

Grant's Catering

503 E. Canal St, Antwerp, OH 45813

419-258-2233

Grant's Catering 2024 Bridal Menu

***All meals are subject to a 18% for catering services, travel fee (when applicable), and state taxes. Prices listed are indicative of food cost only.**

Dinner Selections:

Buffet - \$14.95 (Disposable) \$15.95 (Clear Disposable) \$16.95 (China w/ Linen Napkin)

-Includes 2 Meat Choices, 2 Vegetables, 1 Potato, 1 Salad, Rolls & Butter, and Complimentary Drinks.

-Additional entree may be added for \$3 per guest, additional side \$1.50 per guest

Premium Buffet- \$17.95 (Standard Disposable) \$18.95 (Clear Disposable) \$19.95 (China w/ Linen Napkin)

-Includes 2 Meat Choices, 2 Vegetables, 1 Potato, 1 Salad, Rolls & Butter, and Complimentary Drinks

- 2 Standard Appetizer Choices

-Additional entree may be added for \$3 per guest, additional side \$1.50 per guest

Upscale Appetizers- priced per guest

BBQ Bacon Wraps - \$3.00 GF

Stuffed Mushroom Caps - \$3.50

Shrimp Cocktail - \$5.00 GF

Charcuterie Board-Salami, assorted cheeses, crackers, grapes, olives, and pickles \$5.00

Deluxe Salad Bar- \$3 (requires a separate table) n/a for tastings

Beer Cheese Board- Warm Beer Cheese, Pretzel Bites, Sliced Baguettes, Assorted Veggies, and Grapes \$5.00

Standard Appetizer Selections - priced per guest

Chips & Pretzels - 1.00

Salsa Bar- Tortilla Chips, Queso, Nacho Cheese, Guacamole, and Salsa- \$3.00 GF

Party Mix - \$1.50

Cheese & Crackers - \$2.50

Mexican Layer Dip w/ Tortilla Chips - \$2.00 GF

Meatballs (BBQ or Sweet & Sour) -\$2.50

Spinach Dip w/ Hawaiian Bread - \$2.00

Veggies & Ranch Dip - \$2.00 GF

Vegetable Pizza - \$2.00

Chicken Wings (Hot or Honey) - \$2.50 GF

Fresh Fruit - watermelon, grapes, pineapple, & strawberries (n/a 10/1-3/31 **or for tastings**) \$2.00 GF

Pretzel Bites w/ Beer Cheese- \$3

Veggie Pizza \$1.50

Standard Meat Selections (choose 2)

Teriyaki Grilled Chicken- boneless chicken thighs baked with Teriyaki Sauce

Grant's Country Chicken Breast- boneless chicken breast, flour dredged and seasoned, then pan seared till golden, and then baked with chicken gravy

BBQ Grilled Chicken Breast GF- boneless chicken breast, grilled with our signature bbq rub, and then topped with bbq sauce

BBQ Pulled Pork GF- boneless pork butt, smoked in-house with our signature bbq rub, and topped with bbq sauce. Served with or without buns

Chicken Marsala- boneless chicken breast, flour dredged and seasoned, then baked with mushrooms and a marsala wine sauce

Honey Glazed Ham GF- boneless, sliced ham, baked with a sweet glaze

Chicken Penne Alfredo- penne pasta, topped with grilled chicken breast and creamy, rich alfredo sauce

Marinara Chicken- boneless chicken breast, flour dredged with Italian seasoning, topped with marinara sauce and baked with mozzarella cheese

Italian Lasagna- traditional lasagna prepared with ground beef and a blend of Italian cheeses.

Vegetarian Penne Alfredo- penne pasta, topped with broccoli, red bell peppers, and creamy, rich alfredo sauce

Tender Roast Beef (\$2 per guest)- slow roasted roast beef, topped with gravy.

Smoked Grilled Pork Chops (\$2 per guest) GF- cured, smoked, and then grilled pork chops

Smoked BBQ Beef Brisket (\$3 per guest) GF- slow smoked until tender, beef brisket topped with bbq sauce

Prime Rib Carving Station (\$8 per guest) GF *n/a for tasting appts- marinated, slow-cooked, prime rib



Potato Selections (choose 1)

Seasoned Mashed GF with Gravy- traditional, buttery mashed potatoes served with gravy

Gourmet Petite Buttered Baby Bakers GF- whole, gourmet petite potatoes baked with a blend of butter, olive oil, and seasonings

Cheesy Au Gratin GF- sliced potatoes baked with a blend of cheeses and seasonings

Creamy Scalloped GF- sliced potatoes baked with a creamy sauce

Sweet Potato Bake- sweet potato casserole topped with a brown sugar crumble

Hash Brown Casserole (\$1 per guest)- creamy hash browns with onion, and cheese

***Make it Loaded!-Add Bacon, Cheese, and Green Onions to any Potato Dish for \$150**

Vegetable Selections (choose 2)

Glazed Baby Carrots GF- sweet, cooked baby carrots

Buttered Corn GF- sweet corn cooked with butter

Italian Style Green Beans GF- whole, green beans cooked al dente, with butter and a blend of Italian seasonings

Green Beans with Almonds GF- cut green beans topped with sliced almonds

Green Bean Casserole- traditional baked green casserole, topped with fried onions

Prince Charles Blend GF- blend of green beans, wax beans, and carrots

California Blend GF- blend of cauliflower, broccoli, and carrots

Caribbean Blend GF- blend of carrots, green beans, broccoli, and bell peppers

Southern Style Baked Beans GF- baked beans with red onion, brown sugar, and bacon

Beef & Noodles- wide noodles, cooked with our slow roasted beef and broth

Fried Rice GF- rice with Asian seasoning and blend of vegetables

Mac & Cheese- rich, baked macaroni and cheese

Salad Selections (choose 1)- Please let us know if you have Gluten Free guests & we can put the croutons on the side for you!

Garden Salad- iceberg salad mixed with carrots, red cabbage, and croutons.Served with French and Ranch dressing

Grant's Italian House Salad- iceberg salad mixed with red bell pepper, tomatoes, green onion, mozzarella cheese, croutons, and tossed with an italian dressing

Spinach Salad GF- baby spinach greens mixed with strawberries, blueberries, walnuts, and tossed with a raspberry vinaigrette dressing

Creamy Coleslaw GF- traditional cabbage slaw, with carrots, and a sweet, creamy dressing

Seven Layered Salad GF- iceberg lettuce, tomatoes, cucumbers, onions , sweet peas, hard boiled eggs, cheddar cheese, and bacon, mixed with a sweet, mayonnaise dressing

Homemade Potato Salad GF- traditional potato salad with celery and onion, tossed with our homemade, creamy mustard dressing

Macaroni Salad- macaroni pasta, tossed with red onion, celery, eggs, and our homemade dressing

Italian Pasta Salad- rotini pasta, tossed with tomatoes, cauliflower, broccoli, red bell peppers, red onion, cucumbers, mozzarella cheese, and a creamy Italian dressing

Cauliflower & Broccoli Salad- fresh cauliflower and broccoli, tossed with raisins, sunflower seeds, bacon, and our homemade dressing

- **All meals include rolls with butter**
- **Complimentary Drinks- Iced Tea, Lemonade, and Water (placed on a drink table)**
- **Add Coffee for \$.50, Canned Pop \$1.00, or Bottled Water \$1.00**

Additional Food Services:

Dessert Assortment Bar: \$2.50 per guest

Cheesecake Bar w/ toppings: \$3.00 per guest

S'mores Bar: \$2.00 per guest

Ice Cream Bar w/ toppings: \$3.00

Wedding Price Guide

Food Options

- Disposable Dinnerware Buffet**
\$14.95/guest-
 - 2 Entrees, 1 Potato, 2 Vegetables, Salad Choice, Roll w/ Butter, and Complimentary Drinks
 - Served on styrofoam dinner plates
 - Upgrade to clear plastic for \$1/guest
- China Dinnerware Buffet \$16.95/guest-**
 - 2 Entrees, 1 Potato, 2 Vegetables, Salad Choice, Roll w/ Butter, and Complimentary Drinks
 - Served on China dinner plates, glass water goblets, silver flatware, and disp. salad bowls.
 - Water Pitchers on guest tables
 - Choice of Linen Napkin Color

*Children's meals are \$7.95 ages 4-12 and \$0 ages 0-3



- Upgraded Gold Flatware \$4/guest**
- Additional Entree \$3**
- Additional Side Dish \$1.50**
- Preset Salads \$2 per guest**
- Coffee \$.50 per guest**
- Bottled Water \$1 per guest**
- Canned Pop \$1 per guest**
- Dessert Assortment Bar \$2.50 per guest**
(pie, cheesecake, cookies, & brownies)
- Cheesecake Bar \$3.00 per guest**
- Ice Cream Bar w/ toppings \$3.00 per guest**

*All food is subject to an 18% service charge for our catering services and state taxes. Any venue 20+ miles away is subject to a \$100 travel fee.

Decor Options

- Basic Decor Package- price dependent upon guest count**
 - Lap Length Guest Table Linens
 - Skirted Bridal Table Linens
 - Skirted Cake Table
 - Skirted Gift Table
 - 3 Coordinating Centerpiece Designs for Guest Tables
 - Labor to set up and tear down all linens and decor
 - Custom Silk or Fresh Florals may be upgraded
 - A la carte items may be added to customize this package
- Pipe and Drape Backdrop w/ Set-up 10ft \$100 (\$25 for each additional 10 ft section)
- Arch Rental w/ Set up \$150
- Arch Decor \$50
- Satin Table Runner \$5/Sequin \$10
- Floor Length Sequin Overlay \$20
- Decorative Plate Chargers \$1
- Chair Covers \$2.50 G.C. putting on
- Draped Entrance w/ Silk Floral Swag \$200

Linen Rentals- client responsible for picking up, set up, tear down, and return to Grant's Catering within 5 business days.

- Standard Lap Length \$7
- Floor Length \$25
- Skirted Linen \$30
- Chair Cover \$1

Fresh Florals-priced per customer's flower choices.

Services

- Chair/Table Set up Tear Down \$500+
- Cake Cutting w/ disposable plates, napkins, and forks included

Grant's Reception Hall- 503 East Canal Street, Antwerp, OH

seating up to 300 guests

Grant's Reception Hall Only Rental- Hall rental begins at 8am and ends at midnight on the date of the rental. The hall cleaning, table and chair set up, standard guest table linens, and soda and coffee machine use are covered by the rental.

- Friday \$1100
- Saturday \$1200
- Sunday \$1000

Grant's Deluxe Hall Rental- dependant upon estimated guest count

- Hall use from 8am Friday until Noon on Midnight on Saturday.
- All standard guest table linens & bridal table linens
- Soda and Coffee Machine
- Clients may use any of the following items to decorate: arch with fabric, pipe and drape, standard table runners, table decor such as vases, cylinders, lanterns, etc (excluding florals and candles), cake stand, easels.
 - Decor must be chosen at the time of consultation to reserve desired decor
 - Client is responsible for the set up of chosen decor
 - Client is responsible for the removal of all trash from the reception area of the hall
 - Grant's will tear down the decor and linens after the event.

Grant's Premium Hall Rental- dependant upon estimated guest count

- Hall use from 8am Friday until Noon on Midnight on Saturday.
- All standard guest table linens & bridal table linens
- Soda and Coffee Machine
- Grant's will decorate for the client with their chosen items from: arch with fabric or pipe and drape backdrop, standard table runners, in stock centerpieces with silk florals and greenery, votives, cake stand, easels.
 - Decor must be chosen at the time of consultation to reserve desired decor
 - Grant's will tear down the decor and linens after the event.

Rules for Hall Use

- **If serving any alcoholic beverages, you must have a licensed and insured bartender, or provide an insurance liability waiver for \$1 million for the date of the event.**
- **The moveable bar must stay on the wood flooring**
- **Bar trash must be emptied by the bartending staff before leaving**
- **No loose glitter or confetti is permitted in Grant's Hall**
- **No sparklers are permitted inside Grant's Hall**
- **Client is responsible for any damage to the Grant's Reception Hall or Property**
- **Closed Catering Policy- all meals provided by Grant's Catering**

