TABLE OF CONTENTS

Getting Started ..................... 3
Breakfast ............................. 4
(Packages 5, Enhancements 6)
Lunch ................................. 7
(Buffets 8, Plated 11)
Cookouts .............................. 13
Dinner ................................. 15
(Buffets 16, Plated 17)
Hors d'Oeuvres ..................... 19
(Packages 20, Trays 22)
Live Action Stations.............. 23
Party & Meeting Snacks .. 24
Tailgate & Festival Treats 25
Desserts .............................. 26
Beverages ............................. 27
Policies ............................... 30
ABOUT US

Grandview Catering & Events specializes in providing handcrafted fare and memorable experiences brought to life by our culinary and event professionals. We prioritize attention to detail, quality ingredients, sustainable practices, and providing exceptional customer service. We proudly serve Appalachian State University campuses, as well as off-campus events for university affiliated businesses, community members, and alumni with Grandview Ballroom featured as our premiere event space.

Order Request Process

1. Visit grandview.appstate.edu to request catering services under the Quick Links section or Menu tab.
2. Submit your request as early as you have all the necessary details. These details include the date, time, location, guest count, a designated point of contact, as well as a budget code or other form of payment.
   a. All order requests must be submitted with a minimum of 14 days notice prior to the event.
3. You will receive a proposal containing details and pricing for food and beverage, equipment, labor, and a required operational charge.
   a. Any order less than $500 is available only for pick-up from the catering kitchen on campus.
4. Once you receive, review, and approve the proposal, all internal App State clients will e-sign the Letter of Agreement, while external clients will e-sign a Contract form.
5. If you plan to have alcohol served, please read and abide by the University’s policy on alcohol. You can find this policy on our website under Quick Links at the bottom of the page.
6. All menus and service plans are finalized 14 days prior to the event. Communicate any edits or additional requests to the menu or service plan before this deadline.
7. Final guest counts and food portions are finalized 10 days prior to the event. Requests made after the 14 or 10 day deadlines cannot be guaranteed.

The preparation and sale of food and beverages on campus is reserved exclusively for Grandview Catering & Events. On occasion, exceptions may be granted to use another vendor by completing a Right of First Refusal form and having it be approved on a case by case basis by Grandview. For more details, visit grandview.appstate.edu or contact grandview@appstate.edu
Prices listed are all per person.
Catering attendants will set up, tend to and clean up food and beverage items for the event unless the order is requested as a pick up or drop off.
China service may be requested for an additional charge in place of disposable items. Disposable utensils, plates, napkins and cups are included in pricing.
All orders will include pricing for labor, catering equipment and a required operational charge.
All logistical details and menus need to be confirmed at least 14 days prior. The final guest count is due at least 7 days prior. Changes cannot be made within 7 days.

Vegetarian, vegan, and allergen-friendly items are available at an additional cost upon request for many menu items.

(V+) Vegan, (V) Vegetarian, (GF) Gluten Friendly
Breakfast packages include beverage service with 8oz servings of coffee and accompaniments, ice water and compostable service ware. They are served on a buffet.

**FIRST THING’S FIRST $7**
Freshly Baked Assorted Danish (V)
One Danish per person

**SUNRISE $9**
Freshly Baked Assorted Danish (V)
One Danish per person
Fresh Cut Seasonal Fruit (V+) (GF)

**IT’S A WRAP $11**
Sandwiches are individually wrapped.
For 20 or less guests, pre-select up to two options. For 21+ guests, pre-select up to three options.
**Breakfast Burrito:** Egg, cheddar cheese, hash brown, bacon and fresh salsa in a tortilla. Choice of fresh cut fruit or hash brown patties.
**Ham and Cheese:** Sugar Cured Ham, egg, cheddar cheese and spicy honey on a southern style biscuit. Choice of fresh cut fruit or hash brown patties.
**Egg White:** Spinach and turkey sausage on a southern style biscuit. Choice of fresh cut fruit or hash brown patties.

**BUILDING THE ROCK $15**
Served with freshly baked Danish

**Entrees**
Choose one
**Second entrée +$2**
Fluffy scrambled eggs (V)(GF)
Fried Eggs (V)(GF)
Egg, ham and cheese scramble (GF)
French toast casserole (V)
Vegetable frittata (V)(GF)

**Meats**
Choose one
**Second meat +$2**
Crispy Bacon (GF)
Sugar Cured Ham (GF)
Country ham (GF)
Pork sausage patties or links (GF)
Turkey sausage patties (GF)

**Sides**
Choose two
Buttery or cheese grits (V)(GF)
Home-style potatoes (V+)(GF)
Cheesy potato casserole (V)(GF)
Fried apples (V)(GF)
Biscuits and gravy (V)
Fresh cut seasonal fruit (V+)(GF)
ENHANCEMENTS

These items can be added to a breakfast package or ordered on their own without a package.
Prices listed: with a package | a la carte

Eggs $2 | $4
Choice of scrambled (V)(GF), boiled (V)(GF), fried (V)(GF) or baked in a frittata (V)

Made To Order Omelet Station (V) (GF) $6 | $8
Requires at least 1 chef attendant at $75 per chef
Includes: cheddar cheese (V)(GF), mozzarella cheese (V)(GF) diced ham (GF), bacon (GF), diced tomatoes (V)(GF), jalapeños (V)(GF) diced onions (V)(GF) and mushrooms (GF) (V)
Additional $0.50 each: avocado (V)(GF), goat cheese (V)(GF), pepper jack cheese (V)(GF), spinach (V)(GF), pico de gallo (V)(GF) egg whites (GF)

Make Your Own Crispy Belgian Waffle Station (V) $2.50 | $5
Served with maple syrup and butter

French Toast Sticks (V) $1 | $3
Served with maple syrup and butter

Fluffy French Toast Bake With Syrup (V) $2 | $4
Served in increments of 15

Pancakes (V) $2.50 | $4
Served with maple syrup and butter

Fresh Cut Seasonal Fruit (V+) (GF) $2 | $4

Fried Apples (V)(GF) $2 | $3
With cinnamon and sugar

Yogurt Bar (V) $6
Minimum of 12
Served with fruit and granola

Assorted Yogurt Cups (V)(GF) $3
Minimum of 12

Assorted Tea Bags and Hot Water $2

Fruit Juice $2
Choice of orange, apple or cranberry

A LA CARTE ORDERS

Mini Breakfast Burritos $25/dozen
Choice of one: Flour tortilla filled with fresh scrambled eggs, cheddar cheese and sausage or Southwest vegetarian (V)

Freshly Baked Buttermilk Biscuits and Thick Pepper Gravy (V) $20/dozen

Biscuit Sandwich $4/person
Choice of one: bacon, sausage, sugar cured ham or country ham

Assorted Muffins (V) $19/dozen
Blueberry, chocolate chip and orange cranberry

Assorted Bagels* (V) $27/dozen
Served with cream cheese, butter and jam
*toaster provided for full service events

Breakfast Breads (V) $13/loaf (serves 8-10)
Choice of: banana nut, chocolate chip, blueberry or apple cinnamon

Assorted Pastries (V) $16/dozen
Choice of 2: Apple turnover, cherry turnover, cinnamon swirl, custard filled, raspberry filled, maple pecan, apple coronet

Add-on or a la carte meats

Crispy bacon (GF) $3
Sugar cured ham (GF) $2.50
Country ham (GF) $2.50
Pork sausage patties or links (GF) $2
Turkey sausage patties (GF) $3
LUNCH

- Prices listed are all per person.
- Catering attendants will set up, tend to and clean up food and beverage items for the event unless the order is requested as a pick up or drop off.
- China service may be requested for an additional charge in place of disposable items. Disposable utensils, plates, napkins and cups are included in pricing.
- All orders will include pricing for labor, catering equipment and a required operational charge.
- All logistical details and menus need to be confirmed at least 14 days prior. The final guest count is due at least 7 days prior. Changes cannot be made within 7 days.

Vegetarian, vegan, and allergen-friendly items are available at an additional cost upon request for many menu items.

(V+) Vegan, (V) Vegetarian, (GF) Gluten Friendly
LUNCH BUFFET PACKAGES

Sandwich packages include compostable service ware, potato chips, pickles, assorted freshly baked cookies and beverage service with sweet tea and ice water. They are served on a buffet.

GOURMET SANDWICHES
Select up to two options.

BLT $11
Applewood smoked bacon, chipotle ranch, lettuce and tomato on sourdough bread

Cuban $11
Sliced ham, Swiss cheese, pulled pork, pickles and mustard on Cuban style bread

Grilled Veggie Pita (V+) $12
Roasted yellow squash, zucchini, mushrooms, grilled peppers, tomato and vegan red pepper aioli on a pita

Black Forest Ham and Brie $12
Black forest ham, brie cheese, sweet and spicy mustard on toasted sourdough bread

Smoked Turkey Melt $13
Smoked turkey, provolone cheese, avocado, bacon and basil mayonnaise on sourdough bread

Banh Mi Beef $14
Spicy marinated beef with carrots, radish, cilantro jalapenos and spicy mayonnaise on a crisp baguette

Nashville Hot Chicken $12
Crisp spicy fried chicken, pickles and ranch dressing on thick white bread

Basic Deli Sandwich $10
Choice of turkey, ham or roast beef with provolone, lettuce and tomato on white bread

LUNCH SOUPS
Add a soup to any lunch package for $3 per person. Or, choose a soup as your Entrée for $8 per person. Soups are served with freshly baked yeast rolls (V).

Broccoli and cheese (V)
Chicken and rice
Chicken tortilla (GF)
Chili - meat (GF) or vegetable (V+) (GF)
Cuban style black bean (GF)
Old Fashioned Chicken Noodle
Seasonal squash (V) (GF)
Tomato bisque (V) (GF)
Tomato and garden vegetable (V) (GF)
Tomato tortellini (V)
Vegetable and beef (GF)

Turn any gourmet sandwich package into a boxed lunch for $2 per person! Each individual box includes a sandwich, bag of chips, cookie, bottled water and napkin

HALF AND HALF PACKAGES

Half Sandwich and Salad $13
Choice of two sandwiches and Caesar or house salad

Half Sandwich and Soup $13
Choice of two sandwiches and one soup.

Soup and Salad $13
Choice of one soup and Caesar or house Salad. Served with a yeast roll and butter.
The Grande Taco $12
Second protein $+2
Choose one: Tortilla chips, hard taco shells or soft flour tortillas.
Choose one: Spicy southwestern beef, locally sourced cilantro chicken or southwest tempeh.
Served with: Black beans, shredded lettuce, tomatoes, onions, jalapeños, shredded cheddar, sour cream and salsa.

Grilled and Chilled Salad $14
Locally sourced grilled chicken, grilled shrimp, harvest greens, tomatoes, cucumber, onion, broccoli, cauliflower, feta cheese, croutons and tortellini mushroom salad. Served with assorted dressings, yeast rolls and butter.

Pasta and Salad $11
Add grilled chicken $+3
Penne pasta served with Caesar salad and garlic rolls. Choose one sauce: bolognese (GF), alfredo (V), or marinara (V)(GF)

Noodle Bowl $13
Rice noodles, beef, tofu, spiced lemongrass beef broth, Thai basil vegetable broth, Shiitake mushrooms, snow peas, broccoli, red pepper and scallions

Grain Bowl $12
Second protein $+2
Choose one: Roasted chicken or locally sourced tofu
Served over quinoa, roasted seasonal squash, cauliflower, mushrooms, bell peppers, roasted peanuts, roasted garlic herb aioli and cilantro vinaigrette

LUNCH BUFFET PACKAGES

Buffet lunch packages include compostable service ware, assorted freshly baked cookies and beverage service with sweet tea and ice water. They are served on a buffet.
## Build Your Own Buffet $13

### Salad
Choose one
- **House Salad**
  With carrots, cucumbers, onions, tomatoes, croutons and two dressings
- **Caesar Salad**
  With parmesan cheese, croutons and Caesar dressing

### Entrée
Choose one
- **Crispy Battered Fried Shrimp**
  Served with cocktail sauce
- **Pork Chop**
  Choose pan fried or grilled (GF)
- **Crispy Breaded Chicken Tenders**
  Served with barbeque sauce and ranch dressing
- **Maple Brined Oven Roasted Chicken Quarters** (GF)
- **Beef Tips with Brown Mushroom Gravy**
- **Curried Stewed Chickpeas** (V+)(GF)
- **Cheese Stuffed Pasta Shells**
  With hearty vegetable tomato sauce (V)

### Sides
Choose two
- Green beans (V)(GF)
- Steamed broccoli (V+)(GF)
- Braised country green beans with ham (GF)
- Chef Choice - Seasonal Vegetable
- Mashed potato (V)(GF)
- Mac and cheese (V)
- Roasted potatoes (V+)(GF)
- Rice pilaf (V+)(GF)

---

Buffet lunch packages include compostable service ware, assorted freshly baked cookies and beverage service with sweet tea and ice water. They are served on a buffet.
Plated lunch packages include assorted freshly baked cookies, and beverage service with sweet tea and ice water. These options are served to guests at their dining tables rather than on a buffet. Service will incur additional charges for china, silverware and glassware.

**BISTRO SALADS**

Entrée size salads are served for plated meals only and not suitable for buffet service. For up to 20 guests, pre-select one option. For 21+ guests, pre-select up to two options. All salads are served with freshly baked yeast rolls.

- **Grilled Chicken (GF) $12**
  Fresh greens with locally sourced grilled chicken breast, goat cheese, candied walnuts, dried cranberries and house made balsamic dressing

- **Sesame Soy Chicken $12**
  Mixed greens with locally sourced marinated chicken breast, carrots, red cabbage, crispy wontons and sesame ginger dressing

- **Beef and Bleu Cheese $13**
  Mixed greens with thinly sliced London broil, crumbled bleu cheese, grape tomatoes, house made croutons and bleu cheese dressing

- **Grilled Chicken Caesar $13**
  Crispy romaine with herbed croutons, parmesan cheese and Caesar dressing

- **Southwest Salad Chicken $13**
  Crispy romaine with cumin grilled chicken breast, pico de gallo, black beans, roasted corn, and fried tortilla strips

- **Charred Grilled Jerk Chicken $13**
  Crispy romaine with fresh pineapple, black beans, tomatoes, fried jalapeños and creamy coconut dressing

- **Marinated Vegetable (V) $9**
  Mixed greens with marinated seasonal vegetables, herbed goat cheese crumbles and house made croutons with Italian dressing

- **Spinach Pecan (V) (GF) $11**
  Spinach with bleu cheese crumbles, strawberries, spiced pecans, tomatoes and house made balsamic vinaigrette

**LUNCH SOUPS**

Add a soup to any lunch package for $3 per person. Or, choose a soup as your Entrée for $8 per person. Soups are served with freshly baked yeast rolls (V).

- Broccoli and cheese (V)
- Chicken and rice
- Chicken tortilla (GF)
- Chili - meat (GF) or vegetable (V+) (GF)
- Cuban style black bean (GF)
- Old Fashioned Chicken Noodle
- Seasonal squash (V) (GF)
- Tomato bisque (V) (GF)
- Tomato and garden vegetable (V) (GF)
- Tomato tortellini (V)
- Vegetable and beef (GF)
Items on this page are only available via pick up at the catering kitchen in the North End Zone building. Specific time must be pre-arranged. There is no set up or service. Does not include paper goods or other service ware.

**Assorted Platter of Half-Wraps $96**
An assortment of 40 half-wraps including turkey on honey wheat wraps, ham on sun dried tomato basil wraps and crispy vegetables on spinach wraps (V)

**Assorted Platter of Half Sandwiches $96**
Gluten Friendly Half Sandwich Platers Available
30 assorted 4" sandwiches including turkey, roast beef, ham and veggie (V+) (hummus, lettuce, tomato seasonal vegetables without cheese). All sandwiches are dressed with provolone cheese, leaf lettuce, tomato and served on white roll. Platter comes with mustard and mayonnaise packets.

**Deli Style Meat and Cheese Platters**
*Each serves 20*
*Meat:* Sliced turkey, ham and roast beef $40
*Cheese:* Sliced Swiss, provolone and cheddar $30
*Add garnishes:* Lettuce and tomato $8
*Add bread:* White or wheat $10
*Add dressings:* Containers of mayonnaise and mustard $4

**PLATTER ENHANCEMENTS**
*Each serves 20*

**House Made Potato Chips (V+)(GF) $15**

**Pasta Salad (V) $23**

**Southern Potato Salad (V)(GF) $23**

**Cole Slaw (V) (GF)$19**

**House Salad with Two Dressings $19**
House made ranch (V) (GF)
House made balsamic (GF)
Cilantro lime vinaigrette (GF)
Caesar (V) (GF)
Bleu Cheese (V) (GF)

**Hummus with Pita Bread (V+) $29**
C O O K O U T S

- To ensure employee safety and food quality, the client must secure a rain location for any outdoor event. In consultation with event hosts, Grandview Catering will make a decision to move the event to the rain location four hours before the start of the event.
- A $75 on-site cooking fee will apply for the use of a grill or smoker (Memorial Day to Labor Day).
- Prices listed are all per person.
- Catering attendants will set up, tend to and clean up food and beverage items for the event unless the order is requested as a pick up or drop off.
- China service may be requested for an additional charge in place of disposable items. Disposable utensils, plates, napkins and cups are included in pricing.
- All orders will include pricing for labor, catering equipment and a required operational charge.
- All logistical details and menus need to be confirmed at least 14 days prior. The final guest count is due at least 7 days prior. Changes cannot be made within 7 days.

(V+) Vegan, (V) Vegetarian, (GF) Gluten Friendly
Cookout packages include compostable service ware, assorted freshly baked cookies, and beverage service with sweet tea or lemonade and iced water. Two sides are included.

COOKOUT PACKAGES

**Hamburgers & Hot Dogs $13**
Quarter pound locally sourced hamburgers or garden burgers (V+)(GF)
Nathan’s all beef hot dogs or veggie dogs (V)
Served with with American cheese, lettuce, tomato, onion, mayonnaise, ketchup, mustard and buns for burgers as well as toppings of coleslaw (V)(GF), and meat chili for hot dogs

**Hamburger Package $10**
Quarter pound locally sourced hamburgers or garden burgers (V+)(GF) served with with American cheese, lettuce, tomato, onion, mayonnaise, ketchup, mustard and buns

**Hot Dog Package $9**
Nathan’s all beef hot dogs or veggie dogs (V) served with buns and toppings of coleslaw (V)(GF), onion, mustard, ketchup and meat chili

**Fried Chicken $13**
Served with house made cornbread (V)(GF)

**Smokehouse Picnic $13**
Choose one: Locally sourced pulled pork (GF), chicken quarters (GF), brisket (GF) or tofu (V+)(GF).
Served with yeast rolls, coleslaw topping (V)(GF), vinegar and tomato based barbeque sauces (V+)(GF)

SIDES
Choose two
Additional side +$2

- Baked beans (V+) (GF)
- Braised country green beans with ham (GF)
- Classic mac and cheese (V)
- House made coleslaw (V) (GF)
- House made pasta salad (V)
- House made potato chips (V) (GF)
- House made potato salad (V) (GF)
- Broccoli and cauliflower salad (V) (GF)
Prices listed are all per person. Catering attendants will set up, tend to and clean up food and beverage items for the event unless the order is requested as a pick up or drop off. China service may be requested for an additional charge in place of disposable items. Disposable utensils, plates, napkins and cups are included in pricing. All orders will include pricing for labor, catering equipment and a required operational charge. All logistical details and menus need to be confirmed at least 14 days prior. The final guest count is due at least 7 days prior. Changes cannot be made within 7 days.

Vegetarian, vegan, and allergen-friendly items are available at an additional cost upon request for many menu items.

(V+) Vegan, (V) Vegetarian, (GF) Gluten Friendly
Buffet dinner packages include compostable service ware, choice of salad, yeast rolls and butter, dessert and beverage service with sweet tea and ice water. They are served on a buffet.

**ENTREES**
*Choose one entrée to be served with one salad, two sides and one dessert*

- **Herb Roasted Chicken $15 (GF)**
  Chicken quarters with bacon bourbon cream sauce

- **Chicken Breast Supreme $15 (GF)**
  With Hunter sauce, mushrooms, tomatoes and tarragon

- **Fried Chicken $16**
  House recipe of golden brown, bone-in fried chicken

- **Roasted Turkey Breast $15 (GF)**
  Honey brined turkey breast

- **Carved Beef $19 (GF)**
  Thinly sliced beef tri tip with choice of mushroom cream sauce or au jus

- **Seared Salmon $20 (GF) (V)**
  With choice of garlic butter or teriyaki glaze

- **Shrimp and Grits $20 (GF)**
  Spiced shrimp Tsao ham served over creamy cheddar cheese grits

- **Jambalaya with Shrimp $18 (GF)**
  Spicy tomato, pepper, onion and smoked sausage stew served over white rice

- **Jambalaya with Chicken $16 (GF)**
  Spicy tomato, pepper, onion and smoked sausage stew served over white rice

  **TASTE OF ITALY**
  *Served with choice of salad, choice of dessert and garlic rolls (no sides). Available to be ordered in increments of 9*

- **House Made Lasagna Bolognese $17**
  Layers of pasta noodles with tangy meat sauce, ricotta and mozzarella cheeses

- **House Made Lasagna Mushroom Florentine $16 (V)**
  Layers of pasta noodles with wild mushrooms, alfredo sauce and spinach

- **Tofu or mushroom available as a substitute for most protein options**

  **SALAD**
  *Choose one*

  - **House Salad**
    With carrots, cucumbers, onions, tomatoes croutons and two dressings

  - **Caesar Salad**
    With parmesan, crouton and Caesar dressing

  **SIDES**
  *Choose two*

  - **Additional side +$2**
    - Braised country green beans with ham (GF)
    - Brown rice (V) (GF)
    - Buttered asparagus (V) (GF)
    - Caramelized seasonal squash (V) (GF)
    - Garlic sautéed French beans (V) (GF)
    - Maple roasted sweet potatoes (V) (GF)
    - Mashed potatoes (V) (GF)
    - Quinoa pilaf (V) (GF)
    - Roasted cauliflower (V) (GF)
    - Roasted potatoes (V) (GF)
    - Seasonal vegetable medley (V) (GF)

  **DESSERT**
  *Choose one*

  - Assorted cookies
  - Rice Krispy treats (GF)
  - Brownies
  - Lemon bars
  - All options above are (V)
Plated dinner packages include a salad, yeast rolls and butter, two sides, one dessert and beverage service with sweet tea and ice water. These options are served to guests at their dining tables rather than on a buffet. China, Silverware and glasses are available for this type of service at an additional cost.

Package price is based on entrée selection (next page).

**SOUP OR SALAD**
*Choose one*

**Mixed Green Salad (V+) (GF)** Mixed greens with tomato, cucumber, carrots and red onion
*Choose up to two dressings:* ranch, balsamic, bleu cheese

**Spinach Salad (V) (N) (GF)** Spinach with strawberries, red onion, spiced pecans, bleu cheese and house made balsamic vinaigrette

**Caesar Salad (V)** Romaine lettuce with parmesan cheese, croutons and creamy Caesar dressing

**Caprese Salad (V) (GF)** Mixed greens with fresh tomatoes, mozzarella and a balsamic reduction

**Potato Leek Soup (V)**
With crispy onions

**Wild Mushroom Soup (V)**
With tarragon Chantilly

**Tomato Bisque Soup (V) (GF)**
With basil oil

**French Onion Soup (V)**
With caramelized Swiss and baguette

**Butternut Squash Soup (V)**
With maple cream (seasonal)

**SIDES**
*Choose two*

*Additional side +$2*
Braised country green beans with ham (GF)
Brown rice (V) (GF)
Buttered asparagus (V) (GF)
Caramelized seasonal squash (V) (GF)
Garlic sautéed French beans (V) (GF)
Maple roasted sweet potatoes (V) (GF)
Mashed potatoes (V) (GF)
Quinoa pilaf (V) (GF)
Roasted cauliflower (V) (GF)
Roasted potatoes (V) (GF)
Seasonal vegetable medley (V) (GF)

**DESSERT**
*Choose one. All desserts in this section are (V) vegetarian.*
Carrot cake
Cheesecake
Chocolate mousse cake
Peanut butter mousse cake
Red velvet cake
Strawberry cake with cream cheese icing
Vanilla crème cake
Chocolate cream pie
Chocolate pecan pie
Coconut cream pie
German chocolate pie
Lemon chess pie
Lemon cream pie
Pecan pie
Pumpkin pie
Pumpkin pie
Rice Krispie Treats (GF)
Plated dinner packages include a salad, yeast rolls and butter, two sides, one dessert and beverage service with sweet tea and ice water. These options are served to guests at their dining tables rather than on a buffet. China, Silverware and glasses are available for this type of service at an additional cost.

Choose one option. For a custom menu, please consult with your Grandview Catering event manager.

Soup, salad, side and dessert options are on the previous page

**CHICKEN**

**Chicken Monticello** $25
Locally sourced, frenched chicken breast with herbed cream sauce

**Pesto Grilled Chicken (N) (GF)** $25
Locally sourced chicken breast marinated in homemade pesto

**Southern Fried Chicken** $25
Locally sourced, fried chicken marinated in buttermilk and spices

**PLANT BASED**

**Eggplant Lasagna (V+) (GF)** $28
Layered grilled eggplant and spinach with garlic-cauliflower purée, herbs and sun-dried tomato sauce

**Curry Squash (V+) (GF)** $25
Seasonal squash and apples with coconut curry cream sauce

**Roasted Tomatoes (V+) (GF)** $24
Filled with quinoa, onions and herbs

**STEAK**

Ribeye and filet cuts of steak are available upon request at an additional cost.

**Gorgonzola Steak (GF)** $29
10 oz. New York strip with bleu cheese cream sauce

**Steak Provencal (GF)** $29
10 oz. New York strip topped with stewed tomatoes, onions, garlic and fresh basil

**Appalachian Steak (GF)** $29
10 oz. New York strip with caramelized mushrooms and onions

**SEAFOOD**

**Grilled Marinated Shrimp (GF)** $28
Herb marinated and grilled to perfection

**Crab Cakes** $35
4 oz. Maryland-style lump crab with Hollandaise sauce

**Blackened Salmon (GF)** $30
Sautéed with lemon cream sauce
Prices listed are all per person.
Catering attendants will set up, tend to and clean up food and beverage items for the event unless the order is requested as a pick up or drop off.
China service may be requested for an additional charge in place of disposable items. Disposable utensils, plates, napkins and cups are included in pricing.
All orders will include pricing for labor, catering equipment and a required operational charge.
All logistical details and menus need to be confirmed at least 14 days prior. The final guest count is due at least 7 days prior. Changes cannot be made within 7 days.

Vegetarian, vegan, and allergen-friendly items are available at an additional cost upon request for many menu items.

(V+) Vegan, (V) Vegetarian, (GF) Gluten Friendly
VALUE PACKAGES
Substitutions are not available for value packages

Package A $7
Snack mix, chips and salsa (GF) (V) and fruit platter(s) (GF) V+

Package B $10
Fruit platters (GF) (V+), vegetable crudité with ranch (GF) (V), assorted cookies and freshly infused citrus water

Package C $13
Cheese trays (GF) (V), spanakopita (V), hummus with cauliflower pita points (GF) (V), turkey delight mini sandwiches and freshly infused cucumber mint water

CASUAL $11
Choose 3

Meatballs
Choice of barbeque or sweet and spicy

Crispy Chicken Bites
Breaded, white meat chicken with barbeque sauce or ranch dressing

Southwest Black Bean Dip (V) (GF)
Choose to serve it hot or cold
Stewed black beans, spices and cilantro served with tortilla chips

Spinach Dip (V)
Choose to serve it hot or cold
Creamy spinach and asiago cream cheese dip served with pita points

Spanakopita (V)
Spinach and feta cheese wrapped in crispy phyllo dough

Fresh Cut Seasonal Fruit (GF)

Vegetable Crudité (V) (GF)
Raw, seasonal vegetables with house made ranch

House Made Hummus (V+)
Served with fresh pita points

There's more! Add to your event with an action stations, enhancements and desserts
**HORS D'OEUVRES**

<table>
<thead>
<tr>
<th>SIMPLE ELEGANT $15</th>
<th>Choose 4</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Buffalo Chicken Dip (GF)</strong></td>
<td>Shredded chicken and creamy Buffalo sauce served with tortilla chips</td>
</tr>
<tr>
<td><strong>Coconut Shrimp</strong></td>
<td>Served with spicy peach dipping sauce</td>
</tr>
<tr>
<td><strong>Mushroom Tartlets (V+)</strong></td>
<td>Caramelized wild mushrooms, garlic and herbs in a crispy shell</td>
</tr>
<tr>
<td><strong>Pigs in a Blanket</strong></td>
<td>Served with mustard and ketchup</td>
</tr>
<tr>
<td><strong>Shaved Rare Roast Beef</strong></td>
<td>Served on bleu cheese caraway crisps</td>
</tr>
<tr>
<td><strong>Stuffed Mushrooms (V) (GF)</strong></td>
<td>Stuffed with goat cheese and chives</td>
</tr>
<tr>
<td><strong>Beef Sliders</strong></td>
<td>Locally sourced beef patty with smoked tomato ketchup and pickled onion on a bun</td>
</tr>
<tr>
<td><strong>Chicken Wings</strong></td>
<td>Choose one: Buffalo, garlic parmesan, sweet and sour or barbeque</td>
</tr>
<tr>
<td><strong>Ratatouille Crostini (V)</strong></td>
<td>Squash, zucchini, garlic, tomato and basil on toasted bread</td>
</tr>
<tr>
<td><strong>Asiago Potato Soufflé (V) (GF)</strong></td>
<td>Roasted red bliss potatoes stuffed with creamy chive and asiago filling</td>
</tr>
<tr>
<td><strong>Sweet Potato Cakes (V+) (GF)</strong></td>
<td>Sweet potato, black beans and avocado coulis</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ELEVATED $18</th>
<th>Choose 4</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Smoked Duck</strong></td>
<td>Served on a coconut jasmine rice cake</td>
</tr>
<tr>
<td><strong>Pork Belly Tacos</strong></td>
<td>Served with cilantro slaw in a flour tortilla</td>
</tr>
<tr>
<td><strong>Banh Mi Vegetable (V+)</strong></td>
<td>Crispy, marinated vegetables with soy ginger pepper aioli served on baguette crisps</td>
</tr>
<tr>
<td><strong>Beef Tacos (GF)</strong></td>
<td>Served with charred pineapple salsa and cilantro slaw</td>
</tr>
<tr>
<td><strong>Sundried Tomato Polenta Cake (V) (GF)</strong></td>
<td>Glazed with basil formage</td>
</tr>
<tr>
<td><strong>Dim Sum Shrimp</strong></td>
<td>Crispy fried dumplings stuffed with shrimp and soy ginger sauce</td>
</tr>
<tr>
<td><strong>Crab Cakes</strong></td>
<td>Maryland-style crab and remoulade</td>
</tr>
<tr>
<td><strong>Shaved Prosciutto (GF) (seasonal)</strong></td>
<td>Prosciutto wrapped macerated melon with balsamic glaze</td>
</tr>
<tr>
<td><strong>Smoked Wild Mushroom Crisp (V)</strong></td>
<td>On jalapeno cornbread with carrot, radish and barbeque sauce</td>
</tr>
<tr>
<td><strong>Miso Deviled Eggs (V) (GF)</strong></td>
<td>With pickled ginger and scallions</td>
</tr>
<tr>
<td>TRAYS &amp; DISPLAYS</td>
<td>TRAYS &amp; DISPLAYS</td>
</tr>
<tr>
<td>--------------------------------------------------------------------------------</td>
<td>--------------------------------------------------------------------------------</td>
</tr>
<tr>
<td><strong>Seasonal Fruit Plater (V+) (GF) $80</strong></td>
<td><strong>Roasted Vegetables (V+) (GF) $100</strong></td>
</tr>
<tr>
<td>Serves 20</td>
<td>Serves 20</td>
</tr>
<tr>
<td>Fresh cut, sweet seasonal fruits</td>
<td>Assorted seasonal vegetables with humus</td>
</tr>
<tr>
<td><strong>Antipasto Platter $80</strong></td>
<td><strong>Trio of Bruschetta (V) $80</strong></td>
</tr>
<tr>
<td>Serves 20</td>
<td>Serves 20</td>
</tr>
<tr>
<td>Chefs choice of one cured meat and one gourmet cheese with gourmet olives, roasted pepper, grilled artichokes and sliced baguette</td>
<td>Sliced bread, tomato basil relish, artichoke relish and house made hummus served with French bread</td>
</tr>
<tr>
<td><strong>Basic Charcuterie Board $130</strong></td>
<td><strong>SPECIALTY TRAYS &amp; DISPLAYS</strong></td>
</tr>
<tr>
<td>Serves 20</td>
<td><strong>Baked Brie (V) $75 per wheel</strong></td>
</tr>
<tr>
<td>Add house smoked salmon +$3</td>
<td>Serves 30</td>
</tr>
<tr>
<td>Chefs choice of two cured meats and two domestic cheeses with crackers, golden brown mustard and fresh fruits</td>
<td>Brie wrapped in crispy puff pastry topped with raspberry coulis</td>
</tr>
<tr>
<td><strong>Gourmet Charcuterie Board $220</strong></td>
<td><strong>Caramelized Brie (V) (GF) $75 per wheel</strong></td>
</tr>
<tr>
<td>Serves 20</td>
<td>Serves 30</td>
</tr>
<tr>
<td>Add House Smoked Salmon +$2</td>
<td>Brie with caramel sauce, spiced pecans and sliced apples</td>
</tr>
<tr>
<td>Chefs choice of two locally cured meats and gourmet cheeses with local crackers, Lusty Monk spicy mustard, dried fruits and nuts</td>
<td><strong>Hot Smoked Salmon $130</strong></td>
</tr>
<tr>
<td><strong>Imported Cheese and Fruit (V) $120</strong></td>
<td>Serves 30</td>
</tr>
<tr>
<td>Serves 20</td>
<td>Whole salmon side served with house made horseradish cream, lemon, red onion, capers, and sliced bread</td>
</tr>
<tr>
<td>Chefs selection of fresh cheeses, dried fruit, nuts and sliced bread</td>
<td><strong>Shrimp Cocktail (GF) $45</strong></td>
</tr>
<tr>
<td><strong>Domestic Cheese and Fruit (V) $80</strong></td>
<td>Serves 10</td>
</tr>
<tr>
<td>Serves 20</td>
<td>Poached shrimp and house made cocktail sauce</td>
</tr>
<tr>
<td>Chefs selection of fresh cheeses, seasonal fruit and assorted crackers</td>
<td><strong>Fresh-Made Sushi Rolls $65 per platter</strong></td>
</tr>
<tr>
<td></td>
<td>Each platter has 100 individual pieces</td>
</tr>
<tr>
<td></td>
<td>Tuna, California and vegetable rolls</td>
</tr>
</tbody>
</table>
LIVE ACTION STATIONS

SELF SERVICE OR CHEF CURATED
These stations can be set up for self service, or with a chef attendant.
If you choose to have a chef: $75 per hour.

Street Tacos Reception $5 Meal $12
Reception $5
Full Meal $12
Choose one: flour tortillas or corn tortillas
Served with: lettuce, tomato, queso fresco, fried jalapenos, pico de gallo, pickled onions, fire roasted corn salsa, cilantro, lime wedges, beans and Spanish rice.
Add Chicken +$2
Add Steak +$3
Add Beef +$2
Add Shrimp +$3
Add Tofu +$3

Stir Fry Reception
Reception $5
Full Meal $12
Fresh seasonal vegetables and jasmine rice
Add Chicken +$4
Add Steak +$6
Add Shrimp +$6
Add Tofu +$6

CARVING STATIONS
These stations require a chef attendant for $75 per hour

Brown Sugar and Black Pepper Glazed Ham (GF) $4
Cider Brined Pork Loin (GF) $4
Herb Roasted Turkey (GF) $4
Shrimp and Grits
Reception $6
Full Meal $16
Spiced shrimp and tasso ham served over creamy cheddar grits

Pasta Station (V) Reception
Reception $4
Full Meal $8
Fresh pasta served with garlic rolls
Choose two sauces: marinara, alfredo, pesto or creamy pesto
Add Chicken +$4
Add Steak +$6
Add Beef +$2
Add Shrimp +$6
Add Vegetables +$2

Shallot Herb Roasted Beef Strip Loin (GF) $14
Served with mustard, horseradish cream sauce and a freshly baked roll

Shallot Herb Roasted Beef Tenderloin (GF) $20
Served with mustard, horseradish cream sauce and a freshly baked roll
Whole Fresh Fruit $0.50 per person
Assorted seasonal fruit

Snack Mix $1 per person

House Made Granola Bars $24 per dozen
Made with peanut butter, honey, raisins, oats, flax seeds

Bags of Potato Chips $2 per bag
Assortment of jalapeño, BBQ, sea salt, sour cream ad onion

House Made Potato Chips $7 per pound

Chips and Salsa (GF) $3 per person
Served with corn tortilla chips

Freshly Baked Cookies (V) $20 per dozen
Choose one: Chocolate chip, oatmeal raisin, sugar or peanut butter

Freshly Baked Jumbo Cookies (V) $25 per dozen
Choose one: Chocolate chip, oatmeal raisin, sugar or peanut butter

House Made Yeast Doughnuts
Sugar glazed $16 per dozen
Doughnut holes $12 per 2 dozen

Check out the next two pages for even more treats!
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Pretzels with Beer Cheese</td>
<td>$3.50 per person</td>
<td>Crispy fried dough topped with powdered sugar</td>
</tr>
<tr>
<td>Funnel Cake</td>
<td>$3 per person</td>
<td>Crispy fried dough topped with powdered sugar</td>
</tr>
<tr>
<td>Loaded Nachos</td>
<td>$5 per person</td>
<td>Corn tortilla chip topped with ground beef, cheese sauce, jalapenos and pico de gallo</td>
</tr>
<tr>
<td>Chips and Salsa (GF)</td>
<td>$3 per person</td>
<td>Served with corn tortilla chips</td>
</tr>
<tr>
<td>Corn Dog</td>
<td>$3.50 per person</td>
<td>Served with mustard and ketchup</td>
</tr>
<tr>
<td>S'mores Kits for outdoor event</td>
<td>$3 per person</td>
<td>S'mores station set up (available only in Grandview Ballroom) $6 per person</td>
</tr>
<tr>
<td>Fresh Buttered Popcorn</td>
<td>$4 per gallon</td>
<td>Rent a carnival-style popcorn machine to pop it on site +$100 Rental includes bags for individual servings (may incur additional labor cost)</td>
</tr>
<tr>
<td>Hotdog Cart</td>
<td>$5 per person</td>
<td>Nathan's all beef jumbo hot dogs or veggie dogs (V) served with buns and toppings of coleslaw (V) (GF), onion, mustard, ketchup and meat chili</td>
</tr>
<tr>
<td>House Made Ice Cream Sundae Bar</td>
<td>$40 per gallon</td>
<td>There are 48 scoops per gallon Garnishes $0.50 each selection Strawberry topping, chocolate sauce, caramel sauce, M&amp;Ms, Oreo cookies pieces, candy bar topping, cherries, sprinkles, whipped cream</td>
</tr>
<tr>
<td>Build Your Own Cheese Cake Bars</td>
<td>$48 per 2 Dozen</td>
<td>Topping options: Strawberry, chocolate or caramel</td>
</tr>
<tr>
<td>House Made Yeast Doughnuts</td>
<td></td>
<td>Sugar glazed $16 per dozen Doughnut holes $12 per 2 dozen</td>
</tr>
</tbody>
</table>

Check out the next page for even more sweet treats!
DESSERTS & SWEETS

Lunch packages include assorted cookies!
Dinner packages include choice of desserts (page 16 & 17)!
Ask your catering consultant about upgrading your dessert or adding on to your menu.

House Made Rice Krispie Treats (GF) $15 per dozen
Brownies $15 per dozen
Choose one: no topping, chocolate iced or chocolate iced with pecans
Lemon Bars $15 per dozen
Mini Cupcakes $16 per dozen
Choice of: vanilla, chocolate and strawberry
Additional cake and frosting flavors available on request
Cupcakes $18 per dozen
Choice of: vanilla, chocolate and strawberry
Additional cake and frosting flavors available on request
Freshly Baked Cookies (V) $20 per dozen
Choose one: chocolate chip, oatmeal raisin, sugar or peanut butter
Freshly Baked Jumbo Cookies (V) $25 per dozen
Choose one: Chocolate chip, oatmeal raisin, sugar or peanut butter
House Made Yeast Doughnuts
Sugar glazed $16 per dozen
Doughnut holes $12 per 2 dozen
Cheesecake $31
Choose one flavor: New York style, chocolate or strawberry
Choose one topping: chocolate, caramel or raspberry coulis
Pumpkin Cheesecake (seasonal) $31
With caramel sauce
Carrot Cake (N) $29
With cream cheese icing and caramel sauce
Chocolate Mousse Cake $22
Strawberry Cake $22
With cream cheese icing
Peanut Butter Mousse Cake (N) $22
Red Velvet Cake $29
With cream cheese icing and chocolate sauce
Vanilla Crème Cake $22
Chocolate Crème Pie $18
Chocolate Pecan Pie (N) $18
Coconut Cream Pie $18
German Chocolate Pie (N) $18
Lemon Chess Pie $18
Lemon Crème Pie $18
Pecan Pie (N) $18

SHEET CAKES
Choice of: Vanilla, chocolate or marble cake with vanilla or chocolate buttercream icing.
Add a simple decoration such as “Congratulations,” “Happy Birthday,” or “Thank You” free of charge.

1/2 Sheet (up to 30 guests) $26
Full Sheet (up to 60 guests) $75
Breakfast, Lunch and Dinner packages all include beverage service. Please see information on each of those menu pages for details. Beverage stations include ice (if applicable), compostable cups and paper napkins.

- Prices listed are all per person.
- Catering attendants will set up, tend to and clean up food and beverage items for the event unless the order is requested as a pick up or drop off.
- China service may be requested for an additional charge in place of disposable items. Disposable napkins and cups are included in pricing.
- All orders will include pricing for labor, catering equipment and a required operational charge.
- All logistical details and menus need to be confirmed at least 14 days prior. The final guest count is due at least 7 days prior. Changes cannot be made within 7 days.
Breakfast, Lunch and Dinner packages all include beverage service. Please see information on each of those menu pages for details.

Additional or stand alone pricing below.
Beverage stations include ice (if applicable), compostable cups and paper napkins.

<table>
<thead>
<tr>
<th>COLD BEVERAGE STATION</th>
<th>COFFEE PACKAGE $3</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Tea $1.50</td>
<td>Served with sweeteners and creamer</td>
</tr>
<tr>
<td>Unsweet Tea $1.50</td>
<td>Regular Coffee (8oz servings)</td>
</tr>
<tr>
<td>Lemonade $1.50</td>
<td>Decaffeinated Coffee (8oz servings)</td>
</tr>
<tr>
<td>Infused Water $1.50</td>
<td>Ice Water</td>
</tr>
<tr>
<td><em>Cucumber mint or citrus</em></td>
<td></td>
</tr>
<tr>
<td>Fruit Juice $2</td>
<td></td>
</tr>
<tr>
<td><em>Choice of orange, apple or cranberry</em></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HOT BEVERAGE STATION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Cider $1.50</td>
</tr>
<tr>
<td>Decaffeinated Coffee $1.50</td>
</tr>
<tr>
<td>Hot Chocolate $1.50</td>
</tr>
<tr>
<td>Regular Coffee $1.50</td>
</tr>
<tr>
<td>Hot Water with Tea Bags $2</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BOTTLES AND CANS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lemonade $2</td>
</tr>
<tr>
<td>Sweet Tea $2</td>
</tr>
<tr>
<td>Unsweet Tea $2</td>
</tr>
<tr>
<td>Water $2</td>
</tr>
<tr>
<td>Assorted Canned Sodas $2</td>
</tr>
<tr>
<td><em>Serving Pepsi products</em></td>
</tr>
</tbody>
</table>
To request beer and wine service at your event, please refer to the university's alcohol policy. You can find links at grandview.appstate.edu.

A certified bartender provided by Grandview must provide and serve all alcohol. "Bring your own" and self-service is not permitted. A sufficient amount of food must be ordered to accompany the alcoholic beverages, along with non alcoholic options.

**BAR PACKAGES**
Bar service includes disposable cups, ice, our travel bar, and serving equipment

If not accompanying a meal, any catering order with bar service must include, at minimum, one of the following:
- Hors d'oeuvres Package A
- Hors d'oeuvres Package B
- Charcuterie for all guests
- Fruit and veggie platters for all guests

**LOCAL & DOMESTIC BEERS**
$6/12oz, $8/16oz
Charged based on consumption at your event
Featuring options including Appalachian Mountain Brewery, Blowing Rock Brewery, Bud Light, Coors Light, Yuengling

**WINE**
Charged based on consumption by the bottle.
Option to charge by the glass for events with a "cash bar" and drink ticket events.

- **Pinot Noir**
  - Chateau Soverain $23/bottle, $7/glass
  - Maysara 3 Degrees $45/bottle, $11/glass

- **Cabernet Sauvignon**
  - Chateau Soverain $23/bottle, $7/glass
  - Edge $45/bottle, $11/glass

- **Chardonnay**
  - Chateau Soverain $23/bottle, $7/glass
  - Trefethen $45/bottle, $11/glass

- **Sauvignon Blanc**
  - Chateau Soverain $23/bottle, $7/glass
  - White Haven $45/bottle, $11/glass
Highlights of our policies for APPALACHIAN STAT UNIVERSITY clients are below. Please visit grandview.appstate.edu for the full Letter of Agreement.

This document is sent with each catering order and customized to your event.

Your catering order will only be considered CONFIRMED once the signed agreement is received and a budget code is on file.

PAYMENT
- A budget code needs to be provided PRIOR to the event and will be charged AFTER the event.
- If any items are being charged on consumption (soda cans or alcohol), the actual amount consumed will be calculated after the event and the adjustments made to your invoice prior to being billed.
- Invoices will include cost of food, beverages, labor, rentals equipment (if applicable), operational fee and tax (if applicable).

CANCELLATION
- If you need to cancel your catering order, you must do so in writing (via email) at least 7 days prior to the event.
- Events canceled without at least 10 days notice will be charged 50% of the total quoted price to cover costs of food and beverage that have been ordered specifically for your event.
- Any cancellation charges due to official university-imposed closures, the cancellation fee will be waived.

CLIENT RESPONSIBILITIES
- Communicate with your venue contact about the need for food tables and how you would like it to be set up.
- Notify Grandview Catering & Events within 14 days of any requested menu changes.
- Notify Grandview Catering & Events within 10 days of the FINAL guest count.
- Communicate with Grandview Catering & Events regarding special requests, location changes, allergies and anything specifically related to the food and beverage portion of your event.
The preparation and sale of food and beverages on campus is reserved exclusively for Grandview Catering & Events. On occasion, exceptions may be granted to use another vendor by completing a Right of First Refusal form and having it be approved on a case by case basis by Grandview.

For more details, visit grandview.appstate.edu or contact grandview@appstate.edu

Order Request Process

1. Visit grandview.appstate.edu to request catering services under the Quick Links section or Menu tab.
2. Submit your request as early as you have all the necessary details. These details include the date, time, location, guest count, a designated point of contact, as well as a budget code or other form of payment.
   a. All order requests must be submitted with a minimum of 14 days notice prior to the event.
3. You will receive a proposal containing details and pricing for food and beverage, equipment, labor, and a required operational charge.
   a. Any order less than $500 is available only for pick-up from the catering kitchen on campus.
4. Once you receive, review, and approve the proposal, all internal App State clients will e-sign the Letter of Agreement, while external clients will e-sign a Contract form.
   a. Your event will not be confirmed without a signed document.
5. If you plan to have alcohol served, please read and abide by the University’s policy on alcohol. You can find this policy on our website under Quick Links at the bottom of the page.
6. All menus and service plans are finalized 14 days prior to the event. Communicate any edits or additional requests to the menu or service plan before this deadline.
7. Final guest counts and food portions are finalized 10 days prior to the event. Requests made after the 14 or 10 day deadlines cannot be guaranteed.