



## BG CATERING 2017

### AUTUMN CATERING TAKE OUT MENU

*Please contact Director of Catering, Michelle McMahon  
for orders or inquiries  
[michelle@billygrant.com](mailto:michelle@billygrant.com) or (860.214.0568 – mobile)  
48-hour notice is preferred.*

### ANTIPASTI AND APPETIZERS

	<u>half (8-12 guests)</u>	<u>full (20-25 guests)</u>
<b>italian antipasto platter / (full size only)</b> olives, assorted house-pickled vegetables, mozzarella bocconcini, hard salami		\$120
<b>salumi and cheese/ artisan crackers</b> Chef's selection of cured Italian meats and four Italian cheeses, house made jam, marinated olives	\$60	\$120
<b>chilled jumbo shrimp cocktail</b> classic cocktail sauce, lemon wedges	\$42.00 per dozen	
<b>mini Maine crab cakes/ sriracha aioli</b>	\$2.00 each (2 dozen minimum)	
<b>curry chicken sate/ peanut dipping sauce</b>	\$1.50 each (2 dozen minimum)	
<b>bbq pulled pork sliders (require final assembly)</b>	\$2.00 each (2 dozen minimum)	
<b>candied spiced nuts</b>	\$12.00 per pound	

## VEGETABLES AND SIDES

**half (8-12 guests)** **full (20-25 guests)**

<b>charred broccoli with garlic</b> lemon, shaved parmesan, red chili flake	<b>\$35</b>	<b>\$70</b>
<b>green beans and melted leeks</b> lightly sautéed with extra virgin olive oil and garlic	<b>\$35</b>	<b>\$70</b>
<b>oven roasted gold potatoes</b> caramelized onions, rosemary, garlic,	<b>\$35</b>	<b>\$70</b>
<b>baby gold potato salad</b> chili flake, garlic, celery leaves, parsley, EVOO	<b>\$35</b>	<b>\$70</b>
<b>roasted baby beets</b> citrus, olive oil	<b>\$35</b>	<b>\$70</b>
<b>tabbouleh</b> farro, bulgar, barley, cucumber, mint, red onion, lemon balsamic	<b>\$40</b>	<b>\$80</b>
<b>caramelized Brussels sprouts</b> apple wood smoked bacon, cider-raisin vinaigrette	<b>\$35</b>	<b>\$70</b>
<b>roasted local butternut squash</b> local apples, bacon, onions, herbs, olive oil	<b>\$35</b>	<b>\$70</b>
<b>spiced glazed roasted carrots</b>	<b>\$35</b>	<b>\$70</b>

## GREEN SALADS

*served with dressing on the side*

	<u>half (8-12 guests)</u>	<u>full (20-25 guests)</u>
<b>caesar salad</b> creamy garlic dressing, shaved grana padano polenta croutons	\$30	\$55
<b>baby lettuces</b> fennel, heirloom radish, white balsamic vinaigrette	\$30	\$55
<b>“chopped” vegetable salad</b> romaine, green beans, chick peas, tomato, carrots, cucumber, olives, feta cheese, white balsamic vinaigrette	\$40	\$75
<b>kale salad</b> crispy bacon, garlic croutons, red onion, dried cranberries, creamy goat cheese “caesar” dressing	\$35	\$65
<b>toscana salad</b> romaine, fresh mozzarella bocconcini, olives, tomato, roasted peppers, polenta croutons, balsamic dressing	\$35	\$65
<b>boston bibb</b> red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	\$35	\$65
<b>“shredded salad”</b> iceberg, napa cabbage, bean sprouts, snow peas, wasabi peas, peanuts, crispy wonton strips, honey mustard dressing	\$35	\$65

*\*Grilled chicken may be added to any of our salads for an additional \$6 per piece*

*\*Grilled salmon may be added to any of our salads for an additional \$10 per piece*

# ENTRÉES

	<u>half (8-12 guests)</u>	<u>full (20-25 guests)</u>
<b>penne pasta</b> ( <i>kindly select a sauce</i> ) vodka sauce (with sundried tomatoes, basil, and tomato cream), or bolognese sauce (classic meat sauce)	\$50	\$95
<b>baked rigatoni</b> ( <i>sold hot only</i> ) sausage, peas, tomato cream sauce, mozzarella	\$60	\$110
<b>baked mac &amp; cheese</b> ( <i>sold hot only</i> )	\$40	\$80
<b>classic meat lasagna</b> ( <i>full pan only</i> )		\$130
<b>Aunt Josie's meatballs</b> tomato sauce, parmesan	\$65 (25 meatballs)	\$120 (50 meatballs)
<b>eggplant parmesan</b> ( <i>full pan only</i> )		\$120
<b>handmade cavatelli napolitano</b> braised pork "sugo", parmigiano	\$60	\$110
<b>*chicken marsala style</b> mushrooms, sauteed chicken breasts, tomato, marsala wine sauce	\$65	\$120
<b>chicken parmigiano style</b> breaded chicken cutlets, pommadoro sauce, fresh mozzarella	\$65	\$120
<b>*chicken piccata style</b> sautéed cutlets, lemon, capers, white wine	\$65	\$120
<b>italian sausage and peppers</b>	\$65	\$120
<b>roasted organic Black Pearl salmon with mustard glaze</b> (14 two-ounce pieces)		\$120
<b>roasted beef tenderloin</b> horseradish sauce and Parker House rolls (serves 12 to 15 Guests)		\$200

*\*May be prepared as a gluten free option*