

Breaks & Snacks

Coffee and Hot Tea Service \$3.00/per person

Coffee Shop

\$7.95/per person

• Regular and decaf coffee, hot tea, and petite assorted baked goods

Snack Attack

\$8.95/per person

Assorted sodas, roasted peanuts, mini candy bars and zesty snack mix

Fitness Break

\$8.95/per person

• Trail mix, whole fresh fruit, granola bars, assorted juices and bottled water

Bakery Break

\$10.95/per person

 Fresh baked cookies, chocolate brownies, and muffins. Choice of two: Regular and decaf coffee, assorted juices, milk, bottled water or assorted sodas

A la Carte Break Items

Assorted Granola Bars Whole Fresh Fruit Popcorn	\$1.20/each \$1.25/each \$1.50/person	Chewy Chocolate Brownies Assorted Bagels	\$24.00/dozen
Pretzels Assorted Fruit Yogurts Potato Chips	\$1.50/person \$1.95/each \$2.00/person	with Cream Cheese Refreshments	\$32.00/dozen
Individual Bags of Assorted Chips Snack Mix Trail Mix Mixed Nuts Sliced Fresh Fruit Fresh Baked Cookies Fresh Baked	\$2.50/each \$2.50/person \$2.75/person \$2.75/person \$4.50/serving \$20.00/dozen	Coffee and Tea Iced Tea Lemonade Assorted Coke Products Bottled Water Bottles Juices Sparking Mineral	\$38.00/gallon \$32.00/gallon \$32.00/gallon \$2.50/each \$3.00/each
Muffins	\$24.00/dozen	Water	\$3.50/each

All prices are subject to a 22% service charge and applicable sales tax. Prices are subject to change without notice. Guaranteed attendance number must be given three business days prior to your event.

314 E. Broadway

Granville, Ohio 43023

740.587.3333

Breakfast Buffet

Breakfast prices effective between the hours 6am - 11amFewer than 20 guests please add an additional \$3.00/ per person

The Fresh Start Continental \$13.95/per person

Hot Oatmeal with Toppings, House Made Granola, Yogurt & Cottage Cheese, Fresh Sliced Fruit, and Cinnamon Raisin Bread, Orange and Cranberry Juices, Coffee and Tea

All American \$17.95/per person

Farm Fresh Scrambled Eggs, Seasoned Potatoes, Bacon and Sausage, Fresh Fruit Salad, Muffins, Bagels, English Muffins, Butter and Jelly, Cream Cheese, Peanut Butter, Orange and Cranberry Juices, Coffee and Tea

The Big Red \$20.95/per person

Farm Fresh Scrambled Eggs, Crème Brulee French Toast with Warm Maple Syrup, Seasoned Potatoes, Bacon and Sausage, Fresh Fruit Salad, Hot Oatmeal with Toppings, House Made Granola, Assorted Baked Goods, Orange and Cranberry Juices, Coffee and Tea

The Brunch \$29.95/per person

Omelet Station, Belgian Waffles, Bacon and Sausage, Seasoned Potatoes, Tossed Caesar Salad, Choice of 1 Buffet Entrée, Assorted Baked Goods, Sliced Seasonal Fruit, Citrus Berry Salad, Orange and Cranberry Juices, Coffee and Tea

Breakfast Enhancements

Scrambled Eggs

\$3.00/per person

Freshly Scrambled Eggs * May request Egg Whites

French Toast

\$4.00/per person

Crème Brulee French Toast with Warm Maple Syrup

Create Your Own Yogurt Parfait

\$5.00/per person

Greek Vanilla Yogurt with Assorted Toppings: House Made Granola, Berries, Bananas, and Almond Slices

Oatmeal Bar

\$5.00/per person

Oatmeal with Assorted Toppings: Brown Sugar, Maple Syrup, Sliced Almonds, Raisins, Cinnamon and House Made Granola

Breakfast Sandwiches

\$5.00/per person

Fresh English Muffin with Cheese, Egg, and Your Choice of: Ham, Bacon OR Sausage

Breakfast Burritos

\$5.50/per person

Scrambled Eggs Wrapped in a Flour Tortilla with Sautéed Peppers, Onions, and Monterey Jack Cheese. Served with Salsa and Sour Cream on the side

Omelet Station

\$9.00/per person

Chef attended Omelet Station with eggs and egg whites and a variety of toppings

Served Lunch

Lunch prices effective between the hours 11am – 4pm Choose up to 2 entrees – For each additional entrée please add \$3.00/ per person

Hot Plates

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

Beef Stroganoff \$19.95/per person

Tender Beef Tips Simmered to Perfection with a Touch of Sour Cream, Served over Buttered Noodles with Chef's Selected Fresh Vegetable

Bucatini Pasta

\$21.95/per person (VE)
Tossed with Pesto, Roasted Tomato and
Fresh Mozzarella

Stuffed Chicken Breast \$23.95/per person

Boneless Breast of Chicken with Old Fashioned Stuffing, Creamy Mashed Potatoes, Home-Style Gravy with Chef's Selected Fresh Vegetable

Atlantic Salmon \$26.95/per person

Pan Seared Filet of Salmon with Basil Pesto Cream Sauce Served Over Bucatini Pasta with Roma Tomatoes

Cold Plates

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

Grilled Chicken Caesar

\$18.95/per person

Fresh Romaine Lettuce Tossed in Our Zesty Caesar Dressing with Croutons and Parmesan Cheese, Topped with Grilled and Chilled Breast of Chicken

Sally's Fedora Chopped Salad with Chicken

\$18.95/per person

Chopped Iceberg and Romine lettuce, Dried Cranberries, Blue Cheese, Bacon, and Fried Onions Tossed in our Sweet & Sour Vinaigrette with Grilled and Chilled Breast of Chicken

Lunch Buffet

Lunch prices effective between the hours 11am – 4pm Fewer than 20 guests please add an additional \$3.00/ per person

Deli Sandwich Bar

\$22.95/per person

Seasonal Green Salad served with 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

Soup and Salad Bar

\$22.95/per person

Seasonal Green Salad served with 2 dressings and Assorted Vegetable Toppings, Shredded Cheese, Croutons, Diced Ham and Turkey, Soup of the Day, and a Baked Potato Bar with Chives, Sour Cream, Whipped Butter, Scallions, Bacon, Shredded Cheddar Cheese and Steamed Broccoli, Fresh Baked Cookies and Brownies, Hot Beverage and Iced Tea

The Rotarian

\$23.95/per person

Seasonal Green Salad served 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

The Granville Inn Picnic

\$24.95/per person

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

The 1831 Buffet

\$24.95/per person

Seasonal Green Salad served with 2 dressings, Garden Pasta Salad, Quinoa Salad with Seasonal Vegetables, Marinated Grilled Chicken Breast, Jerk Glazed Salmon with Pineapple Relish, Seasonal Vegetables, Rolls and Butter, Fruit and Yogurt Parfait, Hot Beverage and Iced Tea

Served Dinner

Choose up to 2 entrees – For each additional entrée please add \$3.00/ per person Served Dinners include House Salad, Rolls and Butter, Chef's Dessert, Hot Beverage and Iced Tea

All beef items are cooked to medium doneness

Bucatini Pasta

\$26.95/per person ve

Tossed with Pesto, Roasted Tomato and Fresh Mozzarella

Rosemary Roast Lion of Pork

\$31.95/per person (Minimum of 15 Orders)

Oven Roasted Tender Pork Lion with Stone Ground Honey Mustard Glaze, Served with Chef's Selected Starch and Vegetable

Roast Airline Chicken Breast

\$32.95/per person

Ohio Raised Chicken Breast, Complimented with Chef's Seasonal Sauce Served with Chef's Selected Starch and Vegetable

Atlantic Salmon

\$41.95/per person

Pan Seared Filet of Salmon with Basil Pesto Cream Sauce, Served with Chef's Selected Starch and Vegetable

6 oz. Filet Mignon

\$44.95/per person

Six Ounce Filet of Beef, Grilled to a Perfect Medium with Shallot Jus, Served with Chef's Selected Starch and Vegetable

Prime Rib of Beef

\$45.95/per person (Minimum of 15 orders)

Granville Inn Classic Prime Rib, Prepared Traditionally Served with Chef's Selected Starch and Vegetable

Served Dinners Continued-Duo Plates

Steak & Chicken

\$50.95/per person

Four Ounce Filet of Beef with Grilled Rosemary Chicken Breast, Atop a Horseradish Cream Sauce, Served with Chef's Selected Starch and Vegetable

Steak & Shrimp

\$52.95/per person

Four Ounce Filet of Beef with Sautéed Jumbo Shrimp with Garlic Butter, Served with Chef's Selected Starch and Vegetable

Steak & Salmon

\$54.95/per person

Four Ounce Filet of Beef with Pan Seared Filet of Salmon in Basil Pesto Cream Sauce, Served with Chef's Selected Starch and Vegetable

Themed Dinner Buffet

Fewer than 20 guests please add an additional \$3.00/ per person

Fiesta Mexicana

\$42.95/per person

Beef & Chicken Fajitas with Peppers & 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

The Godfather of Granville

\$45.95/per person

Antipasto Display of Seasonal Items & 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

Caribbean Carnival

\$46.95/per person

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

Dinner Buffet

Fewer than 20 individuals please add an additional \$3.00/per person Two Entrée Buffet \$32.95/per person Three Entrée Buffet \$37.95/per person

All buffets are served with 2 Salad Choices, 2 Side Dishes, Chef's Dessert, Fresh Rolls and Butter, Hot Beverage and Iced Tea

Entrée Choices

Farm Fresh Poultry

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

Vegetarian

- Vegetable Lasagna in Cream Sauce
- Eggplant Parmesan with Marinara & Mozzarella
- Vegetable Stir Fry with Seared Tofu
- White Bean & Cheese Manicotti with Provencal Vegetables
- Wild Mushrooms and Three-Grain Risotto

The Heartland

- American "Pot Roasted" Short Beef with Carrots and Onions
- Slow Cooked Beef Burgundy in Hearty Red Wine Sauce
- Grilled Steakhouse Beef Tips with Onions and Mushrooms
- Italian Veal Stew with Sweet Sausage
- Rosemary and Honey Roast Pork Lion

From the Waters

 New England Baked Cod with Bread Crumb Crust

- Seafood & Sausage Jambalaya
- Spicy Seared Salmon in Pesto Cream
- Jerk Glazed Mahi Mahi with Pineapple Relish
- Shrimp & Vegetables with Penne in Vodka Sauce

Salad Choices

- Caesar Salad
- Cous Cous Salad with Diced Cucumbers, Tomatoes, and Olives in a Lemon Vinaigrette
- Cucumber and Tomato Salad
- Fedora Chopped Salad
- Garden Pasta Salad
- Garden Salad with Ranch and Italian Dressing
- Spinach Salad
- Sesame-Ginger Vegetable Salad with Broccoli, Carrots, Green Beans, and Bell Pepper
- Tossed Gourmet Greens Salad

Side Choices

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

Hors d'oeuvres

Hot Hors d'oeuvres

Ham and Gruyere Thumbprints \$200.00 / 50 pieces

Lobster Bisque Shooters \$200.00 / 50 pieces

Chicken Satay with Peanut Sauce \$250.00 / 50 pieces

Mushroom Caps Stuffed with House Made Sausage \$250.00 / 50 pieces

Spanakopita \$200.00 / 50 pieces

Assorted Mini Quiche \$200.00 / 50 pieces

Vegetable Eggrolls \$250.00 / 50 pieces

Bacon Wrapped Scallops \$350.00 / 50 pieces

Miniature Crab Cakes Remoulade \$300.00 / 50 pieces

Prosciutto Wrapped Jumbo Shrimp \$350.00 / 50 pieces

Coconut Chicken Fingers \$300.00 / 50 pieces

Cold Hors D'oeuvres

Tomato and Mozzarella Crostini \$200.00 / 50 pieces

Mushroom Crostini \$200.00 / 50 pieces

Black and Blue Beef Crostini \$300.00 / 50 pieces

Chef's Signature Smoked Salmon Rillette Crostini \$250.00 / 50 pieces

Ham Salad Filled Baby Potatoes \$200.00 / 50 pieces

Smoked Salmon Deviled Eggs \$300.00 / 50 pieces

Prosciutto Wrapped Asparagus \$250.00 / 50 pieces

Miniature Ham and Brie Biscuit with Chutney $$250.00 \, / \, 50 \; \text{pieces}$

Curried Lobster Salad Canapés \$350.00 / 50 pieces

Seared Tuna Crostini \$250.00 / 50 pieces

Antipasto Skewers \$300.00 / 50 pieces

Hors d'oeuvres Continued

The Display

\$10.00/per person

Hand Cut Chilled Garden Vegetables, Cubed Ohio Cheese, French Brie Wheel and Crackers, and Seasonal Fresh Fruit Platter.

Mix and Match

\$16.00/per person (Minimum of 20 Guests)

Select any combination of 2 Hot Hors d'oeuvres and 2 Cold Hors d'oeuvres listed below

Hot

- Ham and Gruyere Thumbprints
- Lobster Bisque Shooters
- Chicken Satay with Peanut Sauce
- Mushroom Caps Stuffed with
- Spanakopita
- Assorted Mini Quiche
- Vegetable Eggrolls

Platters

- Fresh Vegetable Tray with Herb Dip \$5.00/per person
- Chilled Display of Jumbo Shrimp \$6.00/per person
- Assorted Cubed Cheese with Crackers
 \$7.00/per person

Cold

- Tomato and Mozzarella Crostini
- Black and Blue Beef Crostini
- Chef's Signature Smoked Salmon Rillette Crostini
- Prosciutto Wrapped Asparagus
 Antipasto Skewers
- Ohio Artisan Cheeses with Crackers \$8.00/ per person
- Fresh Seasonal Fruit Display \$8.00/per person
- Antipasto Display \$9.00/per person

Sweet Treats

Root Beer Float

\$4.00/per person

Chilled Glass with Pre-Scooped Vanilla Bean Ice Cream served with Cans of Root Beer

Gourmet Coffee Bar

\$7.00/per person

Fresh Brewed Coffee and Decaffeinated Coffee with Rock Candy Stirrers, Cinnamon Sticks, Shaved Chocolate, Caramel, Vanilla, Hazelnut Syrups, Biscotti, Half and Half, Skim Milk and Assorted Sugars

Sweet Sampling

\$8.00/per person (Minimum of 25 people)

Chocolate Covered Strawberries, Miniature Cheesecakes, House Made Chocolate Covered Pretzels, Miniature Chocolate Truffle Brownies

Ice Cream Sundae Bar

\$9.00/per person

Chocolate and Vanilla Bean Ice Cream with Chocolate Sauce, Caramel Sauce, and Whipped Cream and Your Choice of 4 Toppings: Sprinkles, Cherries, Reese's Pieces, Reese's Peanut Butter Cups, M&Ms, Oreos, Gummy Bears, or Berries

A La Carte Dessert Items

Assorted Cookies \$20.00/dozen
Chewy Chocolate Brownies \$24.00/dozen
Chocolate Covered Strawberries \$110.00/50 pieces
Miniature Cheesecakes \$110.00/50 pieces
Buckeyes \$110.00/50 pieces
Goumas Assorted Truffles \$110.00/50 pieces

Late Night Snack Options

A La Carte Options

- Popcorn \$1.50/per person
- Pretzels \$1.50/per person
- Potato Chips \$2.00/per person
- Snack Mix \$2.50/per person
- Trail Mix \$2.75/per person
- Mixed Nuts \$2.75/per person
- Popcorn Bar \$3.50/per person

- Grilled Cheese \$4.00/per person
- Nacho Bar \$5.50/per person Salsa, Guacamole, and Queso
- Pretzel Bar \$5.50/per person
 Warm Pretzel Bar with Cheese,
 chocolate, and mustard
- Chicken Tenders and Tater Tots \$6.00/per person
 Dipping Sauces; Ranch, Barbeque, Honey Mustard
- Sliders and Fries \$7.00/per person Pickles, Lettuce, Cheese, Tomato, Onion, Ketchup, Mustard, and Mayonnaise

Alcoholic Beverage

The Granville Inn's liquor license allows the Inn the ability to sell and serve alcoholic beverages for consumption on premises. It is not permissible to bring liquor, beer, or wine into The Oak Room, Tavern, or Private Function Spaces.

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

Available Bar Functions

(Host Bar or Cash Bar)

Full service bar; cash (does not include credit card processor), or single tab payable upon conclusion

Please check for availability of credit card processor for a \$50.00 fee A 22% service charge is added to bill along with local taxes.

House Wines Sparkling Wines

Host Bar\$6.00 per glassHost Bar\$6.00 per glassCash Bar\$7.00 per glassCash Bar\$7.00 per glass

Bottled Beer

Domestic Host: \$3.00 / Cash: \$3.00 | Host: \$4.00 / Cash: \$4.00

Vodka: Svedka (Call) / Absolut (Premium) / Ketel One (Ultra)

Gin: Beefeater's (Call) / Tanqueray (Premium) / Bombay Sapphire (Ultra)

Rum: Bacardi Silver (Call) / Captain Morgan (Premium) / Captain Morgan Private Stock (Ultra)

Whisky: Jim Beam (Call) / Jack Daniels (Premium) / Makers Mark (Ultra)

Blend: Seagram's 7 (Call) / Canadian Club (Premium) / Crown Royal (Ultra)

Scotch: Cutty Sark (Call) / Dewars (Premium) / Chivas Regal (Ultra)

Tequila: Cuervo (Call) / 1800 (Premium) / Patron (Ultra)

Host Call: \$6.50 / Premium: \$7.00 / Ultra \$7.50 Cash Call: \$7.00 / Premium: \$8.00 / Ultra \$9.00

Mimosa Bar \$8.00/person Bloody Mary Bar \$9.00/person *includes seasonal garnishes

All prices are subject to a 22% service charge and applicable sales tax. Prices are subject to change without notice.

Guaranteed attendance number must be given three business days prior to your event.

314 E. Broadway Granville, Ohio 43023 740.587.3333