



## **Breakfast**

“Life within doors, has few pleasanter prospects than a neatly arranged and well-provisioned breakfast table”

-Nathaniel Hawthorne (1804-1864)

### **Buffets**

A minimum of 25 people is required for buffets

#### **All American**

Choice of 2 juices  
Farm Fresh Scrambled Eggs  
Seasoned Potatoes  
Bacon and Sausage  
Fresh Fruit Salad  
Hot Oatmeal  
Assorted Baked Goods  
Hot Beverage  
\$12.95

#### **The Continental**

Choice of 2 Juices  
Sliced Seasonal Melons  
Assorted Baked Goods  
Cereals with Milk  
Fruit Yogurt  
Hot Beverage  
\$8.95

#### **The Fresh Start**

Choice of 2 Juices  
Hot Oatmeal with Condiments  
Cranberry-Almond Granola  
Yogurt and Cottage Cheese  
Fresh Sliced Fruit  
Banana Bread  
\$10.95

#### **The Brunch**

Choice of 2 Juices  
Omelets Made Table Side  
Caramelized Bacon  
Sausage Patties  
French Toast  
Seasoned Potatoes  
Assorted Baked Goods  
Sliced Seasonal Fruit  
Citrus Berry Salad  
Tossed Caesar Salad  
\$18.95  
(\$45 Culinary Fee over 75 guests)

All banquet menus for groups of 25 or more.

All prices are subject to a 20% service charge and applicable sales tax. Prices are subject to change without notice. Additional \$2.00 per person for buffets extended beyond the first hour of service.



## Breaks

Breaks are designed to be served for 30 minutes

### **Coffee Shop \$7.95**

Regular and Decaf Coffee, Petite  
Assorted Baked Goods

### **Bakery Break \$10.95**

Fresh Baked Cookies, Chocolate  
Brownies, Muffins  
Choice of two:  
Regular and Decaf Coffee,  
Assorted Juices, Milk, Bottled  
Water, Assorted Sodas

### **Snack Attack \$9.95**

Assorted Sodas, Roasted Peanuts  
Mini Candy Bars, Zesty Snack Mix

### **Fitness Break \$8.95**

Trail Mix, Whole Fresh Fruit  
Granola Bars, Assorted Juices  
Spring Water

### **A la Carte Break Items**

Create your own Combination

Coffee and Tea	\$4.00 per person
Assorted Coke Products	\$2.00 ea
Bottled Juices	\$2.50 ea
Sparkling Mineral Water	\$3.50 ea
Fresh Baked Muffins	\$18/dz
Fresh Baked Cookies	\$15/dz
Chewy Chocolate Brownies	\$18/dz
Assorted Fruit Yogurts	\$1.95 ea
Whole Fresh Fruit	\$1.25 ea
Snack Mix	\$12/lb
Potato Chips	\$8/lb
Trail Mix	\$12/lb
Warm Soft Pretzels	\$15/dz

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## **Lunch**

Served between the hours of 11 am – 2 pm

### **Hot Plates**

Served with Garden Salad, Rolls and Butter,  
Chef's Dessert, Hot Beverage and Iced Tea

#### **Stuffed Chicken Breast \$15.95**

Boneless breast of chicken with old fashioned stuffing, creamy mashed potatoes, fresh vegetables and homestyle gravy

#### **Beef Stroganoff \$14.95**

Tender beef tips simmered to perfection with a touch of sour cream, served over buttered noodles with fresh vegetable

#### **Three Meat Lasagna \$15.95**

Ground beef, pork and veal with our three cheese blend, layered with house made tomato sauce. Served with garlic toast and fresh vegetable

#### **Chef's Trio \$16.95**

PLEASE THE ENTIRE CROWD WITH SKEWERED AND GRILLED BEEF, CHICKEN AND SHRIMP OVER RICE MEDLEY AND FRESH VEGETABLE

#### **Lemon Pepper Scrod \$14.95**

Tender and flaky mild scrod lightly seasoned with lemon and black pepper, served with scalloped potatoes and fresh vegetable

### **Cold Plates**

Quick and Light, served with Rolls and Butter, Chef's Dessert,  
Hot Beverage and Iced Tea

#### **Salad Duo \$14.95**

Chicken and Tuna Salad on a bed of seasonal green with sliced seasonal fruits

#### **Grilled Chicken Caesar \$11.95**

Fresh romaine lettuce tossed in our zesty Caesar dressing with croutons and parmesan cheese, topped with grilled and chilled breast of chicken

#### **Tuna Salad Niçoise \$15.95**

Grilled fresh tuna, sliced and served over mixed salad greens with baby green beans, red potatoes, tomato, olives and house made herb vinaigrette

#### **Chef's Salad \$12.95**

A classic salad of mixed greens with julienne ham, turkey and cheese garnished with hard boiled egg, tomato, cucumber, crisp bacon and croutons;  
choice of dressing

Vegetarian options available – please inquire

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## Luncheon Buffet

Served between the hours of 11 am and 2 pm  
A minimum of 25 people is required for buffets

### Deli Sandwich Bar

Seasonal Green Salad, 2 dressings  
Old Fashioned potato salad  
Fresh Vegetable Tray  
Sliced Roast Beef, Turkey and Ham  
Assorted Cheeses, Assorted Breads  
Condiments  
Fresh Baked Cookies and Brownies  
Hot Beverage and Iced Tea  
\$15.95

### Picnic on the Lawn

Golden Fried Chicken  
Creamy Cole Slaw and Potato Salad  
Old Fashioned Baked Beans  
Fresh Vegetable Tray  
Warm Fruit Cobbler  
Hot Beverage and Iced Tea  
\$15.95

### Soup and Salad Bar

Seasonal Green Salad, 2 dressings  
Soup of the Day  
Assorted Vegetable Toppings  
Shredded Cheese, Croutons  
Diced Ham and Turkey  
Fresh Baked Cookies and Brownies  
Hot Beverage and Iced Tea  
\$14.95

### The Rotarian

Seasonal Greens with 2 dressings  
Cucumber and Tomato Salad  
Tender Beef Tips on Buttered Noodles  
Herb Grilled Breast of Chicken  
Seasonal Vegetables  
Rolls and Butter  
Chef's Dessert  
Hot Beverage and Iced Tea  
\$16.95

### Grab-N-Go Lunch

A flavorful array of Ham, Turkey,  
Roast Beef and Salami sandwiches on  
assorted Breads.  
Grab your box already filled with  
Pasta Salad, Fresh Fruit, Chips,  
Cookies and Spring Water  
Grab your choice of Sandwich  
and Soda and GO!  
\$15.95

### Hog Heaven

Cole Slaw and Potato Salad  
Baked Beans  
Grilled Breast of Chicken in BBQ Sauce  
Pulled Carolina Pork in Gold Sauce  
Corn Bread and Buns  
Fresh Baked Cookies and Brownies  
\$16.95

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## Dinner

“Ponder well this point; the pleasant hours of our life are all connected by a more or less tangible link, with some memory of the table”  
-Charles Pierre Monselet (1825-1888)

### **Theme Buffets**

Festive Dinners Decorated to Create a Lively Atmosphere  
A minimum of 25 people is required for buffets.

#### **The Godfather of Granville**

Antipasto Display of Seasonal Selections and Crusty Breads  
Italian Tossed Salad  
Hearty Homemade Soup  
Three Meat and Four Cheese Lasagna  
Chicken Parmesan  
Cheese Tortellini Alfredo  
Sicilian Green Beans  
Garlic Bread  
Chef's Choice Dessert  
Hot Beverage and Iced Tea  
\$32.95 per person

#### **Fiesta Mexicana**

Beef and Chicken Fajitas with Peppers and Onions  
Soft Flour Tortillas  
Beef Tacos with Crispy Corn Shells  
Mexican Rice and Refried Beans  
Shredded Cheese, Lettuce, Sour Cream, Guacamole, and Sliced Olives  
Chile Con Queso with Chips  
Jalapeno Corn Bread  
Chef's Choice Dessert  
Hot Beverage and Iced Tea  
\$29.95 per person

Vegetarian options available – please inquire

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### **Caribbean Carnival**

Chilled Tropical Fruit Display  
Boonoonoonoo's Pumpkin Soup  
Roast Chicken Aruba  
Beef Pepperpot  
Jerk Glazed Mahi Mahi  
Coconut Rice  
Glazed Plantains  
Cuban Black Beans  
Island Vegetables  
Chocolate and Passionfruit Mousse  
Hot Beverage and Iced Tea  
\$32.95 per person

### **Mangia! Mangia!**

You'll start this buffet with three tender pasta shapes; add Italian Sausage, Grilled Chicken and Meat Balls

Our Chefs meet you in the middle to sauté your choice of great toppings  
Followed by your choice of three tantalizing sauces  
Served with Garlic Bread, Italian tossed salad and Chef's Dessert  
Hot Beverage and Iced Tea  
\$35.95 per person

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## **Buffet Dinners**

A minimum of 25 people is required for buffets.

Buffets are served with Two Salad Choices, Two Side Dishes, Chef's Dessert, Fresh Rolls and Butter, Hot Beverage and Iced Tea

### **Farm Fresh Poultry**

Chicken Breast Marsala with Mushrooms  
Chicken Breast Piccata with Lemon Caper Butter  
Creole Chicken Simmered with Onions and Tomato  
Garlic and Ginger Glazed Chicken Breast  
Roast Chicken Normandy

### **Vegetarian**

Vegetable Lasagna in a Rich Cream Sauce  
Eggplant Parmesan with Marinara and Mozzarella  
Vegetable Stir Fry with Seared Tofu  
Cheese Manicotti with Provençal Vegetables  
Wild Mushroom and Three-Grain Risotto

### **The Heartland**

Beef Tips Stroganoff with Sour Cream  
Beef Burgundy in Hearty Red Wine Sauce  
Grilled Steakhouse Beef Tips  
Sliced Oven Roasted Eye of Round Au Jus  
Italian Veal Stew with Sweet Sausage  
Rosemary and Honey Roast Pork Loin

### **From The Waters**

New England Baked Scrod with Bread Crumb Topping  
Spicy Jambalaya of Chicken, Sausage and Seafood  
Crab Stuffed Filet of Sole with Herb Butter  
Jerk Glazed Mahi Mahi with Pineapple  
Shrimp and Penne Alfredo with Vegetables

Two Entrée Buffet \$26.95 per person

Three Entrée Buffet \$31.95 per person

Vegetarian options available – please inquire

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### **Salad Choices**

Garden Salad with Ranch and Italian Dressing  
Tossed Gourmet Greens Salad  
Spinach Salad  
Cucumber and Tomato Salad  
Garden Pasta Salad  
Fedora Chopped Salad  
Caesar Salad  
Chef's Seasonal Salad

### **Side Choices**

Four-Grain Pilaf  
Roasted Potato Medley  
Mashed Yukon Gold Potatoes  
Buttered Green Beans  
Old Fashioned Green Beans  
Chef's Vegetable Medley  
Oven Roasted Provençal Vegetables  
Glazed Carrots  
House Made Succotash

Vegetarian options available – please inquire

### **Children's Meals**

Select Children's Plates available for Children Aged 3-10

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## **Served Dinner**

Served Dinners include Garden Salad, Rolls and Butter, Chef's Choice Dessert  
All Beef items are cooked to medium doneness.

### **Steak and Chicken \$28.95**

Four Ounce Filet of Beef with Grilled Chicken Breast Cordon Blue,  
Scalloped Potatoes and Vegetables

### **Steak and Shrimp \$32.95**

Four Ounce Filet of Beef with Sautéed Jumbo Shrimp with Garlic Butter, Roasted Potato  
Medley and Vegetables

### **Atlantic Salmon \$25.95**

Pan Seared Filet of Salmon with Basil Pesto Cream Sauce,  
Rice Medley and Vegetables

### **Grilled Breast of Chicken \$23.95**

Herb Marinated Breast of Chicken in a Light Sauce with  
Rice Medley and Vegetables

### **Cashew Chicken and Broccoli \$25.95**

Stir-fried with Asian Vegetables in our Garlic Chile Sauce over Rice

### **Roast Loin of Pork 24.95**

Seasoned with a Mild Cajun Sauce, Sliced and served with Creole Sauce, Roasted  
Potatoes and vegetables

### **Prime Rib of Beef \$28.95**

Hand Cut Ten Ounce Prime Rib with Garlic Jus, Baked Potato and Vegetables (minimum  
15 orders)

### **Baked Lasagna \$24.95**

Three Meats and Four Chesses Layered with our House Made Sauce, served with  
Vegetables and Garlic Toast

### **Filet Mignon \$35.95**

The Most Tender Steak Grilled to a Perfect Medium served  
with Shallot Jus, Baked Potato and Vegetables

### **New England Baked Cod \$21.95**

Moist and Tender, Baked with Butter and Bread Crumbs,  
Scalloped Potato and Vegetables

In order to best service you and your guests, a \$1.50 per person charge  
will be applied for each additional entrée selection.

Vegetarian options available – please inquire

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notice. Additional \$2.00 per person for buffets extended beyond the first hour of service.



## **Hors D'oeuvres**

“To invite someone is to take charge of his happiness during  
the time he spends under your roof”

Jean-Anthelme Brillant-Savarin (1755-1826)

### **Hot**

Priced per 50 pieces

- Sweet and Sour Meat Balls \$65
- Swedish Meat Balls \$65
- Spicy Buffalo Wings \$65
- Rumaki \$65
- Chicken Satay with Peanut Sauce \$85
- Stuffed Mushroom Caps \$85
- Spanakopita \$85
- Petite Spring Rolls \$85
- Assorted Mini Quiche \$85
- Bacon Wrapped Scallops \$95
- Miniature Crab Cakes Remoulade \$95
- Prosciutto Wrapped Shrimp \$95
- Coconut Chicken Fingers \$95
- Miniature Brie En Croûte \$95

### **Cold**

Priced per 50 Pieces

- Tomato and Mozzarella Crostini \$65
- Ham Salad with Baby Potatoes \$65
- Smoked Salmon Rillettes Crostini \$65
- Deviled Crab Filled Eggs \$65
- Prosciutto Wrapped Asparagus \$85
- Marinated Mussels Provençal \$85
- Miniature Ham and Brie Biscuit \$85
- French Country Terrine on Toast \$85
- Curried Lobster Salad Canapés \$95
- Seared Tuna Crostini \$95
- Black and Blue Beef Crostini \$95
- California Rolls \$95
- Antipasto Skewers \$95

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## The Display

Hand Cut Chilled Garden Vegetables, Assorted Cubed Cheese,  
Imported Cheese Board and Crackers and Seasonal Fresh Fruit Platter

Serves 75-100 as Hors D'oeuvres

\$495.00

## Platters

Assorted Cubed Cheese with Crackers

Serves 20-30 \$95.00                      Serves 75 \$190.00

Fresh Vegetable Tray with Herb Dip

Serves 20-30 \$65.00                      Serves 75 \$130.00

Fresh Seasonal Fruit Tray

Serves 20-30 \$85.00                      Serves 75 \$170.00

Garlic-Herb Cheese Ball

Serves 20-30 \$55.00                      Serves 75 \$100.00

Antipasto Display

Serves 20-30 \$100.00                      Serves 75 \$210.00

Chilled Display of Jumbo Shrimp Cocktail

50 shrimp \$150.00                      100 shrimp \$275.00

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## **Alcoholic Beverages and Bars**

The Granville Inn and Granville Hospitality, LLC is the only licensed authority to sell and serve alcoholic beverages for consumption on premises. It is not permissible to bring liquor, beer, or wine into the building under any circumstances. Under Ohio State law, no spirits may be removed from these premises.

\$50 bartender fee unless sales exceed \$500 per bar station

### **Available Bar Functions** **Private Bar – Host or Cash**

Full service bar; cash or single tab payable upon conclusion.

A 20% service charge will be added to bill along with local sales tax.

A bar setup fee of \$50 will apply.

#### **House Wines**

Host Bar \$22 per bottle

Cash Bar: \$6 per glass

**Sparkling Wine – Host Bar \$25 per bottle**

**Draft Beer – Half Barrel Keg (120 glasses)**

Domestic \$250

Imported \$295

Inquire about our microbrew selection

#### **Bottled Beer**

Domestic Host \$3.25 Cash \$3.50

Imported Host \$4.25 Cash \$4.50

	<b>WELL</b>	<b>CALL</b>	<b>PREMIUM</b>	<b>ULTRA</b>
<b>VODKA</b>	Sobieski	Absolut/Stolichnaya	Ketel One	Grey Goose
<b>RUM</b>	Castillo	Bacardi	Captain Morgan	Cruzan Single Bar
<b>GIN</b>	Burnetts	Tanqueray/Beefeaters	Bombay Sapphire	Hendricks
<b>SCOTCH</b>	Lauders	Cutty Sark	Dewars	Chivas Regal
<b>BOURBON</b>	Bour Supreme	Jim Beam	Jack Daniels	Makers Mark
<b>BLEND</b>	Seagrams 7	Canadian Club	Seagrams VO	Crown Royal
<b>TEQUILA</b>	La Prima	Cuervo Especial	1800 Reposado	Cazadores Reposado
<b>HOST BAR</b>	\$5.50	\$6.50	\$7.00	\$7.50
<b>CASH BAR</b>	\$6.00	\$7.00	\$7.50	\$8.00
<b>BOTTLE</b>	\$85.00	\$105.00	\$110.00	\$115.00

Additionally, full bar service is available in The Acorn Pub.

Please inquire about hospitality bars.

Ask about guided wine tastings.

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