

Grana

Buffet/Catering Menu

- Roasted Seasonal Vegetable - Lemon Vinaigrette, Herbs
Small \$60/ Large \$100
- Broccolini - Aleppo Crema, Lemon, Sesame Seed
Small \$60/ Large \$100
- Caprese Salad - Heirloom Tomato, Fresh Mozzarella, Basil, Evoo
Small \$60 / Large \$100
- Caesar - Romaine, Parmesan, Breadcrumbs
Small \$70 / Large \$120
- Grana Meatball - Sage Velouté, Crispy Sage, Pomodoro
25 ea \$80 / 50 ea \$140
- Mommys Meatball - Grana Padano & Basil , Pomodoro
25 ea \$70 / 50 ea \$140
- Pork Meatball - Whipped Ricotta , Pomodoro
25 ea \$80 / 50 ea \$140
- Nonna's Meatball - Currant Mostarda, Pomodoro
25 es \$80 / 50 ea \$150

Small tray feeds 8-10 ppl
Large tray feeds 16-18 ppl



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Buffet/Catering Menu

- Roasted Chicken - Peppers, Caramelized onion, Lemon

Small \$150 / Large \$250

- Fresh Pasta Sorrentino - Pomodoro, Mozzarella, Basil

Small \$125 / Large \$200

- Fresh Pasta Fra Diavolo - Shrimp, Calabrian Chili, Capers, Breadcrumbs

Small \$150 / Large \$250

- Fresh Pasta Limone - Aglio e olio, Parmesan

Small \$125 / Large \$200

- Cavatelli - Bolognese, Sage Velouté, Ricotta Salata

Small \$150 / Large \$250

- Shrimp & Polenta - Cavolo Nero, Blistered Tomato, Lemon

Small \$150 / Large \$250

- Short Rib Ragu & Polenta - Caramelized Onions, Roasted Carrot, Parmesan

Small \$165 / Large \$280

Small tray feeds 8-10 ppl

Large tray feeds 16-18 ppl



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Dessert/Stations Menu

PLATTERS/DISPLAYS/STATIONS

SALUMI & CHEESE SPREAD \$15/pp assortment of local and imported goods

Steak carving MKT/pp salsa verde

Pasta Station

\$13PP / 2 vegetable options

\$17PP / 2 protein & 2 vegetable options

\$19PP / 2 Elevated Protein & 2 vegetable options

Dessert Station

BB PLATTER \$10/pp

Seasonal cookie, chocolate ganache brownie, brown butter blondie

CAKES & PIES, OH MY! \$14/pp

(seasonal) Cake truffles, cheesecake bite, miniature torta/pie

GRAB YOUR SPOON \$16/pp

Choice of 3 mousse shooters: - Key Lime pie, Cheesecake Mousse, Tiramisu, Chocolate Mousse, Lemon Delight

DESSERT BOARD \$18/pp

Dessert display of 4 chefs choice options from above arranged on a board along with assorted seasonal candies.

Chef Megan can create custom desserts stations and cakes as well. Send us any inspirations you may have for pricing.



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Passed Appetiziers Menu

priced per dozen

Caprese Skewer - \$36

Heirloom Tomato, Mozzarella, Basil, Evoo

Salumi Skewer - \$42

Mozzarella, Olives, Basil, Evoo

Arancini- \$36

Quattro Formaggi, Pomodoro, Herbs

Crostini - \$36

Pesto Aioli, Heirloom Tomato, Basil

Polpettini - \$36

Pomodoro, Parmesan

Sausage Wrapped Olives - \$36

Calabrian Chili Aioli

Steak Spedini - \$60

Pesto Aioli/Basil

Garlic Knots- \$21

Pizza Dough, Garlic Oil



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Events Party Menu

FAMILY STYLE

\$45 PP choice of

3 Antipasti, 3 Pizzas OR 2 Pastas

\$55 PP choice of

3 Antipasti, 3 Pizzas, 2 Pastas

\$65 PP choice of

3 Antipasti, 3 Pizzas, 2 Pastas, 2 Piatti

Antipasti

Caesar -romaine, parmesan, breadcrumbs

Crispy Potatoes - chili aioli, parmesan

Brussel Sprouts - sherry agro dolce, truffle honey, ricotta salata

Chcken Cutlets - parmesan, lemon, herbs

Burratta (Dunwoody) - cucumbers, peppers, basil, white balsamic, sweet peppers, breadcrumbs

Fritto Misto (Piedmont) - shrimp, calamari, giardinetta

Pizza

Margherita -pomodoro, mozzarella, basil

The New Yorker - tomato, shredded mozzarella, oregano

Roni - pepperoni, tomato, mozzarella, calabrian chili honey

Potato - red onion, goat cheese, pistachios, truffle honey

Fibonacci - bacon, smoked mozzarella, hot cherry peppers, garlic

Drunk Uncle - coppa, vodka sauce, oregano

The Meats (Dunwoody) - pomodoro, moss, pepperoni, sausage, bacon, meatball, coppa

Tartufo (Piedmont) - stracchino, mozzarella, parmesan, truffle

Pasta

Cavatelli - bolognese, sage velouté, ricotta salata

Rigatoni - spicy vodka sauce, garlic, sausage, basil

Paccheri Genovese - short rib, caramelized onion, pecorino

Spaghetti Puttanesca (Dunwoody) - shrimp, capers, olives, basil, chili flakes, bread crumbs

Gnocchi Sorrentino (Dunwoody) - pomodoro, mozzarella, basil

Mafalde Fra Diavolo (Piedmont) - shrimp, calabrian chili, caper, oregano, breadcrumb

Sweet Potato Gnocchi (Piedmont) - mushrooms, leeks, truffle, parmesan panna

Piatti

Wood Roasted Chicken (Piedmont) - peppers, caramelized onion, lemon

Flat Iron Steak (Piedmont) - confit fingerlings, red peppers, pesto aioli, parmesan

Chicken Parm (Dunwoody) - pomodoro, mozzarella, parmesan, basil

Brazino (Dunwoody) - salsa verde, olives, pickled herbs

Veal Marsala (Dunwoody) - crimini mushroom, onion, marsala demi glace, parsley

