



Contact Jason West @ 317/557-8377 / Jason@GraftonPeek.com or Nikki Karus @ 317-987-0838 / Nikki@GraftonPeek.com for an estimate and to talk more about your event ideas.

All Dinner Buffets include fresh rolls, choice of salad, vegetable & starch

Menu I	\$ 18.95 per adult (Choice of One Entrée)
Menu II	\$ 23.95 per adult (Choice of Two Entrées)
Menu III	\$ 27.95 per adult (Choice of Three Entrées)

Popular selections:

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

Inside Round of Roast Beef with Au Jus and Horseradish (Buffet Only)

Garlic Chicken with Asiago & Artichoke Heart Cream Sauce

Roast Pork Loin with Apple-Bourbon Barbeque Sauce

Five-ounce Beef Tenderloin with Creamy Horseradish (Market Price)

Traditional Lasagna Marinara with Ground Beef OR Italian Sausage

Vegetable Lasagna with Roasted Garlic Alfredo OR Three Cheese Marinara

Roast Pork Loin with Shiitake Mushroom Cognac Sauce

Grilled Chicken with Roasted Tomato Sauce & Fresh Mozzarella

Home Style Chicken with Fresh Dumplings, Carrots & Sweet Peas

Chicken Breast with Harvest Cream Sauce

Grilled Chicken Breast with fresh Spinach Florentine

www.GraftonPeek.com

Suggested Salads

All Salads are served with our own Hartwell's Premium dressings

Garden Salad - Served with Shredded Carrots, 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 & Butter Mashed Potatoes /

Gorgonzola Potatoes au Gratin / Rosemary Roasted Red Potatoes /

Long Grain and Wild Rice Medley / Macaroni & Cheese /

Mashed Potatoes with Cheddar, Bacon & Scallions / Maple Smoked Baked Beans

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 /

Homestyle Green Beans with Bacon & Onion

Additional starch and vegetable options are available upon request



A Sample of Our Appetizers

Chicken Skewers with Thai Peanut Sauce OR Teriyaki

Garlic Bruschetta with Balsamic Tomatoes and fresh Basil

Sesame Beef Won Tons with Crisp Slaw

Slow-Cooked Meatballs - Marinara, Barbeque, Sweet Asian OR Pineapple

Beef Tenderloin Sliders with Horseradish Gorgonzola Mayo (Market Price)

Buffalo Chicken Phyllo Bites with Blue Cheese & Celery

Antipasti Skewers with Fresh Mozzarella, Grape Tomatoes & Basil Pesto

Caprese Skewers with Fresh Mozzarella, Grape Tomatoes & Basil

Chipotle Chicken with Black Beans & Roasted Corn – Served with Tortilla Chips

Seasonal Vegetable Crudités with Dill Ranch & Red Pepper Hummus

Fresh Hummus Variety with Pita Chips & Carrots

Fresh Seasonal Fruit Display

Shrimp Cocktail Shooters (Market) / Spicy or Traditional Cocktail Sauce

Domestic & International Cheese and Crackers Display with Marinated Olives

Spinach & Parmesan Artichoke Dip with Pita Chips

Smoked Salmon Bites with Lemon Caper Chive Spread

	<u>Without Entrée:</u>	<u>With Entrée:</u>
Three Appetizer items	\$ 13.95 per	\$ 10.95 per
Four Appetizer items	\$ 15.95 per	\$ 12.95 per
Five Appetizer items	\$ 18.95 per	\$ 14.95 per

Breakfast, Lunch & Late Night Selections

Continental

\$ 11.95

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

Classic American

\$ 14.95

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

Executive Breakfast

\$ 16.95

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

Complete Brunch

\$ 21.95

Roasted 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

Lunch & Casual Event Favorites

Butcher Block Lunch

\$ 14.95

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

Country Way

\$ 16.95

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

Mixed Grill

\$ 16.95

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

Baked Potato and Chili Bar

\$15.95

Baked Idaho Potatoes w/Butter, Sour Cream, Green Onions and Chili with Jalapenos and Shredded Cheddar and Sweet Corn Muffins

Pasta & Salad Buffet

\$ 15.95

Tossed salad with three Hartwell's Premium salad dressings, cucumbers & shredded carrots · garlic & butter breadsticks · fettuccini & bow tie pasta noodles · meat marinara & creamy alfredo sauce

Finger Food Buffet

\$ 16.95

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

Soup, Salad & Breadsticks

\$13.95

Choice of soup (Potato Leek, Vegetable Barley, Roasted Tomato or Cream of Broccoli), tossed Salad with three Hartwell's Premium salad dressings served with parmesan garlic breadsticks

Late Night (after dinner / min. order \$ 800)

Cheese & Crackers with Olives	\$ 3.95 / per
Slow Cooked BBQ Meatballs	\$ 3.95 / per
Nacho Bar with Seasoned Ground Beef, Nacho Cheese Sauce, Chips, Jalapenos, Salsa & Sour Cream	\$ 8.95 / per
Garlic & Parmesan Breadsticks	\$ 3.50 / per
Fresh Fruit Skewers	\$ 2.95 / per
Buffalo Chicken Dip with Tortilla Chips	\$ 3.95 / per

Sandwiches & Wraps

\$ 12.95

*All Sandwiches and Wraps come with choice of side & cookie dessert.
Choose from 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:** Served with green leaf lettuce*

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

***Vegetarian:** Spinach, English cucumbers, tomatoes, roasted red peppers, hummus & 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 -
Thai peanut rice noodle salad -
couscous with lemon Dijon citronette

Dessert Favorites – Priced per serving

Apple, Cherry or Peach Cobbler	\$ 2.95
Assorted Cookies	\$ 1.75
Chocolate Fudge Brownies	\$ 2.50
Seasonal Fruit Tartlets	\$ 3.50
Chocolate Dipped Strawberries (2 per guest)	\$ 2.95
Butter Cake with Chocolate Ganache	\$ 2.75
Single Sheet Cake with Butter Cream Icing	\$ 1.95
Stacked Sheet Cake with Butter Cream Icing	\$ 3.00

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

Grafton Peek To Go

Grafton Peek offers pick-up & delivery meal packages for groups as small as 100 guests.

Contact Jason at Jason@GraftonPeek.com to place an order.

*All Food & Beverage purchases are subject to 20%
Service Fee and Indiana State & Local Sales Tax*

China, Silverware & Goblet add \$2.50 per guest

Minimum Order \$500 / plus Sales Tax & Service Fee

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.

www.GraftonPeek.com