



# Grand Express

~Fine Food To Go~

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### Cold Party Platters

|  | Sm          | Lg            |
|--|-------------|---------------|
| Regional and International cheese assortment   | \$39.00     | \$59.00       |
| Brushetta medley<br>Trio of tomato basil, Caponata, White bean with crostini   | \$30        | \$50          |
| Insalata Caprese<br>Fresh mozzarella and tomato with extra virgin olive oil  | \$45.00     | \$69.00       |
| Grilled Seasonal Vegetable assortment<br>Asparagus, peppers, eggplant, squash, portabella, balsamic,                                 | \$29.00     | \$58.00       |
| Jumbo Shrimp Cocktail  | 5doz / \$98 | 10doz / \$180 |
| Seasonal Fruit Display<br>Honey dew, cantaloupe, pineapple, strawberry, grapes   | \$45.00     | \$85.00       |
| Traditional Antipasto<br>Cured meats and cheese served with a house made Giardiniera.  | \$52.00     | \$68.00       |
| Italian Antipasto<br>Roasted peppers, grilled artichokes, stuffed cherry peppers<br>Mortadella, sopressata, dried sausage, provolone | \$67.00     | \$85.00       |
| Insalata di Mare<br>DOMESTIC Calamari, baby shrimp   | \$65        | \$130.00      |
| Polpo<br>Spanish Octopus, fingerling potato, celery, arugula, sherry vinaigrette   | 5lb /\$85   | 10lb / \$160  |
| <b>Side Salads</b>   |             |               |
| Caramelized Pear Salad<br>Pecans, Gorgonzola, Honey Balsamic   | \$27        | \$42          |
| Mediterranean cous cous Salad<br>kale, roasted eggplant, red pepper and carrot   | \$29        | \$48          |
| Farro Salad<br>Roasted tomato, squash, red onion, Grilled corn (seasonal)  | \$37        | \$68          |
| Tuscan Salad<br>Baby kale, arugula, shaved fennel, cabbage, roasted beets<br>Pine nuts, mandarin vinaigrette                         | \$40        | \$71          |
| GOV House Salad<br>Mescaline greens, grape tomato, shredded carrot, cucumber<br>Red wine vinaigrette                                 | \$29        | \$46          |



*Gourmet Deli Sandwiches and Wraps*

Di Parma

*Prosciutto di Parma, fontina cheese, Arugula, Roma tomato, Herb Olive Oil, ciabatta* \$8

Carving Board

*Roast Beef, Swiss, Caramelized Onion, Horseradish chive mayo, ciabatta* \$8

The Skinny Turkey

*Roasted Turkey Breast, Cheddar, lettuce, vine ripe tomato, grilled red onion, roasted garlic herb mayo, multi grain bread* \$8

Italiano

*Mortadella, Prosciutto and provolone, pickled cubanelle peppers, fresh herb pesto on ciabatta* \$8

Santino's BLT

*Speck (smoked Prosciutto), Fresh mozzarella cheese, Arugula, balsamic reduction  
Vine ripe tomato, House Focaccia* \$9

Bistro supreme

*Deli Ham, gruyere, vine ripe tomato, grain mustard and baby kale on baguette* \$7

Chicken Salad Wrap

*Shredded chicken, cranberries, celery and mayo with spinach and American cheese, spinach wrap* \$7

Buffalo Wrap

*Chipotle BBQ tossed crispy chicken, romaine, tomato, blu cheese mayo, sundried tomato wrap* \$7

Tuna

*Flaky tuna, celery and shredded lettuce with avocado mayo and American cheese on multigrain* \$7

Grilled Chicken sesame wrap

*Orange ginger and cilantro glazed grilled chicken,  
Julienne red pepper, pickled carrot, cucumber mayo* \$8

*Express Lunch package for 15*

Selection of three sandwiches or wraps cut in half (total of 30 half's)  
Deep river sea salt chips, garden salad, assorted jumbo cookie platter  
Disposable plates, forks and napkins  
Individual bottled water  
\$195 plus tax



## Pasta Selections

### 1/2 Tray 12-15p

### Full Tray 25-30p

|  |                    |                    |
|--|--------------------|--------------------|
| Imported Cavatelli<br>w/ Broccoli and roasted garlic   | \$30.00            | \$60.00            |
| w/ Pomodoro  | \$28               | \$56               |
| w/ escarole and white bean   | \$33               | \$66               |
| Penne with house sauce   | \$23.00            | \$46.00            |
| Mezzo Rigatoni alla Vodka  | \$28.00            | \$54.00            |
| Strozzapreti with Wild Mushroom Ragù   | \$35.00            | \$70.00            |
| Pasta al Calabrese<br>Smoked Mozzarella, peperoncini, Sausage, ricotta, pomodoro                   | \$36.00            | \$72.00            |
| Orreciette Piemontese<br>Peas, prosciutto, pecorino, plum tomato cream                             | \$32.00            | \$62.00            |
| Lasagna; ricotta, mozzarella secca<br>With Bolognese sauce   | \$35.00<br>\$40.00 | \$68.00<br>\$77.00 |
| White wedding Lasagna<br>Escarole, mini meatballs, roasted chicken, béchamel, touch of tomato      | \$45               | \$90               |
| Manicotti di casa<br>House made Manicotti with ricotta, mozzarella in pomodoro.                    | (15) \$42.00       | (30) \$84.00       |
| Lobster Mac N' Cheese<br>Cracker crust   | \$65.00            | \$130.00           |
| House three Cheese Ravioli<br>(Other varieties available)<br>Butternut, mushroom, lobster, spinach | (24-28) \$48       | (48-50) \$89       |

## Pasta Sides

### 1/2 Tray 12-15p

### Full Tray 25-30p

|   |              |              |
|---|--------------|--------------|
| Eggplant Rollatini  | (15) \$34.00 | (30) \$68.00 |
| Soffritto   | \$45.00      | \$85.00      |
| Meatballs<br>Angus beef and pork in pomodoro sauce  | (30) \$39.00 | (65) \$80.00 |
| Eggplant Parmigiana   | \$36.00      | \$68.00      |
| Roasted Italian Sausage<br>In pomodoro sauce  | \$28.00      | \$54.00      |
| San Marzano Short Ribs of beef<br>Slow braised in san marzano tomatoes and red wine with mirepoix | \$55         | \$105        |



## Buffet Chicken Selections

1/2 Tray 12-15p

Full Tray 25-30p

*\*All of our Chicken Breast is now an all-natural Wayne's Farm Product\**

|  |         |         |
|--|---------|---------|
| Fresh Herb Seared Breast   | \$44.00 | \$84.00 |
| Francaise<br><i>Egg battered, lemon butter sauce</i>   | \$44.00 | \$84.00 |
| Carciofo<br><i>Plum tomato, pancetta, artichoke</i>  | \$46.00 | \$86.00 |
| Parmigiana<br><i>Breaded, pan fried with mozzarella and plum tomato sauce</i>  | \$46.00 | \$86.00 |
| Milanese<br><i>Herb and Panko Breaded, crispy fried<br/>Roasted long hots per three dozen \$18<br/>Cherry pepper arugula relish \$14 per quart</i> | \$42.00 | \$82.00 |
| Marsala<br><i>Portabella and shitake, Marsala wine demi</i>  | \$46.00 | \$86.00 |
| Roasted Legs and thighs<br><i>Chimmicurri marinade</i>   | \$39.00 | \$74.00 |
| Saltimbocca<br><i>Prosciutto, Sage, Fontina</i>  | \$47.00 | \$87.00 |

## Buffet Beef Selections

1/2 Tray 12-15p

Full Tray 25-30p

|   |         |          |
|---|---------|----------|
| Sliced Prime Rib 4oz<br><i>Bordelaise</i>   | \$68.00 | \$136.00 |
| Braised Beef Short Ribs<br><i>Root vegetable, gorgonzola polenta port wine demi</i> | \$62.00 | \$120.00 |
| Pizziaolla<br><i>Peppers, onion, mushroom braise</i>                                | \$55.00 | \$110.00 |
| Tenderloin Au Poive<br><i>Peppercorn, brandy cream</i>                              | \$55.00 | \$110.00 |
| Veal Spezzatino<br><i>Stewed Veal, rosemary, prosciutto and peas</i>                | \$55    | \$110    |



## Buffet Pork Selections

### 1/2 Tray 12-15p

### Full Tray 25-30p

|   |         |                                       |
|---|---------|---------------------------------------|
| Italian Sausage and Peppers   | \$43.00 | \$82.00                               |
| Broccoli Rabe and Sausage   | \$46.00 | \$92.00                               |
| Center Cut Stuffed Pork loin<br><i>Spinach, prosciutto, sundried tomato, leeks, smoked mozzarella ~ Carrot, fennel demi</i> | \$44.00 | \$83.00                               |
| House Made Porchetta<br><i>Sautéed Swiss chard</i>  | \$54.00 | \$104.00                              |
| Slow roasted 4 hour Pork and Vinegar Peppers  | \$46.00 | \$90.00                               |
| St Louis BBQ Ribs<br><i>(2 racks, about 24 ribs)</i>  | \$46    | <i>(5 racks, about 60 ribs) \$108</i> |

## Buffet Fish Selections

### 1/2 Tray 12-15p

### Full Tray 25-30p

|  |                    |                     |
|--|--------------------|---------------------|
| Yellow tail Sole Involtni<br><i>Ordered Fresh</i>                                      | (15) \$59.00       | (30) \$115.00       |
| Stuffed Jumbo Shrimp   | (16) \$58.00       | (28) \$103.00       |
| Grilled Salmon, Herb Butter<br><i>Vegetable CousCous.....Ordered Fresh</i>             | \$58.00            | \$105.00            |
| Mussels fra Diavola<br><i>Ordered Fresh</i>  | \$37.00            | \$69.00             |
| Little necks Oreganato<br><i>Ordered Fresh</i>   | (aprox 60) \$55.00 | (aprox 120) \$95.00 |
| Zuppetta<br><i>Scallops, baby shrimp, Calamari, mussels, pomodoro, Saffron Risotto</i> | \$65.00            | \$125.00            |
| Baby Shrimp and Scallop Risotto<br><i>Aborio rice, pesto</i>                           | \$60               | \$120               |
| Baccala Brandade<br><i>salt cod and potato polpette with caponata relish</i>           | \$60               | \$120               |
| Blue crab cakes 4oz<br><i>fresh herb aioli</i>   | (15) \$90          | (30) \$170          |



## Dinner Buffet Side Selections

|   | <u>1/2 Tray 12-15p</u> | <u>Full Tray 25-30p</u> |
|---|------------------------|-------------------------|
| Mashed potato<br><i>Roasted garlic, Mascarpone</i>  | \$24.00                | \$44.00                 |
| Oven Roasted Yukon Potato   | \$22.00                | \$39.00                 |
| Rice Pilaf  | \$22.00                | \$39.00                 |
| Seasonal Mixed Vegetable  | \$26.00                | \$48.00                 |
| Fresh Green Beans   | \$28.00                | \$52.00                 |
| Broccoli Rabe   | M.P                    |                         |
| Haricot Verts ( <i>French green Bean</i> )  | \$32.00                | \$67.00                 |
| Broccoli and Baby Carrots   | \$24.00                | \$46.00                 |
| Sliced Italian Bread  | \$3.75 per loaf        |                         |
| Dinner Rolls  | \$9.00 per Dozen       |                         |
| Disposables Standard<br><i>9in Dinner plates, 6in Appetizer plates, Salad bowl, dinner napkin<br/>Forks, knives, spoons and 8oz plastic cups.</i> | \$4.00 per person      |                         |

### Buffet Package Special (25 person Minimum)

#### Package One

Penne with House sauce, Mixed Greens Salad with Balsamic Vinaigrette  
Choice of one Chicken and one Pork Buffet selections, Roasted potato  
Seasonal vegetables, bread, butter, all disposables  
\$18 per person

#### Package Two

Traditional Antipasto Mozzarella and tomato  
Mixed Greens Salad with Balsamic Vinaigrette, Any Pasta Choice,  
Choice of two Buffet Entrée Selections (Chicken, Beef or Pork)  
Any two Buffet Sides, bread, butter, all disposables  
\$25 per person



## Breakfast Packages

(20 person minimum)

### Continental

Chobani Yogurt with granola  
 Fresh fruit cups  
 Bagels, Blueberry oat muffins, scones, danish  
 Butter, jelly, cream cheese  
 Regular and decaf coffee, Orange juice,  
 Creamers, sugar, sugar substitute, stirrers  
 All paper goods and serving utensils  
 \$14

### Breakfast Buffet I

Scrambled eggs, Bacon and Sausage  
 Home style potato, rolls, butter  
 Regular and decaf coffee, Orange juice,  
 Creamers, sugar, sugar substitute, stirrers  
 All paper goods and serving utensils  
 \$13

### Breakfast Buffet II

Readymade cheese omelets, Apple wood  
 Smoked bacon  
 Petite sausage links, home style potato  
 French toast  
 Petite Croissants and Danish  
 Regular and decaf coffee, Orange juice,  
 Creamers, sugar, sugar substitute, stirrers  
 All paper goods and serving utensils  
 \$17

### Additions

French Toast with Maple Syrup \$3  
 Belgian Waffles with Maple Syrup \$3  
     Side mixed Berries \$2  
 Warm Ham and Swiss croissants  
     per dozen \$40  
 Sundried Tomato and Leek Quiche  
     per dozen \$30  
 Cheese Blintz with Raspberry Coulis \$3

Regular Coffee one gallon (10-12 cups) \$20.00  
 Includes cups, creamers, sugar, sugar substitute and stirrers  
 Lemon curd Parfait per dozen \$27  
 Peach and prosciutto muffins  
     per dozen \$16



~ Apps To-Go ~

|  | Small              | Large           |
|--|--------------------|-----------------|
| Crispy Calamari ( <i>Domestic</i> )  | \$39               | \$78            |
| Fried lake Smelts  | 3lb / \$25.50      | 6lb / \$49      |
| Baccala Mantecato Polpettine<br><i>Pureed with potato, panko crust, roasted pepper Aioli, olive tapenade</i> | (24) \$45          | (48)\$90        |
| Sausage and spinach stuffed mushrooms  | aprox 30 / \$28.50 | aprox 60 / \$56 |
| Herb cheese stuffed mushrooms  | aprox 30 / \$30    | aprox 60 / \$59 |
| Mozzarella en Carozza  | aprox 30 / \$33    | aprox 60 / \$65 |
| Seasonal petite Arancini   | aprox 24 / \$34    | aprox 60 / \$65 |
| Polenta rounds, mixed mushroom ragu<br>OR Asparagus goat cheese  | \$33               | \$65            |
| Pesto Chicken Brochettes, with tzatziki  | (30) \$45          | (60) \$90       |
| Chicken tender Milanese, red pepper aioli  | (20) \$44          | (40) \$85       |
| BBQ gorgonzola wings   | 10lb \$55          | 20lb \$110      |
| Little neck clams casino   | (40) \$47          | (80) \$95       |
| Apple wood smoked bacon wrapped scallops   | (30) \$60          | (60) \$120      |
| Blue Crab cakes 1oz  | (20) \$44          | (40) \$85       |



~ *Desserts To-go* ~

*Made in house*

Nutella Cakes

Chocolate mini cakes, candied hazelnut, nutella frosting, dulce de leche

\$29 per dozen

Panna Cotta

Blueberry, Lemon curd, panna cotta trifle

\$42 per dozen / single portion cup

Tiramisu

Espresso soaked cake, orange mascarpone cream

\$38 per dozen / single portion cup

Duo

Sicilian Cannoli, chocolate shell, pistachio dust and apricot

Crispy Sfogliatella Neapolitan

One dozen of each, total of 24 / \$32

Apple Fritters

Caramel, cinnamon sugar tossed

\$22 per three dozen

Cookie platter

Chocolate chunk and Oatmeal

two dozen \$18



### *Our Catering Policies*

We encourage you to call and reserve the date and time of your event as soon as possible, and do suggest that all orders be made 72 hours in advance of the event.

We recommend that you place your order as early as possible to ensure your choice of delivery time. We will try our best to accommodate orders made within 72 hours of the event, however culinary choices will be at the chef's discretion.

### *Payment Terms:*

Acceptable payment types include:

Cash, Credit Card (Visa, MasterCard, Discover, American Express), as well as corporate and bank checks.

Cancellations:

All cancellations must be made by phone.

No emailed or faxed cancellations will be accepted.

Cancellations within 24 hours of event will be charged 100% of total contracted price.

*\*All order communications must be directed through our Catering Office\**

### *Delivery Charges*

Drop Off

Within 10 miles

\$25.00

Over 10 miles

Please Inquire

Delivery and Set-up

Please Inquire

*All Prices subject to market change.*

### *Thank You for Considering*



*We look forward to serving you on your Special Occasion*