



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

half *(8-12 guests)*

full *(20-25 guests)*

salumi and cheese/ artisan crackers

Chef's selection of cured Italian meats
and local artisan cheeses, house pickled carrots,
marinated olives, artisan crackers

\$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)

charred broccoli with garlic olive oil, 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 Italian spices, olive oil	\$35	\$70
baby gold potato salad chili flake, garlic, celery leaves, parsley, EVOO	\$35	\$70
roasted sweet potatoes honey, olive oil, herbs	\$35	\$70
caramelized Brussels sprouts cider dressing, dried cranberries, toasted pumpkin seeds	\$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
toscana 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

**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 a la vodka sundried tomatoes, basil, and tomato cream	\$50	\$95
rigatoni bolognese 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 sauce Napolitano, parmesan	\$65 <i>(25 meatballs)</i>	\$120 <i>(50 meatballs)</i>
eggplant parmesan <i>(full pan only)</i>		\$120
*chicken marsala style mushrooms, sauteed chicken breasts, tomato, marsala wine sauce	\$65	\$120
chicken parmigiano style breaded chicken cutlets, Aunt Josie's sauce, fresh mozzarella	\$65	\$120
*chicken piccata style sautéed cutlets, lemon, capers, white wine	\$65	\$120
italian sausage and peppers Aunt Josie's sauce	\$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***

SANDWICHES

RESTAURANT BRICCO SANDWICHES

CHICKEN CUTLET PARMESAN
ROASTED CHICKEN WHOLE WHEAT WRAP/ bacon, aioli, kale
GRILLED CHICKEN ON FOCACCIA/ basil pesto, roasted peppers, bacon, mozzarella
PROSCIUTTO DI PARMA AND FRESH MOZZARELLA/ arugula, olive oil
EGGPLANT PARMESAN GRINDER
TUNA MELT/ provolone cheese, tomato
AUNT JOSIE'S MEATBALL GRINDER/ melted provolone

GRANTS RESTAURANT SANDWICHES

18-HOUR SMOKED PASTRAMI REUBEN
CHICKEN AND GUACAMOLE WRAP/ bacon, aioli, kale
GRILLED CHICKEN WITH ROASTED PEPPERS AND MOZZARELLA
SHRIMP AND AVOCADO ON BRIOCHE BUN