



BG CATERING 2019

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.*

STARTERS

	<u>half</u> <i>(8-12 guests)</i>	<u>full</u> <i>(20-25 guests)</i>
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)**

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
roasted sweet potatoes honey, olive oil, herbs	\$35	\$70
caramelized brussels sprouts apple-wood smoked bacon	\$35	\$70
broccoli rabe with garlic & white beans	\$40	\$75

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
apple salad baby lettuces, julienne apple, crumbled goat cheese, cider dressing	\$35	\$65
Bricco “chopped” vegetable salad romaine, green beans, provolone, tomato, salami, chick peas, parmesan, white balsamic dressing	\$40	\$75
kale salad crispy bacon, garlic croutons, red onion, dried cranberries, creamy goat cheese “caesar” dressing	\$35	\$65
tosciano 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
penne a la vodka with chicken	\$65	\$120
penne a la vodka with shrimp /gulf white)	\$75	\$150
rigatoni bolognese classic meat sauce	\$50	\$95
baked rigatoni (sold hot only) sausage, peas, tomato cream sauce, mozzarella	\$60	\$110
baked mac & cheese (sold hot only)	\$40	\$80
classic meat lasagna (full pan only)		\$150
Aunt Josie's meatballs sauce Napolitano, parmesan	\$65 (25 meatballs)	\$120 (50 meatballs)
eggplant parmesan (full pan only)		\$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 (14 two-ounce pieces)		\$120
roasted beef tenderloin horseradish sauce and Parker House rolls (serves 12 to 15 Guests)		\$200

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

SANDWICHE PLATTERS

*PLEASE CALL OUR CATERING MANAGER MICHELLE
FOR CURRENT MENU SELECTIONS.*