



Breakfast, Lunch & Casual Selections

Breakfast & Starters:

Continental \$ 8.95

Assorted breakfast breads – muffins – pastries - fresh fruit salad – coffee with creamers – juices

Classic American \$ 12.95

Scrambled eggs – home fries with peppers & onions – crispy bacon strips & sausage links – blueberry & bran muffins – coffee with creamers – juices

Executive Breakfast \$14.95

Quiche variety – potato casserole – biscuits & gravy – crispy bacon strips & sausage links – fresh fruit display – coffee with creamers – juices

Complete Brunch \$16.95

Carved roast ham with honey pineapple glaze - quiche variety – potato casserole – breakfast breads - biscuits & gravy – crispy bacon strips & sausage links – fresh fruit display – coffee with creamers – juices

We will be happy to customize a breakfast selection to suit your ideal taste and budget.

Lunch & Casual Event Favorites:

Butcher Block Lunch *\$ 13.95*

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

Hot Lunch Buffet *\$ 14.95*

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

Country Way *\$ 15.95*

House made chicken & noodles – mashed potatoes – buttered sweet corn – tossed salad with three dressings – soft rolls & butter

Mixed Grill *\$ 15.95*

Bratwurst / hot dog (choice) · burgers · medley of fresh seasonal fruit · Mustard potato salad · assorted cookies & chips

Classic Summer Lunch *\$ 13.95*

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

Homestyle Buffet *\$ 18.95*

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

Sandwiches & Wraps \$ 10.95

*All Sandwiches and Wraps come with choice of side & cookie dessert.
Choose from foccacia, Kaiser roll, ciabatta or whole wheat tortilla*

***Deli:** Choice of roast beef and Swiss, ham and American, or turkey with Havarti cheese, green leaf lettuce & tomato*

***Chicken Caesar:** Marinated grilled chicken served chilled with crispy romaine leaves, parmesan cheese & house made Caesar dressing*

***Roasted Chicken Salad:** With green leaf lettuce & Roma tomatoes*

***Roasted Turkey Breast:** Cranberry mayo, mixed field greens & Roma tomatoes*

***Vegetarian:** Spinach, alfalfa sprouts, English cucumbers, tomatoes, roasted red peppers & avocado*

***Italian:** Salami, capicola, and pepperoni with romaine, tomatoes, black olives, provolone cheese & house vinaigrette*

***Sides:** Tossed salad with fresh-made house dressings - spinach salad with orange citronette or hot bacon dressing - marinated vegetable salad - mustard potato salad - sweet pea salad - Thai peanut rice noodle salad - couscous with lemon Dijon citronette*

***Soups:** Roasted chicken noodle - vegetable or beef barley - creamy broccoli with cheddar - classic chili - black bean - white chicken chili - roasted tomato - corn chowder - Gazpacho (summer) - curried Lentil - chicken velvet & seasonal favorites*

Dessert Favorites – Priced per serving

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| Apple, Cherry or Peach Cobbler | \$ 2.95 |
| Assorted Cookies | \$ 1.75 |
| Cake Pops | \$ 2.75 |
| Chocolate Fudge Brownies | \$ 2.50 |
| Seasonal Fruit Tartlets | \$ 3.50 |
| Chocolate Peanut Butter Bites | \$ 2.50 |
| Chocolate Dipped Strawberries (2 per guest) | \$ 2.95 |
| Butter Cake with Chocolate Ganache | \$ 2.75 |
| Single Sheet Cake with fresh Butter Cream Icing | \$ 1.95 |
| Stacked Sheet Cake with Butter Cream Icing | \$ 3.00 |
| Cheesecake – Individual – Most Varieties | \$ 3.95 |

If you are considering a more formal dessert, our chef makes a variety of pastries, cakes & confections.

Favored Hors d'oeuvre Packages

Hors d'oeuvre Display \$ 14.95 / person

Cheese & cracker display · seasonal fresh fruit display · vegetable crudités barbeque meatballs – fresh bruschetta with balsamic tomato relish

Finger Food Buffet \$ 15.95 / person

Cocktail sandwiches with sliced ham, turkey breast, and roast beef · miniature croissants filled with tuna or chicken salad · vegetable crudités · seasonal fresh fruit display · cheese & cracker display.

A Sample of Appetizer Ideas - Priced Per Single Serving

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| Slow-Cooked Meatballs—Marinara, Barbeque, or Pineapple (5) | \$ 3.95 |
| Thai Peanut Chicken Skewers (3) | 3.95 |
| Garlic Bruschetta with Balsamic Tomatoes and Fresh Basil (2) | 2.95 |
| Italian Sausage and Peppers with Homemade Marinara (4 oz) | 4.95 |
| Philly Cheesesteak Crostini (2) | 3.95 |
| Buffalo Chicken Cups with Bleu Cheese & Celery | 3.95 |
| Mango Shrimp Crostini (2) | 5.95 |
| Chilled Shrimp Cocktail with Spicy & Traditional Sauce (4) | 8.95 |
| Seasonal Vegetable Crudites with Dill Ranch & Hummus | 2.95 |
| Fresh Seasonal Fruit Display with Raspberry Yogurt Dip | 3.50 |
| Cheese and Cracker Display with Olives | 2.95 |
| Parmesan Artichoke Dip with Pita Chips | 3.95 |
| Fresh Hummus Variety with Pita Chips | 3.95 |
| Cucumber Medallions with Dill Cream Cheese (3) | 2.95 |
| Beef Tenderloin Sliders with Gorgonzola Mayo (2) | 7.95 |
| Black Bean, Corn & Avocado Bruschetta (2) | 2.95 |

- *All buffet meals include elegant Reflections disposable dinnerware.*
- *China, silverware & goblet starting at @ \$2.00 per guest.*
- *Unique plated salads can be added starting at \$2.50 per guest*
- *Coffee, Tea, Lemonade & Water are included with all of our meals*
- *Coke Products may be added for \$1.50 per guest and includes canned Coke, Diet Coke, Sprite & Juices*

Linen Fees

\$ 2.00 per guest

Includes Black, White or Ivory Tablecloths & Choice of Napkin Color

Floor length tablecloths are available for an additional \$1.25 per guest

Bartender Fee (when requested) \$ 300.00 for Cash Bar

No Bar Minimum Required / Additional Bartenders are \$100 for four hours

Indiana State Sales Tax (7%) / Local Food & Beverage Tax will be added where applicable to total of all food & beverage.

Event Service Fee of 20% will be added for all food and beverage requests and includes set-up & table service staff at the event.

A 3% Convenience Fee will be added to all events paying with credit card.

Visit us online at

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