

OFF-SITE CATERING MENU



APPS

Sliced Fruit	30 / 60
Crudite with Dip	30 / 60
Assorted Domestic Cheese and Crackers	35 / 70

SALAD

Mixed Greens Salad, Ranch & Italian	15 / 30
Caesar Salad	15 / 30

BREAD

Yeast Rolls, Whipped Butter	10 / 20
Garlic Bread Sticks	10 / 20

ENTREE

Sliced Ham	50 / 100
Carved Turkey Breast	50 / 100
Sliced Prime Rib	120 / 240
Sliced Sirloin	80 / 160
Sliced Beef Tenderloin	150 / 300
Baked Steak	50 / 100
Short Ribs	80 / 160
Sliced Pork Loin Marsala	80 / 160
Chicken Cordon Bleu with Mornay	80 / 160
Caprese Chicken	70 / 140
Grilled Chicken Breast	50 / 100
Brisket (Smoked) with BBQ sauce	100 / 200
Brisket roasted with Au Jus	100 / 200
Pulled Pork with BBQ sauce & Buns	80 / 160
Baby Back Ribs with BBQ sauce	120 / 240
¼ lb All Beef Hot Dog with Condiments & Buns	50 / 100
¼ lb All Beef Hamburger with Condiments & Buns	50 / 100
Smoked or Roasted Chicken Quarters with BBQ Sauce	60 / 120
Beer Brats with Sauerkraut, Buns & Condiments	60 / 120
Italian Sausage with Peppers and Onions, Condiments & Buns	60 / 120
Smoked Salmon with Peach BBQ Sauce	100 / 200
Citrus Glazed Salmon	100 / 200
Cajun Baked Tilapia	80 / 160
Penne Pasta with Marinara & Alfredo	60 / 120
Penne Pasta with Marinara, Alfredo & Grilled Chicken	70 / 140
Penne Pasta with Marinara, Alfredo & Meatballs	70 / 140
Penne Pasta with Marinara, Alfredo & Grilled Chicken & Meatballs	80 / 160
Traditional Meat Lasagna	100 / 200
White Vegetarian Lasagna	80 / 160

10PPL/20PPL

STARCHES

Yukon Gold Mashed Potato	15 / 30
Buttermilk Redskin Potato	15 / 30
Baked Potato with Butter & Sour Cream	15 / 30
Roasted New Potatoes	15 / 30
Rice Pilaf	15 / 30
Macaroni & Cheese	20 / 40
Maple Belly Baked Beans	20 / 40

10PPL/20PPL

VEGETABLES

Chef Cut Roasted Vegetables	15 / 30
Balsamic Grilled Vegetables	15 / 30
Country Green Beans	15 / 30
Ginger Honey Glazed Carrots	15 / 30
Grilled Asparagus	15 / 30
Steamed Broccoli	15 / 30

COMPOSED SALADS

Macaroni Salad	15 / 30
Pasta Salad	15 / 30
Dill Potato Salad	15 / 30
Creamy Cole Slaw	15 / 30

DESSERTS

Assorted Cookies	15 / 30
Chocolate Brownies	15 / 30
Assorted Dessert Bars	25 / 50

**ALL ORDERS TO INCLUDE
SALT & PEPPER AND SERVING UTENSILS.**

- ▶ PLATES, NAPKINS AND FLATWARE WILL BE AN ADDITIONAL \$.50 PER PERSON.
- ▶ DELIVERY AVAILABLE ON ORDERS OVER \$150.00.
- ▶ DELIVERY CHARGE OF \$25 UP TO 20 MILES FROM GRAND POINTE. (A FEE OF \$2 PER MILE OVER 20 WILL BE APPLIED.)

TO PLACE YOUR ORDER, CALL 304-295-7007.

FOLLOWING ARE A FEW TIPS TO HELP MAKE YOUR EVENT THE BEST POSSIBLE, BASED ON OUR EXPERIENCE. IF YOU NEED ASSISTANCE IN CHOOSING, FEEL FREE TO GIVE US A CALL. WE'RE HERE TO HELP!

CHEF'S TIPS FOR EVENT ORDERING

- BASE HORS D'OEUVRE ORDERS ON TIMELINE. IF THERE WILL BE SEPARATE OR EXTENDED TIME IN WHICH THESE WILL BE SERVED BEFORE OR WITHOUT A MEAL, BETTER TO ORDER MORE.
 - CHOOSE ONE SALAD OPTION AND ONE BREAD OPTION FOR ENTIRE EVENT. UNLESS YOU ORDER AMPLE SURPLUS OF ALL SELECTIONS, YOU RUN THE RISK OF RUNNING OUT OF ONE OR THE OTHER.
 - KNOW YOUR GUESTS AND ORDER FOR THEM, NOT YOURSELF.
- WHEN IT COMES TO ENTREES, LESS IS MORE. ONE TO TWO SELECTIONS WILL BE ADEQUATE FOR MOST EVENTS. YOU WILL WANT TO MAKE SURE THAT THERE IS ENOUGH VARIATION BETWEEN YOUR ITEMS TO APPEASE ALL YOUR GUESTS. GENERAL RULE IS TO OFFER ONE POULTRY SELECTION AND ONE ADDITIONAL PROTEIN SELECTION. THE ONLY TIME THAT I WOULD SUGGEST A THIRD OPTION WOULD BE IN THE CASE OF SPECIAL DIETARY NEEDS, I.E. VEGETARIAN OR VEGAN.
- ALL MEALS SHOULD INCLUDE ONE STARCH SIDE AND ONE VEGETABLE SIDE. KEEP IN MIND THAT CORN AND BEANS ARE BOTH STARCHES, AND MAC&CHEESE IS NOT A VEGETABLE.
- DON'T GO CRAZY WITH THE SIDE DISHES. KEEPING CHOICES SIMPLE AND QUANTITIES PLENTIFUL IS THE KEY TO A SUCCESSFUL BUFFET.
- CONSIDER SERVICE AREA. IF YOU ARE PLANNING A SMALL LUNCHEON FOR 20 PEOPLE AND YOU ONLY HAVE ONE(1) 8' TABLE TO SERVE FROM, ORDER ACCORDINGLY. IN ADDITION TO ENTREES AND SIDE DISHES, YOU WILL NEED SERVICE SPACE FOR PLATES, SALAD, DRESSINGS, BREAD, DESSERTS, ETC...
 - IF POSSIBLE, TRY TO CREATE A CLEAR FLOW PATTERN FOR YOUR BUFFET.
 - GIVE YOURSELF TIME TO SET UP BEFORE GUESTS ENTER THE SERVICE AREA.
 - MAKE SURE YOU HAVE A PLAN FOR CLEARING AND TRASH REMOVAL.
- PREPARE FOR DISASTERS AND SPILLS. TOWELS, BROOM, AND DUST PAN SHOULD BE READILY ACCESSIBLE.

