



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 & scallion 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



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! 😊