

The Pavilion Center

Grafton Peek Catering – Specialists in Weddings & Receptions

Contact Jason West at 317/557-8377 or Jason@GraftonPeek.com.

Casual Events & Desserts Menu

I. Lunch & Casual Event Favorites:

Butcher Block Lunch *\$ 12.95 / person*

Assorted sandwiches of roast beef, ham, and turkey breast with cheese & Condiments · home-style potato salad · pasta salad · chips · assorted cookies.

Harvest Luncheon *\$ 12.95 / person*

Oven roasted turkey on foccacia with cranberry- sage spread served with apple-walnut salad and pumpkin bread with honey-cinnamon butter

Hot Lunch Buffet *\$ 14.95 / person*

Country grilled chicken · soft rolls with butter · home-style potato salad or parsley buttered new potatoes · green beans · assorted cookies.

Four Seasons *\$ 12.95 / person*

Herb grilled chicken on foccacia served with basil-pesto mayonnaise
Marinated vegetable salad and white chocolate Macadamia-nut cookie

Mixed Grill *\$ 13.95 / person*

Bratwurst / Hot Dog (choice) · burgers · chicken breast · medley of fresh fruit · potato salad · assorted cookies & chips

Soup and Salad *\$ 9.95 / person*

Choose from a variety of homemade soups – garden salad of Romaine and mixed greens with tomato, cucumber, cheese and three dressing selections – fresh baked French rolls

II. Additional Favorites:

Classic Summer Lunch *\$ 12.95 / person*

Chicken salad and/or tuna salad croissants · fresh watermelon slices · vegetable crudités with ranch dipping sauce · pasta salad · apple turnovers

Home Style Buffet *\$ 15.95 / person*

Tossed salad with house dressing · assorted rolls · baked ham with pineapple-pecan glaze · oven roasted breast of turkey · parsley buttered new potatoes · green beans

III. Horsd'oeuvre Packages:

Horsd'oeuvre Display *\$ 11.95 / person*
Cheese & cracker display · seasonal fresh fruit display · vegetable crudités
Barbequed Meatballs – Fresh Bruchetta with Balsamic Tomato Relish

Finger Food Buffet *\$ 13.95 / person*
Cocktail sandwiches with sliced ham, turkey breast, and roast beef ·
individual croissants filled with tuna or chicken salad · vegetable crudités ·
seasonal fresh fruit display · cheese & cracker display.

Hors d'oeuvres of all kinds are available through our kitchen. To see additional hors d'oeuvre selections take a look at our Formal Menus (located on the homepage).

Our Chef will be happy to customize a hors d'oeuvres and dinner menu that fits your ideal budget.

Grafton Peek Catering's bakery offers fresh baked event and wedding cakes, breakfast & holiday breads, confections and much more.

Dessert Favorites

Wedding Cakes start at \$3.75 per guest delivered, cut and served.

Apple, Cherry or Peach Cobbler	<i>\$ 2.50 / person</i>
Assorted Cookies	<i>\$ 1.50 / person</i>
Cookies & Chocolate Fudge Brownies	<i>\$ 2.95 / person</i>
Chocolate Dipped Strawberries (2 per guest)	<i>\$ 1.75 / person</i>
Butter Cake with Chocolate Gonache	<i>\$ 1.95 / person</i>
Single Sheet Cake with fresh Butter Cream Icing	<i>\$ 1.75 / person</i>
Stacked Sheet Cake with fresh Butter Cream Icing	<i>\$ 2.50 / person</i>
Cheesecake – Individual or Sliced – Most Varieties	<i>\$ 3.95 / person</i>
Holiday Yule Log (November & December)	<i>\$ 40.00</i>

If you are considering a more formal dessert our chef makes an endless variety of pastries, cakes & confections and will be happy to customize a dessert menu with you.

Room Rental Fees:

Contact the Avon-Washington Parks & Recreation to discuss room rates at 317/272-1835 (Office).

Contact Jason West at Jason@GraftonPeek.com