



We will be happy to customize a menu & services package to suit your ideal taste and budget.

Breakfast & Starters:

Continental

\$ 10.95

Assorted breakfast breads and pastries with whipped cinnamon butter - fresh fruit display - house made granola with yogurt - coffee with creamers - juices

Classic American

\$ 13.95

Scrambled eggs - home fries with peppers & onions - crispy bacon strips & sausage links - fresh fruit display - coffee with creamers - juices

Executive Breakfast

\$ 15.95

Quiche variety - potato casserole with Vermont cheddar - biscuits & gravy - crispy bacon strips & sausage links - fresh fruit display - coffee with creamers - juices

Complete Brunch

\$ 17.95

Carved roast ham with honey pineapple glaze - quiche variety - potato casserole - breakfast breads - biscuits & gravy - crispy bacon strips - fresh fruit display - coffee with creamers - juices

Add a Maple French Toast Bake to any buffet for an additional \$2.50 per person

Lunch & Casual Event Favorites:

Butcher Block Lunch

\$ 14.95

Assorted sandwiches of roast beef, ham, and turkey breast with cheese & condiments with home-style potato salad · pasta salad with fresh vegetables · chips · assorted cookies.

Hot Lunch Buffet

\$ 16.95

Grilled chicken with lemon herb sauce · soft rolls with butter · parsley buttered new potatoes · sautéed green beans with bacon and onion – tossed salad with house dressings

Tuscan Summer

\$ 19.95

Grilled vegetable lasagna marinara – roasted chicken bruschetta – sautéed summer squash medley – classic Caesar salad with crispy romaine – garlic parmesan breadsticks

Mixed Grill

\$ 17.95

Bratwurst / hot dog (choice) · burgers · medley of fresh seasonal fruit · Mustard potato salad · assorted cookies & chips

Classic Summer Lunch

\$ 14.95

Chicken salad and/or tuna salad croissants · fresh watermelon slices · vegetable crudités with ranch dipping sauce · pasta salad · apple turnovers

Harvest Buffet

\$ 19.95

Tossed salad with house dressings · baked ham with pineapple glaze · oven roasted breast of turkey with pan gravy · roasted garlic mashed potatoes · green beans

Smokehouse Buffet

\$ 17.95

Hickory Smoked Pulled Pork with Charlie's Premium BBQ sauces—sweet and spicy, Maple baked beans with peppered bacon, Creamy cabbage slaw, mini sweet corn on the cob, fresh baked silver dollar rolls

Sandwiches & Wraps

\$ 12.95

*All Sandwiches and Wraps come with choice of side & cookie dessert.
Choose from foccacia, Kaiser roll, ciabatta or whole wheat tortilla*

Deli: Choice of roast beef and Swiss, ham and American, or turkey with Havarti cheese, green leaf lettuce & tomato

Chicken Caesar: Marinated grilled chicken served chilled with crispy romaine leaves, parmesan cheese & house made Caesar dressing

Roasted Chicken Salad: With green leaf lettuce & Roma tomatoes

Roasted Turkey Breast: Cranberry mayo, mixed field greens & Roma tomatoes

Vegetarian: Spinach, alfalfa sprouts, English cucumbers, tomatoes, roasted red peppers & avocado

Italian: Salami, capicola, and pepperoni with romaine, tomatoes, black olives, provolone cheese & house vinaigrette

Sides: Tossed salad with fresh-made house dressings - spinach salad with orange citronette or hot bacon dressing - marinated vegetable salad - mustard potato salad - sweet pea salad - Thai peanut rice noodle salad - couscous with lemon Dijon citronette - fresh fruit salad with berries

Add Soups for \$3.95: Roasted chicken noodle - vegetable or beef barley - creamy broccoli with cheddar - classic chili - black bean - white chicken chili - roasted tomato - corn chowder - Gazpacho (summer) - curried Lentil - chicken velvet & seasonal favorites

Dessert Favorites – Priced per serving

Apple, Cherry or Peach Cobbler	\$ 2.95
Assorted Cookies	\$ 2.95
Chocolate Fudge Brownies	\$ 2.95
Seasonal Fruit Tartlets	\$ 3.95
Chocolate Peanut Butter Bites	\$ 2.95
Chocolate Dipped Strawberries (2 per guest)	\$ 3.50
Butter Cake with Chocolate Ganache	\$ 2.95
Single Sheet Cake with fresh Butter Cream Icing	\$ 2.50
Stacked Sheet Cake with Butter Cream Icing	\$ 3.50
Cheesecake – Individual – Most Varieties	\$ 4.95

If you are considering a more formal dessert, our chef makes a variety of pastries, cakes & confections.

Favored Hors d'oeuvre Packages

Hors d'oeuvre Display **\$ 14.95 / person**

Cheese & cracker display · seasonal fresh fruit display · vegetable crudités barbeque meatballs – fresh bruschetta with balsamic tomato relish

Finger Food Buffet **\$ 17.95 / person**

Cocktail sandwiches with sliced ham, turkey breast, and roast beef · miniature croissants filled with tuna or chicken salad · vegetable crudités · seasonal fresh fruit display · cheese & cracker display.

Artisan Faire **\$ 22.95 / person**

Beef tenderloin sliders with gourmet spread variety · chilled lemon poached shrimp cocktail with horseradish chili sauce · Seared Hoisin duck won ton · seasonal fresh fruit skewers · parmesan artichoke dip with lavosh crackers

A Sample of Appetizer Ideas – Passed or Stationed

Slow-Cooked Meatballs—Marinara, Barbeque, or Pineapple (5)	\$3.95
Beef Tenderloin Sliders with Gourmet Sauce Variety (2)	8.95
Caprese Skewer with fresh Mozzarella, Grape Tomatoes & Basil	3.95
Thai Peanut Chicken Skewers (3)	3.95
Garlic Bruschetta with Balsamic Tomatoes and Fresh Basil (2)	3.95
Italian Sausage and Peppers with Homemade Marinara (4 oz)	4.95
Philly Cheesesteak Crostini (2)	3.95
Buffalo Chicken Cups with Bleu Cheese & Celery (2)	3.95
Seared Hoisin Duck Won Tons with Crispy Slaw (2)	5.95
Mango Shrimp Shooter (1)	4.95
Chilled Shrimp Cocktail with Spicy & Traditional Sauce (3)	9.95
Seasonal Vegetable Crudites with Dill Ranch & Hummus	3.95
Fresh Seasonal Fruit Display with Raspberry Yogurt Dip	3.95
Cheese and Cracker Display with Olives	3.95
Parmesan Artichoke Dip with Pita Chips	3.95
California Sushi Rolls with Soy, Pickled Ginger & Wasabi (2)	6.95
Black Bean, Corn & Avocado Tostada (2)	3.95
Smoked Salmon Bites with Lemon Caper Chive Spread (2)	5.95

- All buffet meals include elegant Reflections disposable dinnerware.*
- China, silverware & goblet starting at @ \$2.00 per guest.*
- Unique plated salads & dinners can be added starting as low as \$2.50 per guest*
- Coffee, Tea, Lemonade & Water are included with all of our meals*
- Coke Products may be added for \$1.75 per guest and includes canned Coke, Diet Coke, Sprite & Juices*

Formal Menu Ideas

All dinner buffets are served with choice of starch, salad and vegetable and fresh baked rolls with whipped butter

Menu I	\$ 19.95 per adult (Choice of One Entrée)
Menu II	\$ 23.95 per adult (Choice of Two Entrées)
Menu III	\$ 29.95 per adult (Prime Rib & 2nd Entrée)

Popular selections:

Grilled Chicken Fresco with Heirloom Tomato Pico de Gallo & Cotija Cheese

Inside Round of Roast Beef with Au Jus and Horseradish

Garlic Chicken with Asiago & Artichoke Heart Cream Sauce

Roast Pork Loin with Apple-Bourbon Barbeque Sauce

Traditional Lasagna Marinara or Bolognese

Vegetable Lasagna with Roasted Garlic Alfredo (Vegetarian Friendly)

Roast Pork Loin with Shiitake Mushroom Sauce

Home Style Chicken with Fresh Dumplings, Carrots & Sweet Peas

Baked Lasagna with fresh Italian Sausage and / or Ground Beef

Chicken Breast with Candied Walnuts & Harvest Cream Sauce

Grilled Chicken Breast Saltimbocca with Prosciutto, Fresh Sage and Sweet Peas

Slow Roasted Garlic-Rubbed Prime Rib with Creamy & Traditional Horseradish

Thick Cut Grilled Pork Chops with Cognac & Peach Chutney

Maryland Crab Penne Pasta with Roasted Red Pepper Cream Sauce

Suggested Salads – All Salads are served with our house-made dressings

Garden Salad - Served with Shredded Cheese, Cucumber & Tomato

Mixed Greens – Candied Walnuts, Grape Tomatoes & English Cucumbers

Spinach Salad – Hot Bacon Dressing, Mandarin Oranges, Sweet Peppers & Red Onion over fresh Baby Spinach leaves

Caesar Salad – Served with Parmesan Cheese and house-made Croutons

Suggested Starches

Parsley Buttered New Potatoes / Garlic and Basil Smashed Potatoes /
Gorgonzola Potatoes au Gratin / Rosemary Roasted Red Potatoes / Long
Grain and Wild Rice Medley / Oven Roasted Yukon Gold Potatoes / Loaded
Mashed Potatoes with Cheddar, Bacon & Scallions / Horseradish Mashed
Potatoes / Basil Pesto Mashed Potatoes

Suggested Vegetables

Sautéed Broccoli and Carrots / Baby Carrots with fresh Parsley / Green Beans
with Onion & White Wine / Sweet Corn with Red Peppers / Sautéed Zucchini
& Squash with Tomatoes / Home Style Creamed Corn / Green Beans with Grape
Tomatoes & Olive Oil

Additional starch and vegetable options are available upon request.

We are happy to customize menu selections and services to suit your ideal budget & we offer a wide range of culturally specific menus and will design a menu to suit your specific taste.

Chef Action Stations are available for a wide variety of unique food presentations including flaming bananas foster, beef tenderloin sliders, mashed potato martini bars, fresh sushi rolls, hog roasts and much more.

Traditional Buffet Suites

The Wedding and Event Hallmark Buffet \$ 22.95 per guest

Garden Salad - served with Tomato, Onion, Cheese and Dressing variety / Inside Round of Roast Beef with Horseradish and Au jus / Grilled Chicken Asiago Home style Green Beans with Bacon and Onion - or other Seasonal Vegetable / Buttered New Potatoes - or other starch / Fresh Baked White Rolls

Buffet Italiano \$ 23.95 per guest

Caesar Salad / Chicken Parmesan / Vegetable Lasagna with Roasted Garlic Alfredo or Traditional Lasagna Marinara / Sautéed Zucchini & Tomatoes / Oven Fresh Garlic Buttered Rolls or Bread Sticks

Barbecue Buffet \$ 19.95 per guest

Slow Cooked Pulled Pork with Silver Dollar Rolls / Grilled Chicken Breast with Two House-made Barbeque Sauces / Honey & Maple Smoked Baked Beans / Indiana Sweet Corn Casserole / Creamy Dill Ranch Cole Slaw

Mexican Fiesta Buffet \$ 18.95 per guest

Ground or Shredded Beef / Fajita-style Chicken with Peppers and Onions / Red Rice / Refried, Churros or Black Beans / Hard and Soft Tortillas / Served with Lettuce, Cheese, Salsa and Sour Cream

Wedding Cakes & Desserts

All of our cakes and desserts are baked fresh at the Grafton Peek kitchen & bakery

Wedding Cakes start at \$ 3.50 per guest / Minimum \$ 350.00

All cakes will be delivered, cut & served by qualified service staff members.

Specialty Cupcakes, Pies and more start at \$ 2.95 per guest

Cheesecakes of every variety start at \$ 4.95 per guest

Linen Fees start at \$ 2.00 per guest

Includes Black, White or Ivory Tablecloths & Choice of Napkin Color
Floor length tablecloths are available for an additional \$1.25 per guest

Glass & Dinnerware start at \$ 2.00 per guest

Includes additional table staff, water goblet, China plate & silverware.

DJ & MC Services - \$ 250.00 per reception hour

Add \$ 100.00 per hour for DJ / Rehearsal Time

Wedding Officials are available for ceremonies starting at \$ 395.00

High Definition Videography starts at \$ 800.00

Event Photography starts at \$ 400.00

Visit [Grafton Peek Productions](#) on Facebook to see lots of photos & short videos

To receive your estimate contact Jason West at (317) 557-8377 /
Jason@GraftonPeek.com

All wedding & receptions are subject to a minimum charge for total services

Event Service Fee is 20% on all Food Items

Indiana Sales Tax of 7% and Marion County food & beverage sales tax of 2% are added to the total of all food & beverage charges

A 3% Convenience Fee will be added to all events paying with credit card

For Appointments and Bookings Contact:

Jason West by Email at Jason@GraftonPeek.com

Contact Director of Events Nikki Karus at
Nikki@GraftonPeek.com

Contact Executive Chef Charles Bryant at
Chuck@GraftonPeek.com

Visit us online at

www.MuratShrine.org