



Pizzeria • Delicatessen

Breakfast

Breakfast Pastry Platter \$4/person

A variety of danishes, cinnamon rolls, scones, muffins & coffee cake

**Baked Breakfast Soufflé \$35 per pan
(13" x 9" pan serves 12 people)**

We start with eggs, fresh slices of bread & you design the rest by choosing 4:

Smokey Ham, Sausage, Bacon, Swiss, Cheddar, Mozzarella, Provolone, Sliced Roma Tomatoes, Fresh Basil, Bell Peppers, Onions, Mushrooms

Baked French Toast Soufflé \$35 per pan

Baked with maple syrup, brown sugar, pecans & cinnamon. Add bananas or apples upon request.

Served in a convenient reheatable 13x9 foil pan.

Yogurt Granola Parfait \$4.50 each

Lowfat vanilla yogurt layered with seasonal fresh fruit and crunchy granola

Chopped Fresh Fruit Bowl \$3/person

*Seasonal fruit freshly chopped and served in large bowl. **Fruit displays also available***

Cold Breakfast

Breakfast Salad \$4/person

arugula, strawberries, dried berries, pecans, blue cheese w/roasted lemon vinaigrette

Biscuit Sandwich \$4.50/each

Prosciutto, havarti & ale mustard

Additional customizable breakfast menu available. Please call for pricing and details.

CATERING SOLUTIONS

The following solutions on our menu are suggestions to get you started. Give us a call for additional ideas to make your event special or if we should cater to a specific theme or dietary menu.

phone: 859-581-0040

email: kristin@atthegruff.com

www.atthegruff.com

Hot Breakfast

Breakfast Sandwiches

egg, sausage, cream cheese, caramelized onion \$6 each

egg, ham, cheddar, cilantro sauce & roasted red pepper \$6 each

egg, avocado, basil, tomato, pepper aioli \$6 each

Biscuits & Gravy \$4/person

Southern Fried Chicken w/Biscuit Gravy \$4/person

House made Jalapeño Cheddar Sausage \$4/person

Applewood Smoked Bacon \$4/person

Scrambled Eggs \$2.50/person

Add \$.75/person for

green bell peppers

mushrooms

green onions

tomatoes

Add \$1.75/person for:

Bacon

Sausage

Whole Roasted Rosemary

Garlic Potatoes \$3/person

Buttermilk Biscuits \$2.50 each

Small Bites

Fresh Fruit & Veggie Displays

Small (serves 10-15)	\$35
Medium (serves 20-25)	\$50
Large (serves 30-35)	\$65

Cheese & Cracker Display

Small (serves 10-15)	\$45
Medium (serves 20-25)	\$65
Large (serves 30-35)	\$90

Charcuterie

& Gourmet Cheese \$7/person

Assorted Crostini

(3 spreads) \$4/person
 Olive spread, black bean spread, roasted red pepper spread

Prosciutto Wrapped

Asparagus Bundles \$4/each

Deviled Eggs

2 per person \$4/person
 Traditional, topped with sliced olives

In House Roasted Beef Tray

Roasted, sliced and served chilled with a creamy horseradish chive sauce & 16 Bricks sliced Rye Baguette \$10/person

Pork Loin Tray

Roasted, sliced and served chilled with homemade chipotle cream sauce & 16 Bricks slice Rye Baguette \$7/person

Hanky Pankys

House made sausage mixed with cheese, bell pepper and onion on rye crostini \$2/each

Blue Cheese Stuffed Olives

wrapped in Salami Skewers \$2.50/each

Smoked Lemon Dill Salmon Paté

with sliced radish, cucumber & crackers \$6/each

Hot Sliders

Fried Chicken

w/spicy pickled slaw & black pepper aioli \$4/each

Meatloaf

pickled onions, BBQ sauce & american cheese

Cheeseburger

sautéed onions, pickle, american cheese

Reuben

pastrami, swiss and remoulade, sauerkraut

Cold Sliders

\$4/each
 Choose from any deli sandwich in lunch selections

Assorted Specialty Pizzas

See menu for pricing

Desserts

Mousse Cups

with Fresh Berries \$3.50/person
 Chocolate or Vanilla

Cookie Assortment

\$2/each

Mini Cream Puffs

\$2/each

Mini Cheesecakes

\$2/person

Ask about whole pie and cake selections currently available



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Lunch

Option 1 Box Lunch **\$12 each**
Sandwich, 2 deli sides large homemade cookie.
Utensils included (add drinks for \$1.50)

Option 2 Box Lunch **\$10 each**
Sandwich, 1 deli side, homemade cookie.
Utensils & napkin included (add drinks for \$1.50)

Salad Box Lunch **\$12.00/person**
Salad, 1 deli side, large homemade cookie. Utensils
& napkin included

Sandwich Platter **\$8.00/person**
A variety of Sandwiches cut in half and served
on a platter

Sides **\$3/person**
Choose from the deli sides; served in a
large bowl

Soups **\$5/each**
Choose from a selection of hot soup

Side Salads **\$6/each**
Choose from the salads
(BEET & BRUSSELS SPROUTS SALAD ADD \$2);
served in a large bowl

Deli Sides

Ask for choice of selections available

Beverages

Assorted Morning Beverages
Bottled Juice Assortment \$2.50 each
Bottled Waters \$2 each

Assorted Morning Beverages*
Coffee-10-12 8-oz. cups of coffee \$20 per Java Box

Sandwiches

Tuna Salad with dill & capers, lettuce & tomato
Chicken Salad fresh smoked chicken mixed with
granny smith apples, chopped pecans with lettuce &
tomato

Veggie roasted red pepper cream cheese, black bean
spread, zucchini, tomato, onion, basil, banana peppers,
and arugula

Turkey turkey, prosciutto, Havarti, arugula & tomato with
lemon basil aioli on Sixteen Bricks wheat bread

Roast Beef sliced roast beef, swiss cheese, horsey
chive sauce with lettuce & tomato

Ham sliced ham, cheddar cheese, spicy mustard with
arugula & tomato

ADDITIONAL \$1.50/box lunch or on platter:

Smoked Salmon with roasted red pepper
cream cheese, arugula and red onion on toasted
Lil's everything bagel

3 Billy Goats Salami, Soppressata,
prosciutto, spinach, goat cheese &
Olive Spread on Sixteen Bricks Ciabatta

Salads

BLT Salad Greens topped with Crumbled Applewood
Smoked Bacon, Grape Tomatoes, Smoked Cheddar,
Ranch Dressing

Chopped Salad Mixed greens topped with fresh
chopped cucumber, radish, onion, bell pepper &
roasted chick peas with balsamic dressing

Greener Berry Salad Greens, Pecans, Apples,
Dried Berries, Radish, Green Onion, Bleu Cheese
with Vinaigrette

Fermented Beet Salad Simple Cultures BeetNips
scallions, crumbled goat cheese, toasted sunflower
seeds, creamy balsamic, topped with duck prosciutto

Brussels Sprouts Arugula Salad roasted brussels
sprouts tossed in lemon vinaigrette topped with pan
fried prosciutto and shredded parmesan

Assorted Afternoon Beverages**
Bottled Soft Drinks \$2 each

*regular or decaf; includes creamers, sugars, cups
** Clear plastic cups available for \$.25 each
Bags of ice available - call for pricing



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Buffet Options

Little Buffet

\$14 per person

Your choice of TWO entrée selections and TWO side selections served buffet-style with fresh baked bread & butter

Big Buffet

\$16 per person

Your choice of TWO entrée selections and TWO side selections, a Garden, served buffet-style with fresh baked bread & butter

Entree Selections:

Chicken/Poultry:

Roasted Chicken Breast with Mushroom Gravy
Roasted Chicken Breast with Lemon-Basil Sauce
Bruschetta-topped Chicken

Beef/Pork:

Home-baked Meat Lasagna
Meatloaf glazed with house made ketchup
Braised Stroganoff Beef Tips with Buttered egg noodles
Sliced Roast Beef in au jus
Rosemary & Garlic Pork Chop
BBQ Pork Chop
Smoked Pulled Pork

Seafood:

Blackened Shrimp in Alfredo over pasta
Garlic Baked Cod with Lemon Butter sauce
Blackened Salmon with Lemon & Dill (add \$2/person)

Vegetarian:

Meatless pasta bake smothered in Italian cheese
Spinach Broccoli Alfredo over Pasta
Vegetarian Lasagna

20 person minimum on all buffet orders.

Pricing is for self-service buffet style. Setup and cleanup charges will apply if buffet serving is requested. Plated & served dinners are an option – please call for pricing. Includes heavyweight paper plates, plastic utensils, napkins & condiments. Upgrade options available.

Side Selections:

all sides are available ala carte

Vegetables:

Green Beans
Glazed Baby Carrots
Lima Beans
Buttered Corn with Red Peppers
Garlic Roasted Brussels Sprouts
Tomatoes, Zucchini, Onions & Squash

Starches:

Mushroom Rice Pilaf
BBQ Baked beans
Buttermilk Mashed Potatoes ***make it loaded with bacon, cheese & green onion for \$.50 more***
Garlic Truffle Mashed Potatoes
Macaroni and Cheese
Herbed Roasted Potatoes

Serving Utensils Most platters will NOT be accompanied with serving utensils {the exception is with the Little & Big Buffets}. We will do our best to ask if we should add these to your order and know that it is an additional \$1 per serving utensil, so please be sure to ask what we have available

Transportation of the Food All food will be plattered with intention of immediate consumption. For hot hors d'oeuvres, they will be transported in foil disposable pans unless specifically requested to arrange on platters

Serving Options If you would like us to assist in setting up, serving and cleaning up, we can provide this service with an additional 18% service & gratuity over the total bill. If additional servers are requested, we can provide for an additional \$20/person/hour, which will cover their time and transportation. Foil disposable pans unless specifically requested to arrange on platters

Cancellation We understand that circumstances may occur out of your control and need to cancel. Please provide adequate time in advance if this is necessary, and a 50% cancellation fee will be charged for any orders cancelled on the same day.