

Grant's Catering Bridal Menu

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503 E. Canal St, Antwerp, OH, 419-258-2233

***All meals are subject to a 20% for catering services, travel fee (when applicable) locations outside of a 1 hour radius will be subject to additional fees, and state taxes. Prices listed are indicative of food cost only. *menu updated 2/25/2025**

Buffet - \$16.95 (Clear Disposable) \$17.95 (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

-Includes cake cutting/dessert placement, disposable dessert plates, forks, napkins

Premium Buffet- \$19.95 (Clear Disposable) \$20.95 (China w/ Linen Napkin)

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

- 2 Standard Appetizer Choices

-Includes cake cutting/dessert placement, disposable dessert plates, forks, napkins

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

Upscale Appetizers- priced per guest *items not available for tastings

BBQ Bacon Wraps - \$3.50 GF,
DF

Stuffed Mushroom Caps - \$3.50

*Shrimp Cocktail - \$5.00 GF,
DF

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

*Deluxe Salad Bar- \$3 (requires
a separate table) GF, DF
selections

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

Standard Appetizer Selections - priced per guest;*items not available for tastings

Chips & Pretzels DF - 1.00

Salsa Bar- Tortilla Chips, Queso,
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, DF

*Fresh Fruit - watermelon,
grapes, pineapple, &
strawberries (n/a 10/1-4/31 **or**
for tastings) \$2.00 GF, DF

Pretzel Bites w/ Beer Cheese- \$3

***If appetizers are not purchased through GC, any items that are hot or cold must be prepared and served by a licensed food vendor to ensure the food safety for all guests.**

Standard Meat Selections (choose 2)

- **Teriyaki Grilled Chicken DF-** 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
- **Balsamic Marinated Grilled Chicken Breast GF, DF-** boneless chicken breast, grilled with a blend of Italian herbs in our Balsamic Marinade.
- **BBQ Grilled Chicken Breast GF, DF-** boneless chicken breast, grilled with our signature bbq rub, and then topped with bbq sauce
- **Fire-Roasted Herb Pork Loin GF, DF-** sliced pork loin, fire roasted with a blend of herbs
- **BBQ Pulled Pork GF, DF-** 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, DF-** boneless, sliced ham, baked with a sweet glaze
- **Chicken Penne Alfredo-** penne pasta, topped with grilled chicken breast and creamy alfredo
- **Marinara Chicken GF-** boneless chicken breast, Grilled with Italian seasoning, topped with marinara and baked with mozzarella cheese
- **Italian Lasagna-** traditional lasagna prepared with ground beef and a blend of Italian cheeses.
- **Vegetarian Penne Alfredo-** penne pasta, broccoli, red bell peppers, and alfredo sauce
- **Tender Roast Beef DF (\$2 per guest)-** slow roasted roast beef, topped with gravy.
- **Smoked Grilled Pork Chops GF, DF (\$2 per guest) GF-** cured, smoked, and then grilled pork chops
- **Smoked BBQ Beef Brisket GF, DF (\$3 per guest) GF-** slow smoked until tender, beef brisket topped with bbq sauce
- **Prime Rib Carving Station GF, DF (\$8 per guest) GF *n/a for tasting appts-** marinated, slow-cooked, prime rib with Aus Jus and Horseradish accompaniments

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/Side 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, grape tomatoes, cucumbers, red cabbage, shredded cheese, and croutons.Served with French and Ranch dressing
- **Grant's Italian House Salad-** iceberg salad mixed with red bell peppers, green onion, mozzarella cheese, croutons, and tossed with an italian dressing
- **Spinach Salad GF, DF-** 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

Additional Meal INFO:

- **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: \$3 per guest (fresh baked pies, cream pies, assorted cheesecakes, assorted cookies, and brownies)

Cheesecake Bar w/ toppings: \$3 per guest (New York Style Cheesecake with chocolate, caramel, and raspberry drizzle, and strawberries)

S'mores Bar: \$2.00 per guest (marshmallows, graham crackers, chocolate bars, Reese's Cups)

Ice Cream Bar w/ toppings: \$3 (vanilla and chocolate ice cream, assorted drizzles, strawberries, whipped cream, and sprinkles)

Wedding Price Guide

Meal Options

***All food is subject to an 20% service charge for our catering services and state taxes. Any venue 20+ miles away is subject to a \$100 travel fee. If over 1 hr, additional fees will apply.**

Clear Disposable Dinnerware Buffet

\$16.95/guest-

- 2 Entrees, 1 Potato, 2 Vegetables, Salad Choice, Roll w/ Butter, and Complimentary Drinks
- Cake Cutting/Plating, Disp. Dessert Plates, Napkins, and Forks. Will be placed on a cake table.
- Upgrade to Premium Buffet for \$3 more
 - (2 standard Appetizers included)

China Dinnerware Buffet \$17.95/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
- Cake Cutting/Plating, Disp. Dessert Plates, Napkins, and Forks. Will be placed on a cake table.
- Upgrade to Premium Buffet for \$3 more
 - (2 standard Appetizers included)

***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 \$3 per guest (pie, cheesecake, cookies, & brownies)

Cheesecake Bar \$3 per guest

Ice Cream Bar w/ toppings \$3 per guest

S'mores Bar \$2.00 per guest

Basic Decor Package- price dependent upon guest count

- Guest Table with Lap Length Linens & Centerpiece (in stock silk florals & decor)
- Skirted Bridal Table Linens with decor
- Skirted Cake Table with decor
- Skirted Gift Table with decor
- Large Easel for Signage, Cake Stand
- Labor to set up and tear down all linens and decor
 - May be upgraded w/ Fresh Florals
 - A la carte items may be added to customize this package
- Bridal Flowers- Please ask for a custom quote
- Pipe and Drape Backdrop w/ Set-up 10ft \$100 (\$25 for each additional 10 ft section)
- Add Lights to a Backdrop \$100
- Add Lights to Bridal Table Skirting \$100
- Silk Floral Pillar Backdrop (White Florals) w/ delivery & set up \$500
 - Customized (Get Quote)
- Arch Rental w/ Decor \$250
- Arch Decor Only- Swagged Fabric & Silk Florals \$150
- Floor Length Linens or Sequin Overlay \$20- ask us for available colors
- Decorative Plate Chargers \$1

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

- Standard Lap Length \$7 (white, black, ivory)
- Floor Length \$25 (white, black)
- Skirted Linen \$30 (white, black, ivory)
- Satin Table Runner \$5/Sequin \$10
- Chair Cover \$1
- Pipe and Drape Rental- \$25 for each 10ft section

Venue & Outdoor Chapel Rental- includes linens and DIY decor. Please ask for further details.

- Friday \$3000
- Saturday \$4000
- Sunday \$4500
- Add 6 hours the day before \$500
- Quote Rental w/ Professional Decor based on approximate guest count

Samples of available decor items may be seen on our website: grantscatering.com