



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.

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