil, roasted garlic & tiny diced red & green bell

pepper resting on wok fried **wonton pillows** (a great color presentation)

Japanese Squid Salad-served on wok fried **wonton pillows** with wasabi garnish

Baby Red Bliss Potatoes or fingerlings-

first roasted mixed up with fresh chives and crème Fraiche

topped with Sevruga Caviar and chive spears.

Roasted Red & Yellow Bell Pepper Terrene

sliced onto **Cucumber Medallions**

Wok Fried Artichoke Hearts with Kalamata Olive & caper mayo

Blinis and Tiny Pancakes

these special little morsels are made in our kitchen from fresh 'real' food ingredients. We vary the vehicles ingredients nearly as vastly as the 'toppers'

Spicy Grilled Tofu on Sweet Potato Blini

Grilled Pork Tenderloin Medallions with caramelized onion & rutabaga puree piped onto

crisp Sweet Potato Pancake

Fresh dill & shredded red bliss potato pancake topped with in house Smoked trout

garnished with horseradish crème fraiche

Tiny Buckwheat Pancakes with Smoked Turkey, radish slice & orange marmalade mayo

Honey Smoked Ham with Swiss & spicy Dijon Sauce

Tiny Herb Crepes Cylinders stuffed with goat cheese & roasted peppers

Jamaican Jerked Pork on Plantain & scallion pancakes

Jamaican Jerked Breast of Chicken on Yam & escallion pancake

PUFFED & CHOUX PASTRY ITEMS:

★ **New Orleans Andouille 'Puff daddies'**

crawdaddies, andouille and a sauté of bell pepper & caramelized onion

- *Smoked Salmon Mousse with fresh dill*
- *Herbed Goat Cheese & Grill Roasted Red Bell Pepper*
- *Wild Mushrooms in Champagne Cream drizzled with truffle oil*
- *Andouille & crawdad tails New Orleans*
- *Bay Scallops with sautéed plum tomato, white wine & fresh basil*
- *Roasted Tomato, basil & Chevre*
- *Crabmeat with caramelized scallion & lite cream*
- *Roasted Red Bell Pepper & Andouille Sausage*
- *Grilled Ostrich with pablano pepper cream*
- *Breast of Chicken lemon cilantro cream*

TINY Phyllo TRIANGLES. . .

Many fabulous variations of a traditional Greek theme, deliciously prepared fillings folded into bite-sized triangles of paper thin phyllo dough and baked to golden brown perfection. .

Traditional Greek Spanakopita, spinach, scallions, & imported feta cheese

Traditional Greek Tiropita-three cheeses blended with whole eggs for this feather light cheesy morsel.

Breast of Chicken (Kotobouriki) with Feta, lemon and scallions

Sautéed butternut squash with caramelized onion

Wild Mushroom with Port wine, sherried cream and leeks

Ripe tomato, leeks, basil, tarragon, dill and garlic enhanced with feta

Zucchini & caramelized leeks & spinach

French triple cream brie & fresh strawberries

Grilled breast of chicken, roasted red bell & asiago

Roasted pulled meat of Duck with stirfry of fresh veggies

Greny Smith Apple sauté with cheddar cheese



CRUDITE: We offer an eclectic twist to this old standard, but the true secret to our success is our homemade "out of this world" dipping sauces

Item Selection:

Broccoli (green or purple), Cauliflower (white or green), Carrots, Scallions, Red & Green Bell Pepper, Yellow Squash, Zucchini, Brussels Sprouts, Green Beans, Snap Peas, Radish (red or white), Asparagus, Fennel, Tortellini, Bread Sticks (homemade) Daikon radish, Chinese Celery, Baby Bok Choy

Dipping Sauce Selection: these are also dressings used for salads 'en buffet

Creamy Tarragon Curry
Balsamic Vinaigrette
Peaceful Poppy Seed with lemon, tamari soy, honey & sesame oil
Stilton Blue & Cheddar
Lemon Thyme & Goat Cheese Vinaigrette
Roasted Red Bell Vinaigrette
Oven Roasted Tomato-basil vinaigrette
Sundried Tomato Citrus
Asian Mandarin Orange
Thai Chili Yogourt
Thai Spicy Peanut

*FYI. . Our dipping sauces and dressings are marketed for production and are available also in pints, quarts, and ½ gallon sizes for purchase at anytime

★ **Hottie's** – our own version of "Couque Monsieur" in tiny tasty hors d'oeuvres

Grilled whole grain Tea Sandwich . . . tiny, succulent 'adult grilled cheese' cut into geometrics

- Smoked Salmon and Boursin with Dill-
- Honey Smoked Ham with imported baby Swiss
- Grill roasted red bell pepper, spinach & imported provolone
- **Wild Mushroom** –finished with a truffle cream on black bread
- Oven roasted **Tomato** with basil-pesto & Mozzarella on Crostini bread
- Tiny **Philly Filet Cheese Steaks, sauce onions, & hots if you like**

ROLLS and Rolletini:

- ☉ Dolmades (Meatless)- grape leaves stuffed & rolled with herbs & rice With lamb, with beef, or vegetarian served with lemon aioli sauce
- ☉ Cabo Breast of Chicken Rolletini with cream cheese & Mango Salsa
- ☉ Grilled Eggplant Rolletini with 'herbed' goat cheese & roasted tomato in filo cups
- ☉ Spring Roll wrappers with Asian crispy vegetables, silver noodle & fresh greens enhanced by the fragrant and light South East Asian herbed dipping sauce



Vegetarian, Duck, Shrimp, Crab, Rare Filet mignon, or Tuna
Tomato Tortilla Wraps-stuffed with grilled breast of chicken & black beans-
Rolled & sliced topped with guacamole, sour cream & salsa

TINY PHYLLO CUPS... filled with a plethora of sensual flavors

Yellow Fin Tuna-seared med. rare & thinly sliced-baby greens-matchstick veggies tossed in
an Asian Sesame dressing

Grilled breast of Chicken & chiffonade of Caesar Salad

Grilled breast of Chicken with black bean chili, salsa & guacamole

Grilled breast of Chicken with herbed mayo & red grape jewels

Grilled breast of Chicken with tiny slices of ripe avocado, chiffonade of greens & Lemon
cilantro cream

Mediterranean Tomato, Basil, Feta, & Scallion tossed in Virgin Olive oil

Smoked Salmon Mousse-with chive garnish

Nova Lox with crisp chiffonade of greens & horseradish mayo

Jumbo Lump Crab Salad

Jumbo Lump Crab with diced plum tomato & scallion butter sauce

Thai Spicy Shrimp with chiffonade of Asian Veggies & Thai Cuke dressing

Diced Shrimp Santorini-with feta, plum tomato & dill

Shrimp with chiffonade of baby greens tossed Dijon dressing

Scallops St. Jacques

Sea Scallops & mushrooms (Tarragon curry cream)

Fresh Mushrooms St. Jacques

Harvest Root Vegetables with caramelized onions

Florets of Cauliflower Mediterranean

Thai Broccoli in peanut sauce

Fresh ASPARAGUS puree, Sherried Wild MUSHROOMS 'chips' and Asparagus tips
garniBlack

Bean Chili, melted cheddar & jack cheese

Mango salsa, a dot of sour cream & Guacamole

Roasted Duck with fresh Asian ginger & cassis sauce

Roasted Duck with fresh orange & cilantro

Grilled Filet Mignon, thinly sliced with Champagne Shitake reduction

Seared Thai Filet with Asian stir fry

Rare Tenderloin of Beef Bordeaux w/ mushrooms

Seared Venison with Dubonnet and Cassis sauce with Dijon

Oven Roasted Plum tomato with Arugula topped with warm Chevre

Add eggs for terrific. . .

Tiny quiches in these bite sized pastry shells with a multitude of flavors

★ **Down Home Specialties** – plated greats that fit into everyone's comfort zone

- Mac n' Cheese Chic- created with a trio of imported cheeses, baked in tiny ramekins to a golden brown top and creamy cheese interior
- Tiny "Signature" Meatloaf – tiny homemade meatloaf, served plated and garnished with baby arugula & roasted grape tomato, your *initial* written on top with ketchup!
- Ball park Doggers-tiny hotdogs (regular or turkey) wrapped in puffed pastry rolls and served with a plethora of traditional ball park condiments.
- Portabella-Mozzarella – tiny grilled portabella triangles, resting atop a tiny mozz ball plated in a pool of homemade marinara.
- P-B-& J. . for the kid in all of us. . tiny 'cut out' bite sized sandwiches of white bread with real 'grape' jelly and smooth creamy peanut butter.

★ **Soup Tasters** –Gracie has over 400 soups and bisques in her repertoire. . we serve your choice of these great tastings on porcelain Asian spoons for a mouth watering blast of flavor.

- ❖ Mini Philly 'Filet' Cheese Steaks-tiny bite-sized filet mignon & provolone cheese steaks with caramelized onion-hots or not
- ❖ Mini Hoagies & Grinders Extrodinare. . using the finest meats & cheese. .Proscuitto capocola, honey baked ham, roast beef, turkey, ripe tomato, baby greens, and a plethora of cheeses.
- ❖ Wraps. . a two bite wrap in 'your style' let your imagination go wild. .

'SHROOMS'. . . Mushrooms make for great hors d'oeuvres. . in many ways, their very design creates a natural cup for stuffing, and they love puff pastry. We use only the finest in Chester County Buttons for stuffing.

"Stuffed". . . with:

Wild mushroom duxelle finished with a splash of white truffle oil

Mediterranean-tiny diced sauté of plum tomato, fresh herbs & imported feta

Shaved mushroom slices sautéed with fresh shallots finished off in an imported cheddar cream sauce

Sea Scallops St. Jacques

Thinly sliced filet mignon, seared & served in a Red Bordeaux sauce

Jumbo Lump Crabmeat tossed in a boursin cheese sauce

Maryland crab & shrimp a la riche – tiny diced scallion, and plum tomato in a light butter sauce

Couquille (Sea Scallops) St. Jacques

Roasted Garlic & Romano cheese Mashed Idaho Potatoes

Thinly sliced filet mignon, seared & served in a Red Bordeaux sauce

Quesedillas (with Cheddar & Jack Cheese)

As individual passed pieces or displayed as platters are served with, guacamole, sour cream & Mango Salsa as condiments

1. Grilled Breast of Chicken Quesedillas
2. Grilled Shrimp Quesedillas
3. Vegetarian Quesedillas-Grilled Vegetables
4. Black Bean Chili Quesedillas (meatless)
5. Fabulous Andouillie & Crawdad Tails
6. Ground meat of Ostrich, roasted tomato Quesedilla

Skewered- whether skewered long on caste metal 'blades' or on bite-sized individual wooden picks these time honored favorites are always fun and delicious

New Orleans Andouillie Sausage, Roasted Peppers & Crawfish Tails

Chorizo Sausage skewered with grilled Onion spread with Tapenade of Cured Olives

Grilled Ostrich Satay with Mango Salsa & Pablano Pepper cream sauce

Grilled Vegetables en Brochette: Baby Onion, Carrots, Squash, & Tomato

Grilled Yellow Fin Tuna Brochettes (Ginger-Soy Marinade)

Grilled Jumbo Shrimp & Scallops wrapped in Bacon with horseradish cream

Jumbo Shrimp & Scallops wrapped in Leeks (Horserad-ikal sauce)

Traditional Chicken Satay-

Terrific Turkey Satay-grilled julienne breast meat-

Both served with an Asian Spicy light Peanut sauce

Tenderloin of Pork Sate-with garlic sage & tamari dipping sauce Jamaican Jerked Chicken,

Turkey or Pork Sate with jerk dipping sauce

So Ho Chicken & Bell Pepper-bite sized cubes of breast of chicken dipped in a blend of

Asiago & Pecorino Romano & Pan Seared, skewered with Red & Green Bell Pepper

Triangles

Cubes of grilled tenderloin of filet mignon with many dipping sauces

Mushroom & merlot

Caramelized onion & pan juices

Cassis & Dijon

British Isles horseradish cream

Spicy Island Pickapepper Sauce

Whole grain mustard crème

Wok fried Brie rolled in sesame seeds with Fresh Strawberries

Asian Assortments

Spring Rolls, Pot Stickers & Wontons-made in our kitchen from fresh ingredients

Crabmeat **Spring Rolls** with Thai Chili dipping Sauce

Smoked Breast of Duck **Spring Rolls** with Thai Chili Sauce

'All' Vegetable **Spring Rolls** with Thai Chili Yogurt Sauce

Asian '**Pot Stickers**': Assorted Fillings with stir-fried vegetables & Fresh ginger, garlic & Thai chili

CHOOSE- All vegetarian, Shrimp, Chicken, Pork, Beef, Duck

Wok Fried **Wontons** (assorted):

Crab, Chicken, Duck, Shrimp, Beef, Pork, or Stir fried Vegetables



Wild Mushroom **Wontons** with Lemon Cilantro cream dipping Sauce

Avocado Nori Rolls- (minimum 4 rolls-served with Wasabi, pickled ginger & soy)

Asian Sticky rice roll up in Nori (seaweed) wrappers with julienne of veggies:

leeks, carrots, red bell, cucumber

\$ 7.75 ea. roll

with Smoked Salmon

\$ 9.75 ea. roll

with Steamed Shrimp

\$ 11.00 ea. roll

Rolls are cut for display , 8 pcs. ea.-



Thai Spicy Shrimp-

dipped in holy basil, Thai Chilis, mirin, & soy then grilled over our opened charcoal fire and served over a stir fry of Asian Vegetables and Udon noodle, with a Thai cucumber relish as condiment



Thai Filet Stir Fry-

Certified Prime Angus Beef, thinly sliced and stir fried with julienne of Asian Vegetables fresh ginger, soy, and Thai Chili garlic. Served as an entrée with udon & exploding mung bean noodle.

Create a complete Asian Feast Station by combining all your favorites-

Asian Display- .

displayed on our handmade raiku platters

. . . . These platters can be done in combination or, you can choose just one to enhance your menu with these 'very hot' culinary creations-



Seared Yellow Fin (Ahi) Tuna-# 1 Sushi Quality Tuna

(brought in fresh the day of your party)

painted with toasted sesame oil and dusted with wasabi powder then seared in an iron pan to rare. Beautifully fanned on Raiku platter with traditional condiments: Wasabi, pickled ginger, and Tamari Soy. The display includes chopsticks.



Assorted Nori Rolls-(also displayed with traditional condiments)-

All vegetarian - Smoked Salmon - Yellow Fin Tuna - Gingered Shrimp

"Special" Crowd pleasers. . . Our Most Opulent Hors d'oeuvres-

There are times when it's important to add just a touch of 'real' decadence to your event to offer something "a bit extravagant & very special" to your menu The following hors d'oeuvres are just the ticket. . . Please note that these 'special pieces have minimum order restriction.

prices listed above are guaranteed through November 2005

"Special" Crowd pleasers. . . Opulent Hors d'oeuvres-

Lollipop Lamb Chops-(New Zealand) marinated and grilled to medium-

served with a Greek marinara sauce for dipping. *\$ 78.50 (24 pc.)

Lollipop Lobster-cold water tail wrapped in bacon & grilled then sliced & skewered

with Thai Chili mayonnaise or Lime-gingered beurre Blanc *\$ 64.00 (2 doz.)

Elegant Seafood Cocktails-steamed & chilled lobster medallion, lump crab, & jumbo shrimp

elegantly served in martini stemware with Boston Bib leaf lettuce, fresh lemon, a citrus vinaigrette & traditional cocktail sauce *\$ 6.75 (per each)

Seared Thai Filet-prime angus filet mignon. . thinly sliced, pan seared with Thai chili, garlic

& fresh ginger. . served over a tiny stir fry nest *\$ 61.20 (2 doz.)

Seared Prime Filet 'Bites'- seared & skewered with trio of dipping sauces *\$ 55.50 (3 doz.)

Tiny bite-size Philly Cheese Steaks-thinly sliced & seared filet mignon, with caramelized onion, imported provolone cheese & our own special sauce service on 'two' bite buns* \$ 52.00(2 doz.)

Sidney's Peace & Love - Lobster Pizza - (serves 30 guests) *\$ 75.00

Famous throughout the BVI. . this recipe is the *shabby-chic* of culinary delights

Topped with tiny diced lobster sautéed in butter, fresh herbs & garlic with homemade crust finished with shredded Mozzarella & cheddar and baked on premise to golden brown perfection

Seafood Sausages-(no casing) made in our kitchen from fresh jumbo lump crab, shrimp

and sea scallops, seasoned with fresh herbs. Poached in white wine with a hint of butter, pan browned & skewered drizzled with a fresh herb cream. *\$ 31.00 (36 pcs.)

Grilled Ostrich Satay-dipped in Kahlua, tequila, triple sec & lime then grilled

and served with a pablano pepper cream sauce *\$ 39.00 (2 doz.)

Tiny Quail Eggs Benedict-poached and served on tiny toasted muffin with baby

Spinach and homemade tarragon mayo *\$ 35.00 (20 pc.)



"Our signature" SMOKE SALMON BLOSSOMS—sweet edible gladiolas blossoms

..... piped full of Our 'famous' smoked salmon mousse-chive stamen *\$ 44.00 (2 doz.)

Seared ASIAN SCALLOPS (a great color presentation) *\$ 38.40 (2 doz.)

gently dipped in a Thai ginger marinade pan seared. Individually plated with 'hijiki'—beautiful black seaweed seasoned rice wine vinegar, mirin, sesame oil, roasted garlic, lotus root & tiny diced red & green bell pepper in a pool of ginger & lime beurre blanc with wok fried wonton pillows

Our Most Opulent Hors d'oeuvres & "Special" Crowd pleasers. . .

Caviar Service

We offer both domestic and imported caviar with traditional service

Traditional Service includes. . .

Grated Egg, Sour Cream, Capers, finely diced Red Onion, Blini, and toast points

Osetra, Sevruga, and Beluga are available with a 3 days notice

Golden is seasonally available with a 2 weeks pre order notice

In the summer we suggest the crisp taste of Tobiko, caviar service with champagne

We are fortunate to have an importer/wholesaler for our imported Caviar

This affords us the opportunity to pass the savings along to You, our client

Caviar can be ordered as you'd like it

From full kilos to a single ounce. . . you're the boss!

And orders will be flown in over night should you decide last minute.

MARKET PRICE fluctuates constantly, please ask for current prices

Raw Bars. . .

We offer a selection of Oysters & Clams freshly shucked on premise.
Oyster selection is subject to seasonal availability.
In addition to oysters and clams. . .

- ★ FRESHLY STEAMED JUMBO SHRIMP COCKTAIL
- ★ STEAMED MUSSELS IN WHITE WINE, GARLIC & FRESH HERBS
- ★ MUSSELS IN MARINARA OR SPICY FRA DIAVLO

Fresh OYSTERS on the half shell **β**. . . .

SELECTION AVAILABILITY IS SEASONAL. . .

Served with horseradish, cocktail sauce, & fresh cilantro mignonette
A few selections from our repertoire. . .

- | | |
|------------------------------------|----------------------------|
| ★ Malpeques (Prince Edward Island) | ★ Yaquina Bay (Oregon) |
| ★ Chincoteague (suspension grown) | ★ Moonstones (R.I.) |
| ★ Chimones (Rhode Island) | ★ Blue Points (Chesapeake) |
| ★ Imperial Eagles (Connecticut) | ★ Bras d'Or (Nova Scotia) |
| ★ Blue Points | ★ Raspberry Point (PEI) |

★ Sampler Selections are the most popular, if you have a personal favorite,

BE IT WEST COAST, EAST COAST, OR IMPORTED. . .

.please make a request and we'll phone our seafood man, a.s.a.p and reserve just for you.

OYSTERS Costa Rica—(served individually plated for ease of enjoyment)

Large fresh Chincoteague oysters (suspension grown-ocean) dip'd in cornmeal & crush pecans then pan seared to plump perfection. Served over field greens, all drizzled with Lemon-Cilantro Cream and a sampling of our mango salsa.

We often offer this as a **STATION** hors d'oeuvre. . .prepared at the party for a bit of entertainment!

“Special” Grazing Display Items

Super Middle Eastern Dipping Platter Items (choose one or create a sampler)

1. Fabulous Humus
2. Lentil Salad with julienne vegetables, herbs and walnuts
3. Baba Ganoojh
4. White Bean & Pesto Salad
5. Carrot and Root Vegetable humus-with a hint of fresh mint
6. “Smokie” Grill Roasted Root Vegetable Puree with caramelized onion & mint

Mediterranean Meze platter- choose one or a combination of items

1. grill roasted red bell pepper
2. roasted banana ‘hots’
3. fresh plum tomato, fresh buffalo mozzarella chiffonade of fresh basil
4. grill roasted vegetables sprinkled with imported feta-drizzled with balsamic syrup
5. marinated mushrooms
6. marinated artichoke hearts
7. Cheeses: Aged Provolone, Imported Italian Truffle Cheese, Imported Greek Feta
8. Imported Genoa salami, pepperoni, sopresatta, prusutto
9. Assorted imported olives, Kalamata, oil cured, etc.

Assorted Fruit & Cheese Board-exotic or simple, whatever is your special party requires

Fruits (seasonal selection)

Seedless red grapes, assorted local apples, assorted pears, melons, strawberries,

Berries, starfruit, persimmon, pineapple, pomegranate, kiwi, Asian pear.

French Triple Crème Brie (order it baked in puff pastry), Baby Swiss, Smoked Gouda,

Spanish Artisan, Aged Provolone, Greek Kafalotiri, French Bousin,

Double Gloucester Cheddar with Stilton, Italian Truffle Cheese. . . .

***A Note:** We have a selection of literally hundreds of cheeses available to us. Our imports come from none other than DiBruno Bros. in Philadelphia’s famous Italian Market, please let us know if you have some personal favorites.

...and think about Offering a fabulous selection of aged cheese and Porto Selection

It’s a wonderful way to finish a perfectly catered event



“Special” Grazing Display Items

- Wok Fried Blue Corn Ravioli-** \$ 3.85 p.p.
 stuffed with Monterey Jack & Ricotta Cheeses served
 in a pool of meatless black bean chili with a dollop of sour cream & mango salsa
- Tomales-** \$ 1.87 each (2 doz. minimum)
 Turkey or Beef-deliciously seasoned, blended with masa and wrapped in
 traditional corn husks then grill steamed
- Chilis Rellenos-** \$ 2.45 each (2 doz. minimum)
 Pablano peppers stuffed with Monterey Jack and Cheddar cheeses dip
 Dip't in whipped egg whites then quick fried till tender and served in a pool of our
 Zesty marinara with a Mexican hint of cilantro
- Black Bean Chili Enchiladas-** \$ 4.25 ea.
 healthy hearty never miss the meat chili rolled in soft
 flour tortillas and smothered with melted Jack & Cheddar accompanied by sour cream and
 homemade salsa
 With Chicken Add (+) 2.00 With Shrimp or prime Angus Filet Mignon Add (+) 3.75
- Magnificent Smoked Salmon Mousse.** . .our famous 'McNair' Mousse
 molded into a handmade circa 1700's 'fish' moldσ and served fully dressed with minced hard
 cooked egg, finely diced red onion and capers. . . assorted crackers and toasted black bread
 accompany
 \$ 22.00 (small) \$ 45.00 (medium) \$ 82.00 (large fish moldσ)
- Bleu Chip Dipper.** . .born out of our 'very popular. . "Salad sings the Blues". .
 Tiny Diced Anjou Pears folded into a Stilton Blue Cheese Dip served in a hollowed out
 round of Dark pumpernickel. . served with large toasted croutons of bread, sliced red Rome
 apples Pears & . .All artfully dressed for display by a tower of fresh pears

★ Vegetarian Hors d'oeuvres

Though many of our selections from the hors d'oeuvre list are meatless
The following selections are listed to make it easy for you to choose delicious selections for
alternative entertaining

- All Vegetable NORI Roll**-fresh matchstick veggies, carrots, leeks, red bell pepper, cukes, and avocado tossed in Mirin and roll in sticky rice wrapped in Nori and served with pickled ginger, wasabi horseradish, and tamari soy
- Spicy Grilled TOFU** served on Tiny Yam and scallion pancakes with baby lettuce
- Jamaican Jerk'd Veggies**(grilled)-served on Plantain pancakes with jerk sauce & baby lettuce
- Gracie's FAMOUS Mango Salsa**- (made fresh when you order) fresh and light with no added fats, tomato, red & white onion, fresh mango, bell peppers, Scotch Bonnet HOTS, lime & cilantro
- Meatless Nacho Platter**-White & Blue corn chips with our homemade black bean chili, melted cheddar & jack cheeses, sour cream & Mango Salsa
- Wok fried Blue Corn Ravioli**-stuffed with ricotta & jack cheese served in a pool of our black bean chili with sour cream and our homemade Mango Salsa
- Vegetarian Spring Rolls** with Thai Chili Yogurt Dipping Sauce
- All Vegetable Pot Stickers**-little dumpling served with a 'spicy' light Thai Peanut Sauce
- Grilled Chinese Five Spice Tofu** skewered with Cherry tomato
- Olive, Basil, & Walnut Pesto Spread** with Madeira-served with crackers & French bread
- Grilled Eggplant Rolletini** with 'herbed' goat cheese & roasted tomato
- Mushroom Tempeh Pate with Sage**-served with cornichons & baguette slices
- Red Lentil Pate with tarragon**-served with crusty bread slices
- Roasted Red & Yellow Bell Pepper Terrene** sliced & served on Cucumber Medallions
- Mediterranean Stuffed Mushrooms**-roasted tomato, herbs, & goat cheese
- Tiny Herb Crepes** Cylinders stuffed with goat cheese & roasted peppers
- Belgian Endive**-topped with herbed goat cheese & grilled roasted veggie tops
- Dolmades** (Meatless)- grape leaves stuffed with herbs & rice lemon aioli sauce
- Cucumber cylinders**-filled with fresh carrot creamed cheese, fresh dill & julienne snap pea garnish
- Gladiolas Blossoms**-one of our signature dishes, fresh edible glads piped full our roasted red bell pepper mousse

★ Quesedillas...

1. Black Bean Quesedillas with cheddar and Jack cheeses-
 2. Grilled Vegetables Quesedillas with Cheddar & Jack Cheese. . .
 3. Seitan sautéed with Vidalia onion, fresh basil & cilantro & diced plum tomato
 4. Butternut squash & caramelized onion seasoned with cumin & cilantro
 5. Fresh Corn (cut from the cob) grille roasted
and tossed with grill roasted sweet onion & red & green bell pepper
- These are accompanied by sour cream and homemade salsa

Vegetarian Selections

Greek Spanakopita & Tiropita-individual spinach or cheese pita

Seitan 'Meatless' Balls-we do a myriad of dipping sauces depending on tastes & season
Some examples would be. . .

- Asian Mushroom & Soy
- Pablano Pepper Cream
- Roasted Tomato & Basil
- Sherried Shitake

Tiny FILO CUPS: assorted fillings

Fresh Asparagus & Broccoli PHYLLO CUP 'MASH'

Tiny bitesized phyllo cups piped full of yam & caramelized onion puree
topped with Asparagus tips & brocc florets,

garni Sherried Wild MUSHROOMS 'chips'

Vegetarian Black Bean Chili, melted cheddar & jack cheese
Mango salsa & a dot of sour cream

Wild Mushroom St. Jacques

Asparagus and Herb Puree topped with crisp sherried shitakes

Mediterranean veggies-tomato, bell peppers, broccoli, garlic & feta

Black Bean Chili dotted with salsa and melted cheddar

Spanish tapanade of Kalamata olives, roasted tomato, garlic & herbs

Puree of 'Fall' squash, harvest selection with a hint of orange & Lillet
dotted with caramelized onion



Assorted BRUSCHETTAS:

Grilled portabella with goat cheese, grilled red bell & basil-garlic mayonnaise
Steamed Carrot puree with garlic, fresh mint and baby leaf lettuce
Grilled Seitan with cassis Dijon sauce and baby field greens
Asparagus and lemon-aiola with Asiago
Roasted Tomato, Goat Cheese & Chives
Roasted Red Bell Pepper & Chevre
Roasted garlic, baby spinach & herbed mayonnaise
Fresh Asparagus Tips, Tomato & Caper Mayonnaise
Greek Tapanade of Kalamata, herbs and tomato

Assorted FOCCACIA- there are a myriad of selections. . .here are a few

Spinach, Onion, marinara, and Asiago Cheese
Wild Mushroom with three cheese
Rosemary, roasted garlic and olive oil
Roasted tomato & basil

Grilled VEGETABLES Platter-variety of seasonal veggies marinated then grilled over our natural hardwood charcoal grill-
red bell peppers, red onion, broccoli, cauliflower, asparagus, carrots, eggplant and squash marinated and grilled then artfully arranged on a platter served with choice of Feta or Chevre all drizzled with Balsamic syrup

CRUDITE: We offer an eclectic twist to this old standard, but the true secret to our success is our homemade "out of this world" dipping sauces

Item Selection:

Broccoli (green or purple), Cauliflower (white or green), Carrots, Scallions, Red & Green Bell Pepper, Yellow Squash, Zucchini, Brussel Sprouts, Green Beans, Snap Peas, Radish (red or white), Asparagus, Fennel, Tortellini, Bread Sticks (homemade) Daikon radish, Chinese Celery, Baby Bok Choy

Dipping Sauce Selection: these are also dressings used for salads 'en buffet

Creamy Tarragon Curry
Balsamic Vinaigrette
Peaceful Poppy Seed with lemon, tamari soy, honey & sesame oil
Stilton Blue & Cheddar
Lemon Thyme & Goat Cheese Vinaigrette
Roasted Red Bell Vinaigrette
Oven Roasted Tomato-basil vinaigrette
Sundried Tomato Citrus
Asian Mandarin Orange



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Thai Chili Yogourt
Thai Spicy Peanut

No-Fat Orange & Pomegranate (seasonal)

*Our dipping sauces and dressings are marketed for production and are available also in pints, quarts, and ½ gallon sizes for purchase at anytime

FRESH FRUIT CRUDITE-A selection of seasonal fruits, I.E. Strawberries, Melons, seedless red grapes, pineapple, kiwi, mango. . artfully arranged platter display
Or skewered and displayed 'en carved melon
Lemon Thyme Goat Cheese dipping Sauce or Tropical Yogurt for dipping
OR-with no fat chocolate yogurt as a decadent and healthful finish to your party

Super Middle Eastern Dipping Platter Items (choose one or create a sampler)

1. Fabulous Humus
2. Lentil Salad with julienne vegetables, herbs and walnuts
3. Baba Ganoojh
4. White Bean & Pesto Salad
5. Carrot and Root Vegetable humus-with a hint of fresh mint

Assorted Fruit & Cheese Board-seedless red grapes, melon, & strawberries
Bake Brie in puff pastry, baby Swiss, & Smoked Edam

*NOTE: We have a selection of over two hundred cheeses available to us, Spanish, Greek, Italian, Danish, English, French, etc. for a more opulent cheese and fruit selection we can co-create exactly what you would like to offer

Mediterranean Meze platter- choose one or a combination of items

1. grill roasted red bell pepper
2. roasted banana 'hots'
3. fresh plum tomato, fresh buffalo mozzarella chiffonade of fresh basil
4. grill roasted vegetables sprinkled with imported feta-drizzled with balsamic syrup
5. marinated mushrooms
6. marinated artichoke hearts
7. Cheeses: Aged Provolone, Imported Italian Truffle Cheese, Imported Greek Feta
8. Imported Genoa salami, pepperoni, prusutto
9. Assorted imported olives, Kalamata, oil cured, etc.

HUMUS, BABA GHANNOUJ, LENTIL SALAD, WHITE BEAN HUMUS

Each or any combination for a dipping platter with tomato salad, Kalamata olives, and pita bread triangles



Traditional SPANISH FRITTATA-Caramelized onion, potato and herbs
Granny Smith Apple and Cheddar **Frittata**
Wild Mushroom, fresh herbs and roasted garlic **Frittata**

Dipping Platter-Spicy yellow dhal, Roasted red pepper & eggplant, guacamole-served with
Grilled Pita triangles, tomato tortilla chips, crispy wonton chips.
(our dips & exotic chips list goes on & on, ask us for additional offerings & ideas)

★ Dairyless substitutions for cheese & cream are lovingly used
at your request! 😊



WARM OR HOT SELECTIONS - Hors d'oeuvres – for stationary grazing or as passed pieces.

These selections contain a condensed list of some of our newest and "rave" received items

Autumn Cheese Tapenade-

Served warm with homemade crostini and assorted crackers. . . made with a smooth blend of French Chevre and a hint of cream cheese. . . caramelized slow roasted garlic and roasted wild mushrooms with a plethora of fresh herbs. bringing the flavors of Provence to warm the palate on cool autumn nights

Soho Chicken Sauté

*Tender cubes of organic chicken breast rolled in egg whites and grated Romano cheese
Pan browned and plated in a pool of basil Alfredo*

Breast of Chicken Quesedillas

*Grilled breast of organic chicken folded into a soft flour tortilla - with melted cheddar & Jack cheese
And served with mango salsa & guacamole*

'All' Vegetable Spring Rolls

*matchstick carrots, bell pepper, broccoli, leeks, daikon, & bok choy
seasoned with fresh ginger, garlic, Thai chilis, & soy - served with Thai Chili dipping sauce*

Elegant Lobster –Masked Cocktail

*Medallions of cold water lobster tail gently steamed in a lite butter sauce-standing in a spoonful of
lobster mashed red bliss potato- displayed in martini glasses with leaf of Boston bib*

Seared Prime Filet 'Bites'

*prime angus filet mignon. . seared & skewered with trio of dipping sauces
Horseradish cream, Jamaican Picapepper, & Thai spicy vinaigrette*

Portabella-Mozzarella

*grilled portabella triangles, resting atop sliced fresh mozzarella
displayed in a pool of homemade marinara, garnished with fresh basil leaf*



Grilled Filet Mignon of Pork

Grill roasted and thinly sliced - served atop a rosette of parsnip & yam mash

Drizzled with a cassis & port reduction

Skewered Yellow Fin Tuna Brochettes

Tiny cubes sushi quality tuna painted with Ginger-Soy Marinade-Grilled and skewered w/red bell pepper

Grilled Jumbo Shrimp wrapped in lean smoked bacon

Always a favorite at any function. . we cannot take this one from our list. .

served skewered standing 'en hearth baked loaf with our horseradish cream for dipping

Tiny Eastern Shore Crab Cake

All jumbo lump crab cake, pan browned

served 'en chafer or on wok fried tortilla triangles dotted with Thai Chili Mayo

Tiny Fingerling Potatoes. .1/2'd and baked with. . .

Stuffings of dairy fresh sour cream and fresh chives topped with a selection of (choose)
smoked salmon, crumbles of locally smoked bacon, cheddar cheese, or domestic caviar

Spinach and herb Quiche

Bites sized & baked into a crispy tiny crust

Tiny Proscuitto & three cheese Quiche

CHILLED SELECTIONS - Hors d'oeuvres — for stationary grazing or as passed pieces.

Roasted Tomato Crostini

With fresh basil pesto, fresh mozzarella on homemade grilled bread

Lollipop Lobster-

cold water tail wrapped in bacon & grilled then sliced & skewered

served with Thai Chili mayonnaise

Thai Grilled Shrimp-

marinated in Thai seasoned citrus & holy basil oil then grilled and served 'en skewer, standing

'en baked loaf with natural leaves over fresh pea greens, & scallions spears

a real treat for the eye & the palate



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Chilled Shrimp, Crab & Lobster Cocktail

Jumbo Shrimp, medallions of cold water lobster tail and Lump Crab- displayed in martini glasses with Boston bib & Belgian endive, with a citrus vinaigrette & traditional cocktail sauce

Belgian Endive. .

piped with an Island coconut curried vegetable tapanade. . topped with a jumbo lump of Maryland crab

Grill Roasted Red Bell Pepper & Artichoke Heart tapanade

served with crostini and grilled Halloumi cheese crisps garnished with artichoke leaf

Seared Ahi Fin Tuna

painted with toasted sesame oil and dusted with wasabi powder then seared in an iron pan to rare. Beautifully fanned on Raiku platter

Nori Rolls-'2' style - traditional condiments:

Wasabi, pickled ginger, and Tamari Soy. The display includes chopsticks

California Roll with crisp vegetables & ripe avocado

Philadelphia Roll with cream cheese & smoked salmon

Caviar Service - The finest domestic and imported selections available-

Traditional service to include- House made herb blinis, Toast Points, crackers, & matza

served with finely diced red onion, shaved hard cooked egg, imported capers, sour cream

Pears en Bleu-

Locally grown organic pears, sliced and served with an organic Gorgonzola bleu cheese for dipping

Garnished with tender baby greens, pan toasted walnuts, and dried cranberries.

1534 Manatawny Drive * Pine Forge * Pennsylvania * U.S.A. * 19548 * Earth

(610) 323-4004 * www.gracies21stcentury.com



Cooking Stations & Buffet Selections

“Station Cooking” is by far the most popular of event meals, whether very formal or a casual gathering, our host clients find that what pleases their special guests most is to be able to sample a varied selection of offerings. Stations and Buffet offerings are the hottest thing going. .

it is, after all. .

the 21st Century $\Psi\zeta$



If this is your choice or if it is a consideration for your special event
Then it is most important that you refer to our package of

Entrée Selections

you will find the most items available, spelled out from ingredients to preparation

This is our world of creative food adventures

These extended lists of **Entrées**, are (with a few exceptions) adaptable to both station and seated meals. All of our selections are original, time tested and designed to satisfy the creative entertainer and the discerning palate. Our selections' lists have been compiled over the past fifteen years of listening to our guests' raves of their favorite pieces. We'd be happy to lend referrals by your request.

We are aware that our lists are extensive and may be a bit overwhelming.
To that end, they continue to grow with creative expression whenever the inspiration moves through.
I hope that you will enjoy the vast selections as a “place to play” and begin creating the perfect menu to best please you and excite your guests.

Relax, Kick back & Enjoy. . . . We're at your Service!



Carving Station Selections -

“Whole Cut” selection are sliced at a carving station. Offered with a myriad of condiments to compliment. Due to the nature of the ‘beast’ these selections fall into minimum order requirements. The number of servings is dependant upon the entire menu that is planned, the higher number of servings indicates that additional offerings are being presented to round the menu.

Whole Tenderloin of Filet Mignon- “our most popular station selection”

painted with our ‘secret’ marinade, grill seared and sealed in puffed pastry and baked to a golden brown outside and med. rare inside served with condiments of horseradish cream & dijon mustard sauce

OR Choose a sauce of wild mushroom, champagne, & red wine \$ 245.00 ea.(serves 25 approx)

Elegant ‘Kings’ Pot Roast- whole tenderloin of filet mignon- grill seared and then roasted rare to medium well. Sliced and served over all the wonderful fragrant flavors of caramelized onion & leeks, celery, carrots, parsnips, tiny red bliss potato & turnips steamed in homemade stock reduction with pan juices and generously blasted with fresh parsley. \$ 340.00 (serves 25 approx)

Elegant Beef Wellington - traditional recipe for this elegant roast of tenderloin. . with mushroom duxelles & paté du fois gras wrapped in buttery puffed pastry and baked to perfection.

Prime Rib of Beef-traditional roasting preparation for this long standing favorite in our red meats selections, order bone in or bone out, au jus is served as the compliment and fresh horseradish as a condiment. \$ 275.00 (18-24)

Whole Roasted Rack of LAMB-(Australian)painted with a secret marinade and grilled to your liking, served with a light sauce made from pan juices, wild mushrooms, shallots, and wine \$ 64.50 ea & bone rack

Roasted LEG of LAMB-Bone in, studded with roasted garlic seasoned with fresh rosemary and marjoram-oven roasted and served with au jus \$ 189.75 (7-8 lbs.r.wt.)

STUFFED roasted LEG of LAMB –boneless stuffed with root vegetables, onion & leeks tied and roasted with Merlot. Served with pan juice reduction. \$ 219.75 (7-8 lbs. r. wt.)



Whole Breast of TURKEY-(buffet item)-Roasted to a moist tenderness with skin on and our 'secret' baste sliced and full displayed with condiments: cranberry Dijon Sauce Orange marmalade mayonnaise and Whole Grain Honey Mustard sauce \$ 110.75 (20-25)

WHOLE ROASTED TURKEY-farm fresh turkey, basted and roasted to perfection and served with chestnut stuffing and freshly made gravy from pan roasting juices and mushrooms. \$ 137.50 (18-24)

Roasted Whole Smoked HAM—bone in whole, naturally smoked ham roasted with our special baste of crushed mango, apricots, ginger & honey then sliced and fully displayed on the table

Roasted Whole "Fresh" HAM-Smithfield bred 'lo fat' fresh pork roast (bone in) roasted with fresh rosemary, sage, & garlic

Roasted Whole "Standing" PORK LOIN bone in for a dramatic standing roast. Roasted to perfection, served in over caramelized onion, roasted garlic & leeks

Whole side of fresh SALMON

(GRILLED, POACHED, OVEN ROASTED, OR SMOKED-Served chilled or hot) Whole sides presentation glazed with a lemon cilantro cream & offered with twin condiment Our homemade mango salsa and Thai Chili Mayo \$ 92.50 (5lb.sides)

Whole Fresh Stuffed & Tied SALMON (whole fish, a beautiful presentation) Stuffed with matchstick of roasting vegetables, fresh herbs and silver noodle then Grilled Seared. Roasted in the oven to finish and served with our Drunkin' Plum Sauce for drizzling

\$ 164.50 (25-30)

Tenderloin of YELLOW FIN TUNA-(SUSHI quality) this whole tenderloin is dusted in wasabi powder, sesame seeds, cracked pepper, OR poppy seed 7-spice mix then immediately chilled and sliced very thin at the carving station-rare. Offered with wasabi horseradish, pickled ginger, and tamari soy. \$ 195.95 (25)



Pasta stations-

Pasta selections to be cooked at stations are endless, we suggest that you decide on one or up to 3 staple items that are your favorites. Recipes are in constant transition from the very light for Summer to heavier sauces for Fall and Winter, we will design your menu just for you.

Gracie is happy to make suggested combinations that will compliment the other items offered at your special event.

Pastas

Penne
 Angel Hair
 Egg Fettucini
 Flavored Fettucini
 Tortellini
 Flavored Tortellini
 Ravioli
 Angliotti
 Bow Tie
 Spiral Cut
 Free Form

staples

Chicken
 Salmon
 Prime Angus Filet
 Shrimp
 Lobster
 Sea Scallops
 Bay Scallops (seasonal)
 Crab
 Duck
 Lamb
 Yellow Fin Tuna

Sauces

Tomato Basil
 Marinara
 Tom. Basil Cream
 Goat Cheese Alfredo
 Asiago Cream
 White Wine & Garlic
 Fresh Herb & roasted Garlic
 Saffron & orange
 Asian Flavors
 Basil Pesto
 Champagne-mushroom
 Pesto cream
 Wild Mushroom (red or wh.)
 A la Riche

'Grilling' Station Selections -

Nothing is more exciting to the palate than the wafting aromas of cooking on the 'Barbie'. These selection are just some of the offerings that can be grilled either at a station for your guests who 'enjoy the show' or at a grill area set up out of sight. This wonderful array of 'smokey' favorites are always cooked over a natural hardwood charcoal fire.

Grilling is very primal in nature and an extremely healthful way to cook!

We use gas fired grilling by request if you so desire.

We also offer any number of flavored wood chips for a specific flavor enhancement.



-Meats-

Cuts of Prime Angus Beef :

most all cuts of beef grill well and 'love' that smokey flavor imparted by "real" charcoal fire

Whole Tenderloin of Filet & individual Filet Mignon

N.Y. Sirloin Strip Steak

Porterhouse Steak & T-Bones for those hearty appetites

Prime Rib of Beef (grill seared then finished off in the oven)

Smokey South of the Border whole Roast, Stuffed Flank Steak

Kobi meats are available to us at Market Price, by request.

Smithfield 'Lean Generation Pork-

Chops, plain or stuffed, Whole tenderloin, grilled & sliced, shoulder & ham roasts

Our tenderloins are painted with "all cultural" marinades: plain or stuffed & tied

American Regional. . Southern Barbeque style, South-Western Tex Mex style

Jamaican, Belizean, Cuban Mojo, Italian, Spanish, and more

Don't forget, we do whole suckling and spit roasted pigs in many styles and flavors with full accompaniments to compliment the menu.

Seafoods. . The seafood varieties that stand up to natural grill cooking are endless. . .we offer these as suggestions and to spring board your own culinary creativity. . . .

Fresh Salmon, Tuna steaks, Hawaiian Opah, Wahoo, Mahi-Mahi

Native American Style seafood stuffed into corn husks and grill steamed

Fresh Jumbo Scallops in umpteen marinades from Asian to American Regional to Central American

Jumbo Shrimp, Whole Maine Lobsters, New Zealand and South African Lobster Tails

Caribbean 'Spiny' Lobster tail-Louisiana Crawdads

Others. . .

Chicken, Game Hen, Duck, Goose, Ostrich, Lamb, or Mutton

If Grilling fits the bill for your 'special' event. . we have a myriad of ideas in store for you and nearly twenty years experience to back it up!!



Platter Pieces - some of these are best served butlered for 'crowd' control

*

Shrimp - these are everyone's ultimate favorite in any form 5 LBS. = 60 pcs.

In Chafer or Plated for buffet. . . or butlered for hors d'oeuvres
 Wrapped in Bacon & grilled-with a horseradish dipping sauce 5lbs. @ \$ 198.00
 Simply steamed & chilled with a tropical cocktail sauce-5lbs @ \$ 122.50
 Wrapped in Leeks & grilled-5 lbs. @ \$ 145.00

Coconut Shrimp-pan seared with a hint of butter-Island Rum-Lime dipping sauce \$ 160.00

Grilled & tossed onto a warm Asian Salad of Stir Fried Veggies with ginger, garlic & Thai Chili sauce topped with Exploding noodles @ \$ 156.00

Wrapped in spring roll jackets with julienne of veggies, broccoli & scallions with a spicy peanut sauce for dipping. 5 lbs. @ \$ 198.50

Santorini-steamed in tomato, garlic, imported Feta, dill, & Champagne (served plated & butlered) - 5lbs. @ \$ 198.00

OR (in a chafer over angel hair nests) -5lbs. @ \$ 258.00

*

Wok Fried Blue Corn Ravioli -stuffed with Monterey Jack & Ricotta Cheeses served in a pool of meatless black bean chili with a dollop of sour cream & mango salsa \$ 3.85 p.p.

Tamales -Turkey or Beef-deliciously seasoned, blended with masa and wrapped in traditional corn husks then grill steamed \$ 1.87 each (2 doz.)

Chilis Rellenos -Pablano peppers stuffed with Monterey Jack and Cheddar cheeses dip Dip't in whipped egg whites then quick fried till tender and served in a pool of our Zesty marinara with a Mexican hint of cilantro \$ 2.45 each (2 doz.)

Black Bean Chili Enchiladas - healthy hearty never miss the meat chili rolled in soft flour tortillas and smothered with melted Jack & Cheddar accompanied by sour cream and homemade salsa \$ 4.25 ea.

With Chicken Add (+) 2.00 With Shrimp or prime Angus Filet Mignon Add (+) 3.75



Super Salads-

*

Chicken Salads (made with boneless skinless breast meat-only)

1. herbed mayonnaise dressing, celery, abundant parsley, and seedless red grapes
2. Asian Poppy Seed with mandarin oranges & walnuts, over baby greens
3. Grilled and sliced served over baby field greens tossed with balsamic vinaig., roasted red bell pepper, and imported Feta
4. Jamaican Jerked Breast of Chicken sliced and fanned over baby greens, julienne of scallion, red and green bell pepper, tomato, & cukes tossed with a jerk vinaigrette surrounded by pan browned plantain.

Duck Salads (pulled meat of whole roasted duckling)-

1. served over julienne of stir fried veggies seasoned with ginger, garlic, and Thai chili paste tossed with udon noodle and topped with 'celebration' exploding noodle
2. displayed over baby field green with Mandarin orange wedges, julienne of red onion and red bell pepper and drizzled with an Asian Poppy seed
3. grilled Breast of Duck (med. rare) thinly sliced and fanned over baby spinach and Boston bib lettuce drizzled with Mango Tarragon Vinaigrette and sprinkled with pan roasted Walnuts.

Fresh Tuna Salads (we use #1 sushi quality yellow fin tuna)

1. Grilled tuna with Nicoise olives, diced bell pepper, tomato, julienne of red onion served over baby field greens tossed in a true French herbed vinaigrette
2. Pan seared and sliced over pea greens & baby field greens drizzled with Wasabi mayonnaise dressing, and stirfried matchstick of Asian Veggies

Pasta Salads-we use a variety of imported and homemade pastas-

for many of these selections, the cut or type of pasta is interchangeable by your choice-

• Filled pasta substitutions are slightly higher in price.

1. Tri-colored Tortellini Salad with grilled veggies in a light homemade mayonnaise of fresh tomato, tarragon & champagne vinegar.
Add: Chicken, Salmon, Shrimp or Lobster
2. Penne pasta tossed with baby field greens in a roasted tomato & bell pepper vinaigrette and topped with thinly sliced Grill seared Prime Angus Filet Mignon
3. Asian Grilled Shrimp served over fresh Pea Greens and other Asian leafy greens veggies tossed in a Thai vinaigrette with crushed peanuts
4. Asian Vegetable Salad with udon noodle dressed with Asian Poppy Seed Dressing Topped with "Exploding Noodles"

Super Salads, continued*

1. Potato- a traditional 'Grandmother' recipe (with or without crisp bacon)



2. Potato (Poor Richards)-Grill roasted red bliss, purple Andean, and Yukon Gold displayed on art platter with angular celery, lots of parsley, grilled red onion, and wedges of hard cooked egg drizzled with a creamy mayonnaise dressing
3. **GRILLED VEGGIES PLATTER**-broccoli, cauliflower, zukes, asparagus, carrot, red bell pepper, and a smattering of crisp snap peas displayed on art platter drizzled with balsamic syrup and sprinkled with imported feta cheese
- * 4. **Tossed Salad** (Our House medley of baby field greens)
dressing choices: all of our dressings are made with fresh ingredients in our own kitchen!
 - ☐ Balsamic Vinaigrette, ☐ Tarragon Curry Cream,
 - ☐ Roasted Red Bell Vinaigrette,
 - ☐ Lemon Thyme Goat Cheese Vinaigrette,
 - ☐ Stilton Blue & Cheddar, ☐ Basil Pesto Vinaigrette,
 - ☐ Peaceful Poppy Seed-with honey, soy, toasted sesame oil, citrus & champagne vinegar
 - ☐ Creamy Roasted Tomato with Basil,
 - ☐ Creamy Cuke & Dill,
 - ☐ Mandarin orange citrus pomegranate,
 - ☐ Baja Peninsula fresh lime & cilantro
 - ☐ Balsamic reduction & extra virgin olive oil,
 - ☐ White truffle oil vinaigrette
5. Green beans (seasonal)-simply steamed and chilled tossed in traditional balsamic vinaigrette and sprinkled with toasted Almond slices
 (☐ Haricot Vert are available for this salad seasonally)
6. Asparagus-steamed or grilled and served simply tossed in fresh chiffonade of herbs drizzled with a champagne & herb vinaigrette
7. Fresh Spring Asparagus, steamed and chilled & wrapped in imported & thinly sliced proscuitto ham, served with a bouquet of tiny baby greens all drizzled with a tarragon-citrus cream
8. Roasted Red Bell Pepper-grill roasted in house fanned and offered with rounds of imported French Chevre, chiffonade of fresh basil and extra virgin olive oil.
9. Tomato Salad (seasonal) with Buffalo Mozzarella, chiffonade of fresh basil drizzled with extra virgin olive oil and a splash of Balsamic
10. Oven Roasted Plum tomato (warm) tossed with fresh Arugula topped with warm Chevre in puff pastry (individual)
11. Greek Horiatiki Salata-"Village" salad from Greece with fresh tomato, cukes, scallions, Kalamata olives and imported feta cheese in traditional Greek dressing
12. Grilled Yam Salad-fanned over baby greens with cukes, red onion, celery, fresh snap peas drizzled with a Southern style black strap vinaigrette
13. Beet, Red Cabbage & red bliss potato-all grill roasted and tossed with fresh dill, orange wedges and drizzled with a thin creamy dressing



14. Fresh leaf Spinach with hard cooked eggs and slivered scallions drizzled with a unique roasted red bell pepper Caesar dressing
15. New **Beet Salad- Rita Baker**– grill roasted baby beets served over baby greens with crisp red onion dressed in a fresh creamy dill & goat yogurt sprinkled with toasted pecans.
16. Thai Broccoli with peanut sauce & spicy grilled tofu triangles
17. Traditional Caesar (or add: Grilled chicken, grilled shrimp, grilled tuna fillet)
18. Smokin' Vegetarian♥HEARTS of PALM– Chilled Hearts of Palm gently wrapped in slices of grill roasted red bell pepper drizzled with Lemon thyme & goat cheese vinaigrette, cracked pepper, and a smattering of cuke salad, and imported caper berries
19. **The 'Greens' Salad.** . . freshly steamed & chilled green beans, asparagus, & broccoli Tossed with a sesame vinaigrette topped with crisp snap peas, scallion spears & toasted pistachio
20. **Marie's Asparagus Salad**-freshly steamed asparagus-chilled and served over Baby field greens tossed with sliced mushrooms, tossed with Peaceful poppy seed dressing and surrounded by thinly sliced zucchini, and plum tomato wedges-
21. **Fall Harvest Salad**-marinated mushrooms & artichoke hearts served with slices of grilled eggplant, a bouquet of baby field greens, & fresh plum tomato drizzled with extra virgin olive oil & balsamic reduction served with a choice of imported Feta or Chevre.
22. **Pear Salad "Sings the Blues"**-baby greens & Boston bib tossed with our stilton Bleu cheese dressing topped with fresh pear & pan toasted walnuts drizzled with Pomegranate molasses
21. **The Netherlands Harvest Salad**-Belgian Endive, braised and finished with a reductions of balsamic and a tad of butter. . served over Boston Bib lettuce drizzled with a citrus goat cheese vinaigrette dressed with sliced 'Granny Smith' apples and a beautiful French autumn release Brin d'amour cheese

Super Middle Eastern Dipping Platter Items (choose one or create a sampler)

1. Fabulous Humus
2. Lentil Salad with julienne vegetables, herbs and walnuts
3. Baba Ganoojh
4. White Bean & Pesto Salad
5. Carrot and Root Vegetable humus-with a hint of fresh mint

Mediterranean Meze platter- choose one or a combination of items

1. grill roasted red bell pepper
2. roasted banana 'hots'
3. fresh plum tomato, fresh buffalo mozzarella chiffonade of fresh basil
4. grill roasted vegetables sprinkled with imported feta-drizzled with balsamic syrup
5. marinated mushrooms



6. marinated artichoke hearts
7. Cheeses: Aged Provolone, Imported Italian Truffle Cheese, Imported Greek Feta
8. Imported Genoa salami, pepperoni, prusutto
9. Assorted imported olives, Kalamata, oil cured, etc.

Seafood Salads σ

1. **Jumbo Shrimp**-served in a light lemony homemade mayonnaise and fresh herb dressing with crisp angular cut celery and lots of fresh parsley. **OR** a basil pesto vinaigrette
2. **Jumbo Lumb Crab**-simple and elegant with crisp celery & fresh parsley
3. **Seviche**-choose shrimp, scallops, assorted fishes, lobster, or a combination of any Traditional Spanish Caribbean recipe for this fabulous offering-serve fried plantano
4. **Lobster Salad**-with oven roasted tomato, celery, abundant fresh herbs in a light homemade mayonnaise with fresh lemon.
5. **Grilled Salmon Salad**-Filet of Grilled Salmon flaked over a tossed salad of baby greens, roasted red bell pepper, cukes, tomatoes & red onion tossed with a light creamy horseradish ranch
6. **Tuna Salad**-grilled yellow fin tuna steak, sliced and fanned over Nicoise salad with baby greens, capers, & julienne of veggies Tossed in a lemon-herb vinaigrette
7. **Asian Tuna Salad**-seared tuna (rare) fanned over julienne of Asian vegetables and chiffonade of Asian greens- light lemon, mirin poppy seed, fresh ginger & soy dressing *

Other Sensational Salad Specialties . . .

They show beautifully and taste even better than they look!

Smoked Hearts of Palm-hearts of palm wrapped in thinly sliced Norwegian naturally smoked salmon drizzled with Lemon Thyme Goat Cheese Vinaigrette sprinkled with capers

Thai Tenderloin of Prime Angus Beef Salad-seared then thinly sliced, Thai seasoned fanned over julienne of Asian vegetables and chiffonade of Asian greens tossed in a light lemon, mirin poppy seed dressing with fresh ginger & soy.

Grilled Shrimp Salad- wrapped in bacon sliced and served over wild greens & leaf spinach salad with grill roasted red bell peppers, slivered scallions tossed in a balsamic vinaigrette.

Thai Spicy Shrimp Salad-marinated in Thai seasoned citrus & holy basil oil grilled served over stir fried noodle resting on a bed of baby greens, shaved cucumbers, slivered snap peas & scallions drizzled in a creamy light cucumber dressing

Clams & Andouillie Salad-the clams are roasted opened over our charcoal grill then tossed with thinly sliced Andouillie (grille cooked), baby greens, fresh tarragon, & udon noodle served in an Asian spiced rice wine & tarragon vinaigrette



Sea of Smoked Fishes Salad-traditional smoked (in house) salmon, shrimp, scallops, tuna
Fanned over baby greens, Boston, & arugula with sliced cucumbers, julienne of sweet red onion, &
capers tossed with a light creamy cucumber dill dressing

Others. . . . 'Showy' & Delicious Display Selections

Magnificent Smoked Salmon Mousse. . . . our famous 'McNair' Mousse
molded into a handmade circa 1700's 'fish' mold* and served fully dressed with minced hard cooked
egg, finely diced red onion and capers. . . assorted crackers and toasted black bread accompany

\$ 22.00 (small)	\$ 45.00 (medium)	\$ 82.00 (large fish mold*)
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Assorted Fruit & Cheese Display Board-

Simple and Elegant (\$ 3.25 p.p.)

With seedless red grapes, melon, & strawberries
Bake Brie in puff pastry, baby Swiss, & Smoked Gouda

To the Opulent. .

**Please NOTE. . . .*

We have a selection of over two hundred cheeses available to us, for a more opulent
fruit and cheese selection we can co create exactly what you would like to offer

Fresh Assorted Fruits and Berries

Assorted melons, strawberries, raspberries, blueberries, seedless red & green grapes, bananas, and
pineapple, fresh figs, mango, kiwi, carambola (star fruit), apples, pears, plums, peaches, apricots,
oranges, tangerines, blood oranges, ruby red grapefruit

Beautifully displayed

some skewered and standing in carved melon
sprinkled with edible flower blossoms-

**This natural beauty can be order fresh au natural or drizzled with assorted 'fruity' dressing of*

Creamy tarragon curry

Asian poppy seed with honey and lemon

Lemon thyme and goat cheese vinaigrette

Mandarin Orange citrus & pomegranate (no oil)



We are only limited to our imaginations, and of course

Seasonal Availability

This 'display of natural beauty is a lovely selection to add to your dessert buffet!

Others. . . . 'Showy' & Delicious Display Selections

Asian Display- . . . These platters can be done in combination or, you can choose just one to enhance your menu with these 'very hot' culinary creations-

*Seared Yellow Fin Tuna-# 1 Sushi Quality Tuna

(brought in fresh the day of your party)

pan-fried with toasted sesame oil and dusted with wasabi powder then seared in an iron pan to rare. Beautifully fanned on Raiku platter with traditional condiments:

Wasabi, pickled ginger, and Tamari Soy. The display includes chopsticks.

* **THAI SPICY SHRIMP**-dipped in holy basil, Thai Chilis, mirin, & soy then grilled over our opened charcoal fire and served over a stir fry of Asian Vegetables and Udon noodle, with a Thai cucumber relish as condiment

***THAI FILET STIR FRY**-Certified Prime Angus Beef, thinly sliced and stir fried with julienne of Asian Vegetables fresh ginger, soy, and Thai Chili garlic. Served as an entrée with udon & exploding mung bean noodle.

*Assorted Nori Rolls- Asian Sticky rice roll up in Nori (seaweed) wrappers with julienne of

VEGGIES: Avocado, leeks, carrots, red bell, cucumber

\$ 7.75 per roll (4)

with Smoked Salmon

\$ 8.75 per roll (4) with

Yellow Fin Tuna

\$ 9.50 per roll (4)

with Steamed Shrimp

\$ 11.00 per roll (4)

Rolls are cut for display , 8 pcs. ea.- minimum 4 rolls-

Served with Wasabi, pickled ginger & soy,

Display. . . an assortment of your selections

\$ 8.00 per person

When ordered as a display the rolls come sliced and arranged according to their ingredients, resting on handmade Japanese style pottery or mirror display with bamboo accompanied by 'warm' finger towels & chopsticks



Luncheon and 'Light' Supper Selections*

-Assorted Tea Sandwiches-

Assorted rolls, croissant, and tea breads are used if you don't see it here and it's a personal favorite just ask, today, anything is available and possible, we make our own & use Le Bus Bakery

Herbed Chicken Salad with seedless red grapes on French Croissant

Barbequed Chicken Breast on Whole Wheat Kaiser with baby field greens & Jerk Sauce

Grilled breast of Chicken with roasted red bell peppers, crisp lettuce & goat cheese

Roast Turkey Breast on Pumpernickel slices
with baby greens, Baby Swiss, & Horseradish Mayonnaise

Honey Roasted Turkey on Croissant with mango & baby field greens drizzled with
tarragon curry dressing

Honey Roasted Turkey on Croissant with baby greens & cranberry-orange mayo

Roast Beef with Roasted Red Bell Peppers marinated in virgin olive oil &
Baby field greens on multi-whole grain round loaf

Rare Roast Beef on Vienna Roll with baby lettuce, tomato, Jarlesburg Swiss, and
spicy Dijon mayonnaise

Honey Baked Virginia Ham & Genoa Salami on French Loaf
With provolone cheese, lettuce, & tomato

Black Forrest Ham with creamy Jarlesburg baby Swiss, crisp Boston Lettuce and
our special homemade Dijon mayonnaise on French Croissant

Roasted Pork with Dijon & Endive Greens

Jamaican Jerked Pork Tenderloin with crisp red bell pepper, romaine & jerk sauce

Smoked Berks County Trout on sour dough whole wheat with horseradish-Dijon
Water cress (seasonal)



Smoked Norwegian Salmon with dijon-horseradish mayonnaise, paper thin
Cuke slices, baby greens and local tomato on French baguette.

Roasted Leg of Lamb seasoned with roasted garlic & thinly sliced served on pan roll with
Baby greens, fresh tomato, imported Feta & viniagrette

Grilled Portabella on tiny Italian roll with basiled garlic sauce, goat cheese,
roasted red bell & baby greens

Cucumber & red radish with herbed lite cream cheese & Boston lettuce

Grilled broccoli & roasted red bell pepper on Pan roll with basiled mayonnaise & crisp greens

Grilled marinated eggplant served on a toasted Italian pan roll with melted provolone
Roasted peppers & a hint of marinara

Fresh Spinach with grilled portabella mushroom cap & ripe tomato with stilton bleu.

This list is, of course, ever growing, perhaps you have a personal favorite, let us know and we'd be happy to 'recreate'. We suggest a medley of two or three styles to please multiple tastes.

Barbeque and Picnic Ideas -

"But, of course"!

Sometimes your special event calls for some great down home cookin'
Here are some 'Picnic' selections from Gracie's and if you don't see it here,
we'd be happy to accommodate those special family favorites!

Jamaican Jerk

We offer all traditional Jamaican Jerk items: Chicken (whole or parts),
Whole Hog or Suckling Pigs, Tenderloin of Pork Roast, and Turkey Breast

**Grandmother Matilda's Potato or Macaroni Salad*

**Clam Bakes*

**Lean Angus Beef Burgers with all the trimins'*

**Lobster Pizza*

** Baton Rouge Jambalaya*

**Louisiana Shrimp Boil*

**Spanish Paella*

**Barbequed Baked Beans*

**Craw Dad Boil*

**Hotdogs, Medford 'all' beef, pork, turkey, or tofu puppies*

Have 'em grilled, boiled, or steamed



* Barbeques *

Whole Tenderloin of Filet Mignon
Chicken (whole or parts)
Turkey Breast
"Ribs"-Beef, Pork, or short ribs
Aussie Shrimp on the Barbey
Greek Arni Psito-spit roasted Leg of Lamb

* Other Goodies *

Homemade Mango Salsa
Guacamole
Texas Caviar
Chili (meat or meatless)
Kentucky Burgoo

* (610) 323-4004

Pick up or Drop off

"Why Cook when you can call Gracie's, NO order is TOO Small!"

Orders must be placed ten days in advance
Tons of other Salads & Ideas To choose from!



Additional Entrees Selections

The selections in this section have made their way to the table over the years as additions to our regular dinner menu
Or were creations for seated meal catered events. . .

Most all the selections adapt well to 'stations or buffet'

We invite you to peruse and create. .

Speak to Gracie about adapting your menu to include one or more
Of these fabulous recipes that have stood time & guest testing with

Rave Reviews!



Starch Vegetable Selections to compliment

Creations from Gracie

Lillet Vegetables - caramelized onion, celery, mushrooms, and yams steamed in pan juices -flamed off with French Lillet and sprinkled with abundant Spring parsley

Decadent Tuscan Risotto with chicken au jus, fresh herbs & shiitake mushrooms drizzled with a most passionate sauce of pan juices

Pot Roast Vegetables- all the wonderful fragrant flavors of caramelized onion & leeks, celery, carrots, parsnips, tiny red bliss potato & turnips steamed in homemade stock reduction with pan juices and generously blasted with fresh parsley

Tri colored Potatoes Provence-Red bliss, Purple Andean, and Yukon Gold potatoes, layered with caramelized onions & roasted garlic cloves. Strewn with herbs du Provence, and baked in casserole fashion.

Potato & Eggplant Galette- shredded Idaho potatoe layered with thinly sliced eggplant that's been pan Browned with extra virgin olive oil baked to a golden brown and pie sliced at serving

Three cheese Potato au gratin-traditional recipe expanded to include imported cheddar, romano, & Monterey Jack cheese, fresh herbs, caramelized onions and a splash of cream.

Wok Fried Blue Corn Ravioli-stuffed with Monterey Jack & Ricotta Cheeses served in a pool of meatless black bean chili with a dollop of sour cream & mango salsa

Grilled Potato & veggies Grilled fingerling potato, grill roasted broccoli, cauliflower, zukes, red onion, asparagus, carrot, red bell pepper, and a smathering of crisp snap peas displayed on art platter drizzled with balsamic syroup

Fried Island Plantain - served au natural or with Rice & Peas,