

Grant's Catering Menu

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***Catered Meals are subject to a 18% service fee, delivery fee (if applicable), and state taxes.**

***Minimum Guest Count is 50; parties below this will be charged an additional \$200 fee for services**

***Drinks are not included in delivery orders**

Dinner Selections:

Buffet - \$14.95 (Disposable) \$16.95 (China w/ Linen Napkin, Disp. Salad Bowl, Glass Goblets, & Water Pitchers)

*Includes 2 Meat, 2 Vegetables, 1 Potato, 1 Salad, Rolls & Butter,

Drinks and Dessert.

-Upgrade to clear plastic disposable plates for \$15.95

Sit Down - \$25.95 (Served on China)

*Includes 1 Meat, 1 Vegetables, 1 Potato, 1 Salad, Rolls & Butter,

Drinks and Dessert.

Appetizer Selections- priced per guest

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

Chips & Pretzels - \$1.00

BBQ Cocktail Franks - \$1.50

Party Mix - \$1.00

Cheese & Crackers - \$2.00

Mexican Layer Dip w/ Tortilla Chips - \$2.50

Meatballs (BBQ or Sweet & Sour) - \$2.00

Spinach Dip w/ Hawaiian Bread - \$1.50

Veggies & Ranch Dip - \$2.00

Vegetable Pizza - \$1.50

Chicken Wings (Hot or Honey) - \$3.00

Fresh Fruit - \$2.00 (n/a 11/1-3/31)

Shrimp Cocktail - \$5.00

BBQ Bacon Wrapped Water Chestnuts - \$3.00

Stuffed Mushroom Caps - \$3.50

Beer Cheese & Pretzel Bites \$3.00

Beer Cheese Board- Beer Cheese, Pretzel Bites, Sliced Baguettes, Carrots, Celery, Bell Peppers, and Grapes \$5.00

Standard Meat Selections (choose 2 for buffet)

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)- 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 for buffet)

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)

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

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 and a dessert**
 - Dessert choices for catered meals: assorted pies, cheesecakes, cookies, or brownies
 - Dessert choices for pick up/drop off orders: assorted cookies and brownies
- **Complimentary Drinks- Iced Tea, Lemonade, and Water (catered events only)**
- **Additional Drink Options: Coffee \$.50 per guest, Canned Pop \$1.00 per guest, Bottled Water \$1.00 per guest**

Additional Menu Options:

Grant's Special: \$11.95 (Disposable) \$13.95 (China) Grant's Country Chicken Breast, Mashed Potatoes with Gravy, Glazed Baby Carrots, Garden Salad, Rolls & Butter, Dessert, Lemonade & Iced Tea

Appetizer Meal: \$14.95 (Disposable) \$16.95 (China)

Turkey Club Sliders

Cheese & Crackers

Smoked BBQ Pulled Pork Sliders

Spinach Dip w/ Hawaiian Bread

Fresh Fruit

Cookies & Brownies

BBQ Meatballs

Soups and Sandwiches (Drinks only included with catered meals)

Meal Option 1 \$12.95 (Disposable) \$14.95 (China): 2 Soups, 2 Sandwiches, 1 Salad, Chips & Pretzels, Assorted Cookies, Brownies, Lemonade, Iced Tea

Meal Option 2: \$10.95 (Disposable) \$12.95 (China): 2 Sandwiches, Fresh Fruit, Chips, Cookie/Brownie, Lemonade, and Iced Tea

Meal Option 3: \$11.95 (Disposable) \$13.95 (China): Baby Baked Potato bar with Bacon, Cheese, Green Onions, or Sour Cream Toppings, 2 Soups, Cookies, Brownies, Lemonade, and Iced Tea

Soup Selections

Grant's Loaded Baked Potato	Broccoli Cheese
Homemade Beef Vegetable	Chicken and Noodle
Homemade Vegetarian Vegetable	Chili

Sandwich Selections

Chilled Chicken Salad on Croissant	Grilled Bratwurst/Hotdog on Bun
Creamy Hot Chicken Salad on Bun	Grilled Steak Burger on Bun
Hot BBQ Beef on Bun	Assorted Deli Meat on White, Wheat and Rye
Hot BBQ Pulled Pork on Bun	Tuna Salad on White, Wheat or Rye

Mexican Fiesta Bar: \$14.95 (Disposable) \$16.95 (China)

Grilled Chicken Strips	Tortilla Chips	Lettuce
Ground Beef	Guacamole	Tomatoes
Hard & Soft Shells	Refried Beans	Sour Cream
Shredded Cheese	Mexican Rice	Salsa
Nacho Cheese Sauce		*Hot Sauce, Jalapenos (Optional)

Breakfast Selections- Deluxe Option: \$10.95 (Disposable) \$12.95 (China)

Breakfast Casserole	Fresh Fruit Display
Biscuits and Gravy	Assortment of Danishes and Donuts
Ham and Sausage Links	Orange Juice, Coffee

Continental Option: \$7.95 (Served on Disposable) Fresh Fruit, Donuts, OJ, and Coffee