

The Vineyard Room



Breakfast, Lunch & Casual Selections

Breakfast & Starters:

Continental *\$ 10.95*

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

Classic American *\$ 14.95*

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

Executive Breakfast *\$16.95*

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

Complete Brunch *\$18.95*

Carved roast ham with honey pineapple glaze - quiche variety – 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:

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 **\$ 16.95**

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

Country Way **\$ 18.95**

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

Barbeque Buffet **\$ 16.95**

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

Mixed Grill **\$ 17.95**

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 crudité's with ranch dipping sauce · pasta salad · apple turnovers

Homestyle Buffet **\$ 21.95**

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 \$ 13.95

*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 | \$ 3.95 |
| Assorted Cookies | \$ 2.75 |
| Cake Pops | \$ 3.75 |
| Chocolate Fudge Brownies | \$ 3.50 |
| Seasonal Fruit Tartlets | \$ 4.50 |
| Chocolate Peanut Butter Bites | \$ 3.50 |
| Chocolate Dipped Strawberries (2 per guest) | \$ 3.95 |
| Butter Cake with Chocolate Ganache | \$ 3.75 |
| Single Sheet Cake with fresh Butter Cream Icing | \$ 2.95 |
| Stacked Sheet Cake with Butter Cream Icing | \$ 4.00 |
| Cheesecake – Individual – Most Varieties | \$ 4.95 |

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 \$ 17.95 / person

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

Finger Food Buffet \$ 18.95 / 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 Single Serving

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| Slow-Cooked Meatballs—Marinara, Barbeque, or Pineapple (5) | \$ 4.95 |
| 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) | 5.95 |
| Philly Cheesesteak Crostini (2) | 4.95 |
| Buffalo Chicken Cups with Bleu Cheese & Celery | 4.95 |
| Mango Shrimp Crostini (2) | 6.95 |
| Chilled Shrimp Cocktail with Spicy & Traditional Sauce (4) | 10.95 |
| Seasonal Vegetable Crudites with Dill Ranch & Hummus | 3.95 |
| Fresh Seasonal Fruit Display with Raspberry Yogurt Dip | 4.50 |
| Cheese and Cracker Display with Olives | 3.95 |
| 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) | 9.95 |
| Black Bean, Corn & Avocado Bruschetta (2) | 3.95 |

- *Unique plated salads can be added starting at \$2.50 per guest*
- *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%) / Local 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.

The Vineyard Room – Formal Dinner Menus

Menu I - \$ 19.95 per adult (Choice of One Entrée)

Menu II - \$ 22.95 per adult (Choice of Two Entrées)

Menu III - \$ 27.95 per adult (Choice of Three Entrees)

Grilled Chicken Fresco with Heirloom Tomato, Pico de Gallo & Cotija Cheese

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

Traditional Lasagna Marinara

Vegetable Lasagna with Roasted Garlic Alfredo

Roast Pork Loin with Shiitake Mushroom Cognac Sauce

Tuscan Chicken with Sun Dried Tomatoes, Garlic & Italian Seasoning

Parmesan Crusted Chicken with Homemade Marinara

Home Style Chicken with Fresh Dumplings, Carrots & Sweet Peas

Baked Lasagna with fresh Italian Sausage and / or Ground Beef

Chicken Breast with Candied Walnuts & Harvest Cream Sauce

Grilled Chicken Breast with fresh Oregano & Oven Roasted Tomato Marmalade

Chicken Breast Florentine with fresh Spinach leaves

Suggested Salads – All Salads are served with three of our house-made dressings

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

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 \$ 14.95 Per Person

Choice of Four Appetizer items \$ 16.95 Per Person

Choice of Five Appetizer items \$ 18.95 Per Person

Traditional Buffet Suites

The Wedding and Event 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 **\$ 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

Smokehouse Buffet **\$ 18.95 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 Dill Ranch Cole Slaw

Mexican Fiesta Buffet **\$ 18.95 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

Wedding Cakes & Desserts

We offer a wide variety of wedding cakes & specialty dessert items

All of our cakes and desserts are baked fresh at the Grafton Peek kitchen & bakery

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

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