



*Gracie's*

PRIVATE DINING ROOM  
CELEBRATIONS





The private room was lovely, the service was impeccable, the food was phenomenal” - Nan



# CANAPES

MAITAKE MUSHROOM TOASTS | 40  
fontina, green onion

*by the dozen* ★

ROASTED SQUASH | 40  
cranberry goat cheese, crispy sage

ROASTED BEETS | 40  
black pepper ricotta, pistachio honey

CARAMELIZED LEEK AND WILD  
MUSHROOM TARTLETS | 45

CELERIAC AGNOLOTTI | 45  
fig balsamic, parmesan



★  
MEDITERRANEAN SPICED MEATBALLS | 45  
pickled cucumber, tzatziki

PATE DE CAMPAGNE | 45  
cornichon, pickled mustard seed

PORK BELLY PASTRAMI | 45  
cornbread, pickled red cabbage

FOIE GRAS MOUSSE | 45  
toasted brioche, mango chutney

DUCK CONFIT TACOS | 45  
sweet chili, toasted sesame, coriander

*welcome your guests with artisanal bites*



★  
CRUDO OF STRIPED BASS | 45  
grapefruit, radish, fresh coriander

BACON-WRAPPED SEA SCALLOPS | 50  
grape must, sunchoke

LOBSTER SALAD PROFITEROLE | 55  
tarragon aioli

SMOKED SALMON RILLETTES | 45  
toasted baguette, spicy tomato jam

NARRAGANSETT BAY CLAM FRITTERS | 40  
lemon-caper rémoulade



\*minimum order of two dozen pieces



# CAVIAR SERVICE

*A Private Event Exclusive Offering*

## Beluga | \$244 per ounce

*This luxurious delicacy comes from the Beluga sturgeon, a species that swims in the unpolluted waters of the Caspian Sea. It boasts an unadulterated rich, buttery, and creamy flavor enhanced by mild hazelnut essences.*

## French Ossetra | \$212 per ounce

*Ossetra caviar is derived from the eggs of the Ossetra sturgeon, a species of fish native to the Caspian. Ossetra caviar is known for its complex and nutty flavor profile.*

## Polish Siberian | \$155 per ounce

*With a beautifully soft texture and medium-sized black pearl, Siberian Sturgeon caviar is simply satisfying. Pleasantly nutty and briny, this is the perfect caviar for cocktail hour.*

Served on ice with the following accouterments:

egg, red onion, crème fraîche,

chives, capers, potato blini





# PLATTERS & STATIONARY DISPLAYS

Artisan Cheese | 12  
house-made jams, spiced nuts,  
crackers and crisps, local honey

Artisan Charcuterie | 15  
house-made pickled vegetables,  
Dijon mustard, spiced nuts

Artisan Cheese & Charcuterie | 22



Mezze Platter | 12  
marinated olives, toasted pine nuts,  
house made pickled vegetables,  
roasted garlic hummus, salty feta, grilled  
sourdough bread, toasted nuts, dried fruits



Raw Bar | 25  
shrimp cocktail, littleneck clams, oysters, red  
wine shallot mignonette, lime cocktail sauce

\*preshucked display



Alsatian Flatbread | 20  
whipped ricotta, caramelized onion, bacon lardons, scallions

Funghi Flatbread | 20  
fontina, cultivated RI mushrooms, scallions

Braised Pork Belly Brioche Sliders | 5 each  
pickled red onion, Dijon mustard

Confit Chicken Thigh Brioche Sliders | 5 each  
vinegar slaw, BBQ

THREE COURSE DINNER



# Menu One

75 per guest

Available Individually Plated or Family-Style

## 1st Course

### Baby Greens Salad

blue cheese, red onion, potato chips, soy  
sherry vinaigrette

### Russet Potato Gnocchi

Chefs preparation, inspired by the season



## 2nd Course

*choice of three*

### Crescent Farms Duck Confit

Chefs preparation, inspired by the season

### Local Market Fish

Chefs preparation, inspired by the season

### Statler Chicken Breast

flint corn polenta, seasonal vegetables and savory  
vermouth reduction

\*available for parties of 20+ guests

### Gracie's Rigatoni Campanaro

sweet & spicy sausage, plum tomato, green onion,  
ricotta salata

### \*Seasonal Vegetable Tasting

Chef's preparation, inspired by the season

\*complimentary fourth entree for all events

## 3rd Course



### Gracie's Trio of Desserts

Chef's preparation, inspired by the season  
available plated or plattered

Questions? Contact Maria, our Private Events & Hospitality Leader at [maria@graciesprov.com](mailto:maria@graciesprov.com).

THREE COURSE DINNER



## Menu Two

90 per guest

Available Individually Plated or Family-Style

### 1st Course

*choice of two*

#### Baby Greens Salad

blue cheese, red onion, potato chips soy sherry vinaigrette

#### Russet Potato Gnocchi

Chefs preparation, inspired by the season

#### Seasonal Soup

Chef's preparation, inspired by the season

#### Seasonal Salad

Chef's preparation, Inspired by the season



### 2nd Course

*choice of three*

#### All Natural Filet of Beef

parmesan and pine nut spinach, pommes puree, red onion marmalade, Bordelaise

\*available for parties of 20+ guests

#### Georges Bank Sea Scallops

Chefs preparation, inspired by the season

#### Crescent Farms Duck Confit

Chefs preparation, inspired by the season

#### Local Market Fish

Chefs preparation, inspired by the season

#### Statler Chicken Breast

flint corn polenta, seasonal vegetables and savory vermouth reduction

\*available for parties of 20+ guests

#### Gracie's Rigatoni Campanaro

sweet & spicy sausage, plum tomato, green onion, ricotta salata

#### \*Seasonal Vegetable Tasting

Chef's preparation, inspired by the season

\*complimentary fourth entree for all events

### 3rd Course



#### Gracie's Trio of Desserts

Chef's preparation, inspired by the season  
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# BEVERAGE OFFERINGS



## PREPAID OPTIONS

### Signature Open Bar

*\$28 per guest for the first hour*

*\$16 per guest for each hour after*

### Beer & Wine Open Bar

*\$16 per guest for the first hour*

*\$8 per guest for each hour after*

### Capped Bar

*Open Bar until predetermined limit is hit*



## *Your Private Bar includes :*

- ▶ *Premium Liquor*
- ▶ *Seasonal Wines*
- ▶ *Local & Craft Beer*

## ADDITIONAL OPTIONS

### On Consumption

*host responsible for final bar bill*

### Cash Bar

*guests responsible for bar tabs*

## New Harvest Coffee & MEM Tea

*On Consumption | 4 each*

*Coffee & Tea Station | 3 per guest*





## CUSTOM MENU SAMPLES

Let our team make your evening seamless

*Custom menus are included for all private dining events*




**MARA & JORDAN**  
OCTOBER 1ST 2023

**FIRST COURSE**  
**Heirloom Tomato Salad**  
ricotta cheese, salted cucumber, pickled onion, sourdough, basil vinaigrette  
**Russet Potato Gnocchi**  
braised berkshire pork, calabrian chili, stewed tomato, swiss chard, bianco Sardo

**SECOND COURSE**  
**Georges Bank Sea Scallops**  
ham hock, Hoppin John, tomatillo pierced, toasted seeds, delicate herbs  
**Crescent Farms Duck**  
charred pole beans, smoked potato, braised lacinato kale, pickled plum  
**Painted Hills New York Strip**  
brown butter chanterelles, fried broccoli, cipollini, piquante pepper agrodolce, Banyuls bordelaise

**Tasting of Summer Vegetables**  
Spicy Cucumbers | Ricotta Agnolotti | Tempura Maitaki

**DESSERT**  
**Trio of Desserts**  
Chocolate Mousse | Buttermilk Biscuits | Vanilla Bean Cream Profiterole




  
**1ST COURSE**  
**Beets & Bucheron**  
goat's milk cheese, toasted walnut, poached apple, maple-sherry vinaigrette  
**Russet Potato Gnocchi**  
braised Hopkins Farm lamb, calabrian chili, stewed tomato, swiss chard, bianco Sardo

**2ND COURSE**  
**Georges Bank Sea Scallops**  
White corn grits, celeriac, wild mushrooms, pine needle brown butter, radicchio  
**Crescent Farms Duck**  
sauerkraut, rye spaetzle, melted leeks, roasted baby carrots, caraway jus  
**All Natural Filet of Beef**  
parmesan and pine nut spinach, pommes puree, red onion marmalade, bordelaise  
**Tasting of Autumn Vegetables**  
Heirloom Squash Panzanella | toasted multigrain, cranberry-apple jam, walnut  
Pearled Barley "Risotto" | celeriac, wild mushroom, mascarpone, black truffle  
Tortelli Di Zucca | brown butter bechamel, sage, parmesan, pepita nougatine

**DESSERT**  
**Trio of Desserts**  
Baked Yoghurt & Rosemary Crumb | Orange Olive Oil Cake  
Fig & Diplomat Profiterole




**EMILY & TIM**

**GIN, PEAR, & FIG**  
fig preserve, house tonic, pear

**PINA COLADA**  
rum, coconut, lime, pineapple

both available spirit-free




# THIS ALL LOOKS GREAT! NOW WHAT?

## QUOTE

Tell us your vision and receive a *sample* quote



## TOUR

Visit us and see the space!



## RESERVE

Submit a signed contract and deposit to secure the date

## PLAN

Review, adjust, and amend the details

## FINALIZE

Three weeks prior, finalize all menus & guest counts



# Celebrate!





## THANK YOUR GUESTS

Everyone loves a sweet treat.  
Thank them with a customizable  
favor from Ellie's

- ▶ French macarons
- ▶ chocolate bouchons
- ▶ mac crunch bars
- ▶ petite cookies



## INVITE MILLIE TO YOUR CELEBRATION

hand-crafted, macaron ice  
cream sandwiches





# Gracie's



Ready to book your party?

Contact Maria, our Private Events Leader,  
at [maria@graciesprov.com](mailto:maria@graciesprov.com).

