

# 2021 Special Occasions Brochure



Whatever the occasion. An "I DO" BBQ, Engagement Party, Couples Shower, Rehearsal Dinner, Wedding Reception, Anniversary Party... Give us a Call!



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Whether you are planning a brunch, lunch, or dinner, we are eager to help personalize your event. One way to make it special is to incorporate a cherished family recipe into the meal. Our goal is help you come up with that "perfect" menu - so if you have a favorite food, tell us about it!

Quick Tips ~ As you begin thinking through catering options, come up with an idea of a comfortable budget from the get-go. Think about what kind of food you would like to serve. We work to craft a meal that is very specific to the wants and needs of our clients. We want our service to match the people we are serving. Have a clear idea of your vision before you start searching for the best wedding caterer for you! Always ask for references, and make a list of questions to ask potential caterers.

We offer three types of catering services - Choose from a traditional sit-down dinner where your guests are served at their table by our servers, a family style option, or a party-style buffet. Etiquette dictates only that you throw a gracious and thoughtful party, not that you offer caviar and French Champagne. The most important goal of *any* dinner party is that it expresses your taste.

Keep in mind that this brochure contains menu suggestions, only. This is just a starting point. We can create a menu for almost every taste *and* budget. We can make your menu *Simple or Fancy*. Prices set forth in this brochure are very close estimates. Your event-specific details such as date, location, menu, style of service, and # of guests will determine your meal price. *We can give you more specific pricing once we have more details from you.*

Here are some menu options to consider~

- **The Buffet**. A buffet dinner provides more menu flexibility. It is a good choice for a crowd that loves to eat! It can include many different foods, guests can serve themselves, or we can serve your guests in a buffet line. By allowing us to serve your guests, portions can be controlled. Then, when everyone has gone through the line, your guests can go back for seconds! or thirds! Buffet Style is the most economical way to serve a large crowd and requires a smaller catering staff. The food is centrally located on the buffet table in attractive bowls, chafers and trays.

### **Buffet Suggestions:**

- ❖ \$14.50/Person (1 Entrée options): Sliced Roast Beef, Glazed Ham, BBQ Ribs, Smoked Beef Brisket, Baked Chicken & Dressing, Beef & Noodles, Chicken & Noodles, Meatloaf or Ham Loaf, Whole Pork Loin, Lasagna (Meat or Vegetable), Penne Pasta with Marinara Sauce, Sausage & Egg Breakfast Casserole. Make it a double entrée for \$15.50 per person. Prime Rib and Prime Grilled Steaks are also available on our buffet, at market price. What is your favorite? A juicy Ribeye? Pepperloin? T-Bone? How about a Bacon-Wrapped Filet Mignon? Our 1 and 2 entrée buffet options include a starch, a hot vegetable and a tossed salad, Italian pasta salad, cottage cheese or applesauce, as well as dinner rolls, iced tea and lemonade. Sides include your choice of Mashed Potatoes & Gravy, Party Potatoes, Cheesy Potatoes, or Creamy Macaroni & Cheese; your choice of a hot vegetable - Glazed Carrots, Buttered Corn,

Granny's Corn Pudding, Seasoned Green Beans, Green Bean Casserole, Vegetable Medley Casserole or Steamed Vegetables.

- ❖ \$15.00/Person. Cocktail Meatballs, Cocktail Smokies, Pulled Pork BBQ Sliders, *and your choice of three (3) of the following*: Savory Baked Beans, Macaroni & Cheese, Seasoned Green Beans, Buttered Corn, Relish Tray w/Dip, Italian Pasta Salad, Potato Salad, Macaroni Salad, Creamy Coleslaw, Cheeseball & Crackers.
- ❖ \$10.00/Person: Pulled Pork BBQ Quarter Pound Sandwich, Savory Baked Beans & Granny's Creamy Cole Slaw. No substitutions, but you may add additional sides at additional cost.

Buffet options are endless! How about adding a Potini Bar – Mashed potatoes served in a martini glass topped with your favorite toppings like crumbled bacon, cheddar cheese and chives; a Chips n' Dips Station, a Garden Table displaying fresh fruits, veggies and dips, savory crackers and olives; or, a Sweet Treats Station ~ Our loaded brownies would go great on your sweets table. Homemade ice cream is a summertime favorite – and we love setting up our ice cream bar. It goes great with wedding cake and sweet & savory cake bites!

- **The Family-Style Meal.** The family style meal is set out by our servers in bowls and on platters at each table for your guests to serve themselves, ***family style.*** "Pass the potatoes, please" is such a familiar and warm request that it is sure to make your guests feel right at home, and will get them talking.

- **Family Meal Suggestions:**

- ❖ \$24.00 / Prime Rib Dinner
- ❖ \$23.00/ Grilled Salmon Fillet
- ❖ \$22.00 / Smoked Beef Brisket
- ❖ \$21.00/ Sliced Roast Beef
- ❖ \$20.00/ Turkey & Dressing
- ❖ \$19.00 / Glazed Ham or Pork Loin

Choose your starch: Mashed Potatoes & Gravy, Cheesy Potatoes or Party Potatoes  
*(Choose 1 starch)*

Choose your veggie: Corn, Green Beans or Steamed California Vegetables *(choose 1)*  
Fresh Garden Salad w/dressing on the side or Italian Pasta Salad *(choose 1)*  
Dinner Roll w/Butter

- **The Sit-Down Meal.** The sit-down meal is a common option for wedding receptions, offering food served to your guests directly at their table. The menu, however, contains less variety than a buffet. The cost is much higher than a buffet due to our need to have additional servers on hand ... but the choice is ultimately yours.

**Sit-Down Meal Suggestions:**

- ❖ \$32.00 ~Bacon Wrapped Filet Mignon
- ❖ \$30.00 ~Bacon Wrapped Pork Tenderloin
- ❖ \$29.00 ~ Prime Rib
- ❖ \$28.00 ~ Grilled Salmon
- ❖ \$27.00 ~Sliced Roast Beef
- ❖ \$26.00 ~Smoked Beef Brisket
- ❖ \$25.00 ~Baked Chicken & Dressing

Choose your starch: Mashed Potatoes, Cheesy Potatoes or Loaded Redskin Potatoes *(Choose 1)*  
Choose your hot veggie: Corn, Green Beans, Steamed Vegetables or Glazed Carrots *(choose 1)*  
Fresh Garden Salad w/Dressing on the side  
Roll w/butter

All meals catered by Griffins' Catering include disposable white compartment plates, plastic cutlery and paper linen-feel dinner napkins, clear plastic cups, fresh brewed iced tea and lemonade. More elegant disposable dinner plates and cutlery that have the look of fine china, yet the convenience of a disposable, are available, at additional cost as well as porcelain dinnerware, China, glassware, flatware.

We have catered events at many venues in Central Illinois since 2014. We are happy to help you find a great venue, as well as linen rental, tent rental, a photographer, hotel accommodations, a band or a DJ. We would be happy to provide you with a list of great contacts in our area. Let us know how we can help!

We truly enjoy catering, and are passionate about flavor. We go great lengths to find the finest ingredients to insure that everything we make is at its freshest. Our references are certainly available upon request. We would love to share them with you! Call or email us to talk further about your special event. We have one ultimate goal, and that is to please you!

## Griffins' BBQ Crew Catering, LLC

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~ Just minutes from Lake Shelbyville ~

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