

Contact Jason West at <u>Jason@GraftonPeek.com</u> for an estimate and to talk more about your event ideas.

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

Menu I	\$ 20.95 per adult (Choice of One Entrée)
Menu II	\$ 24.95 per adult (Choice of Two Entrées)
Menu III	\$ 29.95 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

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

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 Hartwell's Creamy Ranch & 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

Meat & Cheese Board with Jams, Crackers, Olives & More (add \$5.95 per)

Fresh Seasonal Fruit Display or Skewers

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

Domestic & International Cheese and Crackers Display with Marinated Olives

Spinach & Parmesan Artichoke Dip served hot with Tortilla Chips

Smoked Salmon Bites with Lemon Caper Chive Spread

$\underline{\mathbf{Wi}}$	ithout Entrée:	With Entrée:
Three Appetizer items	\$ 15.95 per	\$ 12.95 per
Four Appetizer items	\$ 18.95 per	\$ 14.95 per
Five Appetizer items	\$ 21.95 per	\$ 16.95 per

Traditional Buffet Suites

The Hallmark Buffet

\$ 23.95

Garden Salad - served with Tomato, Cucumber, Carrots and Hartwell's Premium 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 & Seasoned Potatoes / Fresh Baked White Rolls

Buffet Italiano

\$ 24.95

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

Smokehouse Buffet

\$ 20.95

Slow Cooked Pulled Pork with Silver Dollar Rolls / Grilled Chicken Breast with Two House-made Barbeque Sauces / Honey & Maple Smoked Baked Beans / Sweet Corn Casserole / Dill Ranch Cole Slaw (sub Garden Salad for add'l \$1.50)

Mexican Fiesta Buffet

\$19.95

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

Brinner (Breakfast for Dinner)

\$ 20.95

Fresh-baked Biscuits & Gravy, Cottage Potatoes with Peppers & Onions / Scrambled Eggs / Crispy Bacon / French Toast Bake with warm Maple Syrup / Fresh Fruit - Substitute Quiche for Scrambled Eggs for \$2.95 per guest

Breakfast, Lunch & Late Night Selections

Continental \$12.95

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

Classic American

\$16.95

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

Executive Breakfast

\$ 18.95

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

Complete Brunch

\$ 24.95

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 - orange & cranberry juice

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

Country Way

\$ 16.95

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

Mixed Grill \$17.95

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

Baked Potato & Chili Bar

\$16.95

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

Pasta & Salad Buffet

\$16.95

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

Cocktail Favorites Buffet

\$ 17.95

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

Soup, Salad & Breadsticks

\$ 14.95

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 / 1	min. order \$ 800)
Cheese & Cracke	rs with Olives	\$ 4.95 / per

Slow Cooked BBQ Meatballs \$ 4.95 / per

Nacho Bar with Seasoned Ground Beef, \$ 9.95 / per

Nacho Cheese Sauce, Chips, Jalapenos, Salsa & Sour Cream

Garlic & Parmesan Breadsticks \$ 4.50 / per

Fresh Fruit Skewers \$ 3.95 / per

Buffalo Chicken Dip with Tortilla Chips \$ 4.95 / per

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, 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 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	\$ 3.95
Assorted Cookies	\$ 2.75
Dessert Bars Variety	\$ 3.95
Chocolate Fudge Brownies	\$ 3.50
Seasonal Fruit Tartlets	\$ 4.50
Chocolate Dipped Strawberries (2 per guest)	\$ 3.95
4-Layer Strawberry Cream Cake	\$ 4.95
Butter Cake with Chocolate Ganache	\$ 3.95
Cupcakes – Choice of Flavor	\$ 3.95

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

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.

