

ENTREÉS

Oven Roasted Turkey Breasts (DF)

served with a brown herb gravy

Half - \$50 / Full - \$95

Low & Slow Beef Brisket (GF, DF)

dry rubbed & smoked for 13 hours, served with sauce

Half - \$90 / Full - \$175

Nordic Grilled Salmon (GF)

4oz salmon fillets, char-grilled, with a lemon beurre-blanc

Half - \$85 / Full - \$165

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 - \$55 / Full - \$100

Red Wine Braised Short Rib & Asparagus Risotto

slow braised short rib, layered over creamy asparagus risotto

Half - \$80 / Full - \$160

Eggplant Parmesan

thinly sliced eggplant, layered with mozzarella and parmigiano reggiano,

topped with marinara

Half - \$55 / Full - \$105

Grilled Marinated Flank Steak (GF)

served with horseradish sauce

Half - \$85 / Full - \$165

Roast Beef & Brown Gravy

slow roasted top round and sliced thin with herb gravy

Half - \$55 / Full - \$100

Sausage Onion & Peppers (GF)

sautéed with fresh garlic and herbs de Provence with marinara

Half - \$50 / Full - \$95

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

Herb Red Roasted Potatoes (GF, V)

red potatoes, roasted in butter, EVOO, & herbs de Provence

Half - \$35 / Full - \$65

Smashed Sweet Potatoes with Melted Marshmallow (GF, V)

Half - \$30 / Full - \$55

Grilled Seasonal Vegetables (GF, V)

butternut squash, brussels sprouts, onion, carrots, broccoli

Half - \$35 / Full - \$65

Roasted Brussels Sprouts (GF, V)

oven roasted with garlic & hickory smoked bacon drizzled with hot honey

Half - \$35 / Full - \$65

Rotini Pasta Salad

tri-color rotini with basil, mozzarella pearls, cherry tomatoes with balsamic and Italian dressing

Half - \$30 / Full - \$55

Sausage Stuffing

homemade with sautéed celery, onions, sausage, & herbs

Half - \$30 / Full - \$55

Green Beans with Blistered Grape Tomatoes (GF, V)

sautéed with fresh garlic butter & EVOO

Half - \$35 / Full - \$65

Fresh Broccoli and Carrot Medley (GF, V)

sautéed with fresh garlic butter & EVOO

Half - \$35 / Full - \$65

DAVE GRANT

CATERERS

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

PASTAS

Penne Vodka (V)

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

Baked Ziti Parmigiano (V)

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

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 & Italian sausage
Half - \$50 / Full - \$95

Butternut Squash Ravioli (V)

sage butter sauce
Half - \$45 / Full - \$85

Short Rib Ragù over Pappardelle

our slow cooked braised short rib, shredded & mixed with our ragu sauce over a bed of pappardelle pasta
Half - \$80 / Full - \$160

SALADS

Garden Salad (GF, Vegan)

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

Beet & Goat Cheese Salad (GF, V)

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

Caesar Salad (V)

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

THANKSGIVING BUFFET

Garden Salad
Sliced Turkey Dark & White Meat
Bacon & Horseradish Mashed Potato
Sausage Stuffing
Cranberry Sauce
Handmade Dinner Rolls
Gravy

\$23.50 per person

DESSERTS

Apple Pie or Pumpkin 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 Thanksgiving pick up is 3PM November 26th. Thanksgiving day orders will come cold with heating instructions.