Do-It-Yourself Catering and Party Foods

Grand View Catering

grandviewcateringtc.com  |  231.932.9713
Do It Yourself Catering was created to make hosting a breeze with convenient, tasty and affordable fare when you need to feed a crowd. We offer a wide variety of choices for breakfast, lunch, dinner, cocktail parties, and business lunches.

Order online at tcfood.com, browse our extensive menu, and select your items. Or, use this guide to place your order by phone.

Delicious food creatively prepared from the freshest ingredients, we are dedicated to making your gathering a success. And, nobody ever has to know you didn’t prepare it yourself!

Do It Yourself Catering is the perfect party solution. Enjoy!

Jen Foltz, Operations Manager

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Breakfast

*Fresh Fruit Display
With melons, pineapple, strawberries, grapes, and kiwi
$60. Serves an estimated 24 guests

*Homemade Breakfast Baked Goods
An assortment of muffins, scones, fruit turnovers and Danish
$4.00 pp / 12 person minimum

*Breakfast Burritos
Scrambled eggs, fresh salsa, and Cheddar rolled in a tomato tortilla.
Served with fresh fruit.
$7.95 per guest / 12 person minimum
Add bacon or sausage to your burrito for an additional
$1.00 per person

*Continental Breakfast
Fresh baked breakfast pastries, fruit display, regular and decaf coffee
with condiments and cups, and bottles of orange and apple juice
$8.95 per guest / 12 person minimum

Traditional
Breakfast Buffet
Scrambled eggs, bacon, sausage, breakfast potatoes, fresh fruit,
and homemade baked goods
$10.95 per guest
12 person minimum

* Denotes availability within 24 hours of placing order
Breakfast

*Handheld Breakfast Sandwiches
Scrambled Eggs on a Buttered English Muffin
with the following choices:
- Bacon and Cheddar
- Sausage and Cheddar
- Avocado, tomato, and Havarti
Served with fresh fruit
$7.50 per guest / 12 person minimum

*Quiche with fresh fruit* choice of
- Bacon, onion, Swiss
- Sausage, White Cheddar, onion, bacon
- Broccoli with Cheddar
- Spinach, mushroom, White Cheddar
Served with fresh fruit and breakfast pastries
$8.95 per guest / 12 person minimum

Homemade peanut butter-dried cherry power bars
$24/dozen

Breakfast Beverages

Coffee $2.00 pp, 12 person min.
Bottled juices $2.00 ea
Bottled water $1.50 ea
Coconut water $2.75 ea
Milk/Chocolate Milk $1.75 ea

*Denotes availability within 24 hours of placing order*
Boxed Lunches & Sandwich Platters

* Classic Sandwiches
  Turkey, Provolone, lettuce, tomato, mayo on our fresh made bun
  Ham, Swiss, Dijonaisse, lettuce, tomato on our fresh made bun
  Veggie, Havarti, Hummus, lettuce, tomato on our fresh made bun
$6.25 ea., dozen minimum

* Assorted Wrap Sandwiches
  Choice of Fiesta, TC Favorite, Healthy Choice, Asian Veggie,
  Plain Jane or Chicken Caesar
$7.95 ea., dozen minimum

* Gourmet Box Lunch
  Sandwich, fruit cup, TC salad,
  cookie, napkin, fork
  $10.95 ea.,
  dozen minimum

Hand-Held Dollar Rolls
  Ham, Swiss, Dijonaisse, lettuce
  Turkey, avocado, sundried tomato mayo
  Cucumber, lettuce, tomato, hummus
  BBQ Pork with slaw
  Pulled beef with Gorgonzola horseradish sauce
$30 per dozen, two dozen minimum

* Favorite Brown Bag Lunch
  Turkey, ham or veggie sandwich on fresh bun, bag of Great Lakes potato
  chips, choice of bottled water or a chocolate no bake cookie, and napkin
$8.50 ea., dozen minimum

* Wrap and a Fudge Brownie  $8.95 ea., dozen minimum

* Denotes availability within 24 hours of placing order
Office Favorites

*Lunch for the Office*
Twelve turkey sandwiches, 12 serving fruit display, 12 individual bags of Great Lakes potato chips, 12 chocolate chip cookies, and 12 bottled waters  $165

*Mexican Fiesta*
Chicken and pulled pork tacos, Southwest veggie blend, Condiment tray with fresh salsa, guacamole, sour cream, black olives, jalapenos, Cheddar, lettuce, soft shell tortillas and tortilla chips
$9.95 pp, 12 guest minimum
Add beans and rice topped with Cheddar and green onion, assorted cookies, bottled water and assorted sodas
$13.95 per guest
Add a fruit display additional $2.50 per guest

*Chicken Pot Pie*
Chicken pot pie served with a traditional green salad with lime-dill ranch
$9.75 pp. Add fudge brownies $1.00

*Chili For A Crowd*
A cup of homemade beef, veggie, or white chicken chili served with sour cream, Cheddar cheese, and chopped onion to garnish. Fresh corn muffins, tossed salad with lime-dill ranch, and chocolate no-bake cookies.
$10.95 pp, 12 guest minimum

*BBQ Pulled Pork Sandwiches*
Served with cole slaw and assorted cookies
$9.25 pp/12 guest minimum

*Homemade Soup and Choice of Sandwich or Salad, 12 person minimum*
Cup of homemade soup with choice of:
  - Turkey, ham, or veggie sandwich
  - Chicken Caesar salad with fresh rolls and butter
Half sandwich $6.75 pp, Full sandwich $9.75 pp, Caesar salad $9.95 pp
Add assorted cookies and bottled water $3.00 per guest.

* Denotes availability within 24 hours of placing order
Homemade Soups
$34.95 per gallon. Served in an insulated soup and serve.

Fresh Salads
Small feeds up to 20 guests, Large feeds up to 40 guests
Add chicken to any salad Small $25 Large $45

*TC Salad with mixed greens, local dried cherries, walnuts, Gorgonzola cheese and cherry vinaigrette
Small $50 Large $80

*Caesar Salad with Parmesan, garlic croutons, and homemade dressing Small $45 Large $75

*Traditional Salad with tomato, carrot, cucumber, red onion, croutons, and lime-dill ranch
Small $45 Large $75

*Healthy Choice with carrots, broccoli, cucumber, tomato, red onion, sunflower seeds, mixed greens, and balsamic vinaigrette
Small $50 Large $80

*Asian Veggie
with edamame, carrots, cucumber, tomato, broccoli, scallions, sesame seeds, and curried wontons, with a hoisin vinaigrette
Small $50 Large $80

*Traditional Cole Slaw
Sm / 5 lbs. $30 Med / 10 lbs. $55 Lg / 15 lbs. $80

Roasted Garlic Caper Potato Salad
Sm / 5 lbs. $35 Med / 10 lbs. $65 Lg / 15 lbs. $95

Tortellini Pesto Pasta Salad with sundried tomatoes and Parmesan
Sm / 5 lbs. $50 Med / 10 lbs. $90 Lg / 15 lbs. $130

* Denotes availability within 24 hours of placing order
Boardroom Lunches

Minimum of 12 guests, $14.95 per person

Lemon caper chicken with long grain wild rice, herb roasted vegetable blend, traditional salad with ranch, rolls with butter, and assorted cookies

Slow roasted garlic beef with brown mustard gravy, mashed potatoes, honeyed carrots, Caesar salad, rolls with butter, and chocolate chip cookies

BBQ pork sandwiches, white cheddar mac and cheese, cole slaw, fresh fruit, and fudge brownies

Traditional turkey dinner with mashed potatoes and gravy, sausage and sage stuffing, herb roasted vegetable blend, traditional green salad with ranch and assorted cookies

Spinach-sundried tomato meatloaf with mashed potatoes and gravy, local honey glazed carrots, Caesar salad, rolls with butter, and chocolate no bake cookies

Traditional beef or veggie pesto alfredo lasagna with Caesar salad, balsamic marinated roasted vegetables, garlic toast, and assorted cookies

Asian stir fry with your choice of chicken, beef, or vegetarian stir fry served over rice. Served with Asian veggie salad with edamame, carrots, cucumber, tomato, broccoli, scallions, sesame seeds, curried won tons, and hoisin vinaigrette, rolls and butter, and chocolate cheesecake brownies

Gyro Bar with sliced lamb strips, grilled lemon-oregano chicken strips, black olives, lettuce, Feta, sliced tomato, sliced onion, pita, and cucumber-yogurt sauce. Served with quinoa-chickpea salad, balsamic marinated roasted vegetables, and assorted cookies
Party Platters

The Hostess Helper
Wedge of Brie, grapes, strawberries, crackers, caprese skewers, with balsamic reduction (18 ea.), spinach artichoke dip (1 lb.) with tortilla chips, salted caramel chocolate tarts (18 ea.) $125

The Party Pleaser
Roasted red pepper hummus, (2 lbs.) broccoli, cucumber rounds, pita chips, roasted pecan gorgonzola stuffed new potatoes (18 ea.), marinated asparagus wrapped in prosciutto (18 ea.), and lemon tarts (18 ea.) $150

The Chef’s Choice
Assorted cheese selection including Colby, Brie, Dilled Havarti, Cotswald and Gorgonzola, strawberries, grapes, local smoked whitefish dip (1 lb.), sliced baguette, assorted gourmet crackers, caprese skewers with balsamic reduction (18 ea.), bacon wrapped almonds stuffed dates (18 ea.), and white and dark chocolate painted strawberries (18 ea.) $175

*Fresh Fruit Display with melons, pineapple, strawberries, grapes, and kiwi $60 Serves an estimated 24 guests

Wings
BBQ, Buffalo, or Thai Peanut. Served with dipping sauce and celery sticks 14.95/dozen, two dozen minimum

*Mexi Trio
Guacamole (2 lbs.), Salsa (2 lbs.), Mexican cottage cheese dip (2 lbs.), served with tortilla chips $65 Serves an estimated 24 guests

* Gourmet Cheese Board
Brie, White Cheddar, Colby, Gorgonzola, Dilled Havarti, Cotswald, Walnut Gourmandise, Swiss, strawberries, grapes, assorted crackers, and sliced baguette. $100 Feeds an estimated 24 guests

*Add salami, grilled fontinini sausage bites, and sliced prosciutto $45 additional

* Denotes availability within 24 hours of placing order
**Party Platters**

*Sushi Platter*
An assortment of California rolls, tuna rolls, and veggie rolls with soy sauce, wasabi, and ginger

Sm 32pc $48  Med 64pc $96  Lg 96pc $125

*Dips and Spreads*
Smoked whitefish dip (1 lb.), spinach artichoke dip (1 lb.), Gorgonzola dip (1 lb.), assorted gourmet crackers and sliced baguette $55
Serves an estimated 24 guests

*Mediterranean Peasant Platter*
Red pepper hummus (2 lbs.), tomato-basil relish (2 lbs.), Feta, broccoli, cucumber rounds, prosciutto wrapped asparagus (2 doz.), mixed olives, pita chips, and assorted crackers $150
Serves an estimated 24 guests.

*Blossoming Veggie Sunflower* Asparagus, snow peas, green beans, and broccoli with lime-dill ranch $65
Serves an estimated 24 guests.

*Traditional crisp veggie display*
Assorted crisp veggies with lime-dill ranch $40
Serves an estimated 24 guests

*Sensational Bite Sized Sweets* $125

- 2 dozen Cheesecake lollipops
- 2 dozen Lemon tarts in shortbread cups
- 2 dozen Chocolate mousse in phyllo cups with whipped cream and raspberry

Assorted cookies and fudge brownies $21 dozen

Homemade bar cookies and gourmet brownies $24 dozen

Peanut butter-dried cherry power bars $24 dozen

*Denotes availability within 24 hours of placing order*
Hors d’oeuvres by the Dozen

Two dozen minimum required per selection
72 hours notice for most items

Marinated asparagus with Boursin wrapped in prosciutto $21 doz.
Shrimp cocktail with cocktail sauce and lemon $21 doz.
Caprese Skewers with cherry tomato, fresh Mozzarella, and fresh basil drizzled with balsamic reduction $21 doz.
Cucumber rounds with local smoked whitefish pate and caper garnish $21 doz.
Beef tenderloin crostini with Gorgonzola horseradish cream $33 doz.
Antipasto skewers with creamy pesto sauce $24 doz.
Red pepper hummus, grilled zucchini, Feta crostini $21 doz.
Spinach artichoke dip in phyllo cups with sun-dried tomato bits $21 doz.
Assorted hand-held party sandwiches $30 doz.
Spinach sun-dried tomato meatballs in smoked tomato sauce $21 doz.
Crab cakes with lemon caper remoulade $33 doz.
Bacon wrapped almond stuffed dates $21/doz.
*Roast pecan Gorgonzola stuffed new potatoes adorned with dried cherry $21 doz.
*Sausage and spinach stuffed mushroom caps with Parmesan $21/doz.
*Loaded baked potato bites $21/doz.
*Ancho chili lime chicken skewers with spiced cherry chutney $24/doz.
*Garlic-ginger beef satay with cucumber mint yogurt sauce $24/doz.
*Tamari marinated chicken satay with spicy peanut sauce $24/doz.

*SERVED ROOM TEMP. AVAILABLE HOT IN AN INSULATED CARRIER FOR AN ADDITIONAL CHARGE.
The Birthday Celebration  $295
Serves an estimated 24 guests
3 doz Assorted dollar roll sandwiches
Dips and spreads with crackers and breads
2 doz Marinated asparagus wrapped with Boursin and prosciutto
2 doz Caprese skewers with balsamic reduction drizzle
25 serving Birthday sheet cake
Includes disposable serving utensils

Game Day  $250
Serves an estimated 24 guests
5 lbs BBQ pork with 40 slider buns
5 lbs Traditional Cole Slaw
Mexi Trio with salsa, guacamole,
Mexican cottage cheese dip, and tortilla chips
50 ea Buffalo wings with bleu cheese
dressing and celery
2 doz Chocolate cheesecake brownies
Includes disposable serving utensils

Italian Night for Twelve  $200
Traditional or veggie lasagna, Caesar salad, garlic toasts,
12 serving Tiramisu layer cake

Cocktail Party  $495
Serves up to an estimated 30 guests
Gourmet cheese board with berries, grapes, crackers, and breads
Dips and spreads with crackers and breads
Veggie sunflower with lime-dill ranch
3 doz Ancho chile lime chicken skewers with spiced cherry chutney
3 doz Red pepper hummus, grilled zucchini, Feta crostini
3 doz Spinach sun-dried tomato meatballs
3 doz White and dark chocolate painted strawberries
Includes disposable serving utensils
DELI SALADS
3 lb minimum order (estimated 12 ea. 4oz servings)
Presented in deli containers.
For an additional $5.00 add disposable serving bowl and serving utensils.
   Roasted garlic caper potato salad   $6 lb
   Tortellini pesto pasta salad       $9 lb
   Traditional cole slaw               $5 lb
   Greek penne pasta salad            $7 lb
   Kale power salad                   $7 lb

*ENTREES
6 lb minimum (estimated 12 ea. 8oz servings)
Ready to reheat in foil pans.
   Lemon caper chicken                $11 lb
   Meat Loaf                         $9 lb
   Roasted Turkey                    $9 lb
   Garlic beef with brown mustard gravy $11 lb
   BBQ pulled pork                    $8 lb
   Individual Chicken pot pies       $6.75 ea
   Lasagna:  Half pan: $75  Full pan $125

*SIDES
4 lb minimum (estimated 12 ea. 5 oz servings)
Ready to reheat in foil pans.
   Mashed potatoes                   $5 lb
   Herb roasted red skins            $5 lb
   Long grain wild rice blend        $5 lb
   White cheddar mac and cheese      $7 lb
   Sausage and sage stuffing         $7 lb
   Spicy red beans and rice          $5.50 lb
   Broccoli with lemon butter        $5 lb
   Local honey glazed baby carrots   $5 lb
   Green beans with buttered almonds $5.50 lb
   Herb roasted vegetable blend      $5.50 lb

*FOODS AVAILABLE HOT IN INSULATED CARRIERS FOR AN ADDITIONAL CHARGE.
Cookies and Sweets

**Assorted Homemade Cookies**
Chocolate chunk, Peanut butter chocolate chip, Orange white, Chocolate chip, Peanut butter, Classic sugar, Snickerdoodles, Chocolate or Peanut butter no bakes, Oatmeal dried cherry...
just to name a few! $21 per dozen

**Homemade Bars**
Chocolate cheesecake brownies, Raspberry almond shortbread bars, Magic cookie bars, Coconut key lime bars, Chocolate caramel oat bars, or Chocolate truffle brownies
$24 per dozen

**Assorted Homemade Baked Goods**
with muffins, scones, fruit turnovers, danish, and breakfast breads
$4 per person
10 person minimum

**Fresh Baked Pies**
Caramel apple, Mixed berry, Apple crumb, Strawberry-rhubarb, TC cherry, Blueberry, Peach, Apple raspberry crumb $14 per pie

Fresh strawberry, Banana cream, Coconut cream, Chocolate oreo pudding, Lemon meringue, Peanut butter cup pudding $15 per pie

**Custom Cakes**
Chocolate zucchini cake smothered in cream cheese frosting and chocolate ganache
Homemade carrot cake with coconut and cream cheese frosting
Vanilla with Buttercream
Chocolate with truffle frosting
Red velvet with cream cheese frosting
12p $29.95, 25p $49.95, 50p $79.95
More Sweets

Delicious Cobbler
Cherry, Peach-blueberry, Mixed berry, or Cherry rhubarb
Half pan, estimated 15p  $45
Full pan, estimated 35p  $85

Bite Size Sweets
Fresh fruit tarts, Salted caramel chocolate tarts, White and dark painted strawberries, Gingerbread tarts with pumpkin mousse, Lemon curd in shortbread cups with blueberries, Chocolate or Marshmallow truffles, Key lime tarts, Chocolate mousse in phyllo cups with raspberry, Mini truffle cupcakes, Cheesecake lolly pops, Oreo pudding cake shots, Bourbon pecan tarts, Peanut butter brownie bombs, Tiramisu trifles $21–$36 dozen, minimum two dozen per selection required.
The Details

To ensure availability, menu selections, and delivery time we recommend placing your order at least 72 hours in advance.

All items are presented on disposable black trays, foil pans, or in deli style containers.

Add disposable plates, utensils, and napkins at $.75 per guest.

Eco-friendly or high quality paper or plastic items including serving utensils and table covers available for an additional cost.

Prices are subject to change without notice. Party Platters are based on average consumption per guest.

Orders available for pickup at:

Grandview Catering
1249 Woodmere Ave. Traverse City, 231.932.9713
Delivery service available upon request.

tcfood.com
No more fuss...

A dish to pass, office lunches, or quick get togethers... Our easy to order, online take-out service offers fresh, delicious, ready-to-eat foods made in our kitchen daily!

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