



Pizzeria • Delicatessen

Breakfast

Breakfast Pastry Platter \$4/person
A variety of danishes, donuts, scones, muffins & coffee cake

Baked Breakfast Souffle \$35 per pan
(13" x 9" pan serves 12 people)
We start with eggs, fresh slices of focaccia bread & you design the rest by choosing 4:

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

Baked French Toast Souffle \$35 per pan
The sweeter side of breakfast 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/person
Prosciutto, harvarti & 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 priced below
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 Jalapeno Cheddar Sausage \$4/person

Applewood Smoked Bacon \$4/person

Smoked Maple Ham \$4/person

Scrambled Eggs \$2.50/person

Add \$.75/person

Green Bell peppers mushrooms

green onions

tomatoes

Add \$1.75/person:

Ham

Bacon

Sausage

Rosemary Garlic Potatoes \$3/person

Buttermilk Biscuits \$2.50 each

Cinnamon Rolls \$5 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 \$4/person

Olive tapenade, tomato bruschetta, hummus,

Prosciutto Wrapped

Asparagus \$4/person

Chicken Salad

in Phyllo Cups \$3/person

Smoked chicken, pecans, granny smith apples, green onions

Gourmet Deviled Eggs \$4/person

2 per person

Traditional, olive relish, chicken salad, tuna salad

Beef Tenderloin Tray \$10/person

Roasted, sliced and served chilled with a creamy horseradish chive sauce

Pork Loin Tray \$7/person

Roasted, sliced and served chilled with homemade chipotle cream sauce

Hanky Pankys \$2/each

House made sausage mixed with cheese, bell pepper and onion on rye crostini

Blue Cheese Stuffed Olives

wrapped in Salami Skewers \$2.50/each

Hot Sliders

\$4/each

Fried Chicken

w/spicy pickled slaw & black pepper aioli

Meatloaf

pickled onions, BBQ sauce & american cheese

Cheeseburger

sauteed onions, pickle, american cheese

Reuben

pastrami, swiss and remoulade

Cold Sliders

\$3/each

Italian

pepperoni, salami, mozzarella cheese, onion, banana pepper, italian dressing

Chicken Salad

smoked chicken, green apples, onion, pecans

Pastrami

swiss, pickle, red onion & ale mustard

Vegetarian

basil, tomato, cucumber, hummus, havarti

*****make it vegan without cheese**

Assorted Specialty Pizzas

\$13-16/each

Desserts

Mousse Cups

with Fresh Berries

\$3.50/person

Chocolate or Vanilla

Cookie Assortment

\$2/each

Mini Chocolate Tortes

\$2/each

Flourless chocolate cake with raspberry flavored filling and chocolate ganache

Mini Cream Puffs

\$1.50/each

Mini Cheesecakes

\$2/each



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Lunch

Option 1 Box Lunch \$11 each
Sandwich, 2 deli sides (choose from below), large homemade cookie. Utensils included (add drinks for \$1.50)

Option 2 Box Lunch \$9.50 each
Sandwich, 1 deli side, homemade cookie. Utensils & napkin included (add drinks for \$1.50)

Salad Box Lunch \$12.00/person
Salad (choose from right), 1 deli side, large homemade cookie. Utensils & napkin included

Mini Sandwich Platter \$8.50/person
A variety of Sandwiches slider-style served on a platter (3 sandwiches per person)

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 below; served in a large bowl

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

Side Salads \$5/each
Choose from the salads below (BEET & NICOISE SALAD ADD \$2); served in a large bowl

Deli Sides

- Chef's Pasta Salad
- Chef's Potato Salad
- House-made Cole Slaw
- Fresh Chopped Fruit
- Potato Chips
- Bean Salad

Beverages

Assorted Morning Beverages
Bottled Juice Assortment \$2.50 each
Bottled Waters \$1.50 each

Assorted Morning Beverages*
Coffee-10-12 8-oz. cups of coffee \$20 per Java Box
Hot Tea Assortment 10 8oz cups \$22

Sandwiches

Tuna Salad albacore tuna made with dill & capers, lettuce & tomato

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

Veggie smoky hummus, cucumber, tomato, onion, spinach, basil, olive oil & goat cheese

Turkey oven-roasted turkey, havarti cheese, fresh basil & creamy balsamic dressing with lettuce & tomato

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

Ham sliced ham, cheddar cheese, cilantro jalapeno aioli with arugula & tomato

ADDITIONAL \$1.50/box lunch or on platter:

Smoked Salmon smoked salmon with cucumber, onion & yogurt dill sauce

3 Billy Goats salami, prosciutto, loma, goat cheese & olive relish

Salads

BLT Salad Chopped romaine with bacon, shredded cheddar, chopped roma tomatoes & ranch dressing

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

Chef Salad chopped oven-roasted turkey & ham, mozzarella & cheddar, cucumbers, celery & tomato

Roasted Beet Salad Mixed greens topped with roasted beets, pine nuts, duck prosciutto, goat cheese & balsamic dressing

Salade Nicoise House made tuna salad on top bed of spinach, with green beans, yukon gold potatoes, hard boiled egg, olives with Italian dressing

Assorted Afternoon Beverages**

Bottled Water, cans of Coke or Pepsi \$1.50 each
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, Greek OR Caesar Salad, served buffet-style with fresh baked bread & butter

Entree Selections:

Chicken/Poultry:

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

Beef/Pork:

Home-baked Meat Lasagna
Gourmet Glazed Meatloaf
Beef Tips with Buttered egg noodles...

- Stroganoff-style
- Burgundy-braised

Sliced Roast Beef
Maple-glazed baked Ham
Rosemary & Garlic Pork Chop
BBQ Pork Chop
Smoked Pulled Pork

Seafood:

Blackened Shrimp in Alfredo over Penne pasta
Coconut Curry Shrimp with Asian Noodles
Garlic Baked Cod with Lemon Butter sauce

Vegetarian:

Meatless Mostaccioli smothered in Italian cheese
Spinach Broccoli Alfredo over Linguini
Vegetarian Lasagna

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.

20 person minimum on all buffet orders.

Please refer to the fine print for all the extra fun details!

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
Broccoli Au Gratin
Cauliflower Au Gratin
Garlic Roasted Brussel Sprouts
Tomatoes, Zucchini, Onions & Squash

Starches:

Mushroom Rice
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