



## *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 crudité's 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*

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

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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