



Catering | Special Events

www.GraftonPeek.com

Nikki Karus, Director of Events 317/987-0838 Nikki@GraftonPeek.com

Breakfast, Lunch & Casual Selections

Breakfast & Starters:

Served with Reflections Elegant Plastic Dinnerware

Continental

\$ 10.95

Assorted breakfast breads – muffins – pastries - fresh fruit salad –

Classic American

\$ 12.95

Scrambled eggs – home fries with peppers & onions – crispy bacon strips & sausage links – assorted pastries

Executive Breakfast

\$14.95

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

Complete Brunch

\$18.95

Quiche variety – barbecued pork loin - potato casserole – breakfast breads - biscuits & gravy – crispy bacon strips & sausage links – fresh fruit display

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

Butcher Block Lunch

\$ 15.95

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 · assorted cookies.

Country Way

\$ 17.95

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

Barbeque Buffet

\$ 15.95

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

Mixed Grill

\$ 16.95

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

Classic Summer Lunch

\$ 15.95

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

Homestyle Buffet

\$ 20.95

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

\$ 12.95

*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, 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

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	\$ 1.95
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.

Favored Hors d'oeuvre Packages

Served with Reflections Elegant Plastic Dinnerware

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 \$ 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.

A Sample of Casual Appetizer Ideas - Priced Per Serving

Slow-Cooked Meatballs—Marinara, Barbeque, or Pineapple (5)	\$ 4.50
Thai Peanut Chicken Skewers (3)	4.95
Garlic Bruschetta with Balsamic Tomatoes and Fresh Basil (2)	3.95
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)	9.95
Seasonal Vegetable Crudites with Dill Ranch & Hummus	3.50
Fresh Seasonal Fruit Display with Raspberry Yogurt Dip	3.95
Cheese and Cracker Display with Olives	3.50
Parmesan Artichoke Dip with Pita Chips	3.95
Fresh Hummus Variety with Pita Chips	3.50
Cucumber Medallions with Dill Cream Cheese (3)	2.95
Beef Tenderloin Sliders with Gorgonzola Mayo (2)	10.95
Black Bean, Corn & Avocado Bruschetta (2)	3.95

· *Coffee, 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*

Indiana State Sales Tax (7%) / Johnson County Food & Beverage Tax (1%) 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.

Formal Dinner Menus

Served with China, Silverware & Water Goblet

Menu I - \$ 20.95 per adult (Choice of One Entrée)

Menu II - \$ 23.50 per adult (Choice of Two Entrées)

Menu III - \$ 27.95 per adult (Choice of Three Entrees
or Carved Prime Rib & Second Entree)

Grilled Chicken Fresco with Heirloom Tomato Pico de Gallo & Cotija

Grilled Chicken Florentine with Baby Spinach & Roasted Red Peppers

Inside Round of Roast Beef with Au Jus and Horseradish

Garlic Chicken with Asiago & Artichoke Heart Cream Sauce

Roast Pork Loin with Apple-Bourbon Barbeque Sauce

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

Traditional Lasagna Marinara

Vegetable Lasagna with Roasted Garlic Alfredo

Roast Pork Loin with Shiitake Mushroom Cognac Sauce

Grilled Center Cut Pork Chop with Rosemary Peach Sauce

Tuscan Chicken with Sun Dried Tomatoes, Garlic & Italian Seasoning

Grilled Chicken with fresh Marinara & Parmesan Cheese

Home Style Chicken with Fresh Dumplings, Carrots & Sweet Peas

Baked Lasagna with fresh Italian Sausage and / or Ground Beef

Grilled Chicken Breast with Candied Walnuts & Harvest Cream Sauce

Suggested Salads

Garden Salad - Served with Shredded Cheese, Cucumber & Tomato

Mixed Greens – Candied Walnuts, Grape Tomatoes & English Cucumbers

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

Caesar Salad – Served with Parmesan Cheese and house-made Croutons

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.

Chef Action Stations are available for a wide variety of unique food presentations including flaming bananas foster, beef tenderloin sliders, mashed potato martini bars, fresh sushi rolls, hog roasts and much more.

A Sample of Our Formal Appetizers

Served with Reflections Elegant Plastic Dinnerware

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

Choice of Three Appetizer items \$ 13.95 Per Person

Choice of Four Appetizer items \$ 15.95 Per Person

Choice of Five Appetizer items \$ 17.95 Per Person

Traditional Buffet Suites

Served with China, Silverware & Water Goblet

The Hallmark Buffet **\$ 22.95 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 / Home style Green Beans with Bacon and Onion - or other Seasonal Vegetable / Buttered New Potatoes - or other starch / Fresh Baked White Rolls

Buffet Italiano **\$ 23.95 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

Smokehouse Buffet **\$ 21.95 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

Mexican Fiesta Buffet **\$ 20.95 per guest**

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

Custom Wedding Cakes

*Check out hundreds of our recent cakes on Facebook at
Grafton Peek Cakery*

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

All cakes will be delivered, cut & served by qualified service staff members.

www.GraftonPeek.com