

The Grafton Peek Ballroom

Greenwood, Indiana



Formal Menu

The Grafton Peek Ballroom is open to the public and is available for Breakfast, Lunch and Dinner events.

Catering services at the Ballroom are exclusively provided by Grafton Peek Catering.

Menu I Buffet- \$13.95 Per Person (Choice of One Entree)

Menu II Buffet - \$15.95 Per Person (Choice of Two Entrees)

Both are served with one salad, one starch & one vegetable choice with fresh baked rolls, coffee, tea & water.

Inside Round of Roast Beef with Au Jus and Horseradish

Oregano Crusted Chicken with Asiago Cream Sauce

Herb Grilled Chicken Breast with Natural Jus

Chicken Picatta with Lemon Caper Sauce

Roast Pork Loin with Apple-Bourbon Barbeque Sauce

Vegetable Lasagna with Roasted Garlic Alfredo

Roast Pork Loin with Shiitake Mushroom Sauce

Parmesan Crusted Chicken with Homemade Marinara

Baked Chicken Florentine with fresh Spinach

Honey Baked Ham with Brown Sugar Citrus Glaze

Beef Burgundy with Buttered Egg Noodles

Baked Lasagna with Italian Sausage and / or Ground Beef

Baked Chicken Breast with Oregano & Oven Roasted Tomato Sauce

Rosemary Crusted Pork Loin with Stone Ground Mustard Cream

Chicken Breast with Candied Walnuts & Harvest Cream Sauce

Slow Roasted Prime Rib *add \$4.95*

Roasted Beef Tenderloin *add \$7.95*

A wide variety of market fresh seafood is available upon request

Salad Suggestions

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

Spinach Salad - Served with sliced mushrooms, mandarin oranges, sliced red onion, raspberry vinaigrette and fresh bacon bits

Starch Suggestions

Parsley Buttered New Potatoes

Garlic and Basil Smashed Potatoes

Gorgonzola Potatoes au Gratin

Rosemary Roasted Red Potatoes

Baked Macaroni and Cheese

Long Grain and Wild Rice Medley

Oven Roasted Yukon Gold Potatoes

Vegetable Suggestions

Sautéed Broccoli and Carrots

Baby Carrots with fresh Parsley and Butter

Green Beans with Bacon & Onion

Steamed Broccoli, Carrots & Cauliflower

Sweet Corn Medley

Sautéed Zucchini & Squash with Carrots

Additional starch and vegetable options are available upon request

A Sample of Our Hors d'oeuvre Options

Priced Per Single Serving

Slow-Cooked Meatballs—Marinara, Barbeque, or Pineapple (5)	\$ 3.25
Thai Peanut Chicken Skewers (3)	3.50
Quesadillas with Housemade Salsa (2 Wedges)	2.75
Garlic Bruschetta with Balsamic Tomatoes and Fresh Basil (2)	2.50
Italian Sausage and Peppers with Homemade Marinara (4 oz)	3.25
Pesto Tomato Wheels—fresh Basil Pesto on Roma Tomatoes (3)	2.50
Seasonal Vegetable Crudites with Ranch & Hummus	2.50
Fresh Seasonal Fruit Display	2.50
Cheese and Cracker Display	2.50
Parmesan Artichoke Dip w/Pita Chips	3.25
Baked Miniature Quiche Selections (2)	3.50
Cucumber Medallions with Dill Cream Cheese (3)	2.50
Bruschetta Caponata with Eggplant & Capers (2)	3.00

The Hallmark Buffet

\$15.95

Your choice of roast beef and chicken entrees served with one vegetable, one starch, salad & rolls

Simply Southern Buffet

\$18.95

Your choice of two entrees, two vegetables, two starch, salad & rolls

Ballroom Silver Buffet

\$20.95

A Ballroom favorite - Vegetable Crudite with Dip, Fresh Seasonal Fruit Display and Cheese & Crackers for cocktail hour followed by a two entrée buffet, with one vegetable, one starch, salad and rolls.

Ballroom Gold Buffet

\$22.95

Includes Vegetable Crudite with Dip, Fresh Seasonal Fruit Display and Cheese & Crackers to get started followed by a two entrée buffet, with two vegetables, two starch, salad and rolls.

Buffet Italiano

\$16.95

Caesar Salad

Chicken Parmesan

Vegetable Lasagna with Roasted Garlic Alfredo *or*

Traditional Lasagna Marinara

Sautéed Zucchini & Tomatoes

Oven Fresh Garlic Buttered Rolls

- All meals are served with coffee, tea and water
- All buffet meals at the Ballroom include elegant Reflections disposable dinnerware.
- China, silverware & goblet is available starting at @ \$2.00 per guest.
- Additional Glassware and China can be added starting at \$1.25 per guest.
- Unique plated salads can be added starting at \$1.50 per guest

Wedding Cakes

From the Grafton Peek Cakery

Start at \$3.00 per Person

Grafton Peek Catering offers a wide variety of wedding cakes & dessert items including fresh baked cookies, breads, confections, pies and more.

Linen Fees: \$ 1.50 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

All of Grafton Peek's Bar Pricing can be found on our Bar Services Menu.

We will be happy to assist you in finding DJ services, florists, limo services and more.

Room Rental Fees:

Room rental pricing below is for a four hour event.

<i>Grafton Peek</i>	- Saturday	\$ 700.00
<i>Ballroom Pricing</i>	- Friday	\$ 350.00
	- Sunday	\$ 250.00
	- Monday – Thursday	\$ 200.00
Ceremony Rate (2 hours for arrival and ceremony)		\$ 250.00

Additional Time / Per Hour 125.00 & Add'l Staff Requirements

Indiana State Sales / Johnson County F&B Tax is 8%

Event Service Fee is 18% On All Food and Host Beverage Items

The Grafton Peek Ballroom

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Contact Event Coordinator Jason West (317) 557-8377
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Contact Jason West by Email at Jason@GraftonPeek.com