



BG CATERING

CATERING TAKE OUT MENU

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

ANTIPASTI

	<u>half</u> <i>(8-12 guests)</i>	<u>full</u> <i>(20-25 guests)</i>
italian antipasto platter / (full size only) olives, roasted peppers, marinated artichokes, pickled mushrooms, mozzarella bocconcini, hard salami		\$120
salumi and cheese/ hand-made breadsticks Chef's selection of cured Italian meats and four Italian cheeses, house made jam, marinated olives	\$60	\$120
chilled jumbo shrimp cocktail classic cocktail sauce, lemon wedges	\$42.00 per dozen	

VEGETABLES AND SIDES

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

broccoli with garlic and red chilis	\$35	\$70
green beans and melted leeks lightly sautéed with extra virgin olive oil and garlic	\$35	\$70
oven roasted gold potatoes caramelized onions, rosemary, garlic, pancetta	\$35	\$70
baby gold potato salad chili flake, garlic, celery leaves, parsley, EVOO	\$35	\$70
roasted baby beets citrus, olive oil	\$35	\$70

SALADS

served with dressing on the side

	<u>half (8-12 guests)</u>	<u>full (20-25 guests)</u>
caesar salad creamy garlic dressing, shaved grana padano garlic croutons	\$30	\$55
baby lettuces fennel, heirloom radish, white balsamic vinaigrette	\$30	\$55
“chopped” vegetable salad romaine, green beans, chick peas, tomato, carrots, cucumber, olives, feta cheese, white balsamic vinaigrette	\$40	\$75
kale salad crispy bacon, garlic croutons, red onion, dried cranberries, creamy goat cheese “caesar” dressing	\$35	\$65
tosceno salad romaine, fresh mozzarella bocconcini, olives, tomato, roasted peppers, polenta croutons, balsamic dressing	\$35	\$65
boston bibb red onion, cucumber, sundried tomatoes, pine nuts, gorgonzola, lemon vinaigrette	\$35	\$65
“shredded salad” 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>
penne pasta (<i>kindly select a sauce</i>) vodka sauce (with sundried tomatoes, basil, and tomato cream), or bolognese sauce (classic meat sauce)	\$50	\$95
baked rigatoni (<i>sold hot only</i>) sausage, peas, tomato cream sauce, mozzarella	\$60	\$110
baked mac & cheese (<i>sold hot only</i>)	\$40	\$80
classic meat lasagna (<i>full pan only</i>)		\$130
Aunt Josie's meatballs tomato sauce, parmesan	\$55 (25 meatballs)	\$80 (50 meatballs)
eggplant parmesan (<i>full pan only</i>)		\$110
handmade cavatelli napolitano braised pork "sugo", parmigiano	\$60	\$110
chicken marsala style mushrooms, sauteed chicken breasts, tomato, marsala wine sauce	\$65	\$120
chicken parmigiano style breaded chicken cutlets, pommadoro sauce, fresh mozzarella	\$65	\$120
chicken piccata style sautéed cutlets, lemon, capers, white wine	\$65	\$120
italian sausage and peppers	\$55	\$80
roasted cedar plank salmon with mustard glaze (14 two-ounce pieces)		\$95
roasted beef tenderloin horseradish sauce and Parker House rolls (serves 12 to 15 Guests)		\$200

We are happy to offer a gluten-free option on most of our chicken entrees.