



www.GraftonPeek.com

For an estimate please email or call
Jason West at Jason@GraftonPeek.com or 317-557-8377

Breakfast & Starters:

Served with Reflections Elegant Plastic Dinnerware

Continental ***\$ 10.95***

Fresh baked breakfast breads – muffins – pastries - fresh fruit salad – orange juice & coffee

Classic American ***\$ 12.95***

Scrambled eggs – home fries with peppers & onions – crispy bacon strips & sausage links – fresh fruit display - assorted pastries – orange juice & coffee

Executive Breakfast ***\$14.95***

Quiche variety – potato casserole – biscuits & gravy – crispy bacon strips & sausage links – fresh fruit display – orange juice & coffee

Complete Brunch ***\$18.95***

Quiche variety – orange glazed ham - potato casserole – breakfast breads - biscuits & gravy – crispy bacon strips & sausage links – fresh fruit display – orange juice & coffee

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

Lunch & Casual Event Favorites:

Served with Reflections Elegant Plastic Dinnerware

Classic Summer Lunch

\$ 10.95

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

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

\$ 15.95

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

Country Way

\$ 16.95

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

Barbeque Buffet

\$ 12.95

Slow cooked pulled pork with silver dollar rolls – honey & maple smoked baked beans – baked mac n' cheese - garden salad - cookies

Mixed Grill

\$ 14.95

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

Pasta Buffet

\$ 14.95

Tossed salad with house dressing · garlic & butter breadsticks · variety of pasta noodles · meat marinara & creamy alfredo sauce & cookies

Sandwiches & Wraps

\$ 12.95

All Sandwiches & Wraps are served with your choice of two sides & fresh baked cookie for dessert

Choose from focaccia, Kaiser roll, ciabatta or whole wheat tortilla

Del: 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, grilled vegetables and house made hummus

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

Dessert Favorites – Priced per serving

Dessert prices below are reduced with any meal purchase

Apple, Cherry or Peach Cobbler	\$ 2.95
Assorted Cookies	\$ 1.95
Chocolate Fudge Brownies	\$ 3.00
Seasonal Fruit Tartlets	\$ 4.50
Chocolate Peanut Butter Bites	\$ 3.50
Chocolate Dipped Strawberries (2 per guest)	\$ 2.95
Butter Cake with Chocolate Ganache	\$ 3.25
Single Sheet Cake with fresh Butter Cream Icing	\$ 2.95
Stacked Sheet Cake with Butter Cream Icing	\$ 3.50
Cheesecake – Individual – Most Varieties	\$ 4.95

Custom Wedding Cakes start at \$3.50 per / \$350.00 minimum

If you are considering a more formal dessert, our chef makes a variety of pastries, cakes & confections. We also offer Bananas Foster and other chef's action stations.

Favored Hors d'oeuvre Packages

Served with Reflections Elegant Plastic Dinnerware

Hors d'oeuvre Display \$ 13.95 / person

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

Finger Food Buffet \$ 16.95 / 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

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Formal Dinner Menus

Served with China, Silverware & Water Goblet

Menu I	\$ 18.95 per adult	(One Entrée)
Menu II	\$ 22.95 per adult	(Two Entrées)
Menu III	\$ 28.95 per adult	(Three Entrees)

Garlic Chicken with Asiago & Artichoke Heart Cream Sauce

Inside Round of Roast Beef with Au Jus and Horseradish

Grilled Chicken Fresco with Heirloom Pico de Gallo & Cotija

Roast Pork Loin with Apple-Bourbon Barbeque Sauce

Chicken Florentine with Baby Spinach & Roasted Red Peppers

Traditional Lasagna Marinara

Roast Pork Loin with Shiitake Mushroom Cognac Sauce

Vegetable Lasagna with Roasted Garlic Alfredo

Grilled Center Cut Pork Chop with Rosemary Peach Sauce

Tuscan Chicken with Sun Dried Tomatoes & Garlic

Baked Lasagna with fresh Italian Sausage and / or Ground Beef

Grilled Chicken with fresh Marinara & Parmesan Cheese

Home Style Chicken with Fresh Dumplings, Carrots & Sweet Peas

Slow Roasted Peppercorn Prime Rib (add \$4.00 per serving)

Grilled Chicken with Candied Walnuts & Harvest Cream Sauce

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Suggested Salads

Garden Salad - Served with Shredded Cheese, Cucumber & Tomato & three housemade dressings

Mixed Greens – Candied Walnuts, Grape Tomatoes & English Cucumbers & three housemade dressings

Spinach Salad – Hot Bacon Dressing, Mandarin Oranges, Sweet Peppers & Red Onion over fresh Baby Spinach leaves

Caesar Salad – Served with Parmesan Cheese, fresh Croutons & housemade Caesar Dressing

Suggested 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 / Loaded Mashed Potatoes with Cheddar, Bacon & Scallions / Horseradish Mashed Potatoes / Basil Pesto Mashed Potatoes

Suggested Vegetables

Sautéed Broccoli and Carrots / Baby Carrots with fresh Parsley / Green Beans with Onion & White Wine / Sweet Corn with Red Peppers / Sautéed Zucchini & Squash with Tomatoes / Home Style Creamed Corn / Green Beans with Grape Tomatoes & Olive Oil

Additional starch and vegetable options are available upon request.

We are happy to customize menu selections and services to suit your ideal budget & we offer a wide range of culturally specific menus and will design a menu to suit your specific taste.

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Traditional Buffet Suites

Served with China, Silverware & Water Goblet

The Hallmark Buffet

\$ 21.95 per guest

Garden Salad - served with Tomato, Onion, Cheese and Dressing variety / Inside Round of Roast Beef with Horseradish and Au jus / Grilled Chicken Asiago / Homestyle Green Beans with Bacon and Onion - or other Seasonal Vegetable / Buttered New Potatoes - or other starch / Fresh Baked White Rolls

Smokehouse Buffet

\$ 16.95 per guest

Slow Cooked Pulled Pork with Silver Dollar Rolls / Grilled Chicken Breast with Two House made Barbeque Sauces / Honey & Maple Smoked Baked Beans / Indiana Sweet Corn Casserole / Creamy OR Vinegar Cole Slaw

Buffet Italiano

\$ 22.95 per guest

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

Mexican Fiesta Buffet

\$ 15.95 per guest

Ground or Shredded Beef / Fajita-style Chicken with Peppers and Onions / Red Rice / Refried, Charros or Black Beans / Hard and Soft Tortillas / Tortilla Chips / Lettuce, Hot Nacho & Shredded Cheese, Housemade Salsa and Sour Cream

Custom Wedding Cakes & More

Check out hundreds of our recent cakes on

Facebook at Grafton Peek Cakery

Wedding Cakes start at \$ 3.50 per guest / Minimum \$ 350.00

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Our Favorite Apps & Finger Foods

Finger Foods below are served at a reduced price with any meal purchase

Choice of Three Items *\$ 12.95 Per Person*

Choice of Four Items *\$ 15.95 Per Person*

Choice of Five Items *\$ 17.95 Per Person*

Chicken Skewers with Sweet Thai Peanut Sauce

Garlic Bruschetta with Balsamic Tomatoes and fresh Basil

Sesame Beef Won Tons with Savory Asian Slaw

Slow-Cooked Meatballs—choice of Marinara, Barbeque or Hawaiian

Italian Sausage and Peppers with House Made Marinara

Beef Tenderloin Sliders with Horseradish Gorgonzola Mayo (add \$4)

Buffalo Chicken Bites with Blue Cheese & Celery

California Sushi with Teriyaki Soy Sauce, Ginger & Wasabi (add \$3)

Caprese Skewers with Fresh Mozzarella, Grape Tomatoes & Basil

Parmesan Polenta Crisp with Herb Goat Cheese & Prosciutto

Black Beans & Roasted Corn Bites with Chipotle Chicken

Seasonal Vegetable Crudités with Dill Ranch & Red Pepper Hummus

Fresh Hummus Variety with Pita Chips & Carrots

Fresh Seasonal Fruit Display with Raspberry Yogurt Dip

International Cheese & Crackers Display with Marinated Olives

Parmesan Artichoke Dip with Pita Chips

Smoked Salmon Bites with Lemon Caper Chive Spread