

DAVE GRANT CATERERS

FORMAL BUFFET & SIT DOWN

PLEASE CHOOSE THREE ENTREÉS FROM BELOW

FORMAL BUFFET SERVED WITH CHOICE OF ONE STARCH, ONE VEGETABLE, ONE SALAD & FRESH HANDMADE DINNER ROLLS

\$52 PER PERSON
PLUS TAX AND LABOR

FORMAL SIT DOWN DINNER SERVED WITH CHOICE OF ONE STARCH, ONE VEGETABLE, ONE FAMILY STYLE SALAD & FRESH HANDMADE DINNER ROLLS

\$59 PER PERSON
PLUS TAX AND LABOR

BOTH PACKAGES INCLUDE SETUP & CLEANUP, COMPLETE CHINA, FLATWARE, CHAFFERS AND LINEN SERVICE

ENTRÉES

Beef

Roast Prime Ribs of Beef (GF)- cracked black pepper crust, served with horseradish sauce +\$MP
Braised Osso Buco Boneless Short Rib- red wine, root vegetables +\$MP
Filet Mignon- wild mushroom demi glace +\$MP
N.Y. Strip Steak (GF)- grilled onions & fresh mushrooms +\$MP
Denver Cut (GF)- compound herb butter

Pork

Grilled Pork Medallions (GF)- port wine fig reduction

Chicken

Chicken Marsala- pan seared with freshly sautéed mushrooms and marsala wine sauce
Chicken Francaise- egg washed and pan seared with a white wine lemon-butter
Chicken Piccata- pan seared in a white wine sauce with lemon, butter and capers
Chicken Florentine- boneless chicken breast breaded and hand-rolled with spinach, parmesan, lemon, and garlic with a béchamel sauce
Balsamic Glazed Grilled Chicken Breast (DF, GF)- marinated in our apple-balsamic vinaigrette, grilled with an aged balsamic drizzle
Herb Roasted Airline Chicken Breast (GF)- Frenched, marinated, and roasted to perfection

Pasta *

Penne a la Vodka (V)- in our creamy vodka sauce
Baked White Lasagna with Spinach and Béchamel (V)- layered with Béchamel and Spinach and topped with melted mozzarella
Summer Mushroom Ravioli with Portobello Cream Sauce (V)
Rigatoni with Broccoli Rabe and Sausage
Pappardelle with Short Rib Ragu +\$2
Shrimp Scampi- jumbo shrimp sautéed in our white wine and lemon sauce over a bed of linguini

Vegetarian

Stuffed Portobello (V)- sautéed spinach, shallots, peppers, melted mozzarella and béchamel
Eggplant Parmesan (V)- house marinara, herbed ricotta

Carving Station **

Grilled Marinated Flank Steak (GF)- served with horseradish sauce+MP
Roasted Pork Loin (DF, GF)- served with a cherry pepper au jus
Baked Virginia Pitt Ham (DF, GF)- brown sugar and maple glaze
Carved Beef Filet Mignon (DF, GF)- wild mushroom demi glace +\$MP
Prime Rib (DF, GF)- cracked black pepper dry rub with au jus +\$MP
Low & Slow Beef Brisket (DF, GF)- dry rubbed and pecan wood smoked

SIDES

Starch

Bacon & Horseradish Mashed Potato (GF)- creamy Yukon gold mashed potatoes mixed with hickory smoked bacon, horseradish, sautéed onion, cheddar cheese and chives
Herb Roasted Fingerling Potatoes (GF, VG)- tri-color fingerling potatoes, roasted in butter, EVOO, and herbs de Provence
Potatoes At Gratin (GF, VG)- sliced and layered potatoes with a light cream sauce, topped with cheddar and jack cheese blend
Asparagus, Porcini, and Pancetta Risotto (GF)- roasted asparagus and porcini mushrooms with sautéed pancetta in a creamy risotto

Vegetable

Green Beans with Blistered Grape Tomatoes (GF, VG)- blanched with fresh garlic butter and EVOO
Grilled Seasonal Vegetables (GF, VG)- grilled yellow and green zucchini, Spanish onion and eggplant; topped with fire roasted red pepper
Fresh Broccoli and Carrot Medley (GF, VG)- blanched with fresh garlic butter and EVOO
Roasted Brussels Sprouts (GF, DF, VG)- oven roasted with garlic and hickory smoked bacon; drizzled with hot honey
Pan Roasted Broccolini & Garlic (GF, VG)- with fresh garlic butter and EVOO.

Salad

Garden Salad (DF, GF, V)- mixed greens, cherry tomato, carrots, red onion, peppers and cucumber with red wine vinaigrette
Beet & Goat Cheese Salad (GF, VG)- mixed greens, roasted red & golden beets, goat cheese and champagne vinaigrette
Pumpkin Seed & Pomegranate Salad (GF, V)- our garden salad with feta, pumpkin seeds and pomegranate served with red wine vinaigrette
Fresh Antipasto Salad (GF)- marinated artichoke hearts, red pepper, Genoa salami, olives, cherry tomato, feta cheese and red wine vinaigrette over romaine
Caesar Salad (VG)- garlic crostini, fresh shaved parmesan and classic Caesar over romaine

TABLE SERVICE WATER AND COFFEE SERVICE IS AVAILABLE IF YOUR BAR SERVICE DOES NOT HANDLE THESE RESPONSIBILITIES FOR \$5 PER PERSON.

DON'T FORGET TO INQUIRE ABOUT OUR MOBILE BAR TRAILER FOR YOUR EVENT

** OUR CARVING STATIONS ARE AN ELEGANT ADDITION TO ANY FORMAL BUFFET, THESE ITEMS WILL BE CARVED TO ORDER FOR YOUR GUESTS TO ENJOY

* PASTA ENTRÉES ARE INCLUDED WITH FORMAL BUFFET AND AVAILABLE AS AN ADD ON TO FORMAL SIT DOWN FOR \$9 PER PERSON

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