



Contact Jason West @ 317/557-8377 or Jason@GraftonPeek.com for an estimate and to talk more about your details and ideas.

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

Menu I	\$ 18.95 per adult (Choice of One Entrée)
Menu II	\$ 22.95 per adult (Choice of Two Entrées)
Menu III	\$ 26.95 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

Garlic Chicken with Asiago & Artichoke Heart Cream Sauce

Roast Pork Loin with Apple-Bourbon Barbeque Sauce

Five oz. Beef Tenderloin with Creamy Horseradish (add \$6 per guest)

Traditional Lasagna Marinara with Seasonal Italian Meats

Vegetable Lasagna with Roasted Garlic Alfredo

Roast Pork Loin with Shiitake Mushroom Cognac Sauce

Grilled Chicken with Roasted Tomato Sauce & Fresh Mozzarella

Mandarin Ginger Chicken with Steamed White Rice

Baked North Atlantic Cod with Lemon Chive Butter (add \$2)

Traditional Meat Bolognese or Three Cheese Lasagna

Chicken Breast with Candied Walnuts & Harvest Cream Sauce

Grilled Chicken Breast with fresh Spinach Florentine

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Suggested Salads

All Salads except Caesar are served with three of our house-made dressings

Garden Salad - Served with Shredded Cheese, 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 and Basil Smashed Potatoes /
Gorgonzola Potatoes au Gratin / Rosemary Roasted Red Potatoes /
Long Grain and Wild Rice Medley / Oven Roasted Yukon Gold Potatoes /
Loaded Mashed Potatoes with Cheddar, Bacon & Scallions /
Horseradish Mashed Potatoes / Basil Pesto Mashed Potatoes

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 / Roasted Corn Casserole / Green Beans with Grape Tomatoes & Olive Oil

Additional starch and vegetable options are available upon request.



A Sample of Our Appetizers

Chicken Skewers with Thai Peanut Sauce

Garlic Bruschetta with Balsamic Tomatoes and fresh Basil

Sesame Beef Won Tons with Savory Asian Slaw

Slow-Cooked Meatballs—choice of Marinara, Barbeque or Hawaiian

Italian Sausage and Peppers with House Made Marinara

Beef Tenderloin Sliders with Horseradish Gorgonzola Mayo (add \$4)

Buffalo Chicken Bites with Blue Cheese & Celery

Antipasti Skewers with Salami, Capicola, Fresh Mozzarella & Black Olives

Caprese Skewers with Fresh Mozzarella, Grape Tomatoes & Basil

Parmesan Polenta Crisp with Herb Goat Cheese & Prosciutto

Black Beans & Roasted Corn Bites with Chipotle Chicken

Seasonal Vegetable Crudités with Dill Ranch & Red Pepper Hummus

Fresh Hummus Variety with Pita Chips (or warmed Pita slices) & Carrots

Fresh Seasonal Fruit Display

Domestic & International Cheese and Crackers Display with Marinated Olives

Parmesan Artichoke Dip with Tortilla Chips

Smoked Salmon Bites with Lemon Caper Chive Spread

Choice of Three Appetizer items **\$ 13.95 Per Person**

Choice of Four Appetizer items **\$ 15.95 Per Person**

Choice of Five Appetizer items **\$ 18.95 Per Person**

Traditional Buffet Suites

The Wedding and Event Hallmark Buffet **\$ 20.95 per guest**

Garden Salad - served with Tomato, Onion, Cheese and 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 New Potatoes - or other starch / Fresh Baked White Rolls

Buffet Italiano **\$ 21.95 per guest**

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

Smokehouse Buffet **\$ 18.95 per guest**

Slow Cooked Pulled Pork with Silver Dollar Rolls / Grilled Chicken Breast with Two House-made Barbeque Sauces / Honey & Maple Smoked Baked Beans / Indiana Sweet Corn Casserole / Creamy Dill Ranch Cole Slaw

Mexican Fiesta Buffet **\$ 17.95 per guest**

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, Salsa and Sour Cream

Wedding Cakes & Desserts

We offer a wide variety of wedding cakes & specialty dessert items

All of our cakes and desserts are baked fresh at the Grafton Peek kitchen & bakery

Wedding Cakes start at \$ 3.50 per guest / Minimum \$ 350.00

Specialty Cakes, Cookies & Cupcakes, Pies and more start at \$ 1.75 per guest

Cheesecakes of every variety start at \$ 3.95 per guest

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Breakfast, Lunch & Casual Selections

Breakfast & Starters:

Continental

\$ 10.95

Muffins – pastries - fresh fruit salad – coffee with creamers – juices

Classic American

\$ 13.95

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

Executive Breakfast

\$ 15.95

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

Complete Brunch

\$ 18.95

Carved roast ham with honey pineapple glaze - quiche variety – potato casserole – assorted pastries - 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 · assorted cookies.

Country Way

\$ 15.95

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

Mixed Grill

\$ 15.95

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

Classic Summer Lunch

\$ 13.95

Chicken salad and/or tuna salad croissants · kettle chips · vegetable crudité with ranch dipping sauce · pasta salad · apple turnovers

Pasta & Salad Buffet

\$ 15.95

Tossed salad with tomatoes, cheddar cheese, cucumbers & three housemade dressings · garlic & butter breadsticks · fettuccini & bow tie pasta noodles · meat marinara or creamy alfredo sauce & marinara · fresh baked snickerdoodles

Sandwiches & Wraps

\$ 10.95

*All Sandwiches and Wraps come with choice of side & cookie dessert.
Choose from focaccia, 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:** With green leaf lettuce & Roma tomatoes*

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

***Vegetarian:** Spinach, alfalfa sprouts, English cucumbers, tomatoes, roasted red peppers & 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 - sweet pea 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 fresh Butter Cream Icing	\$ 1.95
Stacked Sheet Cake with Butter Cream Icing	\$ 3.00
Cheesecake – Individual – Most Varieties	\$ 3.95

Favored Hors d'oeuvre Packages

Hors d'oeuvre Display *\$ 13.95 / person*

Cheese & cracker display · seasonal fresh fruit display · vegetable crudités barbeque meatballs – fresh bruschetta with balsamic tomato relish

Finger Food Buffet *\$ 16.95 / person*

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

Add \$2 per guest for China, silver, goblet

Additional Venue charges may apply

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

Wedding Cakes, Bar Services, Linens, DJ / MC & Photography are available

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.