

Chefs'

PARLOUR

WITH

The GRANGE hall

MAIN COURSE

ALL INCLUSIVE \$25 PER PERSON

CHOOSE THREE APPETIZERS

DEVEILED EGGS, BUFFALO CHICKEN MEATBALLS, SMOKEHOUSE SLIDER, MAC & CHEESE BITES, ARANCINI

SEASONAL HARVEST SALAD

SEASONAL ACCOMPANIMENTS ON A BED OF MIXED GREENS

CHICKEN PARMESAN

A FAN FAVORITE! CHICKEN BREAST COATED IN AN HERB AND CHEESE PANKO BREADING. SERVED OVER HOUSE MARINARA

BUTTERED GREEN BEANS

FRESH GREEN BEANS
BUTTERED AND SALTED

ROASTED GARLIC MASHERS

BUTTERMILK, ROASTED GARLIC, BUTTER, AND CREAM



STARTER-A LA CARTE

GRAZING DISPLAY	\$6.00
CHARCUTERIE DISPLAY	\$5.00
CHILI CHEESE DEVEILED EGG	\$1.25
SHRIMP COCKTAIL	\$3.50
CHICKEN & WAFFLES	\$3.00
SMOKEHOUSE SLIDER	\$2.75

WOW THEM! WITH CHEF CURATED DISPLAYS
AND APPETIZER TABLES

STATIONS

GIVE YOUR GUESTS EXACTLY
WHAT THEY WANT!

TACO \$12

A CHOICE OF GROUND BEEF OR MEXICAN SPICED CHICKEN SERVED WITH FLOUR TORTILLAS. 2 TACOS PER PERSON. INCLUDES TORTILLA CHIPS & PICO DE GALLO STYLE SALSA

TRADITIONAL TOPPINGS: LETTUCE, TOMATOES, SHREDDED CHEESE, AND SOUR CREAM

TOPPING UPGRADES:
\$1.50 PER PERSON

PICKLED ONIONS, PICKLED JALAPENOS, CORN SALSA, AND HOT SAUCE,

HOUSEMADE GUACAMOLE
\$2 PER PERSON

PASTA \$14

PENNE PASTA SAUCED WITH OUR HOUSE MARINARA OR CREAMY GARLIC ALFREDO SAUCE. SERVED WITH A GARLIC BREADSTICK

TRADITIONAL TOPPINGS: BEEF MEATBALLS, GRILLED CHICKEN, CHARRED PEPPERS & ONIONS, BROCCOLI, MUSHROOMS, AND PARMESAN CHEESE

TOPPING UPGRADES:
\$2 PER PERSON

ITALIAN SAUSAGE, BACON, SPINACH, AND PESTO

ADD A PLATED SALAD \$3.50



UPGRADES

BONE IN SHORT RIB \$6.00

A SHOWSTOPPER! DELICIOUS RED WINE BRAISED SHORT RIB. SERVED WITH HOUSE DEMI GLACE

MAPLE CHIPOTLE SALMON \$6.00

SWEET & SPICY
DELICATE & DELICIOUS

BRUSSELS OR ASPARAGUS \$1.50

FLASH FRIED BRUSSELS
ROASTED ASPARAGUS WITH LEMON

POLENTA CAKE \$1.00

CREAMY CHEDDAR GRITS, DEEP FRIED

FOR A CUSTOMIZED QUOTE,
SCHEDULE A PRIVATE TASTING

DESSERT

BUCKEYES (PER DOZEN) \$9.00

MINI SHOOTERS \$3.00

DESSERT GRAZING TABLE \$6.50

KNOWLEDGE

MINIMUM 50 GUESTS

DINNER SERVED BUFFET STYLE

PLATED SALADS ON BUFFET

ON-SITE CHEFS AND SERVERS

TO HANDLE REPLENISHING

BUFFET AND TABLE CLEANUP

STAFFING FOR 200 GUESTS AND UNDER \$150

STAFFING FOR 201 GUESTS AND OVER \$250

BASIC DISPOSABLE CUTLERY PACKAGE \$.75

HIGH END DISPOSABLE CUTLERY PACKAGE \$2.00

