

Off Site Catering Buffet Pricing

A minimum of 25 guests applies for buffet.

CHOICE OF 1, 2 or 3 ENTRÉE With No Bar

- 1 **Entrée** \$13.99 pp with no bar
- 2 **Entrée** \$16.99 pp with no bar
- 3 **Entrée** \$19.99 pp with no bar

with 3 Hour Open Bar

- \$31.99 pp w/standard bar
- \$35.99 pp w standard bar
- \$38.99 pp w/standard bar



Family Style Pricing

CHOICE OF 1, 2 or 3 ENTRÉES

- 1 **Entrée** \$15.99 pp with no bar
- 2 **Entrée** \$18.99 pp with no bar
- 3 **Entrée** \$21.99 pp with no bar

- \$33.99 pp w/standard bar
- \$37.99 pp w standard bar
- \$40.99 pp w/standard bar

SALADS (select one)

Cheryl's Cole Slaw

House~ Greens, Cucumbers, Tomatoes, Carrots and Fresh Croutons

Caesar~ Romaine topped with Shaved Parmesan and Fresh Croutons (add \$1 pp)

DRESSING SELECTIONS House-made Buttermilk Ranch, Balsamic Vinaigrette, House-made Italian, Caesar, or Blue Cheese (ad \$1 pp)

VEGETABLES (select one)

Green Beans Almandine

Zucchini and Squash

Cauliflower, Broccoli, Carrots

STARCH (select one)

Broasted Potatoes

Garlic Whipped Mashed Potatoes

Fluffy Rice Pilaf

PASTA (select one)

Penne with Marinara (add \$1 pp for Meat Sauce or Alfredo)

Macaroni n' Cheese~ Award Winning (add \$2 pp)

ENTRÉE SELECTIONS

Herb Roasted Chicken ~Individual Bone-In Chicken Herbs

Chicken Marsala~ Marsala Wine Reduction with Mushroom

Chicken Piccata~ Artichoke Hearts, Capers in a Lemon Sauce

Parmesan Chicken~ (add \$1 pp)

Italian Sausage~ with Peppers and Onions

Pulled Pork~ Slow Cooked for 12 Hours in our Southern Pride Smoker

Meatballs~ in a Mushroom Brown Sauce or Marinara

Cracker Encrusted Baked Cod

BBQ Raspberry Glazed Salmon (add \$1 pp)

Andrea's Lasagna (with Meat) or (Vegetarian) Lasagna (add \$2 pp)

Sliced Roast Beef with a mushroom gravy

Baby Back Ribs~ Smoked in House Daily (add \$5pp)

Beef Tips ~ Cajon or seared with garlic butter and light seasoning (add \$8 pp)

Slow Roasted Prime Rib of Beef with Ajus (add \$8 pp) (min 25 ppl)

Filet Mignon Tenderloin of Beef (add \$8 pp) (min 25 ppl)

Sandwich Buffet

CHOICE OF 1, 2 or 3 SANDWICH CHOICES

1 Sandwich \$14.99 pp with no bar

2 Sandwich \$18.99 pp with no bar

3 Sandwich \$21.99 pp with no bar

\$31.99 w/standard bar

\$35.99 w standard bar

\$38.99 w/standard bar

FRUIT (select one)

Watermelon

Honey Dew Melon

Cantaloupe

Mixed Fruit Bowl

PASTA OR SALAD (select one)

Cold Italian Pasta

Cheryl's Slaw

House Salad

Tuna Macaroni Salad (add\$1pp)

Potato Salad

Broccoli Raisin Salad (add\$1pp)

TEA SANDWICHES or WRAPS (select one)

Wheat Bread

White Bread

Rye Bread

White Lavash

Spinach Lavash

Wheat Lavash

SANDWICH SELECTIONS

Ham-Cheddar: tomato, lettuce, cheddar, honey mustard

Turkey-Swiss: turkey, swiss cheese, lettuce, tomato, mayonnaise

Vegetable: pasta, vegetables, Italian dressing

Caesar: romaine, Caesar dressing, parmesan cheese

Tuna Salad: tuna fish, mayo, minced onion, celery

Egg Salad: hard egg, mayonnaise, minced onion, celery

Italian: Capicola ham, salami, red peppers, lettuce, swiss

Desserts

Chocolate Chip, Sugar, Snickerdoodle \$15 doz.

Fudge Brownies \$15 doz.

Rice Krispy Treats \$15 doz. (2"x 4")

Lemon Bars \$22 doz. 2"x 4"

Cake Pops \$24 doz.

Truffles \$ 22 doz. Chocolate, Caramel, Peanut Butter

Chocolate Dipped Oreos \$25 doz.

Mini Cheesecake \$30 doz. (plain, cherry or key lime)

Mini Chocolate Mousse Cups \$22 doz.

Mini Cupcakes \$18 doz. Chocolate, Vanilla or Carrot

Enhancements

For the Tables priced per pound

Chex Mix \$12

M & M's \$12

Trail Mix \$20

Inventory Set up Fee \$25.00 per hour. DGH can arrange to set out reception inventory items, favors, completed decorations, etc. DGH is not responsible for decorations requiring assembly

Appetizer

(12" platter serves 20 ppl)

Cheese Platter \$60 (12")

Fruit Platter \$65 (12") \$105 (18")

Tomato Basil Bruschetta \$21

BBQ Bacon Wrap Chestnuts \$18 doz.

Spinach & Artichoke Dip \$60 Half Full \$120 with tortilla chips

Chicken Sate \$24 doz. sauce choice: Peanut, Honey Mustard or BBQ

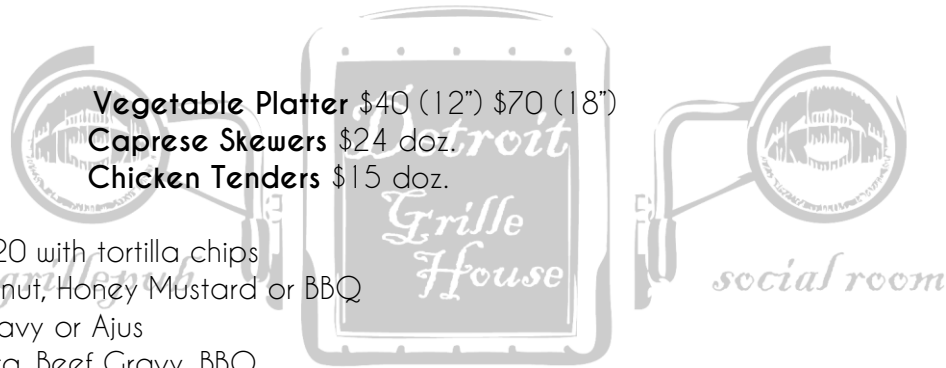
Beef Sate \$28 doz. sauce choice: Beef Gravy or Ajus

Meatballs \$40 includes 60 1" balls Marinara, Beef Gravy, BBQ

Stuffed Mushroom Caps \$21 doz. Italian Sausage, cheese, marinara

House-made Seasoned Chips \$20 12" bowl w/1 pint of dip \$40 18" bowl includes 2 pints dip

Extra French Onion Dip \$6 pint



Hors D'oeuvre Packages

Hors D'oeuvre packages served for 1 hour and includes vegetable tray with house-made ranch dressing

Package 1 \$11.99 Choose any 3 from the list

BBQ Bacon Wrapped Chestnuts

Meatballs: *choice of marinara, BBQ, sweetish*

Smoked Chicken Wings

Tomato Basil Bruschetta

Caprese Skewers

Package 2 \$13.99 Choose any 3 from both lists

Hors D'oeuvre packages served for 1 hour and includes vegetable tray with house-made ranch dressing

Roasted Beet Goat Cheese Spread with crustini

Steak Tips

Pork Sliders

Spinach Artichoke Dip

Chicken Sate: *sauce choice of Peanut, Honey Mustard, BBQ*

Jumbo Chicken Tenders

Stuffed Mushroom Caps: *Italian Sausage, Cheese, Marinara*

Late Night Indulgence

\$5 per person choose one station and are open for one hour

Coney Station

Coney Island Station Served with Chili, Onions, Mustard, House-made Seasoned Chips

Sliders Station

Mini Pork and Burger Sliders, House-made Seasoned Chips

Bar Packages

Consumption Bar-You choose your selection of beer, wine and liquor. Charges are based on guest consumption. There is a \$50 bartender fee to set up a Cash or Tab bar. The bartender fee is returned to you if you met the Beverage minimum. Beverage minimums are based on events final head counts.

Consumption / Cash Bar

Charges are on a per drink basis for continuous bar service

Well Brand Cocktails	\$6	Premium Wine	\$7 and up
Premium Brand Cocktails	\$7	House Wine	\$7
Top Shelf Brand Cocktails	\$8	Soft Drinks	\$3
Super Premium	\$10	Premium Martini Cocktails	\$10 and up
Imported Beer/Craft	Pricing Varies	Top Shelf Martini Cocktails	\$12 and up
Domestic Beer	\$4	Cordials	\$10 and up

Bar Package-Drink Tickets \$5 Tickets

Beer, Wine & Liquor

Domestic Bottle Beer: Bud Light, Miller Light & Labatt

House Wine: Cabernet, Chardonnay, Merlot & Pinot Grigio

Liquor: Vodka, Gin, Rum, Scotch, Tequila, Whiskey & Bourbon

Bar Package-Drink Tickets \$7 Tickets

Beer, Wine & Liquor

Domestic Bottle Beer: Bud Light, Miller Light & Labatt

House Wine: Cabernet, Chardonnay, Merlot & Pinot Grigio

Liquor: Titos, Bacardi, Tanqueray, Cuervo, Captain Morgan, Jack Daniels, Canadian Club

Bar Package-All You Can Drink (3hour reservation-absolutely no shots)

Standard Bar \$16per person

Beer, Wine & Liquor

Domestic Bottle Beer: Bud Light, Miller Light & Labatt

House Wine: Cabernet, Chardonnay, Merlot & Pinot Grigio

Liquors: Vodka, Gin, Rum, Scotch, Tequila, Whiskey & Bourbon

Bar Package-All You Can Drink (3hour reservation-absolutely no shots)

Premium Bar \$20 per person

Beer, Wine & Liquors

Domestic Bottle Beer: Bud Light, Miller Light & Labatt

House Wine: Cabernet, Chardonnay, Merlot & Pinot Grigio

Liquors: Titos, Bacardi, Tanqueray, Cuervo, Captain Morgan, Jack Daniels, Canadian Club

Bar Package-All You Can Drink (3-hour reservation-absolutely no shots)

Top Shelf Bar \$25 per person

Beer, Wine & Liquor

Domestic Draft Beer: Bud Light, Miller Light & Labatt

House Wine: Cabernet, Chardonnay, Merlot & Pinot Grigio

Liquor: Grey Goose, Captain Morgan, Myer's Rum, Bacardi, Bombay Sapphire, Tequila Rose, Johnnie Walker Black, Buffalo Trace

Punch Variety

Mimosa \$55 per gallon Infused Mimosas (choice of peach or raspberry) \$65 per gallon
Sangria \$125 per gallon Bloody Mary Bar \$12 per person

House Champagne - \$3.50 per glass

Sparkling Champagne - \$4 per glass



Breakfast Minimum 25 Guests Per Buffet

Continental

Orange and Cranberry Juices
Assorted Mini Muffins and Danish
Fresh Brewed Regular and Decaffeinated Coffee Assorted Herbal Teas
\$7.99 Per Guest

Continental Plus

Orange and Cranberry Juices
Sliced Seasonal Fresh Fruit Bowl
Assorted Mini Muffins and Danish
Fresh Brewed Regular and Decaffeinated Coffee Assorted Herbal Teas
\$9.99 Per Guest

Grille House Breakfast Buffet

Orange and Cranberry Juices
Sliced Seasonal Fresh Fruit
Assorted Mini Muffins and Danish
Fluffy Scrambled Eggs with Cheese
Crisp Bacon
Sausage Links
Broasted Potatoes
Fresh Brewed Regular and Decaffeinated Coffee Assorted Herbal Teas
\$13.99 Per Guest

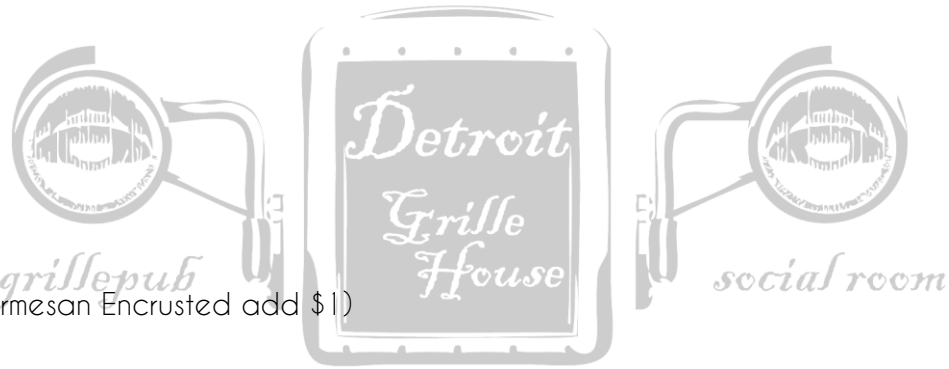
Country Breakfast

Orange and Cranberry Juices
Sliced Seasonal Fresh Fruit
Baked Assorted Mini Muffins and Danish
House-made Biscuits and Sausage Gravy
Pancakes with Powdered Sugar and Maple Syrup
Fluffy Scrambled Eggs with Cheese
Crisp Bacon
Sausage Links
Broasted Potatoes
Fresh Brewed Regular and Decaffeinated Coffee Assorted Herbal Teas
\$15.99 Per Guest

Brunch

Classic Brunch

Orange and Cranberry Juices
Sliced Seasonal Fresh Fruit
Assorted Mini Muffins and Danish
Fluffy Scrambled Eggs with cheese
Crisp Bacon & Sausage Links
Broasted Potatoes
Chicken (choice of Piccata, Marsala or (Parmesan Encrusted add \$1)
Green Bean Almandine
Tossed Salad
House-made Rolls with Sweet Butter
Fresh Brewed Regular and Decaffeinated Coffee Assorted Herbal Teas
\$18.99 per person



The Next Brunch

Orange and Cranberry Juices
Sliced Seasonal Fresh Fruit
Assorted Mini Muffins and Danish
Fluffy Scrambled Eggs with cheese
Crisp Bacon & Sausage Links
Broasted Potatoes
Chicken (choice of Piccata, Marsala or (Parmesan Encrusted add \$1)
Penne Pasta Marinara and Green Bean Almandine
Tossed Salad
House-made Rolls with Sweet Butter
Fresh Brewed Regular and Decaffeinated Coffee Assorted Herbal Teas
\$21.99 per person

The Ultimate Brunch

Orange and Cranberry Juices
Fresh Baked Assorted Mini Muffins and Danish
French Toast with Powdered Sugar and Maple Syrup
Fluffy Scrambled Eggs with cheese
Crisp Bacon & Sausage Links
Sliced Sirloin with Wild Mushroom Brown Sauce
Chicken (choice of Piccata, Marsala or (Parmesan Encrusted add \$1)
Vegetable Medley and Penne Marinara with Italian Sausage
Broasted Potatoes
Mixed Green Salad
Mini Assorted Desserts
Fresh Brewed Regular and Decaffeinated Coffee Assorted Herbal Teas
\$27.99 per person