

DAVE GRANT

CATERERS

ENTREÉS

Whole Smoked Prime Rib (GF, DF)

with cracked black pepper & a french onion dry rub
Half - \$115 / Full - \$225

Low & Slow Beef Brisket (GF, DF)

dry rubbed & smoked for 13 hours, served with sauce
Half - \$90 / Full - \$175

Baked Stuffed Shrimp

colossal garlic and herb braised shrimp with our crabmeat stuffing & sherry wine reduction
Half - \$90 / Full - \$175

Nordic Grilled Salmon (GF)

4oz salmon fillets, char-grilled, with a lemon beurre-blanc
Half - \$90 / Full - \$175

Stuffed Sole with Seafood Stuffing

Crab meat stuffing wrapped in fresh sole, drizzled in butter, old bay & paprika
Half - \$80 / Full - \$155

Chicken Marsala

pan seared tenderloins, with freshly sautéed mushrooms & marsala wine sauce
Half - \$55 / Full - \$105

Chicken Piccata

pan seared tenderloins in a white wine sauce with lemon, butter, & capers
Half - \$55 / Full - \$105

Arthur Ave Meatballs

hand-rolled pork & beef meatballs with marinara
Half - \$60 / Full - \$110

Eggplant Parmesan

thinly sliced eggplant, layered with mozzarella and parmigiano reggiano, topped with marinara
Half - \$55 / Full - \$105

Red Wine Braised Short Rib & Asparagus Risotto

slow braised short rib, layered over creamy asparagus risotto
Half - \$80 / Full - \$160

Grilled Marinated Flank Steak (GF)

served with horseradish sauce
Half - \$95 / Full - \$185

Roast Beef & Brown Gravy

slow roasted top round and sliced thin with herb gravy
Half - \$80 / Full - \$155

Sausage Onion & Peppers (GF)

sautéed with fresh garlic and herbs de Provence with marinara
Half - \$50 / Full - \$95

Baked Virginia Pitt Ham (GF)

brown sugar & maple glazed
Half - \$65 / Full - \$125

Roasted Stuffed Chicken Breast

Italian seasoned stuffing, wrapped with chicken breasts
& served with our herb gravy
Half - \$55 / Full - \$105

SIDES

Bacon & Horseradish Mashed Potato (GF)

creamy Yukon gold mashed potatoes mixed with hickory smoked bacon, horseradish, sautéed onion, cheddar cheese and chives
Half - \$40 / Full - \$70

Potatoes Au Gratin (GF, VG)

sliced and layered potatoes with a light cream sauce, topped with cheeses
Half - \$35 / Full - \$65

Herb Roasted Red Potatoes (GF, VG)

red potatoes, roasted in butter, EVOO, & herbs de Provence
Half - 35 / Full - \$65

Rotini Pasta Salad (VG)

tri-color rotini with basil, mozzarella pearls, cherry tomatoes with balsamic and Italian dressing
Half - \$30 / Full - \$55

Fresh Broccoli and Carrot Medley (GF, VG)

blanched with fresh garlic butter & EVOO
Half - \$35 / Full - \$65

Grilled Seasonal Vegetables (GF, VG)

butternut squash, Brussels sprouts, onion, carrots, broccoli
Half - \$35 / Full - \$65

Pan Roasted Broccoli & Garlic (GF, VG)

with fresh garlic butter & EVOO
Half - \$35 / Full - \$65

Roasted Brussels Sprouts (GF)

oven roasted with garlic & hickory smoked bacon
& drizzled with hot honey
Half - \$35 / Full - \$65

Green Beans with Blistered Grape Tomatoes (GF, VG)

blanched with fresh garlic butter & EVOO
Half - \$35 / Full - \$65

APPETIZERS

Antipasto Platter

Italian prosciutto, salami, soppressata, gournay, manchego, and provolone cheeses, marinated artichokes, pepperoncini, roasted red peppers, olives, vine grapes, & preserves
25 people - \$75

Artisan Wisconsin Cheese Platter

buttermilk blue affinee, aged gouda, mezzaluna fontina, red spruce cheddar grand cru reserve
25 people - \$60

Garden Harvest Crudité Vegetable Platter with Hummus(VG)

fresh carrots, broccoli, cucumbers, cauliflower, grape tomatoes and peppers
25 people - \$60

Jumbo Shrimp Platter

with zesty cocktail sauce & spicy horseradish
5 lbs - \$140

Eggplant Rollatini

thinly sliced eggplant, stuffed with ricotta & Romano cheese topped with marinara
Half - \$55 / Full - \$105

Sausage and Spinach Stuffed Mushroom

jumbo white mushroom, with sautéed spinach & sweet Italian sausage
25 count \$45

Brie & Raspberry Phyllo

imported brie cheese with raspberry preserves in a toasted phyllo dough shell
25 count \$40

Stuffed Breads with Marinara

pepperoni, eggplant, spinach & sausage, Italian combo
Buffalo chicken, chicken parmesan
12 slices per loaf - \$25

Happy Holidays

PASTAS

Penne Vodka (VG)

penne in our creamy vodka sauce
Half - \$40 / Full - \$75

Baked Stuffed Shells (VG)

jumbo shells with ricotta filling, topped with marinara & mozzarella
Half - \$40 / Full - \$75

Baked Ziti Parmigiano (VG)

ziti mixed with ricotta, parmesan cheese and marinara sauce, basil & parsley topped with mozzarella cheese
Half - \$45 / Full - \$85

Baked Lasagna Bolognese

traditional lasagna with ricotta, ground beef, marinara sauce & topped with mozzarella cheese
Half - \$50 / Full - \$95

Baked White Lasagna with Spinach and Béchamel

lasagna with Béchamel & sautéed spinach topped with mozzarella cheese
Half - \$50 / Full - \$95

Cavatelli with Broccoli and Sausage

ricotta cavatelli with sautéed broccoli & sweet Italian sausage
Half - \$50 / Full - \$95

SALADS

Garden Salad (GF, V)

mixed greens, cherry tomato, carrots, red onion, peppers cucumber, with red wine vinaigrette
Half - \$27 / Full - \$45

Beet & Goat Cheese Salad (GF, VG)

mixed greens, roasted red & golden beets, goat cheese & champagne vinaigrette
Half - \$35 / Full - \$55

Caesar Salad (VG)

garlic crostini, fresh shaved parmesan, and classic Caesar over romaine
Half - \$27 / Full - \$45

DESSERTS

Apple Pie or Cherry Pie

Half trays serve 8-12 people

Full trays serve 18-22 people

All of our sauces, and dry rubs are made in house. All meats are smoked on site.

Last time slot for Holiday pick up is 3PM December 24th. Holiday orders will come cold with heating instructions.