



**Gracie's**  
21<sup>st</sup> century cafe and catering  
a restaurant like no other

## **Holiday Luncheon** **Friday 12-19-25**



### **First Course**

#### **Tuscan Arancini**

Risotto 'balls' stuffed with fresh mozzarella ~ rolled in 'gluten free' panko  
Pan fried and served in a pool of our Tomato basil marinara

#### **Holiday Harvest Bisque**

A silky smooth mélange of butternut squash, assorted root vegetables, and seasonal spices  
Topped with a hint of frothy steamed milk

#### **Pear & Baked Brie**

Fresh local pear, Served with a wedge of **baked brie** in golden brown puffed pastry  
Dressed with crisp greens tossed in a fresh lemon balm chevre vinaigrette.

#### **Traditional Caesar Salad**

Crisp romaine -traditional recipe Caesar Cardini - Pecorino Romano and crispy crouton

#### **Chicago Steakhouse Wedge Salad**

Gorgonzola bleu cheese dressing, crispy bacon bits & dried cranberries

#### **Smokin' Salmon Plate**

Thinly sliced Norwegian 'cold' method smoked salmon ~  
served with cucumber salad & horseradish cream

**P.O. Box 333~1534 Manatawny Drive**  
**Pine Forge, PA.-19548 - USA. - Earth**  
**610 . 323. 4004 [www.gracies21stcentury.com](http://www.gracies21stcentury.com)**





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## Entrée Course

*Entrees are accompanied by Chef's Choice freshly steamed vegetables*

*Choice of ~*

### ***Luscious Wild Mushroom Manicotti***

*this savory plate stuffs **Andy's homemade dough** with fresh ricotta infused with herbs, mozzarella, and a hint of white truffle ~  
baked in a wild mushroom reduction – topped with a grilled Portabella Mushroom Cap*

### ***New Holiday Chicken***

Organic breast of chicken ~ stuffed baby Spinach and imported Provolone,  
pan roasted – in a pan sauce with *diced* zucchini, broccoli, carrot, haricot vert, San Marzano tomato  
and fresh basil with ditalini pasta

### ***Jumbo Shrimp Linguini***

Jumbo Shrimp steamed in a roasted tomato basil buerre blanc  
With Asparagus. imported Linguine

### ***Thai Vegetable with Rice Noodles*** V

A variety of fresh vegetable, carrots, broccoli, red bell pepper, baby bok choy, snow peas  
stir fried in a Thai red curry ~rice noodle tossed with a Thai Holy basil pesto, & finished with a spicy  
light peanut sauce

### ***Wild Salmon***

Wild Caught pan roasted in a lemon butter sauce ~ served with a butternut squash risotto,  
with a hint of winter spices

### ***Our Filet Mignon*** (6 oz)

cut to order -"Just for you" -from whole grass fed organic tenderloin-  
Simply charcoal grilled to your preference with Sauce Béarnaise  
Russet Potato Gratin with caramelized - Sweet onion, fennel, and Gruyere cheese





## *Holiday Luncheon*

### **A Sweet Complete**

With coffee, brewed decaf, tea

#### **Crème Brûlée ~Oooo la la**

Our traditional French recipe with free-range eggs  
Finished with caramelized raw sugar top

#### **Baklava**

Traditional Greek Honey & nut pastry served warm  
with a dollop of vanilla ice cream

#### **Sticky Toffee Pudding “Spotted Dick”** (if you know, you know)

Sticky-sweet mini-British puddings ~  
dates make them incredibly moist,  
and the booze-infused toffee sauce soaks into every bite.

#### *Old Hippy* **Carrot Cake**

Moist and delicious & healthful recipe from the  
frosted with whipped honey & cream cheese

(contains walnuts)

#### **Chocolate Orgasm**

Dense semi-sweet chocolate cake that melts on the tongue ~  
our homemade mousse au chocolate drizzled with semi-sweet chocolate ganache  
- plated with fresh berries

*Friday 12-19-25*

~ \$ 60.00 ~

Tax and gratuity is additional



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