



Grasshopper's

Events & Gourmet Catering

FRESH VEGETABLES

baby brussel sprouts with cheddar sauce
 broccoli with braised peppers and olive oil
 zucchini and squash au gratin
 vegetable medley
 bok choy with asian vegetables
 mashed cauliflower
 glazed baby carrots
 string bean almondine
 collard greens with smoked turkey
 sauteed spinach with garlic aioli
 roasted vegetables
 sweet baby peas & corn
 fried plantains
 fried yucca root

RICE & POTATOES

PARMESAN RISOTTO
 RICE PILAF
 QUINOA WITH CILANTRO, ONIONS & PEPPERS
 ARROZ CON GANDULES
 ROASTED YUKON POTATOES
 GARLIC MASHED RED BLISS
 MASHED SWEET POTATOES
 ROASTED RED BLISS SESAME POTATOES

BEVERAGES

SODA: COKE, DIET, SPRITE	1.10
BOTTLED WATER	1.95
SWEET & UNSWEET ICED TEA	2.25
COFFEE, DECAF, & TEA	2.25
ASSORTED HONEST TEAS	3.00

COMFORT FOOD BUFFET

ENTREES

Includes: rolls & butter, garden or caesar salad, (one) Italian Creation, (one) vegetable and (one) starch
 2 entrees: \$18 / 3 entrees: \$23 / 4 entrees: \$28

roast beef sandwiches with horseradish cream & caramelized onions
 beouf bourguignon served over egg noodles
 beef stroganoff
 pepper steak with grilled onions, green peppers over white rice
 homestyle meatloaf
 homemade Italian meatballs with marinara
 beef stew
 polish kielbasa and german sauerkraut
 hot & sweet sausage, peppers & braised onions
 roasted pork sandwiches with crumbled sharp cheese and natural jus
 maple glazed pork chops
 pork medallions stuffed with spinach, cheese and red pepper
 thanksgiving day make your own sandwich: roasted turkey, stuffing and cranberry sauce
 chicken marsala, parmigian, francaise, & piccata
 grilled chicken with three onion marmalade
 chicken roulade stuffed with mozzarella, spinach & tomato chutney
 chicken caprese
 chicken and broccoli casserole with butter crumb gratine
 chicken scallopine
 southern buttermilk fried chicken
 veal parmigian or veal marsala
 pit ham with a pineapple and clove glaze
 tilapia provencal
 lemon-pepper flounder
 flounder in a garlic butter sauce

9.75

ITALIAN CREATIONS

cheese filled ravioli with spinach alfredo sauce
 penne pasta with grilled radicchio, braised peppers & broccoli in garlic infused olive oil
 tri-colored tortellini with peas, panchetta in cream sauce
 bowtie pasta with mushrooms
 penne alla vodka with sausage
 Mac & Cheese: cavatappi pasta, white cheddar, truffle oil & crumb topping
 stuffed shells with marinara, cheese stuffed manicotti, baked ziti
 linguini and clams
 vegetarian entrees available upon request*