

Spring and Winter College Formals

The Regal Ballroom

By Grasshopper's Events and Gourmet Catering

"A Distinctive Banquet Facility"

Taste the Difference.....

We at Grasshopper's Catering would like to thank you for your interest in our services, and also congratulate you on your upcoming event. We understand the importance of personal service and having every detail orchestrated to perfection.

While the proceeding menu and packages are our standard package, we would gladly create a custom menu to suit your needs and budget. We sincerely hope to have the opportunity to discuss with you your event and create a very special occasion for you and your guests.

Wishing You A Deliciously Catered Affair,

The Staff at Grasshopper's Catering

Elegant Event Buffet

Salads:

(please select one)

Signature Garden Salad

Caesar Salad

Pasta Salad

Potato Salad

Broccoli Salad

Buffet Entrée Selections:

(please select three)

Roast Beef Sandwiches: Thinly sliced bottom round of beef marinated in a rich brown gravy. Served with Horseradish Sauce

Beef Burgundy: tender medallions of beef in a bold burgundy ragout served over white rice

Homemade Italian Meatballs: slow baked and served in our own tomato sauce

Italian Sausage and Peppers: sweet Italian rope sausage sautéed with onions and peppers and tossed with garlic olive oil

Roast Pork Sandwiches: Tender slices of pork marinated in natural juice and broccoli rabe

J.F.M.'s Famed Chicken and Broccoli Casserole: Noisettes of tender boneless breast of chicken and fresh broccoli floret. Baked in a Dijon, Chablis Supreme Sauce and topped with a gratine of crackers.

Pan Seared Chicken D' Angeli: Sautéed boneless breast of chicken topped with fresh diced plum tomatoes, spinach and mozzarella cheese. Served in a light tomato coulis.

Southern Fried Chicken: hand made marinated buttermilk chicken prepared and cooked in Southern tradition.

Chicken Scaloppini: Seared medallions of chicken, flavored in fine Italian herbs with red and green bell peppers, sautéed onions and mushrooms in our own tomato gravy.

Roasted Turkey Breast: Roasted breast of turkey, smothered with our Bacon-Cider Gravy - Accompanied with our own Chicken Flavor Stuffing and Cranberry Sauce.

Baked Pit Ham: Glazed slices of ham with a pineapple and clove flavored sauce.

Cheese Ravioli: Ravioli stuffed with Ricotta Cheese in rich, creamy Spinach - Alfredo Sauce and garnished with Italian Plum Tomatoes.

Stuffed Shells: Jumbo pasta stuffed with Ricotta Cheese and baked in a traditional Italian Gravy with Pecorino Romano.

Penne Pasta: Pencil point pasta tossed with a infused tomato-basil sauce

Hot Vegetables and Starches

(please select two)

Rosemary Roasted Potatoes: red bliss potatoes seasoned with a special blend of garlic and rosemary essence.

Mashed Potatoes: Garlic Red Bliss potatoes mashed to a creamy finish and garnished with fresh parsley.

Rice Pilaf

String Bean Almondine: Fresh String Bean sautéed in a garlic-butter sauce accompanied by toasted almonds.

Baby Glazed Carrots: Whole baby carrots candied to give a sweet aromatic flavor.

Steamed Garden Vegetable Medley: matchstick zucchini, squash, carrots, mushrooms and broccoli

Dessert Table

An Assortment of Bakery Fresh Cookies and Brownies

Winter and Spring College Formal Event Package

*Four Hour Reception with a 4 hour open bar
Table Linens with Color Napkin
China and Silverware
Buffet Dinner
1 Choice of Salad
3 Hot Entrees
2 Vegetables or Starch
Fresh Baked Rolls and Butter
Cookies and Brownies for Dessert
Coffee and Tea Station
Service Charges and Sales Tax Included*

Please Call for Pricing and Availability

A \$750.00 security deposit is required to secure your date for the event and is due upon signing of the contract. The Security deposit will be returned to the treasurer when all inspections of property after the event are considered to be in good repair.