



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

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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

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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-

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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, prusitto
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!