

# GRACIE'S ON WEST MAIN

OUR EVENT SPACE MENU PRICING INCLUDES THE ROOM RENTAL FEE, PLATED DINNER SERVICE & DRINK SERVICE.

## Dinner Service

All dinners include spring green salad, dinner rolls with whipped butter & classic dessert starting at \$29.95

### Crab Cakes

Smoked bacon crab cakes with a lemon remoulade, wild rice & a medley of zucchini squash, yellow squash, bell peppers & red onions sauteed with a lemon dill butter +\$4.75

### Bruschetta Cod

Wild caught north Atlantic cod, pan seared and topped with tomato basil bruschetta served with white cheddar scalloped potatoes & California vegetable medley in a white wine butter sauce +\$2.99

### Braised Beef Short Ribs

Cabernet sauvignon braised USDA boneless short ribs, roasted garlic mashed potatoes & honey rosemary roasted carrots +\$3.99

### New York Strip

USDA Choice N.Y. Strip covered in a pearl onion ragu, twice baked white cheddar and green onion potatoes, & sauteed spinach with shaved parmesan cheese +\$9.99

### North Atlantic Salmon

Seared North Atlantic Salmon with a lemon white wine dill sauce, wild rice & sugar snap peas +\$2.99

### Creamy Tomato Marsala Salmon

Creamy tomato marsala sauce braised North Atlantic salmon with penne pasta and broccoli with parmesan bread crumbs +\$3.99

### Grilled Chicken Parmesan

Local FreeBird antibiotic free, cage free chicken breast, grilled and topped with a tomato basil white wine sauce, provolone & parmesan cheese. served with penne pasta and broccoli with parmesan bread crumbs Base Price

### Stuffed Gracie's Chicken

Breaded Local FreeBird antibiotic free, cage free chicken breast, stuffed with Irish bacon and sharp cheddar, covered with a dijon cream sauce, & served with herb roasted potatoes and bacon green beans +\$2.99

### Pork Osso Buco

Smoked pork osso buco with a white wine pork demi-glaze served with braised root vegetables and cannellini ragu \$1.99

### Smoked BBQ Pork Shanks

Local smoked pork shanks with a whiskey BBQ sauce, baked mac & cheese, and bourbon corn Base Price

## Appetizers

**Smoked Bacon Crab Cakes**  
with lemon remoulade 4

**Baked Brie**  
Puff pastry wrapped brie with strawberry lemon basil jam 4.5

**Bruschetta**  
Tomato basil bruschetta with crostinis served family style 3

**Asian Meatballs**  
Ginger, green onion & pork, asain style meatballs 3

**Spanish Cod Cakes**  
Cod & potato cakes baked until crispy, and served with a green olive, pickled red onion salad with lemon remoulade 3.5

**Smoked Salmon Crostini**  
Toasted crostini topped with dill cream cheese, smoked salmon & pickled red onion 5

**Four Cheese Crab Dip**  
Ricotta, cream cheese, provolone & parm cheese with crab meat & herbs, served with crostini family style 5

**Spinach Artichoke Dip**  
Fresh sauteed spinach, artichokes & garlic in a creamy sauce, served with crostini family style 3.5

**Bacon Jam Tart**  
Puff pastry tart with provolone cheese bacon jam - sweet, savory, gooey, spicy & smokey bacon deliciousness 4.25

**Chorizo Street Tacos**  
Grilled corn tortilla with house made chorizo, pickled red onions, cilantro & avocado ranch 3.5

## Desserts

**White Wine Lemon Thyme Sorbet**  
**Salted Caramel Stuffed Brownie with Housemade Vanilla Bean Ice Cream**

**Cafe Dulce de Leche Cheesecake**  
**Salted Bourbon Butterscotch Creme Brulee** add \$1  
**Six Degrees of Chocolate Cake** add \$2  
**Tiramisu Semifreddo** add \$1

## Showers

**Tea Sandwiches**  
Served with a spring green side salad & seasonal fruit 11.50  
Tea Sandwich Selection, choose three of the following:  
Lemon, green olive, parsley tuna salad  
Curry chicken salad with fresh cilantro  
Smoked salmon, dill cream cheese & cucumber  
Double smoked bacon, lettuce, & tomato with pesto aioli  
Creamy Egg Salad with thinly sliced radishes & green onion  
Smoked ham salad with sliced celery

### Dips

Choose two dips: served buffet style 7  
Baked creamy spinach artichoke dip with toasted crostinis  
Smoked chicken, roasted garlic, white bean dip with toasted crostinis  
Hot four cheese crab dip with toasted crostinis add 2  
Bacon Jam: sweet, savory, spicy, smoky bacon deliciousness with crackers  
Tomato, basil bruschetta with toasted crostini  
Hummus with olive tapenade and warm pita chips  
Creamy goat cheese avocado with corn tortillas

### Mini Dessert Bar

Choose three: served buffet style 4.5  
Dark chocolate cake stacks with pecan filling & salted caramel buttercream  
Roasted peach, mascarpone, rosemary cheesecake  
Sea salt butterscotch creme brulee add \$1  
Moscato cupcakes with strawberry filling and strawberry moscato buttercream

White chocolate raspberry mousse +\$1  
Lemon curd tart with Italian meringue  
Salted bourbon caramel turtle brownie

### Mini Pie Bar

Choose three: served buffet style 3.5  
Salted caramel apple  
Chocolate bourbon pecan  
Maple bacon walnut add \$1  
Vanilla bean blueberry cherry  
Chocolate mascarpone raspberry add \$1  
Lemon Meringue

