



BG CATERING 2018

WINTER 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 AND APPETIZERS

	<u>half (8-12 guests)</u>	<u>full (20-25 guests)</u>
italian antipasto platter / (full size only) olives, assorted house-pickled vegetables, mozzarella bocconcini, hard salami		\$120
salumi and cheese/ artisan crackers 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	
mini Maine crab cakes/ sriracha aioli	\$2.00 each (2 dozen minimum)	
curry chicken sate/ peanut dipping sauce	\$1.50 each (2 dozen minimum)	
bbq pulled pork sliders (require final assembly)	\$2.00 each (2 dozen minimum)	
candied spiced nuts	\$12.00 per pound	

VEGETABLES AND SIDES

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

charred broccoli with garlic lemon, shaved parmesan, red chili flake	\$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,	\$35	\$70
baby gold potato salad chili flake, garlic, celery leaves, parsley, EVOO	\$35	\$70
roasted sweet potatoes honey, olive oil, herbs	\$35	\$70
roasted baby beets citrus, olive oil	\$35	\$70
tabbouleh farro, bulgar, barley, cucumber, mint, red onion, lemon balsamic	\$40	\$80
caramelized Brussels sprouts apple wood smoked bacon, cider-raisin vinaigrette	\$35	\$70
roasted local butternut squash local apples, bacon, onions, herbs, olive oil	\$35	\$70
spiced glazed roasted carrots	\$35	\$70

GREEN 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 polenta 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
sweet gem wedge salad radish, celery, bacon, hard cooked egg, Jasper Hill Farm clothbound cheddar, buttermilk ranch 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>		\$150
Aunt Josie's meatballs tomato sauce, parmesan	\$65 <i>(25 meatballs)</i>	\$120 <i>(50 meatballs)</i>
eggplant parmesan <i>(full pan only)</i>		\$120
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	\$65	\$120
roasted organic Black Pearl salmon with mustard glaze <i>(14 two-ounce pieces)</i>		\$120
roasted beef tenderloin horseradish sauce and Parker House rolls <i>(serves 12 to 15 Guests)</i>		\$200

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