



★  
*Gracie's* ★  
★

PRIVATE DINING ROOM  
CELEBRATIONS

★

CREATING UNPARALLELED MEMORIES



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



# CANAPES

*by the dozen*

Maitake Mushroom Toasts | 45  
fontina, green onion

Cauliflower Pakora | 35  
sauce of garlic & green coriander

Confit Carrot | 35  
strained yogurt, almond dukkah, mint

Cheesy Grougères | 35  
warm apple chutney, petite celery leaf



Lobster Salad Profiteroles | 60  
tarragon aioli, celery leaf

Crudo of Black Bass | 45  
grapefruit, radish, coriander

Bacon Wrapped Sea Scallops | 45  
celery root puree, grape must

Crispy Oysters | 50  
spicy mayo, pickled onion



*welcome your guests with artisanal bites*

Mediterranean Spiced Meatballs | 45  
pickled carrot, tzatziki

Confit Duck Wings | 45  
sweet chili, toasted sesame, cilantro

Pork and Pistachio Terrine | 45  
Dijon, pickled onion, baguette

Smoked Hopkins Farm Lamb Kielbasa | 45  
sweet pepper relish, delicate herbs





# 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  
Alsatian Flatbread | 20



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

70 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

*choice of one*

### Gracie's Trio of Desserts

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

### Seasonal Dessert

Chef's preparation, inspired by the season

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

THREE COURSE DINNER



# Menu Two

85 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

*choice of one*

### Gracie's Trio of Desserts

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

### Seasonal Dessert

Chef's preparation, inspired by the season



# 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*

## Coffee & 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




**Erin & Ivan**  
march 25, 2023

**1ST COURSE**  
Marinated Golden Beets  
winter radish, kishu mandarin, toasted pistachio, black olive, chevre  
Parsnip Soup  
almond butter agnoloni, sour apple jam, maple nougaine, parsley leaf salad

**2ND COURSE**  
All Natural Filet of Beef  
parmesan and pine nut spinach, pommes puree, bordelaise, red onion marmalade  
Crescent Farms Duck  
braised white beans, poached fernel, scarlet mustard, crispy parsnip, citrus jus  
Point Judith Sea Scallops  
roasted grapes, sunchoke, toasted hazelnut, treviso radicchio, vincotto  
Tasting of Winter Vegetables  
Poached Asian Pears | Warm Farm Bees  
Mushroom, Leek & Potato Perogs

**DESSERT**  
Trio of Desserts  
Chocolate Cakelet | chantilly, chocolate sauce  
Gingerbread Bite | caramel apples, yogurt sauce  
Coconut Panna Cotta | mango coulis, passionfruit kiss



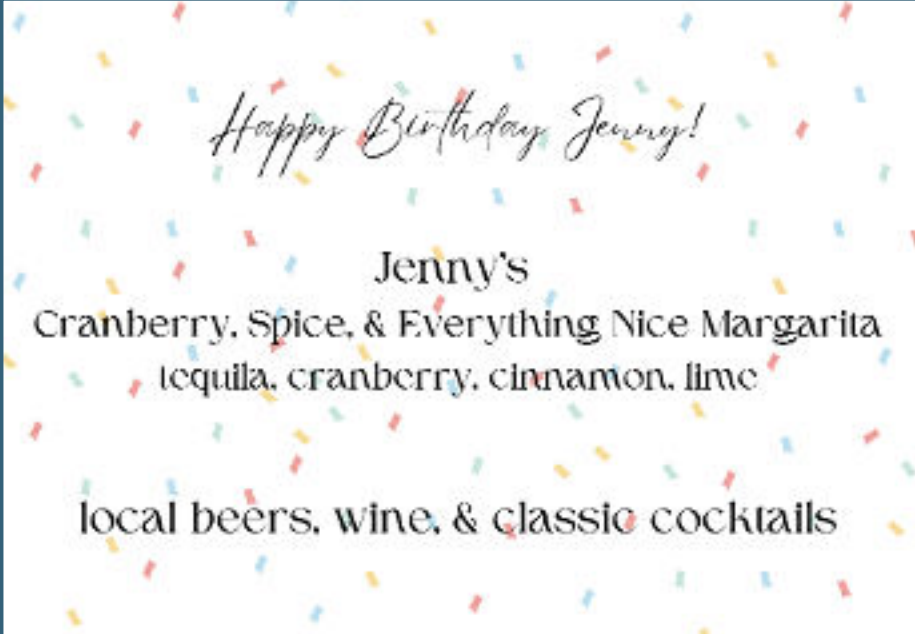

**sydney & daniel**  
march 3, 2023

**first course**  
Baby Greens  
Great Hill blue cheese, red onion potato crisp, soy sherry vinaigrette  
Russet Potato Gnocchi  
Blackbird Farms pork, braccatrobe, calabrian chili, provone piccante

**second course**  
Gracie's Rigatoni Campanaro  
sweet & spicy sausage, plum tomato, ricotta salata, green onion  
Crescent Farms Duck  
braised white beans, poached fernel, scarlet mustard, crispy parsnip, citrus jus

**North Atlantic Cod**  
melted leeks & new potato, chorizo, kohlrabi, salt cod nage  
Tasting of Autumn Vegetables  
Salad of Winter Citrus | Parsnip & agnoloni  
Pomegranate Braised Radicchio

**dessert**  
Trio of Desserts  
Gingerbread Bite | caramel apples, yogurt  
Coconut Panna Cotta | mango coulis, passionfruit  
Chocolate Cakelet | chantilly, chocolate sauce

*Happy Birthday Jenny!*

**Jenny's**  
Cranberry, Spice, & Everything Nice Margarita  
tequila, cranberry, cinnamon, lime

local beers, wine, & classic cocktails



# 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!



# —• ELLIE'S •—

ESTABLISHED 2012

## 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



## EVERY WEDDING NEEDS A CAKE

Ellie's, our Parisian style eatery provides beautiful,  
custom wedding cakes. It's the perfect way to  
celebrate your love.

## INVITE MILLIE TO YOUR CELEBRATION

hand-crafted, macaron ice  
cream sandwiches





# Gracies\*



Ready to book your party?

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

