

HOW TO ORDER

Order Notice

Our catering team is here to help you during normal business hours for larger orders or catering services. To help ensure your meeting or gathering is a success, please place your order at least 24 hours in advance. If you need a faster turn around time we will do everything in our power to accommodate your needs.

For catering service, call Sarah Andro at (616)682-9500 or email her at

Saraha@grandrivergrocery.com.

Delivery & Set Up

We offer full service delivery and set up for events. Our trained staff has years of experience. Call us today and let us help plan your next event or gathering.

Guarantees and Deposits

A 50% deposit is needed to guarantee all "Good to Go" orders.

Tax

All food, service and delivery are taxable at current rates.

Prices

Menu prices are subject to change due to market pricing of ingredients.

Menu

Menu is subject to change due to availability of seasonal and specialty ingredients.

Full Service Beverage Catering

We are licensed by the Michigan Liquor Control Commission holding both SDD and SDM licenses, and we have full liquor liability insurance through the Hylant Group in Grand Rapids.

Our bar and service staff is extremely professional and well trained to make your event or gathering a success.

Check out our Website

www.grandrivergrocery.com

Monthly Chef's Specials

Monthly Entrée Menu

Beverage Catering

Food Catering

Gift Baskets

Event Planning

Grand River Grocery

Village of Ada • 496 Ada Dr., SE Ada, MI 49301 • (616) 676-9292

Monday - Saturday: 6 am - 8 pm Sunday: 8 am - 4 pm

www.grandrivergrocery.com

Catering Menu

Good to Go!

Real • Food¹ (ree-uhl - food) -noun: fresh, natural ingredients for balanced taste as nature intended.

Call : 616. 682. 9500
8 am - 5 pm Monday - Friday

BREAKFAST AND MORNING PASTRY

The Continental

Start the day with our fresh seasonal scones, assorted muffins or flaky pastries with a fresh fruit garnish.

\$2.75 per person

Protein Breakfast

Each breakfast contains a hardboiled egg, red seedless grapes, mini bagel, veggie cream cheese and diced ham.

\$3.25 per person

Yogurt and Fruit Parfait

A nice add on to any of our breakfast items, our individual parfaits are prepared with fresh seasonal fruit topped with vanilla yogurt and Michigan granola.

\$3.50 each

Breakfast Quiche

Choose from Vegetarian, Quiche Lorraine, Mediterranean, Tomato, Basil and Mozzarella, or create your own!

\$19.95 each (Serves 8)

Custom Breakfast

Work with our well trained catering team to build your own perfect morning! Potato dishes, egg dishes, French toast or specialty pastries.

Prices Vary

HOT AND COLD BEVERAGES

Joe to Go

Freshly brewed Starbucks regular or decaf coffee delivered in our convenient disposable "Joe to Go". Includes 8 oz. cups, napkins, cream & sugar service for 12.

\$17.00 each

Also Available:

Bottled Water

\$1 each

Orange, Apple, Cranberry, V-8 Juices

\$2 each

Specialty Soda's: Boylan, Cricket, and Izzie

\$2 each

Canned Coke, Diet Coke, Sprite and Diet Sprite

\$1 each

CHEESE PLATTERS

Domestic Cheese

A selection of domestic and Michigan cheeses served with red seedless grapes and assorted crackers.

\$3.00 per person

Gourmet Imported Cheese & Antipasto

A selection of cheese hand, picked by the chef and displayed with salami, traditional vegetables and chef's choice of crackers.

\$4.00 per person

NOTE: For smaller parties (8-10) or gifts we'll display your selected cheeses on a Grand River Grocery cutting board for an additional - \$12

APPETIZERS AND HORS D'OEUVRES (Cold)

Original Hummus & Pita Chips

\$1.50 per person

Sweet Red Pepper Hummus & Pita Chips

\$1.50 per person

Salsa, Guacamole & Tortilla Chips

\$2.95 per person

Tomato and Fresh Mozzarella Skewer

\$18.00 per dozen

Serafina Stuffed Cherry Tomatoes

\$15.00 per dozen

Prosciutto Wrapped Melon

\$18.00 per dozen

Tomato or Mushroom Bruschetta

\$1.95 per person

Fresh Crudités & Dill Vegetable Dip

\$2.45 per person

Fresh Fruit with Michigan Maple Yogurt

\$3.95 per person (Fruit Kabobs \$2.50 each)

East Indian Cheese Spread & Pita Chips

\$2.25 per person

Antipasto Skewers

A skewer of artichoke heart, slow roasted tomato, Kalamata olive, basil and fresh mozzarella cheese with a drizzle of balsamic vinegar reduction.

\$24.00 per dozen

Smoked Seafood

Smoked salmon, shrimp and scallops served with our delicious smoked salmon dip. Garnished with fresh lemon slices and water crackers.

\$6.95 per person

Ahi Tuna

Pan seared sesame seed crusted Ahi tuna carved and displayed with pickled ginger, wasabi crusted peas, Asian barbeque sauce and fresh wasabi.

\$7.00 per person

Beef Tenderloin Wrapped Asparagus

Chilled oven roasted beef tenderloin wrapped around blanched asparagus with horseradish cream sauce drizzled over top.

\$30.00 per dozen

Smoked Salmon Canapé

Toast point topped with our own Market-made Smoked Salmon spread topped with dill cream.

\$24.00 per dozen

Beef Tenderloin Canapé

Chilled oven roasted beef tenderloin served on a toasted baguette slice with horseradish cream sauce drizzled over top.

\$30.00 per dozen

APPETIZERS AND HORS'DOEURVES (Hot)

Bacon Wrapped Water Chestnuts

\$18.00 per dozen

Bacon Wrapped Scallops or Shrimp

\$27.00 per dozen

Blue/Goat Cheese Stuffed Mushroom Cap

\$1.75 per person

Puff Pastry Baked Brie & Preserves

\$65.00 large wheel or \$35.00 half wheel

Moroccan Spiced Lamb Meatballs with Tandoori Aioli

\$12.95 per dozen

Barbequed or Mushroom Cream Meatballs

\$9.95 per dozen

Lamb Chops with Tarragon Demi Glace

\$36.00 per dozen

Chicken Wings & Condiments

\$7.95 per dozen

Peanut Chicken Skewers

\$2.50 each

Greek Grilled Chicken Skewers

\$2.50 each

BOXED LUNCH AND LUNCH PLATTERS

Assorted Sandwich Platter

Your choice of market fresh sandwiches and wraps. WRAPS: Turkey Reuben, Ham, Vegetarian, Chicken Caesar. SANDWICHES: Chicken, Tuna or Egg Salad, Turkey & Cheese or Ham & Cheese
\$5.95 per person

Boxed Lunches

Our boxed lunches include a whole sandwich or wrap (from the above list), your choice of fresh fruit salad, potato salad, or Kettle Chips with a fresh baked cookie.

All box lunches include plastic ware set with napkin.

\$7.95 per person

Chips (Pita, Potato or Tortilla)

\$1.25 per person

COLD DELI SALADS

Curried Potato Salad or Simple Potato Salad

\$2.25 per person

Cucumber Bruschetta Salad

\$2.25 per person

Seasonal Pasta Salad

\$2.25 per person

Quinoa Tabbouleh Salad

\$2.25 per person

GREEN SALADS

Simple Salad

Mixed field greens topped with seedless cucumber, Roma tomato and red onion with balsamic vinaigrette. \$6.00 per person

Caesar Salad

Romaine lettuce, creamy Caesar dressing, parmesan cheese and focaccia croutons.
\$7.00 per person (add chicken for \$2.00)

Greek Salad

Romaine lettuce, feta cheese, slow roasted tomatoes, artichoke hearts, Kalamata olives and Michigan produced Leelanau Country Inn Greek dressing.
\$7.00 per person (add chicken for \$2.00)

Baby Spinach Salad

Baby Spinach, dried cherries, blue cheese, candied curried walnuts and Michigan produced, Leelanau Country Inn Cherry Maple Vinaigrette.
\$7.00 person (add chicken for \$2.00)

Chef Salad

Romaine lettuce, tomato, cheddar cheese, sunflower seeds, chopped Michigan turkey, sliced hard-boiled egg and Michigan produced Leelanau Country Inn French dressing.
\$7.00 per person

Side portions are available on all salads

ENTREES

Vegetable Lasagna

Grilled zucchini, summer squash, sweet bell pepper and asparagus layered with cottage cheese, our tomato sauce, provolone, mozzarella and parmesan cheese.
½ Pan \$45.00 Full Pan \$90.00

Traditional Lasagna

Ground beef tossed in our market made tomato sauce and layered with cottage cheese, provolone, mozzarella and parmesan cheese.
½ Pan \$45.00 Full Pan \$90.00

Vegetable Pad Thai

Rice noodles and sweet coconut curry sauce tossed with sautéed carrots, sweet bell pepper and broccoli florets with chopped lightly salted peanuts.
\$9.00 per person

Grilled Salmon

Grilled salmon topped with your choice of sauce including but not limited to: slow roasted tomato ragout, roasted sweet corn cream or lemon white wine sauce.
\$9.50 per person

Whole Beef Tenderloin

Seasoned & grilled whole beef tenderloin topped with balsamic vinegar demi-glace.
\$175.00 Serves 8-12

Stuffed Chicken Breast or Pork

Stuffed with sun dried tomatoes & goat cheese with a pine-nut chicken glaze.
\$12.95 per person

Rosemary Crusted Prime Rib of Beef

Served with horseradish cream sauce.
\$225.00 Serves 12-18

ENTREES - Continued

Custom Pasta Dishes

Your choice of pasta or cheese stuffed tortellini tossed with your choice of sauce; tomato, Alfredo or pesto and ingredients.

\$9.00 per person (add chicken \$2.00 or shrimp \$4.00)

SIDE DISHES

Starches

Garlic Mashed Potatoes
Sour Cream Whipped Redskin Potatoes
Rice Pilaf
Potatoes Au Gratin
Thyme Duchess Potatoes
Simple Pasta and Sauce

Vegetables

Grilled Asparagus
Grilled Mixed Squash
Oven Roasted Vegetable Medley
Sautéed Green Beans

DESSERTS

Cookies

Oatmeal Raisin, Peanut Butter, Chocolate Chip and More
\$1.25 each

Frosted Sugar Cookies or Custom
\$1.50 each

Chocolate Chip Brownies or Assorted Bars
\$1.25 each

Cupcakes
\$1.50 each

Dutch Apple Crumb Pie
\$12.00 (serves 4 - 6)

Bread Pudding with Crème Anglaise
\$45.00 (serves 9-12)

Ask about trays of "bite sized" desserts.

ABOUT US . . .

Grand River Grocery offers our catering services for business meetings, institutional and academic functions as well as personal parties and events. Our professional culinary and catering team, combined have over 30 years of experience!

Our food is "real" - no preservatives, freshly prepared by our team of "Culinary Artists" using local ingredients when, ever possible and always delicious. If you are ever unhappy with your purchase, let us know and we'll make it right . . . always.

PLANNING PORTION GUIDE

Cocktail Parties

A 2-hour cocktail party for 25 guests will require approximately 300 - 450 pieces of hors d'oeuvres:

25 guests x 12 hors d'oeuvres = 300 pieces hors d'oeuvres for the first hour.

25 guests x 6 hors d'oeuvres = 150 pieces hors d'oeuvres for the second hour.

Before Dinner

Hors d'oeuvres before dinner: number of people x 6 hors d'oeuvres for 1 to 1½ hours of service.

Example:

*A 1 to 1½ hour cocktail service before dinner for 25 guests will require approximately 150 pieces:
25 guests x 6 hors d'oeuvres = 150 pieces hors d'oeuvres*

Side Dishes - Single

Single side dish or salad

Number of guests x ½ lbs = number of pounds needed

Example:

10 guests x ½ lbs = 5 pounds needed

Side Dishes - Multiple

Multiple side dishes or salads

Number of guests x .30 lbs = number of pounds needed

Example:

10 guests x .30 = 3 pounds needed

BEVERAGE CATERING

We cater any event for every possible occasion, from intimate dinner parties with wine stewards and service staff, to large corporate events. Indoors or outdoors, we take great pride in making your gathering a special one. Our knowledge, capabilities and experience will make your event worry-free. We are licensed by the Michigan Liquor Control Commission (MLCC), holding both SDD and SDM licenses with full liquor liability insurance through the Hylant group in Grand Rapids.

Our culinary and catering team can also customize our selections to meet your needs or develop a custom menu for your event.

***Please contact us to discuss what we can do for you:
(616)682-9500***

