

Gracie's

Events & Celebrations late summer to early fall 2022

Impress your guests from start to finish
as we transform your special occasion
into the celebration of a lifetime.



Passed Hors D'oeuvres



by the dozen

Vegetarian

Maitake Mushroom Toasts | 45
fontina, green onion

Heirloom Tomato & Melon | 35
salty sea feta, garden herbs

Zucchini Fritters | 35
whipped ricotta, pickled cherries

Roasted Tomato Soup | 35
creme fraiche, salsa verde

Chickpea Panisse | 40
herbed goat cheese, red pepper jelly

Meat

Mediterranean Spiced Meatballs | 45
pickled cucumber, yoghurt

Duck Liver Mousse | 45
toasted brioche, fennel, apricot mostarda

Country Pork & Foie Gras Terrine | 45
baguette crisps, green tomato chutney

Tenderloin Beef Tartare | 45
arugula pesto, parmesan reggiano, crostini

Mayonnaise Biscuits | 40
salty ham, cabot cheddar, red pepper jelly

Seafood

Marinated Mussels | 40
apers, piquillo pepper, parsley

Yellowfin Tuna | 50
tomato water, bush beans, kalamata olive

Lobster Salad Profiteroles | 45
celery leaf, tarragon aioli

Smoked Bluefish | 45
crispy focaccia, pickled onion, sicilian tomato jam

Crispy Sea Scallops | 55
fresh corn polenta, truffled mushroom confit



“Gracie’s is by far the most elegant venue to host an event in all of Rhode Island.”

5 Star client review from Wedding Wire

★

Platters

★

priced per guest

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 (2 of ea.)

Alsation Flatbread · 20

Chef-inspired: whipped ricotta, caramelized onion, bacon lardons, scallions (16 pieces)

Funghi Flatbread · 20

fontina, cultivated RI mushrooms, scallions (16 pieces)

Brioche Sliders · 4 each

Braised Pork Belly | pickled red onion, Dijon mustard (1-2 per guest)

Confit chicken thigh | vinegar slaw, BBQ (1-2 per guest)



Questions? Contact Maria, our Private Events & Hospitality Leader at maria@graciesprov.com.

— THREE COURSE DINNER —



Menu One

70 per guest

Choice of two

Baby Greens Salad

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

Russet Potato Gnocchi

Chefs preparation, inspired by the season



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



Sweets

Gracie's Trio of Desserts

a selection of seasonally inspired desserts plated for each guest



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THREE COURSE DINNER



Menu Two

85 per guest

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



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

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Seasonal Vegetable Tasting

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Stations

priced per guest

Stationary Displays

Baby Greens Salad · 16

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

Gnocchi Station · 16 hors d'oeuvre | 30 entrée

Brussels sprout, winter squash, white truffle cream, Parmigiano Reggiano

*chef attendant

Mushroom Fettuccine · 28

mustard greens, cherry tomatoes, marsala wine, bianco sardo

Gracie's Rigatoni Campanaro · 31

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

Statler Chicken Breast · 36

flint corn polenta, seasonal vegetables and savory vermouth reduction

*available for parties of 20+ guests

Local Market Fish · 36

Chefs preparation, inspired by the season



Carving Stations

Black Angus Prime Rib · 50

savory au jus & horseradish creme fraiche

Whole Roasted Fish · 37

Chefs preparation, inspired by the season

Spice Crusted Leg of Lamb · 38

rosemary and mint pistou

Herb Roasted Turkey Breast · 29

cranberry orange relish, turkey gravy

Garlic & Spice Rubbed Pork Loin · 30

pear confit

Honey Glazed Ham · 32

dijon mustard glaze



Accompaniments

Heirloom Flint Corn Polenta Board · 8

seasonal garnishes

Herb Roasted Fingerling Potatoes · 8

caramelized onion, sea salt

Toasted Farro Salad · 8

roasted leeks, root vegetables, feta cheese

Pommes Purée · 8

crispy shallots

Broccoli Rabe · 8

roasted garlic, sharp provolone, chili oil

Maple Roasted Sweet Potatoes · 8

pickled currants, green onion

Creamed Spinach · 8

pine nuts, parmesan

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Bar Packages

Signature Open Bar

Includes Liquor, Beer, & Wine

28 per person first hour

14 per additional hour

Cash Bar

Consumption Bar

all beverages charged individually, tab paid at close of event

Capped Bar

monetary limit in place, turns to cash bar or consumption bar

Wine & Beer Bar

24 per person for the first hour

12 per additional hour



Late Night Snacks

priced per guest

Chef's BBQ potato chips · 5

Hand-Cut French Fries
Plain · 6
duck gravy or truffle ketchup

Hand-Cut French Fries
Parmesan-Herb Truffle · 7
duck gravy or truffle ketchup

Black Pepper Biscuits · 5
salty ham, cheddar cheese, red pepper jelly

Brioche Sliders · 5
Confit Chicken Thigh | vinegar slaw, BBQ Meatball | tomato sauce, mozzarella, basil
Braised Pork Belly | pickled onion, Dijon mustard

Carnitas Pork Tacos - 5 each
chopped onion, cilantro, queso fresco



Gifts & Favors

Our sister eatery, Ellie's, creates delectable treats that make the perfect end-of-night memories. For more information and pricing on the offerings below, Cate will be happy to connect you with Ellie's Catering & Events Leader, Stephanie.

Handcrafted Cakes
for weddings, birthdays, and more

French Macarons
monograms available

Chocolate Peanut Butter
Macaron Crunch Bars

Pates des Fruits

Raaka Chocolate
Bouchon



Mini Chocolate Chip
Oatmeal Cookies

Meringue Kisses

Trio of Preserves
three seasonal jars of jam in a wire basket

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Gracies*

Ready to book your party?

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