

# Grant's Catering

503 E. Canal St, Antwerp, OH 45813

419-258-2233

## 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) \$16.95 (China)**

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

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

#### **Sit Down - \$22.95 (Served on China)**

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

-Additional entree may be added for \$3 per guest

-An upgrade to clear plastic disposable plates is available for \$1 per guest

### Upscale Appetizers- priced per guest

BBQ Bacon Wraps - \$3.00 GF

Shrimp Cocktail - \$5.00 GF

Stuffed Mushroom Caps - \$3.50

### Appetizer Selections - priced per guest

**\*All pricing subject to increase by 50% when not being paired with additional meal service**

Chips & Pretzels - 1.00

Spinach Dip w/ Hawaiian Bread - \$2.00

BBQ Cocktail Franks - \$2.00 GF

Veggies & Ranch Dip - \$2.00 GF

Party Mix - \$1.50

Vegetable Pizza - \$2.00

Cheese & Crackers - \$2.50

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

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

Fresh Fruit - \$2.00 GF (not available 11/1-3/31)

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

Pretzel Bites w/ Beer Cheese- \$3

## **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, smoked and 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 (\$5 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

### **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, 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)**

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

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

**Spinach Salad GF-** baby spinach greens mixed with strawberries, blueberries, walnuts, green onion, 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

**Deluxe Salad Bar (\$2 per guest)-** bacon, eggs, peas, cheese, broccoli, cucumbers, tomatoes, chopped onion, and 4 dressing choices.

- **All meals include rolls with butter**
- **Complimentary Drinks- Iced Tea, Lemonade, and Water**
- **Coffee, Canned Pop, and Bottled Water may be added for an additional fee**

### **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**

**Nacho Bar (chips, meat, cheese, salsa, lettuce, tomatoes, and sour cream): \$5 per guest**

# Grant's Catering

503 E. Canal St./ PO Box 716

Antwerp, OH 45813

419-258-2233

info@grantscatering.com

## 2024 Wedding Pricing Guide

\*All food/drinks are subject to a 18% service charge and all services are subject to applicable taxes.

\*All locations over 20 miles are subject to a travel fee starting at \$100+

<b>Category</b>	<b>Price</b>
<b>Food- see menu for all options and upgrade selections</b>	
Standard Buffet Meal on Disposable Dinnerware	\$14.95 per guest
Standard Buffet Meal on China Dinnerware w. Linen Napkin	\$16.95 per guest
Additional Buffet Entree	\$3 per guest
Additional Side Dish	\$1.50 per guest
Standard Sit Down Meal on China	\$22.95 per guest
Additional Sit Down Meal Entree	\$3 per guest
Appetizers	\$1-\$5 per guest
Coffee	.50 per guest
Bottled Water or Canned Pop	\$1 per guest
<b>Bridal Decor</b>	
<b>Bridal Decor Base Package-</b> all guest table linens, linens/skirting for bridal, cake, and gift tables, choice of 3 standard coordinating centerpieces (upcharge for custom florals), and labor to set up/tear down all linens and decor. Customize this package with our a la carte items!	Price dependent upon guest count- Please provide us with your estimated guest count for a price.
<b>Bridal and Cake Backdrops-</b> pipe and drape backdrops in 10' sections, with or without lights. Swagged in center, focal section.	\$100 for the first section, each additional section is \$50.
<b>Linen Rental Only-</b> customers responsible for pick up, set up, and return	\$5 standard; \$10 floor length; \$20 skirted (per table)
Satin or Organza Table Runner (available in a variety of colors)	\$5 each
Sequin Table Runner	\$10 each
Table Overlay	\$10 each

Sequin Floor Length Overlay	\$20 each
Decorative Plate Chargers	\$1 each
Chair Covers Rental Only- no delivery, set up, or tear down	\$1 each; \$2.50 w/ sash
Chair Covers- Grant's delivery, set up, and tear down	\$2 cover only; \$3.50 w/ sash
Arch Rental/	\$75 / \$150 w/ set up & decor
Greenery Wall Rental	\$150
Draped Fabric Entrance w/ Decor	\$200
<b>Custom Floral</b> -Please note floral prices are estimated on the current market prices. Final prices depend upon the specific types of flowers/greens & the number needed.	
Floral Swag	\$150+
Large Floral Arrangements	\$100+
Short Floral Arrangements	\$50+
Fresh Greenery around centerpieces	\$25/table
Fresh Greenery Garland	\$25/foot
Fresh Floral Garland w/ roses	\$50/foot
Large Fern Arrangements	\$40 fern only, \$75 w/ flowers
<b>Services</b>	
Chair/Table Set up/Tear Down Labor	\$500+
Cake Service (cut/plated by Grant's Staff, cake stand, server set, plates, napkins, and forks)	\$100
<b>Grant's Reception Hall Rental</b>	
Monday-Thursday (up to 300 guests)	\$500
Monday-Thursday (½ Hall; up to 125 guests)	\$350
Friday	\$1000
Saturday	\$1100
Sunday (up to 300 guests)	\$900
Sunday (½ Hall; up to 125 guests)	\$500

