



## **Intimate Groups, Informal Meetings, and Friendly Gatherings**

**Minimum of 10 guests**

**All meals include disposable service ware.**

**\$35.00 delivery and setup fee will apply**

### **Breakfast Buffets**

#### **Continental Breakfast**

Fresh bagels with assorted cream cheese and fresh baked goods served with a fresh fruit display, orange, apple, and cranberry juice, and a coffee bar \$7

#### **Traditional Breakfast Buffet**

Scrambled Eggs, Crisp bacon, hash browns with onions and garlic, a fresh fruit display, and assorted bagels with cream cheese \$9

#### **Breakfast Burritos**

Tomato tortillas filled with scrambled eggs, fresh Great Lakes Salsa, and Cheddar Cheese. Served with and fresh Fruit display \$7

### **Luncheon Buffets**

#### **Create your Own Taco Bar**

Soft Shell Tortillas served with Char grilled Chicken, Slow Roasted Pork, and Sautéed Veggies, a condiment tray featuring Fresh Great Lakes Salsa, guacamole, sour cream, black olives, lettuce, and jalapenos to build your own. Served with a fresh fruit display and chocolate cheesecake brownies \$10

#### **Beach Break Gourmet Box Lunch**

A personal box lunch including a gourmet sandwich, fresh fruit cup, TC's Favorite salad with dried cherries, gorgonzola cheese, walnuts and cherry vinaigrette, a homemade cookie, and disposable service ware @ \$9.00 per box

#### **Soup and Caesar Buffet**

A pot of Tomato Spinach Swiss Soup served with a Crisp Caesar Salad with parmesan cheese and garlic croutons served with Char grilled Chicken, Slow Roasted Marinated Pulled Beef, and Sautéed Veggies. Served with fresh Baguette, and Chocolate Truffle Brownies \$10

#### **Lemon Garlic Chicken**

served with Long- Grain Wild Rice Blend, Herb Veggie Blend, Traditional Salad with Lime-Dill Ranch, Fresh Rolls with Butter, and Assorted Cookies \$12

*18% Gratuity will be added to all food and beverage totals*



## **Intimate Groups, Informal Meetings, and Friendly Gatherings**

Minimum of 10 guests  
All meals include disposable service ware.  
\$35.00 delivery and setup fee will apply

### **Dinner Buffets**

#### **Lemon Artichoke Chicken**

served with Long Grain Wild Rice Blend, Green Beans Almondine, Traditional Salad with Lime-Dill Ranch, Fresh Rolls with Butter and Cherry Cobbler with Whipped Cream \$14

#### **Garlic Braised Slow Cooked Beef in a Merlot Sauce**

Served with Mashed Potatoes, Orange Honeyed Carrots, Traditional Salad with Lime-Dill Ranch, Fresh Rolls with Butter, and Chocolate Cheesecake Brownies \$13

#### **Pork and Spinach, Seafood, or Veggie Pesto Alfredo Lasagna**

Your choice of homemade lasagna served with Broccoli with Lemon Butter, Caesar Salad, Fresh Pesto Rolls with Butter, and Chocolate Truffle Brownies \$13

#### **Roast Pork Loin topped with Spiced Cherry Chutney**

Served with Herb Roasted Red Skin Potatoes, Vegetable Medley, Caesar Salad, Fresh Rolls with Butter, and Blueberry Peach Cobbler with Whipped Cream \$14

*If your group requires a multiple entrée buffet, there will be an surcharge of \$2.00 per person. We will allot smaller portions of each entrée for your guests to have both and we will require all the same side dishes. Choices must be submitted one week prior to the function*

*18% Gratuity will be added to all food and beverage totals*



## **Breakfast Buffets**

Minimum of 25 guests

*Most of the following includes china and in room service attendant.*

*If the minimum number of guests is not met, it will increase your price per person*

### **Continental Breakfast**

Fresh bagels with assorted cream cheese and fresh baked goods served with a fresh fruit display, orange, apple, and cranberry juice, and a coffee bar (drop off service) \$7

### **Traditional Breakfast Buffet**

Scrambled Eggs, Crisp bacon, hash browns with onions and garlic, a fresh fruit display, and assorted bagels with cream cheese \$11

### **Breakfast Burrito Bar**

Flour and Tomato tortillas with Scrambled Eggs, Chorizo Sausage with onions and peppers, Black and pinto beans, a condiment tray featuring Fresh Great Lakes Salsa, cheddar cheese, sour cream, black olives and jalapenos served with a fresh fruit display and Cajun seasoned Potatoes \$12

## **Plated Breakfast**

Minimum of 25 guests

*The following includes china and in room service attendant.*

*If the minimum number of guests is not met, it will increase your price per person*

### **Classic Breakfast**

Scrambled Eggs, bacon or sausage, breakfast potatoes, Fresh fruit and a fresh baked muffin \$10

### **French Quiche**

Spinach, Tomato, and Feta or Bacon, Onion and Swiss baked in an egg custard and flakey pie crust. Served with fresh fruit and a Croissant \$11

### **Green Eggs and Ham**

Fresh Pesto Scrambled Eggs topped with Fresh diced tomato and parmesan, grilled Canadian bacon, herbed breakfast potatoes, and toasted baguette \$12

*18% Gratuity will be added to all food and beverage totals*



## Luncheon Buffets

Requires a minimum of 25 Guests

*The following includes china and in room service attendant.*

*If the minimum number of guests is not met, it will increase your price per person*

### **Soup and Sandwich Buffet:**

A pot of our homemade soup of the day, Turkey Pesto Club Sandwiches, and an assorted Cookie Tray \$10

### **Create your Own Taco Bar**

Soft Shell Tortillas served with Chargrilled Chicken, Slow Roasted Pork, and Sautéed Veggies, a condiment tray featuring Fresh Great Lakes Salsa, guacamole, sour cream, black olives, lettuce, and jalapenos to build your own. Served with a fresh fruit display and chocolate cheesecake brownies \$13

### **Soup and Caesar Buffet**

A pot of Tomato Spinach Swiss Soup served with a Crisp Caesar Salad with parmesan cheese and garlic croutons served with Chargrilled Chicken, Slow Roasted Marinated Pulled Beef, and Sautéed Veggies. Served with fresh Baguette, and Chocolate Truffle Brownies \$14

### **Lemon Garlic Chicken**

served with Long- Grain Wild Rice Blend, Herb Veggie Blend, Traditional Salad with Lime-Dill Ranch, Fresh Rolls with Butter, and Assorted Cookies \$15

### **Pork and Spinach with Marinara or Veggie Pesto Alfredo Lasagna**

served with Caesar Salad, Fresh Rolls with butter, and Broccoli with Lemon Butter, and Chocolate Cheese Cake Brownies \$15

### **Slow Cooked Garlic Braised Beef with Brown Mustard Gravy**

Mashed Potatoes, Honeyed Carrots, Traditional Salad with Lime-Dill Ranch, Fresh Rolls with Butter, and Chocolate Fudge Brownies. \$15

*18% Gratuity will be added to all food and beverage totals*



## **Plated Luncheons**

Requires a minimum of 20 Guests

*The following includes china and in room service attendant.*

*If the minimum number of guests is not met, it will increase your price per person*

### **Grilled Chicken Caesar Salad**

Marinated Chicken Breast atop crisp Romaine, parmesan and garlic croutons, tossed with Caesar Dressing. Served with fresh breads, chocolate cheese cake brownies \$13

### **Cherry Chicken Salad Croissant or Turkey Pesto Club Sandwiches**

Fresh Cherry Chicken Salad served on a croissant with lettuce and tomato or Smoked Turkey, Provolone, Bacon, Lettuce, Tomato, and Pesto Mayo on a Fresh Baked Bun, served fresh fruit, pasta salad and chocolate caramel oat bars \$12

### **Soup and Half Sandwich**

Our Homemade Soup of the Day served with a half of turkey pesto club sandwich, fresh fruit, and a homemade cookie \$12

### **Lemon Garlic Chicken**

served with Long- Grain Wild Rice Blend, Herb Veggie Blend, Traditional Salad with Lime-Dill Ranch, Fresh Rolls with Butter, and Fudge Brownies \$15

### **Slow Cooked Garlic Braised Beef with Brown Mustard Gravy**

with Mashed Potatoes, Honeyed Carrots, Traditional Salad with Lime-Dill Ranch, Fresh Rolls with Butter, and Chocolate Fudge Brownies \$15

*18% Gratuity will be added to all food and beverage totals*



## Hors D'oeuvres APPETIZER TRAYS

*The following party trays can be created into an artful appetizer display. It is quite common to combine elements from various displays to create your own original display of food. Please schedule a meeting with a catering representative to create your menu. Service requirements may vary according to drop off or on site service requirements. Additional services charges may be necessary for parties where on site service is required.*

### **Fresh Fruit and Gourmet Cheese Display Small (10-25) \$65.00 Large (25-40) \$85.00**

An impressive display of imported and domestic cheeses with a variety of fresh fruit, crackers, and breads

### **Blossoming Vegetable Sunflower Small (10-20) \$60.00 Large (20-40) \$80.00**

Asparagus, Snow Peas, Green Beans, Broccoli, and Lime-Dill Ranch for Dipping, \$2 per person

### **Dips and Spreads Small (10-20) \$60.00 Large (20-40) \$80.00**

A Trio of our Homemade Smoked Whitefish Pate, Spinach Artichoke Dip, and Roast Pecan Gorgonzola Pate with gourmet Breads and crackers

### **Southwestern Chip and Dip \$5.00 per person, 25 person minimum**

Seven Layer Dip, Chile Con Queso, Guacamole, Mexican Cottage Cheese Dip and Fresh Salsa

### **Antipasto Platter \$6.00 per person, 25 person minimum**

Fine olive oil, fresh mozzarella, tomato-basil relish, roasted garlic bulbs, country olive blend, assorted Italian meats, peppers, bread sticks and baguette.

### **Mediterranean Peasant Platter \$4.00 per person, 25 person minimum**

Your choice of Roast Garlic Hummus, Roasted Red Pepper Hummus, Spinach Artichoke Dip, or Black Olive Feta Dip, Served with Tomato-Basil Relish, Feta Cheese, Blanched Broccoli Florets, Cucumber, Pita Bread and Assorted Gourmet Crackers and fresh breads

## APPETIZERS BY THE DOZEN

	PER DOZEN
Shrimp Cocktail Served with Firecracker Cocktail Sauce and Lemons	\$25
Buffalo, BBQ, Asian, or Cherry Glazed Chicken Wings with Blue Cheese and Celery	\$20
Spinach and Sundried Tomato Meatballs in a Smoked Tomato Sauce	\$17
Crab and Dill Stuffed Artichoke Hearts	\$29
Roast Pecan Gorgonzola Stuffed New Potatoes	\$23
Ancho Chile and Lime Marinated Chicken Skewers with Spiced Cherry Chutney	\$23
Bacon Wrapped Almond Stuffed Dates	\$23
Marinated Asparagus wrapped in Proscuitto with Goat Cheese	\$23
Sausage and Spinach stuffed Mushroom Caps with White Cheddar	\$26
Tomato, Fresh Pesto, and Smoked Mozzarella Crustini	\$20
Roasted red pepper, goat cheese and roast garlic stuffed Zucchini rounds	\$23
Assorted Handheld Sandwiches	\$26
Ham, Brie, and Pear Crustini	\$23
Spinach Artichoke Dip on Rubschlager Pumpnickel Squares	\$17
Pesto and Goat Cheese Stuffed Cherry Tomatoes	\$23
Antipasto Skewers with Creamy Pesto Sauce	\$26
Tamari Marinated Chicken Satay with Spicy Peanut Sauce	\$26
Crab and Artichoke stuffed Mushroom Caps	\$26

*18% Gratuity will be added to all food and beverage totals*



## Dinner Buffet

Buffets require a minimum of 25 guests

*The following includes china and in room service attendant.*

*If the minimum number of guests is not met, it will increase your price per person*

### **Lemon Artichoke Chicken**

served with Long Grain Wild Rice Blend, Green Beans Almondine, Traditional Salad with Lime-Dill Ranch, Fresh Rolls with Butter and Cherry Cobbler with Whipped Cream \$17

### **Garlic Braised Slow Cooked Beef in a Merlot Sauce**

Served with Mashed Potatoes, Orange Honeyed Carrots, Traditional Salad with Lime-Dill Ranch, Fresh Rolls with Butter, and Chocolate Cheesecake Brownies \$17

### **Pork and Spinach, Seafood, or Veggie Pesto Alfredo Lasagna**

Your choice of homemade lasagna served with Broccoli with Lemon Butter, Caesar Salad, Fresh Pesto Rolls with Butter, and Chocolate Truffle Brownies \$15

### **Roast Pork Loin topped with Spiced Cherry Chutney**

Served with Herb Roasted Red Skin Potatoes, Vegetable Medley, Caesar Salad, Fresh Rolls with Butter, and Cheesecake with Mixed Berry Topping \$17

## Plated Dinner

Buffets require a minimum of 25 guests

*The following includes china and in room service attendant.*

*If the minimum number of guests is not met, it will increase your price per person*

### **Scallion and Cracked Peppercorn Cheese Stuffed Chicken with Sundried Tomato Veloute Sauce**

served with Long Grain Wild Rice Blend, Green Beans Almondine, TC's Favorite salad with Dried Cherries, Gorgonzola, walnuts and Cherry Vinaigrette, Fresh Rolls with Butter and Homemade Berry Cobbler with Whipped Cream \$17

### **Beef Rouladen with Vegetable and Smoked Gouda Cheese with Brown Mustard Gravy**

Served with Mashed Potatoes, Orange Honeyed Carrots, Traditional Salad with Lime-Dill Ranch, Fresh Rolls with Butter, and cheesecake with Mixed Berry Topping \$17

### **Roast Pork Loin topped with Spiced Cherry Chutney**

Served with Herb Roasted Red Skin Potatoes, Vegetable Medley, Caesar Salad, Fresh Rolls with Butter, and Cobbler with Whipped Cream \$17

### **Spinach, tomato, and Parmesan, stuffed Manicotti with Pesto Alfredo**

Served with Steamed Broccoli with Lemon Butter, Caesar Salad, Fresh Rolls with Butter, and Cheesecake with Mixed Berry Topping \$16

*If your group requires a "choice menu" please limit to 2 choices and a minimum of 10 of each item must be ordered and all sides must be the same. A surcharge of \$2.00 will be added to the menu price of each item. Choices must be submitted one week prior to the function and place cards must be used to note the entrée choice.*



## Beverage Services

<b>Fresh Brewed Iced Tea</b>	\$2.00 per person
<b>Fresh Lemonade or Limeade</b>	\$25 per gallon
<b>Coffee Bar</b>	
Regular and Decaf Coffee, Creamers, Sugars, Cups, Stirrers and Napkins	\$2.00 per person
<b>Bottled Water or Canned Soft Drinks</b> On ice	\$2.00 per person
<b>Orange Juice, Cranberry Juice, and Apple Juice</b>	\$2.00 per person
<b>Vernors-Cranberry or Vernors-Apple Punch</b>	\$20 per gallon

## Hosted Bar

Minimum of \$300.00 purchase for any hosted bar. Draft Beer is purchased in its entirety. COD is required for bar items. Grandview Catering is able to serve liquor provided by the client. All liquor purchased by client and served by Grandview Catering is subject to a \$10.00 per person service fees. Ice, Glassware, and Mixer service is additional.

### Draft Beer:

Domestic Brands	\$175.00
Imported Brands	\$250.00

### Bottled Beer:

Domestic Beer	\$3.50 each
Imported Beer	\$4.00 each

### Wine:

Chardonnay, White Zinfandel, Riesling, Merlot, and Cabernet  
\$25 per (750ml) bottle/12 per case

Local Wines \$30.00 per bottle

**Sparkling:** Mawby Vineyards Local Sparkling \$30.00 per bottle

### Mixer service:

Coke, Diet Coke, 7up, soda, tonic, OJ, Cranberry Juice, lemons, limes, olives, ice, bar napkins, glassware, and straws @ \$5 per person, 25 person minimum

### Bartender Services:

Bartending services will be billed @ \$30 per hour, per bartender. Four hour minimum service requirement. We require one bartender for standard service per 100 guests.



## **Take a Break**

### ***Snacks, Munchies, and Sweets***

Minimum of 10 guests

All meals include disposable service ware.

\$25.00 delivery and setup fee will apply

Fresh Great Lakes Salsa with a Mess of Blue and White Chips	\$4pp
Mexican Fiesta: Great Lakes Salsa, Mexican Cottage Cheese Dip, And Fresh made Guacamole with a Mess of Chips	\$5pp
Crisp Veggie Tray with Lime-Dill Ranch for Dipping	\$3pp
Fresh Fruit Kabobs with Mallow Fruit Dip	\$4pp
Fresh Fruit and Gourmet Cheese Display with Breads and Crackers	\$5pp
Spinach Artichoke Dip with baguette and crackers	\$4pp
Roasted Red Pepper Hummus with Pita Chips	\$4pp
Fudge Brownies (by the dozen)	\$16 doz.
Assorted Homemade Cookies (by the dozen)	\$18 doz.
Strawberry Shortcake with pound cake, biscuits, strawberries, and whipped cream	\$3pp.
Cinnamon Rolls with Icing (by the dozen)	\$20 doz.
Fresh Baked Banana Bread and Scones (by the dozen)	\$20 doz.
Assorted Muffins (by t he dozen)	\$20 doz.

