

# The Pavilion Center

Grafton Peek Catering – Specialists in Weddings & Receptions

Contact Jason West at 317/557-8377 or at [Jason@GraftonPeek.com](mailto:Jason@GraftonPeek.com)

## Formal Menu

The Pavilion Center is open to the public and is available for Breakfast, Lunch and Dinner events.

*All Formal Menus include rolls and choice of salad, vegetable & starch*

### *Menu I - \$15.95 Per Person (Choice of One)*

Inside Round of Roast Beef with Au Jus and Horseradish  
Herb Grilled Chicken Breast with Natural Jus  
Chicken Picatta with Lemon Caper Sauce  
Roast Pork Loin with Apple-Bourbon Barbeque Sauce  
Traditional Lasagna Marinara

### *Menu II - \$18.95 Per Person (Choice of Two)*

Inside Round of Roast Beef with Au Jus and Horseradish  
Roast Pork Loin with Shiitake Mushroom Sauce  
Parmesan Crusted Chicken with Homemade Marinara  
Baked Chicken Florentine with fresh Spinach  
Baked Lasagna with fresh Italian Sausage and / or Ground Beef

### *Menu III - \$21.95 Per Person (Choice of Two)*

Slow Roasted Prime Rib with Horseradish and Au jus  
Chicken Breast with Candied Walnuts & Harvest Cream Sauce  
Baked Chicken Breast with fresh Oregano & Oven Roasted Tomato Sauce  
Grilled Salmon with Orange Rosemary Marmalade  
Vegetable Lasagna with Roasted Garlic Alfredo

*Substitute Beef Tenderloin for an additional \$9.00 per person*

*A wide variety of market fresh seafood is available upon request*

### *Salads*

Garden Salad - Served with cheese, cucumber, tomato and dressings

Caesar Salad – Served with parmesan cheese and house made croutons

Pasta Salad –Tender rotini with seasonal vegetables and herb vinaigrette

*Please ask if you would like a custom salad or entree designed for your event-Additional charges may apply*

*Starches*

Parsley Buttered New Potatoes  
Garlic and Basil Smashed Potatoes  
Gorgonzola Potatoes au Gratin  
Rosemary Roasted Red Potatoes  
Long Grain and Wild Rice Medley  
Oven Roasted Yukon Gold Potatoes

*Vegetables*

Sautéed Broccoli and Carrots  
Baby Carrots with fresh Parsley and Butter  
Green Beans with Onion & White Wine  
Sweet Corn with Red Peppers  
Sautéed Zucchini & Squash with Tomatoes

*Additional starch and vegetable options are available upon request*

Don't see something you're looking for? Just ask! Our chef will be happy to provide customized menus including authentic cultural cuisines and much more.

*A Sample of Our Horsd'oeuvre Options*

Slow-Cooked Meatballs—Marinara, Barbeque, or Pineapple  
Thai Peanut Chicken Skewers  
Garlic Bruschetta with Balsamic Tomatoes and fresh Basil  
Italian Sausage and Peppers with homemade marinara  
Pesto Tomato Wheels—fresh Basil Pesto on Roma Tomatoes  
Seasonal Vegetable Crudites                      Fresh Seasonal Fruit Display  
Cheese and Cracker Display                      Parmesan Artichoke Dip w/Pita Chips  
Cucumber Medallions with fresh Dill Cream Cheese  
Bruschetta Caponata with fresh Eggplant & Capers

Choice of Three Horsd'oeuvre items	\$ 9.95 Per Person
Choice of Four Horsd'oeuvre items	\$ 11.95 Per Person
Choice of Five Horsd'oeuvre items	\$ 13.95 Per Person

*A variety of upscale horsd'oeuvres including Jumbo Shrimp Cocktail & Beef Tenderloin are available at Market Pricing.*

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### *The Wedding and Event Hallmark Buffet*

*\$17.95*

Garden Salad - served with tomato, onion, cheese and dressing variety  
Inside Round of Roast Beef with Horseradish and Au jus  
Grilled Chicken Marsala *or* Piccata  
Home style green beans with bacon and onion - *or other seasonal vegetable*  
Buttered New Potatoes - *or other starch*  
Fresh White & Wheat Rolls

### *Buffet Italiano*

*\$18.95*

Caesar Salad  
Chicken Parmesan  
Vegetable Lasagna with Roasted Garlic Alfredo *or*  
Traditional Lasagna Marinara  
Sautéed Zucchini & Tomatoes  
Oven Fresh Garlic Buttered Bread Sticks

### *Mexican Fiesta Buffet*

*\$15.95*

Ground or Shredded Beef  
Fajita-style Chicken with Peppers and Onions  
Red Rice  
Refried or Charros, or Black Beans  
Hard and Soft Tortillas  
Served with Lettuce, Cheese, Salsa and Sour Cream

### *All American Buffet*

*\$14.95*

Hand Battered Fried Chicken  
House-made Potato Salad  
Home-style Green Beans  
Cole Slaw – Creamy or Vinegar  
Your choice of Corn Bread, Biscuits or Rolls

*All meals are served with coffee, tea and water*

***Wedding Cakes***  
***From the Grafton Peek Cakery***

***Start at \$3.75 Per Person – Delivered, Cut & Served***  
Grafton Peek Catering offers a wide variety of wedding cakes & dessert items including fresh baked cookies, breads, confections, pies and more.

All of our meals include Reflections elegant plastic wares.

Glass and Dinnerware packages start at \$2.50 per guest and include water goblet, China plate, silverware & coffee cup.

Unique plated salads can be added starting at \$1 per guest

Linen Fees: \$ 2.50 per guest  
Includes Black, White or Ivory Tablecloths, Choice of Napkin Color & White Skirting

Bartender Fee \$ 250.00 for Cash Bar  
Additional Bartenders are \$100 for four hours / \$150 for six hours

**Room Rental Fees:**

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

Indiana State Sales Tax is 8%

Event Service Fee is 20% On All Food and Host Beverage Items

**Grafton Peek Catering**

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