

Celebrations

PRIVATE DINING

Gracie's





Welcome to

Gracie's

The Process

Review Pricing

Begin by exploring our offerings which suit a variety of budgets, ensuring that you find the perfect fit for your event.

Select an Outline

Select items from our extensive menu as placeholders for your celebration. Envision the possibilities and start the planning process with confidence.

Final Touches

As your celebration approaches, we'll work closely with you to finalize your menu selections and enhancements. Whether you crave gourmet delicacies or comforting classics, our experienced team will bring your vision to life.



Canapes



priced per dozen
minimum order of two dozen pieces

Maitake Mushroom Toasts fontina, green onion	40
Honeynut Squash pickled cranberry, goat cheese, sage	35
Roasted Beets black pepper ricotta, pistachio honey	35
Cheesy Gourgères warm apple chutney, petit celery leaf	35
Bluefin Tuna Salad parsley, brioche	45
Bacon Wrapped Sea Scallops celery root puree, grape must	45
Lobster Salad Profiterole tarragon mayo	50
Peekytoe Crab Fritters lemon caper remoulade	50
Mediterranean Spiced Lamb Meatballs pickled cucumber, tzatziki	45
Pork & Pistachio Terrine dijon, pickled vegetable, crostini	45
Foie Gras Mousse sour cherry jam, brioche	45
Pork Belly Pastrami corn bread, pickled red cabbage	45





Platters & Presentations

priced per guest
subject to minimum orders

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, pickled vegetables, hummus, salty feta, grilled sourdough, toasted nuts, dried fruits	

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	





Raw Bar

priced per guest
subject to minimum orders

Raw Bar 40
shrimp cocktail, littleneck clams,
oysters, red wine shallot mignonette,
lime cocktail sauce

Caviar

priced per ounce
subject to minimum orders

Beluga \$244
unadulterated rich, buttery, and
creamy flavor enhanced by mild
hazelnut essences

French Ossetra \$212
complex and nutty flavor profile

Polish Siberian \$155
pleasantly nutty and briny -
the perfect caviar for cocktail hour

*Served on ice with the following
accoutrement: egg, red onion, crème
fraîche, chives, capers, potato blini*





Three Course Dinner

Seasonally Inspired Preparations

MENU ONE

75 per guest

1st Course

Baby Greens Salad
Russet Potato Gnocchi

2nd Course *choice of three*

Crescent Farms Duck Confit
Local Market Fish

Statler Chicken Breast
**available for parties of 20+ guests*

Gracie's Rigatoni Campanaro

Seasonal Vegetable Tasting
**complimentary fourth entree for all events*

3rd Course

Gracie's Trio of Desserts
available plated or as a display

add coffee & tea service for \$3 per guest





Three Course Dinner

Seasonally Inspired Preparations

MENU TWO

95 per guest

1st Course *choice of two*

Baby Greens Salad

Russet Potato Gnocchi

Seasonal Soup

Seasonal Salad

2nd Course *choice of three*

All Natural Filet of Beef

Georges Bank Sea Scallops

Crescent Farms Duck Confit

Local Market Fish

Statler Chicken Breast

**available for parties of 20+ guests*

Gracie's Rigatoni Campanaro

Seasonal Vegetable Tasting

**complimentary fourth entree for all events*

3rd Course

Gracie's Trio of Desserts

available plated or as a display

add coffee & tea service for \$3 per guest





Beverage Packages

PREPAID BEVERAGE PACKAGES

Signature Open Bar

includes full selection of premium spirits, beer, wine and two curated signature cocktails

Per guest for the first hour 28

Per guest for each hour after 16

Beer & Wine Open Bar

Per guest for the first hour 16

Per guest for each hour after 8

ENHANCED SPIRIT SELECTIONS

Signature Cocktails

personalized curated cocktails - maximum of two offerings

Per guest per selection 2

Espresso Martini

Per guest 1.5

CURATED WINE SERVICE

selection of wine presented with dinner

Charged per opened bottle



Capped Bar
open bar until predetermined limit is hit

On Consumption
host responsible for final bar bill

Cash Bar
guests responsible for bar tabs





*“The private room was lovely,
the service was impeccable,
the food was phenomenal”*

—Nan



Next Steps

Quote

Share 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!