

## DAILY

# CATERING MENU

## GRIND

### APPETIZERS

Priced per piece

Spanakopita \$2  
Antipasto Skewers \$2  
Steamed Chicken Teriyaki  
Dumplings \$2  
Mini Assorted Quiche \$2  
Candied Bacon Wrapped  
Smoked Sausages \$2.25  
Sausage Stuffed Mushrooms \$2  
Coconut Shrimp with Orange  
Horseradish Sauce \$3  
Mini Spring Rolls with a Sweet  
Chili Sauce \$2  
Italian Beef Arancini- \$3  
Cheese Puffs \$3  
Cheesesteak Eggroll- \$3  
Shrimp Salad in Phyllo cup \$3  
Shrimp Lejon- \$6 pp

### SHAREABLES

Chips and Salsa \$4 pp  
Guacamole \$6 pp  
Chilled Shrimp Cocktail \$8 pp  
Hummus with Pita \$5 pp  
Mexican Street Corn Dip with  
Fresh Tortillas \$5 pp  
Seasonal Baked Brie with  
Crackers \$65

### MAIN COURSE

1 Selection: \$22 pp  
2 Selections: \$26 pp  
3 Selections: \$30 pp  
Smoked Pork Loin (sliced)  
Pulled Pork BBQ served with  
Brioche Rolls  
Honey Mustard Grilled  
Chicken Breast topped with  
Bacon and Cheddar Cheese  
Chicken Bruschetta with Penne  
Sliced Turkey Breast with  
Cornbread Stuffing  
Chicken and Vegetable Stirfry  
with Jasmine Rice  
Spinach and Cheese Stuffed  
Shells with Alfredo Sauce  
Baked Ziti  
Meatloaf  
Chicken Tenders  
Cheese Ravioli choice of  
Marinara, Alfredo, Rose sauce  
Portuguese Shrimp with a  
Spanish Rice +\$4/pp  
\*Vegetarian Options available  
upon request

### BEVERAGES

Canned Soda \$2.50 per can  
Lemonade- \$8 per gallon  
Sweet Tea- \$8 per gallon  
Coffee- \$25 per 15 guests  
Iced Coffee \$25 per 15 guests

### SIDES

Choice of 2 Sides Included

MAC N' Cheese  
Roasted Potatoes  
Rice Pilaf  
Seasoned Green Beans  
Grilled Asparagus  
Steamed Broccoli  
Roasted Vegetables  
Glazed Carrots  
French Fries

### ADDITIONS

Rolls/Focaccia \$1.50/pp  
Garden Salad \$4 pp  
Fresh Fruit- \$5 pp  
Vegetable Crudit - \$5/pp  
Charcuterie Board- Salami,  
Sopressata, Capicola,  
Prosciutto, Fig Jam \$12.00/pp  
Cheese Board (served with  
fresh grapes and assorted  
crackers) \$8.00/pp

### DESSERT

Assorted Cheesecake- \$5 pp  
Assorted Bar cookies- \$5 pp  
Tiramisu- \$6 pp  
Banana Pudding- \$5 pp  
Cookies\Brownies- \$4 per piece  
Custom Cupcake- \$6-8 each  
Buckeye Brownie- \$6 per piece  
Cinnamon Espresso Bread  
Pudding- \$5 pp

*Custom Cakes available upon request*

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## BREAKFAST BUFFET

Includes Choice of 4 Selections \$15 per person

Additional Selection- \$4 per person

Mini Assorted Muffins

Mini Scones

French Toast Casserole

Breakfast Sandwiches

Breakfast Casserole

Bacon/ Sausage

Scrambled Eggs

Fresh Fruit Tray

Ham and Swiss Cheese Biscuits

Assorted Bagels

Homefries

Biscuits and Gravy- Choice of Sausage or Bacon Gravy

Strawberry Spinach Salad

Yogurt Parfait Bar

## UPGRADES

Mini Breakfast Frittatas \$4 Each

Assorted Avocado Toasts (Cut in 4) \$8 Each

Assorted Quiche (Cut in 6) \$19

Mini Cinnamon Rolls \$3 Each

Croissant French Toast (Cut in 4) \$4 Each

Monte Cristo Sandwiches (Cut in 4) \$10 Each

Breakfast Burritos (Cut in 2) \$8 Each

Assorted Smoothies (8 oz) \$4 Each

Creme Brulee French Toast Bites \$4 Each

Apple Cider Donut Holes \$10/Doz

Loaded Homefries \$30 ½ Pan

Cheesy Hashbrown Casserole \$25 ½ Pan

Breakfast Focaccia (cut in 24) \$35

Loaded Mexican Tot-chos (1/2 Pan) \$35