

Off Site Catering Menu



GRAND RIVER CENTER

Exclusively Provided By
Grand River Center

500 Bell St. Dubuque, Iowa

Breakfast

Breakfast entrées include chilled orange juice, a fresh fruit cup, a fresh baked muffin, and regular and decaf coffee.
Individually Packaged *Minimum of 10 orders*

Midwest Traditional

Scrambled eggs
 Potatoes O'Brien
Choice of: sausage patties or
 bacon \$10.99

French Toast

Battered french toast
 Syrup and butter
 Served with scrambled eggs
Choice of: sausage patties or
 bacon \$15.49

Breakfast Buffet

Breakfast buffets are served with assorted breakfast pastries, and regular and decaf coffee.
 Groups that fall below a 20 person minimum will have an additional \$75.00 fee.
Served In Bulk Setting

Mississippi Sunrise Buffet

Chilled fruit juices
 Seasonal fruit bowl
 Scrambled eggs
 Potatoes O'Brien
Choice of: sausage patties or bacon
 \$12.99

Grand Breakfast Buffet

Chilled fruit juices
 Seasonal fruit bowl
 Scrambled eggs
 Crispy bacon
 Potatoes O'Brien
 Corned beef hash
 Fresh baked biscuits and country style
 gravy \$15.49

Enhancements to your Breakfast Buffet

Buttermilk Pancakes

Served with syrup and butter
 \$2.49 per person

Corned Beef Hash

\$2.49 per person

Crispy Bacon Strips

3 per person
 \$2.49 per person

French Toast

Served with berry topping, syrup
 and butter
 \$3.99 per person

Biscuits and Sausage

Gravy

\$3.99 per person

Sausage Patties

2 per person
 \$2.49 per person



Continental Breakfast

Individually Packaged *Minimum of 10 orders*

Traditional Continental

Chilled fruit juice
 Fresh baked breakfast pastry
 Breakfast Muffin
 Seasonal fruit bowl
 Regular or decaf coffee
 \$8.99

Healthy Start

Chilled orange juice
 Fruit yogurt
 Breakfast muffin
 Seasonal fruit bowl
 Hot oatmeal with brown sugar,
 raisins and Non-fat milk
 Regular or decaf coffee
 \$10.99

Fit and Trim

Chilled fruit juice
 Fruit yogurt
 Whole grain blueberry muffin
 Granola bar
 Whole fruit
 Regular or decaf coffee
 \$11.49

Specialty Breakfast Stations

Minimum of 20 people

A \$100.00 attendant fee for all stations for setup and chef staffing.

Served In Bulk Setting

Omelet Station

Made to order with
 smoked ham, bacon, assorted
 fresh vegetables and shredded
 cheese \$5.99

Waffle Station

Made to order waffle with
 Assorted toppings to include: whipped cream,
 maple syrup, fresh strawberries and chocolate
 chips \$6.99

A la Carte Breakfast Selections

Served In Bulk Setting

Breakfast Burritos (Egg, Sausage, Cheese).....	\$27.99 per dozen
Ham, Egg and Cheese Croissant.....	\$25.99 per dozen
English Muffin Breakfast Sandwich.....	\$25.99 per dozen
Assorted Donuts.....	\$19.99 per dozen
Fresh Baked Muffins.....	\$17.99 per dozen
Petite Fresh Baked Danish.....	\$15.99 per dozen
Individual Fruit Yogurt.....	\$15.99 per dozen
Individual Fruit Yogurt with Granola.....	\$17.99 per dozen
Individual Greek Fruit Yogurt.....	\$23.99 per dozen
Individual Cereal (Cheerios, Raisin Bran, Corn Flakes).....	\$17.99 per dozen

Lunch Entrées

Plated lunches are served with a house salad, chef's selection of vegetable and starch, freshly baked rolls with butter. **Individually Packaged *Minimum of 10 orders***

Chicken Provolone

Sautéed chicken breast topped with provolone cheese finished with a fine herb sauce
\$14.99

Petite Chicken Cordon Bleu

Breaded chicken stuffed with ham and swiss cheese with sauce mornay
\$15.49

Iowa Pork Loin

Roasted pork loin 4oz with rosemary jus lie
\$15.49

Dubuque Pot Roast

Tender braised beef pot roast with mushroom sauce
\$14.99

Atlantic Cod

Baked or fried atlantic cod with lemon wedges and tartar sauce
\$15.49

Traditional or Meatless Lasagna

Served with garlic bread sticks \$13.49

Sandwiches and Entrée Salads

Sandwiches are served with a bag of chips and the choice of pasta salad, potato salad or a fruit cup.

Salads are served with freshly baked rolls and butter.

Individually Packaged *Minimum of 10 orders*

Open Face Hot Sandwich

Choice of: savory roast beef or tender turkey served atop sour dough bread with garlic mashed potatoes and gravy
\$13.49

Mustard Basil Chicken Sandwich

Mustard marinade chicken with brew pub aioli, garnished with arugula, cherry tomatoes and feta crumbles, piled high on a telera roll
\$13.49

Chicken Caesar Salad

Grilled chicken breast atop fresh romaine lettuce finished with shredded parmesan, tomato wedges and garlic croutons
\$12.49

Grilled Chicken Wrap

Grilled chicken breast with lettuce, tomato, pepper jack cheese and pesto mayo wrapped in a sundried tomato basil wrap
Choice of sauce: buffalo, caeser or ranch
\$12.99

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Lunch Buffets

Lunch buffets are served with iced tea, and regular and decaf coffee.
Groups that fall below a 40 person minimum will have an additional \$75.00 fee.

Served In Bulk Setting

Heartland Lunch Buffet

Served with chef's choice of seasonal vegetable, starch, and dinner rolls with butter

Choice of two: mixed greens with chef's choice of dressing, pasta salad, potato salad, or seasonal fruit bowl

Choice of two: tender braised beef pot roast with mushroom sauce, roasted pork loin with rosemary jus lie, fried chicken, grilled chicken with bourbon sauce, fried cod with tartar sauce, penne pasta with italian meat sauce or chicken alfredo

\$17.99

Riverfront Deli Soup and Sandwich Buffet

Assorted breads, sliced turkey, ham and roast beef with swiss cheese, cheddar cheese and all the fixings

Choice of two: mixed greens with chef's choice of dressing, pasta salad, potato salad, or seasonal fruit bowl

Choice of one: chicken noodle, vegetable beef, cream of broccoli, or vegetable minestrone

\$16.99

All Wrapped Up Buffet

Choice of two: mixed greens with chef's choice of dressing, pasta salad, potato salad, or seasonal fruit bowl

Choice of two wraps: turkey, chicken, buffalo chicken, chicken salad, or vegan accompanied by potato chips

\$15.99

The "Dubuquer" Tailgate Buffet

Served with coleslaw, potato salad, baked beans, potato chips and all the fixings

Choice of two: grilled all beef patties, grilled chicken breast, BBQ pulled pork, bratwurst with sauerkraut, or all beef franks

\$15.99

Enhancements: shredded cheddar cheese, sweet peppers, pickle spears and chili

\$3.49 per person

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Lunch Buffets

Lunch buffets are served with iced tea, regular and decaf coffee.
Groups that fall below a 40 person minimum will have an additional \$75.00 fee.

Served In Bulk Setting

Heart of Italy Buffet

Mixed green caprese salad with chef's choice of dressing, garlic breadsticks, two types of noodles and a seasonal fresh vegetable blend

Choice of two: marinara meat sauce, meatless marinara, alfredo

\$16.99

*Add chicken for \$2.50 per person *

Southwestern Buffet

Southwestern chicken fajita strips, beef fajita strips, flour tortillas, spanish rice and refried beans
Served with shredded lettuce, shredded cheddar cheese, tomatoes, onions, sour cream, salsa, guacamole and tortilla chips

\$17.99

Grab 'n Go Box Lunches

Our kitchen will package individual lunches for guests on the go.
All box lunches will come with a bag of chips, a cookie and a bottle of water.

Individually Packaged *Minimum of 10 orders*

Club Croissant Sandwich

Choice of: ham, turkey, club or chicken salad

Served on a croissant with lettuce and tomato
\$13.99

Combo Sub

Ham, salami and provolone with green leafy lettuce, tomato, onion and Italian dressing on an italian hoagie
\$13.99

Wrap and Roll

Choice of: turkey, chicken, buffalo chicken, chicken salad, or vegan wrapped in a sundried tomato basil tortilla with lettuce, tomato and shredded cheese
\$13.99



GRAND RIVER CENTER

Anytime Breaks

Individually Packaged *Minimum of 25 orders*

River Center Afternoon Break

Fresh baked jumbo cookie
Iced chocolate brownie
Bottled water
\$8.99

Intermission Break

Nacho chips with cheese sauce
Large baked soft pretzel
Lightly salted popcorn
Bottled water
\$9.99

Sundae and Float Bar

Chocolate and vanilla ice cream
Barq's root beer
Toppings: hot fudge, sprinkles, Oreo, candy, and fruit
Regular and decaf coffee
\$9.99

Cookies and Milk

Fresh bake jumbo cookie
Iced chocolate brownie
with chilled milk, regular and decaf coffee
\$8.99

Energy Break

Granola bar
Mixed fancy nuts
Gourmet snack mix
Fresh vegetable with hummus or ranch dip
Bottled water
\$9.99

Build Your Own Yogurt Parfait

Vanilla yogurt
Toppings: granola, fresh strawberries, and fresh seasonal berries
\$7.99

Fruit Stand Break

Bowl of fresh fruit
with caramel and chocolate dip
\$6.99

Siesta Break

Warm queso, salsa, and guacamole
with tortilla chips
\$6.99

A la Carte Break Selections

Served In Bulk Setting

Potato Chips and Onion Dip.....	\$2.99 per person	100% Colombian Coffee (regular and decaf).....	\$21.99 per gallon
Popcorn.....	\$2.99 per person	Fresh Brewed Iced Tea.....	\$15.99 per gallon
Tortilla Chips and Salsa.....	\$3.99 per person	Lemonade.....	\$15.99 per gallon
Mini Pretzels	\$6.99 per pound	Fruit Punch.....	\$15.99 per gallon
Gourmet Snack Mix.....	\$11.99 per pound	Milk and Chocolate Milk	\$15.99 per gallon
Fancy Nut Mix.....	\$15.99 per pound	Specialty Hot Teas.....	\$1.99 per bag
Granola Bars.....	\$15.99 per dozen	Bottled Water.....	\$1.99 per bottle
Whole Fruit (bananas, apples and grapes).....	\$15.99 per dozen	Bottled Fruit Juices.....	\$2.99 per bottle
Assorted Fruit Bowl.....	\$15.99 per dozen	Assorted Coke Products.....	\$1.99 per can
Jumbo Gourmet Cookies.....	\$17.99 per dozen		
Iced Chocolate Brownies.....	\$17.99 per dozen		
Assorted Bag of Chips.....	\$17.99 per dozen		
Baked Large Pretzels with Cheese	\$19.99 per dozen		
Assorted Candy Bars.....	\$21.99 per dozen		

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Hors d'Oeuvres Display Trays

Priced in a tray of 25 portions

Served In Bulk Setting

Gourmet Domestic and Imported Cheese and Cracker Tray.....	\$59.99 per tray
Cheddar, swiss, pepper jack, fresh mozzarella, and cheddar spread served with assorted crackers	
* Add plain or red pepper hummus for \$9.00 per pound*	
Fresh Vegetable Crudités with Dip	\$59.99 per tray
Carrots, broccoli, cauliflower, celery and seasonal vegetables served with dill or ranch dip	
Seasonal Fresh Cut Fruit Tray.....	\$59.99 per tray
Fresh seasonal fruit served with fruit dip	
Decorated Whole Smoked Salmon	\$59.99 per tray
Smoked salmon decorated with mussels, shrimp and peppers served with assorted crackers	
Assorted Deli Meats and Cheeses.....	\$59.99 per tray
Ham, turkey, roast beef, american cheese, and swiss cheese served with rolls and condiments	
Bruschetta Tray.....	\$59.99 per tray
Fresh bruschetta and mozzarella cheese served on a baguette	
Baked Brie with Raspberries on Baguettes.....	\$59.99 per tray
Baked brie and raspberries, with individual baguettes	

Hot Hors d'Oeuvres

Priced per 25 pieces
Served In Bulk Setting

Meat

Swedish Meatballs	\$24.99
BBQ Meatballs	\$24.99
Pot Stickers with Soy Sauce.....	\$24.99
Mini Quiche	\$24.99
Buffalo Wings with Ranch.....	\$34.99
Spring Rolls with Sweet and Sour Sauce.....	\$34.99
Chicken Tenders with Ketchup, BBQ Sauce and Ranch.....	\$34.99
Chicken Kabobs.....	\$39.99
Beef Kabobs.....	\$39.99
Mini Chicago Style Dogs.....	\$39.99
Beef Wellington.....	\$44.99
Spinach Artichoke Dip And Chips.....	\$49.99
Pulled Pork Sliders.....	\$89.99
Baby Back Ribs.....	\$174.99

Seafood

Bacon Wrapped Scallops	\$44.99
Coconut Shrimp with Colada Sauce.....	\$44.99
Crab Stuffed Mushrooms.....	\$44.99
Mini Crab Cakes	\$44.99
Crab Rangoons with Sweet and Sour.....	\$39.99
Seared Ahi Tuna	\$59.99

Vegetarian

House Made Fried Cheese Curds With Garlic Herb Sauce.....	\$36.99
Vegetarian Spring Rolls with Sweet and Sour Sauce	\$34.99
Fried Cheese Ravioli with Marinara Sauce	\$34.99
Mozzarella Sticks with Marinara Sauce.....	\$34.99
Petite Brie and Raspberry En Croute.....	\$34.99
Fried Mushrooms.....	\$24.99

Cold Hors d'Oeuvres

Priced per 25 pieces
Served In Bulk Setting

Meat

Turkey Pinwheels	\$24.99
Silver Dollar Sandwiches	\$29.99

Seafood

Jumbo Chilled Shrimp Display with Cocktail Sauce and Lemon Wedges.....	\$64.99
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Vegetarian

Bruschetta	\$24.99
Fruit and Cheese Skewers.....	\$24.99
Deviled Eggs	\$24.99
Mini Cheesecake Bites	\$33.99
Caprese Skewers.....	\$25.99

Hors d'Oeuvre Packages and Stations

Priced per person—minimum of 25
Served In Bulk Setting

Happy Hour Package

- Buffalo wings with ranch dip
- BBQ meatballs
- Fried mushrooms
- Tortilla chips and salsa
- \$12.49

The International

- Tomato bruschetta
- Petite brie and raspberry en croustade
- Pork pot stickers with soy sauce
- Tortilla chips and guacamole
- \$12.49

Slider Bar Station

- Mini beef patties
- Sautéed sliced mushrooms
- Vegetable relish platter with french onion dip
- Potato chips
- Mini cocktail buns and condiments
- \$11.49

Mac and Cheese Bar

- Gourmet mac and cheese
- American mac and cheese
- Served with toppings: diced ham, broccoli florets, crispy fried onions, roasted red pepper, green onion, parmesan cheese and hot sauce
- \$9.49

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Dinner Entrées

Dinner entrées include freshly baked dinner rolls, butter, chef's selection of a salad, a vegetable, and a starch.

Individually Packaged *Minimum of 10 orders*

Filet of Beef

Grilled beef tenderloin 6oz
with béarnaise sauce
\$35.49

New York Strip

Choice center cut 8oz
finished with bistro herb butter
\$31.49

Herb Crusted Prime Rib

Slow roasted prime rib 12oz
served with classic au jus
\$30.49

Roast Beef Sirloin

Sliced thin roast beef sirloin
finished with cabernet jus lie
\$20.99

Oven Roasted Salmon Fillet

Herb crusted roasted salmon fillet
finished with braised leek lemon cream
sauce
\$26.49

Roast Pork Loin

Tender Iowa pork roasted to perfection
finished with roasted shallot mushroom
port demi
\$20.99

Grilled Center Cut Pork Chop

Thick and tender lollipop cut pork chop
finished with mushroom jus lie
\$23.99

Chicken Cordon Bleu

Marinated, seasoned and lightly breaded
chicken stuffed with ham and swiss
cheese finished with sauce mornay
\$20.99

Grilled or Sautéed Chicken Breast

Tender marinated chicken lightly breaded sautéed or grilled
Topped with your **choice of sauce:** marsala,
riesling cream, kicken BBQ bourbon,
hunters, raspberry, cranberry demi or
chardonnay cream
\$21.49

* Add asparagus for an additional \$2.49 per person*



Medley Entrées

Dinner entrées include assorted dinner rolls with butter, chef's selection of a salad, a vegetable, and a starch.

Individually Packaged *Minimum of 10 orders*

Roasted Salmon and Filet

Herb crusted roasted salmon finished with a braised leek lemon cream sauce

Accompanied by a beef tenderloin filet 4oz with béarnaise sauce

\$34.49

Shrimp Scampi and Filet

Beef tenderloin filet 4oz with béarnaise sauce

Accompanied by shrimp scampi

\$32.49

Sautéed Chicken and Filet

Sautéed boneless breast of chicken with your choice of sauce

Accompanied by a beef tenderloin filet 4oz with béarnaise sauce

\$29.49

Roast Beef and Sautéed Chicken

Roast beef with au jus

Accompanied with a sautéed boneless breast of Chicken with your choice of sauce

\$23.99

* Add asparagus for an additional \$2.49 per person*

Add homemade sorbet as an intermezzo dinner enhancement for an additional \$2.49 per person

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Special Dietary Meals

Please advise catering manager of food allergies.

Individually Packaged *Minimum of 10 orders*

Ravioli in Tomato Pesto Cream (Vegetarian)

Stuffed ravioli with portabello mushroom and ricotta cheese topped with tomato pesto cream
Served with a bread stick
\$25.49

Squash Casserole (Vegetarian)

Sliced squash with onion, crackers, and cheddar cheese
\$18.49

Grilled Vegetable Kabob (Vegetarian, Vegan, Gluten Free)

Grilled mushroom, onion, pepper, and zucchini atop a bed of brown rice
\$18.49

Vegan Pasta Primavera (Vegan, Gluten Free upon request)

Pasta noodles with soy milk, soy cheese, snap peas, grape tomatoes, zucchini, yellow squash, carrots and a Morning Star Farms veggie grill vegan burger, julienne cut
Topped with fresh basil
\$18.49

Grilled Chicken (Gluten Free)

Plain grilled chicken breast with steamed vegetable of chef's choice
\$18.49



Silver Buffet

\$21.99

Dinner buffets include assorted dinner rolls, with butter, and a regular and decaf coffee station.

Groups that fall below a 40 person minimum will have an additional \$75.00 fee.

Served In Bulk Setting

Salads

(pick one)

Classic caesar salad with caesar dressing

Chef's garden salad with choice of two dressings

Dressing: french, ranch, raspberry vinaigrette, balsamic vinaigrette, caesar or italian

Entrée

(pick two)

Sautéed breast of chicken chardonnay

Chicken riesling

Grilled bourbon chicken

Roast pork loin with roasted shallot demi

Sliced roast beef with au jus

Baked atlantic cod almandine

Starch

(pick one)

Potatoes au gratin

Garlic mashed potatoes

Mashed sweet potatoes

Roasted rosemary reds

Rice pilaf

Vegetable

(pick one)

Brandy caramel glazed carrots

Broccoli with cheese sauce

Green bean almandine

Buttered corn

Vegetable medley

* Add asparagus for an additional \$2.50 per person*

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GRAND RIVER CENTER

Gold Buffet

\$27.99

Dinner buffets include assorted dinner rolls, with butter, and a regular and decaf coffee station.

Groups that fall below a 40 person minimum will have an additional \$75.00 fee.

Served In Bulk Setting

Salads

(pick one)

Classic caesar salad with caesar dressing

Chef's garden salad with choice of two dressings

Spinach salad with toasted almonds and fresh strawberries

Dressing: french, ranch, raspberry vinaigrette, balsamic vinaigrette, caesar or italian

Entrée

Includes chef carved baron of beef

Choice of one:

Grilled salmon fillet with dill lemon sauce

Sautéed chicken with sauce florentine

Chicken cordon bleu

Roasted pork loin with rosemary au jus

Baked ham with fire roasted apple au jus

Starch

(pick two)

Potatoes au gratin

Garlic mashed potatoes

Mashed sweet potatoes

Roasted rosemary reds

Rice pilaf

Vegetable

(pick one)

Brandy caramel glazed carrots

Broccoli with cheese sauce

Green bean almandine

Buttered corn

Vegetable medley

* Add asparagus for an additional \$2.50 per person*

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Platinum Buffet

\$33.99

Dinner buffets include assorted dinner rolls, with butter, and a regular and decaf coffee station.

Groups that fall below a 40 person minimum will have an additional \$75.00 fee.

Served In Bulk Setting

Salads

(pick one)

Classic caesar salad with caesar dressing

Chef's garden salad with choice of two dressings

Spinach salad with toasted almonds and fresh strawberries

Spinach salad with toasted almonds, red onions and mandarin oranges

Dressing: french, ranch, raspberry vinaigrette, balsamic vinaigrette, caesar or italian

Entrée

Choice of: chef's carved baron of beef or chef's carved prime rib

Choice of one:

Herb roasted beef tenderloin with cognac sauce

Roasted pork tenderloin with apple brandy sauce

Oven roasted salmon fillet with shrimp sauce

Chicken Kiev with herb bistro butter

Starch

(pick two)

Potatoes au gratin

Garlic mashed potatoes

Mashed sweet potatoes

Roasted rosemary reds

Rice pilaf

Vegetable

(pick two)

Brandy caramel glazed carrots

Broccoli with cheese sauce

Green bean almandine

Buttered corn

Vegetable medley

* Add asparagus for an additional \$2.50 per person*

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Themed Buffets

Dinner buffets include a regular and decaf coffee station.
Groups that fall below a 40 person minimum will have an additional \$75.00 fee.

Served In Bulk Setting

Viva La Fiesta

Mixed greens, diced tomatoes, and scallions with spicy ranch dressing

Beef enchiladas

Spanish rice

Refried beans

Fajita bar with onions, peppers, shredded lettuce, diced
tomatoes, pico de gallo and guacamole

Served with warm flour tortillas

Choice of two fajita meats: beef, chicken or shrimp

\$21.49

Southern Harvest

Choice of two: Mixed fresh greens with chef's selection of dressing,
coleslaw, pasta salad, potato salad, red onion cucumber salad with herb
vinaigrette or fresh fruit display

Southern style BBQ pork spare ribs

Grilled marinated chicken breast with bourbon sauce

Corn on the cob or buttered corn

Garlic and cheddar mashed potatoes

Baked beans

Fresh corn muffins

\$24.49



Dessert Choices

Dessert selections are not included in dinner pricing.

Priced per individual pieces

Individually Packaged *Minimum of 10 orders*

Pumpkin Pie	\$3.49
Country Apple Pie	\$3.49
Triple Layer Chocolate Cake	\$3.49
Carrot Cake with Cream Cheese Icing	\$3.49
Boston Cream Pie	\$3.49
Lemon Meringue Pie	\$3.49
Mixed Berry Pie	\$3.49
Cheesecake with Raspberry Topping.....	\$3.49
Tiramisu.....	\$3.49
Chocolate Banana Blast Torte.....	\$3.49
Chocolate Peanut Butter Cheese Cake.....	\$4.49
Turtle Cheese Cake.....	\$4.49
Raspberry White Chocolate Cheese Cake.....	\$4.49
White Chocolate Pumpkin Cheese Cake.....	\$4.49
Mini Cheese Cake Bites (50 pieces).....	\$67.99

Coffee Station Enhancement

Pricing based off of 100 to 250 guests. Request additional pricing.

Served In Bulk Setting

- Regular and decaf coffee
- Plain and assorted creamers (hazelnut,
irish cream, french vanilla)
- Assorted syrups (hazelnut, toffee nut,
vanilla and caramel)
- Chocolate and caramel syrup
- Chocolate shavings
- Whipped cream
- Nutmeg and cinnamon
- Biscotti
- \$349.99

Grand River Center Menu Planning

For some, menu planning can be one of the most enjoyable parts of planning your event. For others, it can be a daunting process. The Grand River Center is here to help make the catering processes both easy and successful. The following information provides standard considerations you'll want to keep in mind to ensure you have the right amount of food, the appropriate types of food and the proper lengths of service to create an enjoyable experience for both you and your guest.

Hors d'Oeuvres

When ordering hors d'oeuvres, the right amount depends on when you plan to serve them

- Pre Dinner: 2-4 portions per guest per hour
- Late Afternoon: 6-8 portions per guest
- Dinner: 12-15 portions per guest
- Post Dinner: 2-3 portions per guest

Catering Policies

Serving Style:

Items marked *Individually Packaged* will be presented in individual order presentation for each person.

Items marked "Served in Bulk Setting" will be presented in bulk pan settings. Utensils will be provided for service. Disposable serving chafing dishes and fuel may be purchased for a nominal fee of \$10 per item.

Buffet service will include disposable serving chafing dishes and fuel at not cost.

Disposable dish-ware, glassware & silverware are provided at no extra charge. If you would prefer non-disposable china & flatware, a rental fee will apply.

Staffing:

Serving staff is available for all events for a nominal fee of \$75 per hour for a staff of 2 persons.

Delivery Area / Fee:

Under 5 miles - **\$5** - Minimum Order \$100

Between 5 and 25 miles **\$10** Minimum Order \$100

Between 25 miles and 50 miles **\$25** Minimum Order \$250

Between 50 miles and 100 miles **\$50** Minimum Order \$500

Between 100miles and 150 miles **\$100** Minimum Order \$1000