



GRANVILLE INN

Est. 1924

Banquet Menu

Served Dinner

Choose up to 2 entrees – For each additional entrée please add \$3.00 per person
Served Dinners Include House Salad, Chef's Selected Starch and Vegetable, Rolls and Butter,
Chef's Choice Dessert, Coffee and Iced Tea

Bucatini Pasta

\$26.95 per person 

Tossed with Pesto, Roasted Tomato, and Fresh Mozzarella

Rosemary Roast Loin of Pork

\$31.95 per person  (Minimum of 15 Orders)

Oven Roasted Tender Pork Loin with Stone Ground Honey Mustard Glaze

Roast Airline Chicken Breast

\$32.95 per person

Ohio Raised Chicken Breast Complimented with Chef's Seasonal Sauce

Atlantic Salmon

\$41.95 per person

Pan Seared Filet of Salmon with Basil Pesto Cream Sauce

6 oz. Filet Mignon

\$44.95 per person

Six Ounce Filet of Beef, Grilled to a Perfect Medium with Shallot Jus

All beef items are cooked to medium doneness

Served Dinners Continued-

Duo Plates

Pick One Entrée

Served Dinners Include House Salad, Rolls and Butter, Chef's Choice Dessert, Coffee and Iced Tea

Steak & Chicken

\$40.95 per person

Four Ounce Filet of Beef and Grilled Rosemary Chicken Breast Atop a Horseradish Cream Sauce, Served with Chef's Selected Starch and Vegetable

Steak & Shrimp

\$42.95 per person

Four Ounce Filet of Beef and Sautéed Jumbo Shrimp with Garlic Butter, Served with Chef's Selected Starch and Vegetable

Steak & Salmon

\$44.95 per person

Four Ounce Filet of Beef and Pan Seared Filet of Salmon in Basil Pesto Cream Sauce, Served with Chef's Selected Starch and Vegetable

Themed Dinner Buffet

Fewer than 20 guests please add an additional \$3.00 per person
Looking for something different? Allow us to bring your party to life
with one of our themes!

Fiesta Mexicana

\$42.95 per person

Mexican Rice and Refried Beans, Beef & Chicken Fajitas with Peppers, Onions, and Soft Flour Tortillas, Beef Tacos with Crispy Corn Shells, Served with Shredded Cheese, Lettuce, Sour Cream, Guacamole, and Sliced Olives, Chile Con Queso with Chips, Jalapeno Corn Bread, Chef's Choice Dessert, Coffee and Iced Tea

The Godfather of Granville

\$45.95 per person

Italian Tossed Salad, Hearty Homemade Soup, Antipasto Display of Seasonal Items & Breads, Three Meat and Four Cheese Lasagna, Chicken Parmesan, Cheese Tortellini Alfredo, Sicilian Green Beans, Garlic Bread, Chef's Choice Dessert, Coffee and Iced Tea

Caribbean Carnival

\$46.95 per person

Chilled Tropical Fruit Display, Boonoonoonoo's Pumpkin Soup, Roast Chicken Aruba, Beef Pepperpot, Jerk Glazed Mahi Mahi, Coconut Rice, Glazed Plantains, Cuban Black Beans, Island Vegetables, Chocolate and Passionfruit Mousse, Coffee and Iced Tea

Dinner Buffet

Fewer than 20 individuals please add an additional \$3.00 per person

Two Entrée Buffet \$32.95 per person

Three Entrée Buffet \$37.95 per person

All buffets are Served with 2 Salad Choices, 2 Side Dishes, Rolls and Butter, Chef's Choice Dessert, Coffee and Iced Tea

Entrée Choices

Farm Fresh Poultry

- Chicken Breast Marsala with Mushrooms
- Chicken Breast Piccata with Lemon Caper Butter
- Creole Chicken Simmered with Onions & Tomatoes
- Garlic and Ginger Glazed Chicken Breast
- Grilled Breast of Chicken with Sautéed Pepper, Onion & Garlic

Vegetarian

- Vegetable Lasagna in Cream Sauce
- Eggplant Parmesan with Marinara & Mozzarella
- Vegetable Stir Fry with Seared Tofu
- White Bean & Cheese Manicotti with Provencal Vegetables
- Wild Mushrooms and Three-Grain Risotto

The Heartland

- American "Pot Roasted" Short Beef with Carrots and Onions
- Herb Crusted Roast Beef Round, Medium rare with Creamy Horseradish Sauce 
- Slow Cooked Beef Burgundy in Hearty Red Wine Sauce
- Grilled Steakhouse Beef Tips with Onions and Mushrooms
- Italian Veal Stew with Sweet Sausage
- Rosemary and Honey Roast Pork Loin

From the Waters

- New England Baked Cod with Bread Crumb Crust

- Seafood & Sausage Jambalaya
- Spicy Seared Salmon in Pesto Cream
- Jerk Glazed Mahi Mahi with Pineapple Relish
- Shrimp & Vegetables with Penne in Vodka Sauce

Salad Choices

- Caesar Salad
- Cous Cous Salad with Diced Cucumbers, Tomatoes, and Olives in a Lemon Vinaigrette
- Cucumber and Tomato Salad
- Fedora Chopped Salad
- Garden Pasta Salad
- Garden Salad with Ranch and Italian Dressing
- Spinach Salad
- Sesame-Ginger Vegetable Salad with Broccoli, Carrots, Green Beans, and Bell Pepper
- Tossed Gourmet Greens Salad

Side Choices

- Buttered Green Beans
- Chef's Vegetable Medley
- Four-Grain Pilaf
- Glazed Carrots
- House Made Succotash
- Mashed Yukon Gold Potatoes
- Oven Roasted Provencal Vegetables
- Roasted Potato Medley


Hors d'oeuvres

Hot Hors d'oeuvres

Ham and Gruyere Thumbprints \$200.00 / 50 pieces

Chicken Satay with Peanut Sauce \$250.00 / 50 pieces

Mushroom Caps Stuffed with House Made Sausage \$250.00 / 50 pieces

Spanakopita  \$200.00 / 50 pieces

Assorted Mini Quiche \$200.00 / 50 pieces

Vegetable Eggrolls  \$250.00 / 50 pieces

Bacon Wrapped Scallops  \$350.00 / 50 pieces

Miniature Crab Cakes Remoulade \$300.00 / 50 pieces

Prosciutto Wrapped Jumbo Shrimp  \$350.00 / 50 pieces

Coconut Chicken Fingers \$300.00 / 50 pieces

Cold Hors D'oeuvres

Tomato and Mozzarella Crostini  \$200.00 / 50 pieces

Mushroom Crostini \$200.00 / 50 pieces

Black and Blue Beef Crostini \$300.00 / 50 pieces

Chef's Signature Smoked Salmon Rilette Crostini \$250.00 / 50 pieces

Ham Salad Filled Baby Potatoes  \$200.00 / 50 pieces

Smoked Salmon Deviled Eggs \$300.00 / 50 pieces

Prosciutto Wrapped Asparagus  \$250.00 / 50 pieces

Miniature Ham and Brie Biscuit with Chutney \$250.00 / 50 pieces

Curried Lobster Salad Canapés \$350.00 / 50 pieces

Seared Tuna Crostini \$250.00 / 50 pieces

Antipasto Skewers \$300.00 / 50 pieces

Hors d'oeuvres Continued

The Display

\$10.00 per person


Hand Cut Chilled Vegetables with Dip, Imported Cheese Board & Crackers, and Seasonal Fresh Fruit Platter

Mix and Match


\$16.00 per person (Minimum of 20 Guests)

Select any Combination of 2 Hot Hors d'oeuvres and 2 Cold Hors d'oeuvres listed below

Hot

- Ham and Gruyere Thumbprints
- Chicken Satay with Peanut Sauce
- Mushroom Caps Stuffed with House Made Sausage
- Spanakopita 
- Assorted Mini Quiche

Cold

- Tomato and Mozzarella Crostini
- Black and Blue Beef Crostini
- Chef's Signature Smoked Salmon Rilette Crostini
- Prosciutto Wrapped Asparagus
- Antipasto Skewers 

Platters

- Fresh Seasonal Vegetable Crudit  with Herb Dip
\$5.00 per person
- Chilled Display of Jumbo Shrimp
\$6.00 per person
- Assorted Cubed Cheese with Crackers
\$7.00 per person
- Ohio Artisan Cheeses with Crackers
\$8.00 per person
- Fresh Seasonal Fruit Display
\$8.00 per person
- Antipasto Display
\$9.00 per person

Sweet Treats

Hot Chocolate Bar

\$7.00 per person

Creamy Hot Chocolate with Whipped Cream, Crushed Peppermints, Mini Chocolate Chips, and Flavored Syrups

Gourmet Coffee Bar

\$7.00 per person

Fresh Brewed Regular and Decaffeinated Coffee with Cinnamon Sticks, Whipped Cream, Flavored Syrups, Chocolate and Carmel Drizzles, Half and Half, Skim Milk, and Assorted Sugars

Sweet Sampling

\$8.00 per person (Minimum of 25 people)

Chocolate Covered Strawberries, Miniature Cheesecakes, House Made Chocolate Covered Pretzels, Miniature Chocolate Truffle Brownies

Ice Cream Sundae Bar

\$9.00 per person

Vanilla Bean Ice Cream with Chocolate Sauce, Caramel Sauce, Strawberry Sauce, Whipped Cream, Sprinkles, Cherries, Oreos, and Assorted Candies

A La Carte Dessert Items

Assorted Cookies	\$20.00 / dozen
Chewy Chocolate Brownies	\$24.00 / dozen
Chocolate Covered Strawberries	\$110.00 / 50 pieces
Miniature Cheesecakes	\$110.00 / 50 pieces
Buckeyes	\$110.00 / 50 pieces
Goumas Assorted Truffles	\$110.00 / 50 pieces

Late Night Snack Options

A La Carte Options:

- Popcorn \$1.50 per person
- Potato Chips \$2.00 per person
- Snack Mix \$2.50 per person
- Trail Mix \$2.75 per person
- Mixed Nuts \$2.75 per person
- Grilled Cheese \$4.00 per person
- Nacho Bar with Tortilla Chips, Salsa, Guacamole, and Queso Cheese \$5.50 per person
- Pretzel Bar with Warm Pretzels, Cheese, Chocolate, and Mustard \$5.50 per person
- Chicken Tenders and Tater Tots Served with Dipping Sauces: Ranch, Barbeque, and Honey Mustard \$6.00 per person
- Sliders and Fries with Sliders, Pickles, Lettuce, Cheese, Tomato, Onion, Ketchup, Mustard, and Mayonnaise, and French Fries \$7.00 per person

Alcoholic Beverages

HOST BAR

Call Brands:	\$6.50
Premium Brands:	\$7.00
Superior Brands:	\$9.00
House Wine:	\$6.00
Domestic Beer:	\$4.00
Premium/Imported Beer:	\$5.00

Charges based on actual number of drinks consumed.

All Host Bar prices are subject to 22% service charge and applicable state sale Tax

\$100.00 private bar charge for groups under 50 people.

CASH BAR

Call Brands:	\$7.00
Premium Brands:	\$8.00
Superior Brands:	\$9.50
House Wine:	\$7.00
Domestic Beer:	\$4.50
Premium/Imported Beer:	\$5.50

Attendees pay individually for their own drinks.

\$100.00 private bar charge for groups under 50 people.

Call Brands:

*Smirnoff Vodka * Beefeaters Gin * Cruzan Silver Rum * Jim Beam Bourbon **

*Seagram's 7 Whiskey * Cutty Sark Scotch * Sauza Silver Tequila*

Premium Brands:

*Absolut Vodka * Tanqueray Gin * Bacardi Silver Rum * Captain Morgan Rum * Jack Daniels Whiskey * Dewars*

*Scotch * Jose Quervo Tequila*

Superior Brands:

*Grey Goose Vodka * Bombay Sapphire Gin * Meyer Dark Rum * Maker's Mark Bourbon * Crown Royal Whiskey*

** Chivas Regal Scotch * Patron Silver Tequila*

House Wine: *Granville Inn Label Pinot-Grigio, Chardonnay, and Cabernet Sauvignon*

Domestic Selections: *Budweiser* Bud Light* Miller Lite* Coors Light * Yuengling, Michelob Ultra*

Imported Selections: *Heineken* Corona* Stella Artois Amstel Light*

No outside Alcohol is permitted.