

GRACE CAFÉ



DEB CRABB

ONE HOT TOMATO

FOOD, RECIPES, KITCHEN EVENTS, DINNER CLUB, PARTY CATERING, WEDDINGS

214-543-4436

GraceCafeCatering.com

Menu Suggestions for Italian Themes

Life is a combination of magic and pasta... Federico Fellini

Appetizers

Bruschettas or Make-Your-Own Bruschetta Station

Toasted Garlic Bread with one of the following toppings:
Fresh Tomato, Basil, Shaved Parmesan Cheese, Cracked Pepper
Green Olives, Roasted Red Peppers and Feta Bruschetta
Roasted Mediterranean Vegetable and Buffalo Mozzarella
Chicken and Sun-dried Tomato
Spinach and Basil Pesto

Mozzarella Cheese, Basil Chiffonade and Grape Tomatoes
On Bamboo Skewers with Balsamic Vinegar Drizzle and Sea Salt

Rustic Breads with Grace Made Dipping Oil
Infused with Balsamic Vinegar, Olives, Peppers, Roasted Garlic and Capers

Hot Spinach Artichoke Dip
With Toasted Parmesan Cheese Bread Rounds

Sweet Herbed Goat Cheese Roll with Pita Crackers

Spicy Meatballs with Marinara and Alfredo Dipping Sauce

Cheesy Sausage Bread Slices

Salads

Greek Salad

Romaine and Iceberg, Cucumber, Tomato Wedges,
Black Olives and Crumbled Feta
Homemade Garlic Vinaigrette

Italian Salad

Romaine Lettuce and Green Onions served with
Whole Pepperoncinis and Green Olives
Zesty Homemade Parmesan and Black Pepper Vinaigrette

Caesar Salad

Romaine Lettuce and Jumbo Black Pepper Croutons
Fresh Grated Parmesan Cheese
Homemade Creamy Caesar Dressing

Mama Mia Salad

Romaine and Iceberg Lettuce, Red Onions,
Loads of Bacon and Crumbled Blue Cheese
Sweet Garlic Vinaigrette

Sicilian Salad

Arugula with Toasted Pine Nuts,
Crispy Julienned Pepperoni, Shaved Parmesan, Red Bell Pepper Strips
Prosecco Vinaigrette

Main Course

Rosemary Chicken
Roasted Chicken with Fresh Rosemary from our Herb Garden
Served with Spinach Mashed Potatoes

Chicken Fettuccini Alfredo
Grilled Chicken and Penne Pasta with Creamy White Wine Alfredo Sauce
And served with a Toppings Bar:
Cracked Black Pepper, Sun-dried Tomatoes, Black Olives,
Fresh Parmesan Cheese and Sautéed Mushrooms
Served with Garlic Broccoli

Parmesan Crusted Chicken
Chicken Breast dipped in Butter
And crusted with Fresh Garlic Bread Crumbs, and Parmesan Cheese
Served with Fettuccini tossed in a Spicy Garden Primavera Sauce

Italian Sausage and Peppers
Fresh Italian Sausage Bites
With Grilled Red and Green Bell Peppers and Onions
Served with Spaghetti and Marinara Sauce

Spaghetti Carbonara
Fettuccini Noodles in a Creamy Sauce with Spinach,
Smoked Bacon and Mushrooms
Served with Ragu of Tomatoes, Squash and Zucchini

Grace Made Lasagna
Layers of seasoned Meat, Sauce, Lasagna Noodles
And Three Cheese Sauce
Lasagnas choices: Beef, Chicken in White Sauce, or Vegetable Lasagna
Served with Sautéed Spinach

Breads

Open face Black Olive and Green Onion Cheese Bread
Garlic Bread Slices
White or Wheat Dinner Rolls with Grace Made Herb and Salt Butter

Additional Beverages for Your Bar Package

Flavor Infused Waters served in cut glass decanters:
White Rose and Lime, Lemon and Mint, Orange and Peach

Punches served in Silver Punch Bowl or Decanters

Mint Lemonade Punch

Tropical Gingerale Punch

White Grape Tea

Ginger Spiced Tea Punch

Champagne Punch. Quoted separately

12.00 per gallon serves 20

Mini bottled Waters and Soft Drinks Iced in Pewter Bowls.

1.00 per bottle consumed

Tea and Lemonade with Ice

10.00 per gallon serves 18-20

Italian Sodas with Ice

12.00 per gallon

Coffee Service served in silver urn with sugars and creamers

15.00 per gallon serves 15

Desserts

Italian Crème Cake

Traditional Celebration Cake of Amaretto infused Cake

With Coconut and Pecans topped with Cream Cheese Frosting

Double Rich Brownies

Ghirardelli Chocolate Brownies

Iced with Amaretto Cream and topped with Grenache

Zabaglione

Authentic Italian Crème Custard made with Marsala Wine

And topped with Sugared Strawberries soaked in Amaretto

Served with a Biscotti Cookie

Rosemary Sugar Cookies

Italian Crescent Cookies

3.00 for one menu choice, 5.00 for two choices

Policy and Pricing

Customized Menus can be quoted.

All dishes served in silver or pewter serving pieces or hot item chafing dishes with pewter utensils. All platters garnished with fresh flowers or fruit and vegetables.

Tablescaping included on parties hiring service personnel.

Minimum order 500.00 for home parties, 5000.00 total invoice for weddings

Delivery, Set Up, and Return Pick Up 50.00

Tablescaping: Tablecloth, Décor, Terracing, Garnishing 50.00

Plasticware: Plates, Napkins, Cups, Silverware 2.00 per person

Servers and TABC Bartenders: 30.00/hour with a 4-hour minimum
1 server required for every 50 or portion of 50 attendees. 1 back waiter required for every 100 attendees or 2 back waiters if dishwashing required.
1 bartender required for every 100 guests.

Also available:

Bar Service

Rental Arrangements

Flower Arrangements

Entertainment Recommendations

On-site Chef

Valet Parking

Grace Café maintains a Food Manager License with the State of Texas and is bonded as a Dallas Catering Company. Our bartenders are TABC certified. Our professional servers wear all black with black dress ties. Our captains wear chef coats.

Gratuuity is 15% on food portion.