



Thank you for considering Grants Catering for your event!

*We can be reached at 1-877-358-5099 or 419-258-2233*

*Fax #419-258-2277 or email at [lgrantWD@verizon.net](mailto:lgrantWD@verizon.net)*

We offer several selections from appetizers to four course meals, to dessert bars. We are always willing to mix and match options to better accommodate your food preferences. We offer our food to be served on disposable or china dinnerware. Your food may be served as a buffet or sit-down service. Our catering service will prepare, deliver and serve your meal according to Health Department Standards. We are licensed and insured to properly serve you!

The following are our most popular menu choices, however, we can prepare any other items that you choose. Our standard buffet includes the following for \$10.95 per person served on disposable dinnerware and \$12.95 per person served on glass dinnerware.

Two Meat Selections, Two Vegetable Selections, One Potato, One Salad,  
One Dessert, Breads w/butter, Two Drinks

Appetizers are available at an additional charge and this charge is determined by the number of appetizers chosen and the extent of the service that we are providing for you.

Our prices differ with the extent of the services that we are providing for you. Our lunch menu, appetizer menu and specialty menus are all priced according to what you choose. Please understand that these are determined on an individual basis. We will be happy to discuss with you. Thank you!

### **Lunch Menu Suggestions: Soups, Salads and Starters**

- Specialty Soups:** Creamy Potato Soup  
Beef Vegetable Soup (can be made vegetarian style)  
Broccoli/ Cheese Soup  
Chicken Noodle Soup  
Chicken with Rice Soup  
Linda's Special Chili Soup
- Specialty Sandwiches:** Chilled Chicken Salad served on a Flaky Croissant  
Creamy Hot Chicken served on a bun  
Savory B.B.Q. Beef or Pork served on a bun  
Homemade Sandwich Salads: Served on white, wheat  
Or rye bread
- Ham Salad  
Tuna Salad  
Egg Salad  
Grilled Steak Burgers, Bratwurst or Hot Dogs served  
On a bun  
Assorted Deli Meats on a tray served with an assortment of breads for "serve-yourself" sandwiches w/condiments

## Page Two

### **"Lighter" Meat Selections**

Meatballs served with your choice of sweet & sour sauce or barbecue sauce

Seasoned Chicken Wings with sweet sauce or hot sauce

Barbecued Cocktail Franks

Bacon Wraps with sweet barbecue sauce

\*\*\* Shrimp Cocktail with Cocktail Sauce--- Additional charge for this item

### **Salads:**

Romaine Garden Salad w/asst. dressings

Seven Layered Salad

Grandma's Favorite Recipe Potato Salad

Italian Pasta Salad

Creamy Cole Slaw

McIntosh Apple Salad

Grant's Special Cauliflower/Broccoli Salad

### **Snack Selections:**

Mexican Tortilla Roll-ups

Gourmet Cheese Tray with assortment of crackers

Crispy Tortilla Chips layered with Cold Mexican Taco Dip

Sweet Hawaiian Bread with Homemade Spinach Dip in the Center

Tasty Vegetable Pizza

Fresh Fruit Display

Crisp Fresh Relish Tray with Homemade Ranch Dip

## Page Three

### Dinner Selections:

#### Meats---Standard Buffet Includes Two Selections

All Natural Honey Baked Ham

Special Ordered Ham Loaf, homemade with honey mustard sauce

Slow Roasted Turkey (melt in your mouth)

Tender Roast Beef, slow baked with a savory gravy

Pan Seared and Oven Roasted Swiss Steak

B.B.Q. Pork Loin, Roasted or Pulled pork with or without barbecue sauce

Grant's Special Boneless Chicken Breast( our most popular meat item!)

Crispy Seasoned Fried Chicken

Pan Roasted Almondine Fish

Traditional Italian Lasagna

**The following items are available at an additional charge:**

Grilled Rib Eye Steaks

Specialty Prime Rib served au jus.

Cornish Game Hens

Stuffed Chicken Breasts, stuffed with croutons, apples, almond slivers, golden raisins,  
brown sugar and cinnamon

Chicken Cordon Bleu

Chicken Kiev

Spiral-Sliced Smoked Honey Ham

#### Vegetables---Standard Buffet includes Two Selections

\*\*\* All vegetables are steamed to perfection and lightly seasoned.\*\*\*

Green Beans w/almonds

Green Bean Casserole

Baby Glazed Carrots

Buttered Corn

Special Recipe Baked Beans

Creamed Spinach

Prince Charles Blend (a fancy blend of uncut green and wax beans and carrots)

California Blend (cauliflower, broccoli and carrots)

Caribbean Blend ( green beans, yellow wax beans, carrots and yellow squash)

#### Potatoes---Standard Buffet Includes One Selection

Creamy Au Gratin Potatoes

Scalloped Potatoes

Buttered Red Skins

Seasoned Mashed Potatoes w/gravy

Hash Brown Casserole

Slow Baked Potatoes w/butter/sour cream

## Page Four

### Salads---Standard Buffet Includes One Selection

Romaine Garden Salad w/asst. dressings  
Seven Layered Lettuce Salad  
Grandmas Favorite Recipe Potato Salad  
Italian Pasta Salad  
McIntosh Apple Salad  
Creamy Cole Slaw

### Desserts---Standard Buffet Includes One Selection

Assorted Flavors of Cream and Fruit Pies  
New York Cheesecake  
Cake/your choice of flavors  
Chocolate Brownies  
Homemade Gourmet Cookies  
Deer Valley Carrot Cake w/cream cheese icing  
Angel Food Cake w/Topping if desired  
Chocolate Topped E'clairs filled with custard

\*\*\* Assorted Desserts----A Good Choice---We will bring a nice assortment of desserts for your guests to choose from!

### Gourmet Desserts Selections: These items are available at an extra charge:

Chocolate Symphony Cheesecake topped with chocolate ganache  
Cranberry-Apple Cheesecake  
Pumpkin Mousse Cake  
Chocolate Mint Cream Pies  
Apple Dumplings with Caramel Sauce  
Brie with Raspberry and Almonds wrapped in a puff pastry  
Sweet Chocolate Pyramid Anglaise (choc. Mousse with a soft white chocolate anglaise  
Raspberry Mascarpone Tortes  
Southern Toasted Pecan Tarts

### Drinks---Standard Buffet Includes Two Selections

Coffee w/ condiments  
Iced Tea  
Punch  
Lemonade

\*\*\* Canned Sodas and Bottled Water available at an extra charge

## Page Five

\*\*\*An assortment of Breads and Rolls w/butter will be provided with your menu.

Our most popular item is our chocolate fountain!!! An overflowing fountain of Belgium Chocolate is surrounded with strawberries, marshmallows, pretzel rods, graham cracker sticks, and bananas!!! \*\*\* An Unforgettable Touch!!!!

The Chocolate Fountain is priced at \$3.00 per person when included as part of a full menu! A fantastic price for such a beautiful and tasty addition to your menu!!!

**Appetizer Selections**.....Appetizers are priced at \$.50 per person per appetizer, example 3 appetizers would be \$1.50 per person.

Meatballs w/sauce (B.B.Q. or Sweet and Sour Sauce)

Chicken Wings w/sauce (Hot Sauce or Honey Sauce)

Cocktail Franks

Assortment of Cheese and Crackers

Party Mix

Potato Chips

Pretzels

Tortilla Chips Layered w/Cold Taco Dip

Hawaiian Bread w/Spinach Dip in Center

Vegetable Pizza

Fresh Fruit

Relish Tray w/dip

**The following are available at an additional charge per person depending on market price..... Please ask Linda for pricing on these items.**

Shrimp Cocktail w/sauce

Stuffed Mushroom Caps

Escaloped Jonathan Apples

Cold Smoked Salmon

Lobster Newburg Puffs

Smoked Chicken Quesadillas

Crispy Breaded Mushrooms

Breaded Mozzarella Sticks

Assorted Mini Quiche

## Page Six

Occasionally we are asked to provide a particular ethnic menu.

The following is a sample of an ethnic menu....this would be designed to your requests.

The Spanish Menu is a popular request.

Some examples of what could be prepared for this type of menu would be the following:

Spinach Artichoke Dip served in a ring of salsa

Taco Soup—A tasty soup with ground beef, pinto beans, cheese and shoe peg corn.

Stuffed Potatoes—Baked Potatoes stuffed with chilies, cheese and sour cream

"What the Heck" Stew—made with either ground beef or chicken, onions, tomatoes, chiles, ranch style beans, cheese and light cream.....served with tortilla chips.

Chili Chicken Stew—Boneless chicken breasts combined with an assortment of vegetables, pinto beans and special seasonings.

Tamale Pie—Made with ground beef, green peppers, cheese and special seasonings.

Texas Pecan Chicken—Boneless Chicken Breast prepared with fresh mushrooms, green onions, cream cheese, Texas pecans and assorted special seasonings.

Black Bean Quesadillas—A large flour tortilla filled with refried black beans, salsa, Mexican cheese, guacamole. Served with or without sour cream.

Mexican Pizzas—The best you've ever tasted! Made with spicy pork sausage, pinto beans, refried beans, cheese and special seasonings.

Mexican Lasagna—Made with corn tortillas, assorted cheeses, salsa, kidney beans, corn and lots of special seasonings.

*These are just a few samplings of our most popular Spanish dishes. We would be happy to prepare any of your favorites!*

*We are also capable of designing an Italian menu, etc.*

**\*\*\*Prices are determined by the extent of services that we are providing for you, the number of appetizers chosen and the number of guests to be served.**

Your consultant will discuss this with you.

Thank You!!!