



Graham Vineyards Catering Menu 2026





Thank You

Contact Info:

Graham Vineyards

P. (517) 741-0805

Main Contact: wine@grahamvineyard.com

Thank you for choosing Graham Vineyards for your special event! The following menu offers a wide selection of options from our skilled staff! So, get ready for your mouth to never forget the superb taste!

We are allergy friendly. Please inform us of any food allergies your guests may have.

Final head count and payment is due 2 weeks before your event.

All includes 18% Service Fee and 6% Sales Tax.



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Graham Vineyards Food and Bar Policy:

Food and beverage cost is subject to change depending on market conditions at any time. Pricing is guaranteed 30 days to your event date; therefore, there will be no price adjustments in the 30 days prior to your scheduled event. Guests are welcome to have seconds of any food still available after everyone has been served. Any leftovers will be disposed of at Graham Vineyards sole discretion.

You and your guests will enjoy Graham Vineyards's fine foods with our all-inclusive wedding menu. This package is hands free for our customers, their family, and friends. We understand when planning an event not everyone wants a hands-on approach. We care about our customers, and it shows in our quality of our food and service. This package has it all so you can relax during your special event.

Attendants:

For buffet and plated events we typically provide 4-6 attendants depending upon head count and will set up the buffet line or plate your meals and bus your tables after dinner. If you wish to have more attendants there is a charge of \$15/hour per attendant, with a minimum of 4 hours.

Includes:

Set-up and clean-up of items with buffet linen, plated meals, chafing dishes and serving utensils. Polyester napkins (white, ivory, or black), disposable glassware and silverware are included. Food is set-up 30 minutes prior to scheduled dinner time for buffet.

Minimums:

The minimum number of guests for this menu is 25 and is subject to sales tax (6%) and service fee of (18%) is applied to all charges.

Rules & Restrictions:

Graham Vineyards is fully licensed and insured. We do not box up leftover food in to-go containers. Leftover food, if there is any, will be disposed of at the discretion of Graham Vineyards. Graham Vineyards does not set-up or serve desserts brought in from another source. Plates and forks are to be provided by the client or dessert provider if necessary for desserts. These items are available from Graham Vineyards for an additional fee.

Reservation Fee and Payments:

A reservation fee of 25% is required to reserve your date within 7 days of signing your contract. This will be deducted from the final bill and is non-refundable. A final head count will be due 2 weeks before your event. At that time your invoice will be revised accordingly, and your final payment will be due. Balances that remain unpaid 10 days prior to the scheduled event date will be subject to a \$50 per day late fee.

Accepted Payment Methods:

Check, Cash or Debit/Credit Card – Visa, MasterCard, Discover, and American Express.
Checks are payable to: Graham Vineyards

Performance:

Graham Vineyards shall not be liable for non-performance of this contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (federal or municipal) regulations and/or restrictions upon travel or transportation, availability of food and/or beverage, riots, national emergencies, Acts of God, force majeure, weather and other causes whether enumerated herein or not, which are beyond the reasonable control of and prevent or interfere with the performance of Graham Vineyards.



Hot - Hors D' Oeuvres

Jumbo Shrimp Cocktail \$99

Jumbo chilled tail-on shrimp, with cocktail sauce and lemon wedges. (50 Pieces)

Coconut Shrimp \$149

Battered shrimp coated with flaked sweetened coconut. Served with one sauce - Cajun marmalade or Pina Colada sauce. (50 Pieces)

Boneless Chicken Wings \$89

Breaded chicken bites served with your choice of two of the following sauces: BBQ, Buffalo, Sweet and Sour, or Ranch. (50 Pieces)

Meatballs \$99

Your choice of BBQ, Swedish, Sweet and Sour or Marinara. (50 Servings)

Vegetable Spring rolls \$89

Filled with cabbage, celery, mushrooms, carrots, water chestnuts and seasoned with a touch of soy sauce. (50 Pieces)

Potato Skins \$89

Homemade potato skins topped with cheddar cheese, bacon and green scallions. Served with sour cream. (50 Pieces)

Spinach and Artichoke Dip \$99

A creamy blend of soft white cheese, artichokes, sauteed spinach, red pepper and garlic.

Served with bread. (Serves 50)

Hummus & Mini Pita Bread \$99

Your choice of traditional hummus made with garlic and chickpeas or roasted red pepper hummus. (Serves 50)

Note: If you would like to host an hors d'oeuvres only function, we require you offer at least four items at three pieces per person.

Cold - Hors D' Oeuvres

PARTY TRAYS

Fresh Vegetables & Dip

Seasonal vegetables served with creamy ranch dip.

\$109 Small (Serves 50) **\$279** Large (Serves 200)

\$149 Medium (Serves 100)

Fresh Fruit Display

Seasonal fresh fruit.

\$109 Small (Serves 50) **\$279** Large (Serves 200)

\$149 Medium (Serves 100)

Assorted Cheese & Crackers

An arrangement of traditional and gourmet cheese. Served with select crackers.

\$69 Small (Serves 25) **\$99** Medium (Serves 50)

Meat & Cheese Tray \$149

Our traditional arrangement of gourmet cheese paired with slices of salami, pepperoni, and beef sticks. Served with select crackers. (Serves 50)

Gnocchi Salad \$149

Gnocchi with salami, fresh spinach, mozzarella cheese balls, sun dried tomatoes, and basil with light dressing. (Serves 50)

Relish Tray \$139

A sample of our pickled favorites! Stuffed olives, black olives, kalamata olives, pickle spears, cheese stuffed peppadews and pepperoncini. (Serves 50)

Assorted Bread Tray \$149

A selection of our favorites; garlic herb focaccia, holey whole wheat, cheddar jalapeno and Italian sourdough. Served with assorted butter and dipping oils (Serves 50)

Bruschetta \$79

Freshly diced tomatoes and garlic tossed in balsamic vinegar topped with olive oil and Asiago cheese. (Serves 50)

Buffet Dinner Entrees

Buffet or Plated Includes: one starch, one vegetable, one salad and fresh baked rolls and butter.

- Add \$3/person for each additional starch, vegetable, or salad. (Buffet Only)
- Children 2-10 years may choose buffet at $\frac{1}{2}$ price or choose one kid's meal from the "Kids Menu". Children will be charged a plated fee of \$4/person if they're not eating the buffet.
- Vegetarian meals of 6 or less will be plated. If you have 7 or more then it will be an additional entrée added to your buffet.
- Plated Entrees add \$4/Person
- Entrée options are Chicken, Turkey, Beef, Pork, Seafood or Vegetarian.
- Entrée options are subject to pricing below plus additional cost if noted per item.
- Choice of 2, or 3 Entrées below will be divided equally between options unless otherwise requested. Example: For a Choice of 2 entrées, Graham Vineyards will prepare 50% of each entrée option.
- For more popular entrée options clients may request a higher ratio of the more popular option or offer a duet option. FYI, beef entrees are extremely popular. Example: Headcount of 100 with two entrées of beef or chicken. With 50 servings of each entrée the beef option may run out before all guests go through buffet line. You may select a higher percentage of beef to prevent this.

Choice of 1 Entrée \$29.95 (Each guest will receive 1 portion of the chosen entrée)

Choice of 2 Entrée \$31.95 (Each guest will receive 1 portion of their choice from 2 entrées)

Choice of 3 Entrée \$33.95 (Each guest will receive 1 portion of their choice from 3 entrées)

Duet Plates \$42.95 (Each guest will receive 2 portions of entrées, 1 portion of each)

CHICKEN

Boneless Grilled Chicken Thighs

Grilled and marinated with a Teriyaki glazed or bourbon glaze.

Chicken Marsala

Grilled Chicken breast with a rich mushroom demi glaze.

Chicken Madeira

Grilled Chicken breast with mushrooms and asparagus in a rich, buttery, madeira wine sauce.

Great Lakes Chicken

Grilled Chicken breast topped with a white wine cream sauce with dried cherries, apples, and pecans. Topped the creamed brie.

Autumn Chicken

Grilled Chicken breast with a Michigan apple demi-glaze, bacon, and caramelized onions.

Tuscan Chicken

Grilled Chicken breast with creamy white herb sauce, spinach and roasted red peppers.

Chicken Marsala

Chicken breast with a rich mushroom demi glaze.

Chicken Ziegenfuss (Add \$4/person)

Chopped white chicken breast, with celery, onion, sage, cream cheese wrapped in a puffed pastry. Drizzled with creamy chicken and sage gravy.

Champagne Chicken Breast

Breaded chicken breast topped with a creamy champagne reduction.

Garlic & Rosemary Chicken

Grilled Chicken breast marinated in rosemary, garlic with a creamy rosemary sauce.

Chicken Parmesan

Parmesan breaded chicken breast topped with marinara.

(May be served with Spaghetti in place of a starch: \$1.25/person extra.)

TURKEY

Roasted Turkey Breast

Turkey breast basted with thyme, butter, and white wine sauce.

Rosemary Peach Glazed Turkey

Sliced turkey breast with a rosemary and peach reduction.

BEEF

Grilled Filet Mignon

(Add \$8/person 6oz., \$10/person 8 oz.)

Seasoned and grilled to perfection. *(Caramelized onions or mushrooms \$2.49/person extra.)*

Carved Prime Rib (Add \$8/person)

Prime Rib seared, seasoned and slowly roasted to medium. Served with au jus and horseradish sauce.

New York Strip Steak (Add \$6/person)

Seasoned and cured beef strip steak, grilled. Topped with a rosemary demi-glace.

Tenderloin Beef Tips (Add \$4/person)

Pieces of tenderloin marinated in either teriyaki or Cajun seasoning.

Sirloin Steak (Add \$4/person) (Caramelized onions or mushrooms \$2.49/person extra.)

Sirloin Iron 6 oz. steak seasoned and grilled to perfection.

London Broil (Add \$2/person)

Flank steak marinated and grilled with a robust bordelaise sauce.

PORK

Honey Glazed Ham

Honey Glazed Ham Slices

Rosemary Demi-Glaze Pork Tenderloin (Add \$1/person)

Roasted pork tenderloin with rosemary and rosemary demi-glaze.

Pulled Pork

Pork roast is cooked low and slow until tender. It can be served with 2 choices: BBQ, Honey BBQ, Carolina Tangy Gold or Honey Mustard.

SEAFOOD

Salmon Filet (Add \$2/person)

Grilled salmon filet served blackened, Bourbon glaze or topped with herbed garlic butter.

Chimichurri Grilled Salmon (Add \$2/person)

Grilled salmon filet marinated with a piquant sauce. (Spicy - chili pepper flakes).

Grilled Mahi Mahi (Add \$2/person)

Grilled Mahi Mahi topped with pineapple salsa.

VEGETARIAN

Stuffed Manicotti

Large Shell pasta filled with parsley, ricotta and Romano cheese with basil marinara sauce and mozzarella cheese.

Vegetarian Lasagna

A white sauce vegetarian lasagna layered with assorted roasted vegetables, mozzarella, ricotta, and Swiss cheese.

Veggie Stir Fry

Blend of Asian inspired vegetables with teriyaki sauce, served over rice.

Veggie Osso Bucco

Carrots, seasonal mushrooms, pearl onions, and brussel sprouts slowly braised and served over garlic redskin mashed potatoes.

Grilled Broccolini

Grilled broccolini with peppers sauteed in garlic and olive oil served over rice.

Entrée Sides

All meals are served with one starch, one vegetable, one salad option and fresh baked bread and butter. Select one from each category below. Add \$3/person for additional starch, vegetable, or salad. (Buffet Only)

STARCHES

Dauphinoise Potatoes (V,GF)

Thinly sliced potatoes in a rich white cheese sauce.

Creamy Cheddar Au Gratin Potatoes (V,GF)

Thinly sliced potatoes in a rich Au Gratin sauce with creamy cheddar cheese.

Garlic Mashed Potatoes (V,GF)

Yukon Gold whipped potatoes with cream and garlic, sprinkled with chives.

Loaded Mashed Potatoes (V,GF)

Mashed Potatoes with cheddar cheese, bacon, green onions, and cream.

Roasted Red Potatoes (V,GF)

Redskin potatoes cubed and tossed in herbs and olive oil.

Rice Pilaf

A fluffy made rice with onion, celery, butter and chicken stock.

Wild Rice Blend

Seasoned blend of long grain wild rice.

Buttery Herb Stuffing

Chicken and herb seasoned stuffing; pairs well with turkey, chicken, ham or beef.

VEGETABLES

Roasted Green Beans (V,GF)

Fresh green beans oven roasted in herbed olive oil. (Almonds add \$.50/guest)

Fire Roasted Corn (V,GF)

Fire roasted corn with peppers and seasoning.

Custom vegetable selections below, add \$1.00 to the entrée price. Vegetables below are not included.

Country Style Green Beans (GF)

Green beans with bacon and onions.

Oven Roasted Brussel Sprouts (V,GF)

Oven roasted brussel sprouts with bacon and onions.

Roasted Summer Blend (V,GF)

Fresh chopped zucchini, yellow squash, baby carrots, broccoli, green beans, red onion, and red peppers oven roasted in herbed olive oil.

Green Bean Casserole Green beans blended with creamy mushroom sauce and topped with crispy onion straws and baked.

California Blend (GF)

Steamed baby carrots, florets of broccoli and cauliflower, tossed in an herbed garlic butter.

SALADS

Garden Tossed

(Served with two dressings)

A blend of spring mix and romaine, sliced cucumber, red onion, grape tomatoes, croutons, and cheese.

Caesar (GF)

(Served with Caesar Dressing)

Crisp romaine, croutons, and parmesan cheese. Caesar dressing recommended.

Michigan Cherry (GF) (Add \$1/person)

(Served with Apple & Rasp. Vinaigrette)

Mixed greens, sun-dried cherries, candied walnuts, and feta cheese. Apple vinaigrette recommended.

Mediterranean Garden (V,GF)

(Served with two dressings)

Mixed Greens, tomatoes, cucumbers, kalamata olives, garbanzo beans, bell peppers and feta cheese.

Dressings: Caesar, French, Italian, Honey Dijon, Ranch, Apple Vinaigrette or Raspberry Vinaigrette, Champagne Vinaigrette.

Rolls

Artisan Rolls (Add \$0.50/person)

A premium assortment of French dinner rolls seeded French dinner rolls, rustic rolls and wheat rolls.

Parker House Rolls

Soft fresh baked rolls.

Corn Muffin (Add \$0.25/person)

Corn muffin with a sweet maize taste.

Corn Cake (Add \$0.35/person)

Deliciously moist and sweet corn cake. Served by the scoop!

Jalapeno Corn Cake (Add \$0.50/person)

Our corn cake but with a kick of heat. Served by the scoop!

Special Meals

Vegetarians, Children, Food Allergies

Our packages include accommodation for your guests with special dietary needs. Ask your wedding consultant for details.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Kids Menu (Ages 2-10)

- All kids' meal entrees and sides must be the same, ie all kids will have the same meal.
- Kids menu may be offered with buffet or plated meals.
- Children ages 2-10 are ½ off the buffet price.

**Each option comes with 2 sides. Applesauce, Smiley Fries, Fruit Cup or Steamed Broccoli*

Mac-N-Cheese **\$10.95**

Pizza (Cheese or Pepperoni) **\$10.95**

Hot Dog & Bun **\$9.95**

Served with ranch and ketchup for dipping.

Chicken Fingers **\$11.95**

Served with ranch and ketchup for dipping.

Themed Buffet

Taco Buffet (Served with sour cream, salsa, nacho cheese sauce & guacamole) **\$32.95** (Per Person)

Your choice of seasoned ground beef or seasoned shredded chicken.

Served with soft tortillas, shredded cheddar cheese, lettuce, tomato, onion, jalapenos, black olives, chives, and tortilla chips. Includes refried beans and Spanish rice.

Pasta Buffet (Served with alfredo, marinara and vodka sauce) **\$31.95** (Per Person)

Your choice of one of the following - penne, rigatoni, cavatappi, or linguine noodles.

Sliced chicken breast, meatballs and served with a Caesar salad & dressing, steamed broccoli, fresh baked bread and butter.

Mac & Cheese Buffet **\$31.95** (Per Person)

Creamy macaroni and three cheese blends, topped with cheddar cheese. Served with toppings of bacon, sliced breaded chicken tenders, sauteed smoke sausage, pulled pork and green onions on the side. Accompanied with garden tossed salad.

Pizza Buffet **\$31.95** (per Person)

*Assorted Pizzas Served with Marinara and Ranch Dressing.

BBQ chicken: BBQ Chicken, Red Onions, Jalapenos, Sriracha Cream Drizzle.

Sausage & Fresh Basil: Italian sausage, Fresh Basil Leaves.

Triple Cheese

Meat Lovers: Pepperoni, Sausage, Bacon and Ham.

Vegetarian: Roasted Red Peppers, Onions, Mushrooms and Black Olives.

Garden Tossed Salad, Fruit Salad and Fresh Garlic Bread Sticks.

Build Your Own Sandwiches \$29.95 (per Person)

Dressings: Mayo, Yellow Mustard, Dijon Mustard, Garlic Aioli, Creamy Sriracha Spread, Herbed Olive Oil, and Basil Pesto.

Bread: White, Wheat, Pumpernickel, Sourdough, and Ciabatta Rolls

Romain Lettuce Leaves (V, GF)

Toppings: Sliced Dill Pickles, Banana Peppers, Roasted Red Peppers, White Onion, Tomatoes and Arugula

Meats: Ham, Turkey, Roast Beef, Salami, Capicola, Pepperoni

Sliced Cheeses: Colby, American, Pepper Jack, Cheddar, Provolone, and Muenster

Salads: Garden Tossed Salad, Fruit Salad, Potato Salad, Pasta Salad

Sides & More: Baked Beans with brown sugar and bacon (or coleslaw) and Fresh Baked Bread & Butter

Late Night Snacks

Your guests are sure to devour these late-night snacks after getting their groove on the dance floor.

Ala Cart Pizza

Specialty Pizza below **\$25** (16" Pizza)

Meat Lovers: Pepperoni, Sausage, Bacon, and Ham.

BBQ Chicken: BBQ Chicken, Red Onions, Jalapeños, and Sriracha Cream Drizzle.

Vegetarian: Roasted Red Peppers, Onions, Mushrooms and Black Olives.

The Vito: Italian Sausage, Roasted Red Peppers, and Fresh Basil.

Cheese Pizza **\$20** (16" Pizza)

Pepperoni Pizza **\$22** (16" Pizza)

Sub Bar (50 Servings) **\$149**

Turkey and ham sliced thin and piled high on our delicious bread and topped with cheddar cheese, provolone, lettuce, and tomato. Served with mayonnaise and mustard.

Nacho Chips & Salsa Bar (Served with salsa, nacho cheese sauce, and jalapenos) **\$4.45/person**

Lightly seasoned Nacho Chips.

Popcorn Bar **\$4.50/person**

Freshly popped popcorn served with select seasonings: Ranch, Jalapeño, White Chedd

Pastries

Policy

Deposit is non-refundable.

- *GBC provides disposable plates, napkins and forks.
- *Our staff will cut the cake
- *You are responsible for any floral, cake topper, cutting utensils and cake stand.

Wedding Cake \$5.50/serving

Round	Servings	Square	Servings
6"	10	6"	18
8"	28	8"	32
9"	31	9"	36
10"	42	10"	50
12"	86	12"	72
14"	82	14"	98
16"	100	16"	128
18"	125	18"	162

Rentals

Cake Stands, Cookie/brownie plates, pie stands – Various pricing ask for details.

Design This cost is quoted once an image is provided.

Cake Flavors: Vanilla, Chocolate, Marble, Almond, carrot, red velvet, lemon, strawberry, confetti, German chocolate, Peanut Butter, Rum, Coconut, Raspberry, Caramel, and Pink Champagne.

Filling Flavors: (Extra Cost)

Lemon, Strawberry, Raspberry, Blueberry, Bavarian Cream, and Apple Cinnamon.

