

OUR NORTH FORK FARMERS

WE CHOOSE TO WORK WITH THE FARMERS CLOSEST TO US, GROWING THE MOST SUSTAINABLE DELICIOUS VEGETABLES, FRUITS, SEAFOOD, AND LIVESTOCK THERE ARE.

WE ARE VERY LUCKY TO HAVE THIS LUXURY ON THE NORTH FORK AND TAKE FULL ADVANTAGE THROUGHOUT THE SEASONS.



HIRED

H O S
P I T
A L I
T Y

CHEFS TO SERVERS

DO YOU JUST NEED STAFF?

631.876.5221

ABOUT

AT GRACE AND GRIT, FOOD AND HOSPITALITY IS OUR PASSION. WE ARE A FULL SERVICE CATERING AND EVENT PLANNING COMPANY. OUR EXPERIENCED STAFF WILL REDEFINE YOUR EXPECTATIONS IN A CATERER. WE OFFER MENUS WITH INCREDIBLE ATTENTION TO DETAIL THAT SETS US A NOTCH ABOVE THE REST. OUR CULINARY TEAM IS WELL VERSED IN INTERNATIONAL CUISINES AND CAN CREATE CUSTOM MENUS FOR YOUR DIETARY NEEDS INCLUDING VEGAN, VEGETARIAN, GLUTEN-FREE.

GRACE AND GRIT IS PROUD TO BE A PREFERRED CATERER AT MANY OF THE LOCAL VINEYARDS AND VENUES.

WE HOPE TO BE A PART OF YOUR NEXT SPECIAL DAY!

www.graceandgritevents.com

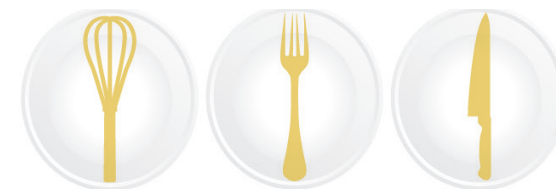
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info@graceandgritevents.com

55750 Main Rd

Southold, NY 11971

Grace & **GRIT**



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HOLIDAY MENU 2018

➤ ORDER DEADLINE IS ➤

DECEMBER 21ST



HOLIDAY 2018

ORDER DEADLINE IS DECEMBER 21ST



STARTERS

DEVILED EGGS- CLASSIC WITH A TWIST

\$18 per dozen

SHRIMP COCKTAIL

homemade cocktail sauce

\$25 per pound

STUFFED MUSHROOMS

meat or vegetable filling

\$20 per dozen

BAKED CLAMS

garlic, bacon, parsley

\$40 per dozen

COLD SEAFOOD SALAD

\$35 per pound

BAKED BRIE

\$30 per piece

MEDITERRANEAN PLATTER

homemade hummus and tzatziki,
mixed olives, pita

\$75 platter - (12-15 guests)

ANTIPASTO

provolone, marinated mozzarella, prosciutto, salami,
giardiniera, specialty peppers, sliced baguette

\$150 platter - (12-15 guests)

SOUP

\$12 per quart - (4-6 guests)

ITALIAN WEDDING SOUP

MATZAH BALL SOUP

POTATO LEEK- VEGETARIAN

SPLIT PEA WITH HOUSE SMOKED HAM HOCK

LOBSTER BISQUE (+\$5)

MAINS

HERB ROASTED ALL NATURAL TURKEY

15# average

\$10 per pound

HERITAGE HAM

roasted and glazed in our secret sauce

13# average

\$8 per pound

WHOLE SALMON FILET

crusted with almond and herbs

3-5# average

\$25 per pound

HERB CRUSTED BEEF TENDERLOIN

with horseradish crème

\$30 per pound

ROSEMARY AND SALT CRUSTED

PRIME RIB WITH AU JUS

\$30 per pound (3lb minimum)

BRAISED SHORT RIB IN RED WINE REDUCTION

\$140 small (8-10 guests)

\$250 large (16-20 guests)

PASTA

small (8-10 guests)/large (16-20 guests)

CLASSIC CHEESE LASAGNA

\$60/\$100

add bolognese +\$10/+\$20

add veggies +\$5/+\$10

PENNE A LA NORMA

\$50/\$90

PENNE A LA VODKA

\$50/\$90

LINGUINI WITH CLAM SAUCE

\$50/\$90

with shrimp scampi \$60/\$100

with crab marinara \$70/\$110

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

SIDES

small (8-10 guests)/large (16-20 guests)

MASHED POTATO

\$40/\$75

ROASTED ROOT VEGETABLES

\$40/\$75

POTATO GRATIN

\$40/\$75

CORN CUSTARD

\$30/\$55

SWEET POTATO CASSEROLE WITH CANDIED PECANS

\$30/\$55

HERBED WILD RICE

\$30/\$55

CORNBREAD STUFFING WITH SAUSAGE

\$40/\$75

vegetarian \$30/55

BRUSSELS SPROUTS WITH BACON & BALSAMIC GLAZE

\$45/\$85

HOMEMADE POTATO LATKES WITH SOUR CREAM AND APPLESAUCE

\$20 per dozen

GREEN BEAN CASSEROLE

\$40/\$75

CITRUS CRANBERRY SAUCE

\$12 per quart

RICH HOMEMADE GRAVY

\$12 per quart

DESSERTS

FLOURLESS CHOCOLATE CAKE

\$40

BOURBON BREAD PUDDING

\$30

PUMPKIN CHEESECAKE BRÛLÉE

\$40

APPLE CRUMB PIE

\$30