



GRAHAM'S 318 CATERING MENU

Brunch

\$15.00 per person

Chef's Choice Assorted Mini Quiche

our most popular breakfast item, changes weekly

Assorted Mini Doughnuts

decorated in your choice of colored glaze or a little sparkle

Build Your Own Yogurt Bar

includes house made granola, fresh fruit, and local honey

Assorted Breakfast Pastries

includes assorted mini scones, muffins, and loaf breads

-and-

-Choice of Salad-

Kale Caesar Salad - tossed with parmesan roasted chickpeas and herb tomato croutons

-OR-

Simple Green Salad - mixed greens, tossed in a dijon vinaigrette, with cherry tomatoes, cucumbers and red onion

Sandwiches & Salads

Served with sides of seasoned chips and minted fruit salad

\$18.00 per person

-Choose 3 Sandwiches-

- Bacon & Brie-** *Apricot Jam, Bacon and Brie Cheese on grilled sourdough*
- Chipotle Chicken-** *Oven roasted chicken, banana pepper slaw, mixed greens, chipotle mayo on grilled sourdough*
- Barbecue Mushroom Wrap-** *Oven Roasted Mushrooms with frizzled onions, barbecue sauce, mixed greens, wrapped in a tortilla*
- Monte Cristo-** *Ham, turkey, swiss cheese, american cheese, raspberry jam, fried to perfection on a doughnut*
- Vegan Roasted Sweet Potato-** *Dijon Roasted Sweet Potato with a cherry chutney, on a bed of mixed greens, with pistachios, on a toasted vegan rye bread*

-Choice of Salad-

- 318 Signature Salad-** *bed of mixed greens, bacon, dried cranberries, hard boiled egg, cucumbers, roasted red peppers, tomato herb croutons with a dijon vinaigrette*
- OR-
- Mediterranean Grain Salad-** *couscous, pesto hummus, cucumbers, tomatoes, kalamata olives, feta cheese, and pine nuts*

Grazing Boards

\$20.00 per person

Roasted Garlic Hummus platter

-and-

Crudité platter with a green goddess dressing

both served with fresh cut vegetables and assorted breads and crackers

Duo of Cheese Dips

warm caramelized onion & pimento cheese served with potato chips

Wedge Salad

bacon, cherry tomatoes, radishes, on a bed of iceberg lettuce topped with a basil, dill green goddess dressing

Market Board

*Create a personalized menu with Chef Mallory perfect for your intimate gathering
Market Price per person*

Add Ons

◆ **Add Assorted Pastries** ◆

\$2.00 per person

Mini muffins, scones, chocolate chip cookies, and lemon ricotta cookies

◆ **Add Roasted Garlic Hummus platter** ◆

\$5.00 per person

Served with fresh cut vegetables, assorted breads and crackers

◆ **Add Crudité platter with a green goddess dressing** ◆

\$5.00 per person

Served with fresh cut vegetables, assorted breads and crackers

◆ **Add Duo of Cheese Dips** ◆

\$5.00 per person

warm caramelized onion & pimento cheese served with potato chips

◆ **Add a Custom Cake to any package** ◆

Price varies based on decoration of cake

Non-Alcoholic Beverages

Hot Coffee/Tea Bar

*Sugars, Creamers and Assorted Milks Included
\$5.00/person*

Hot Coffee - *Your Choice of Decaf or Regular*

Hot Tea - *Your Choice of English Breakfast, Green Tea,
or Hibiscus Sangria (non-caffeinated)*

Iced Tea - *Your Choice of English Breakfast or Ginger Peach*

Hot Chocolate Bar

*Served with homemade marshmallows, whip cream and your choice of 5 toppings
\$4.50/person*

Toppings - *Caramel Syrup, Chopped Peppermint Chips, Chopped Oreos, Colored Sprinkles, Chocolate Sprinkles, Mini Mint Meltaways (Chocolate), Butterscotch Chips, Himalayan Sea Salt, Chopped Graham Crackers, Chopped Coconut, Hazelnut Crunch, Peanut Brittle Crunch, Reese's Pieces, M&Ms, Fruity Pebbles, Cocoa Pebbles, Cereal of any other variety, Chopped Almonds, Buttered Pecans*

Juice Bar

*Orange Juice, Apple Juice and Lemonade Included
\$3.00/person*



Alcoholic Beverages

COMING SOON!