DO IT YOURSELF
CATERING
AND PARTY FOODS

GRAND *View*
catering

grandviewcateringtc.com | 231.932.9713

DO IT YOURSELF CATERING

makes 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.

We deliver delicious food, creatively prepared from the freshest ingredients and we are dedicated to making your gathering a success without anyone knowing you didn't prepare it yourself!

1249 Woodmere Avenue, Traverse City, MI 49686
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Printed
12-2-25

BREAKFAST

12 GUEST MINIMUM

Fresh Fruit Display $90.00
Melons, pineapple, strawberries, grapes, and kiwi
Serves an estimated 24 guests

Homemade Breakfast Baked Goods $4.95pp
An assortment of muffins, scones, fruit turnovers and Danish

Breakfast Burritos with Fresh Fruit $12.95pp
Scrambled eggs, fresh salsa, Cheddar and your choice of plain, bacon or sausage rolled in a tomato tortilla

Breakfast Poutine with Fresh Fruit $12.95pp
Layered breakfast with potatoes, scrambled eggs, Cheddar and sausage gravy, topped with shredded cheese

Continental Breakfast $12.95pp
Fresh baked breakfast pastries, fruit display, bottled orange juice, regular and decaf coffee with condiments and cups

Traditional Breakfast Buffet $17.95pp
Scrambled eggs, bacon, sausage, breakfast potatoes, fresh fruit, and homemade baked goods

Handheld Breakfast Sandwiches with Fresh Fruit $12.50pp
Scrambled eggs on english muffin with the following choices:
- Bacon and Cheddar
- Sausage and Cheddar
- Avocado, Tomato and Havarti

Sandwiches only $9.25 each

Quiche with Fresh Fruit and Homemade Pastries $16.95pp
- Bacon, onion and Swiss
- Sausage, Cheddar and onion
- Broccoli and Cheddar
- Spinach, Mushroom and Cheddar

Homemade Power Bars, Peanut Butter-Dried Cherry
$54/dozen

BREAKFAST BEVERAGES

Coffee	$4.00pp, 12 person min.
Bottled OJ	$2.50 ea
Bottled Water	$1.50 ea
Coconut Water	$3.50 ea

BOXED LUNCHES
SANDWICH PLATTERS

Classic Sandwiches

- Turkey, Provolone, lettuce, tomato, and mayo on our fresh made bun
- Ham, Swiss, Dijonaisse, lettuce, and tomato on our fresh made bun
- Veggies, Havarti, Hummus, lettuce, and tomato on our fresh made bun

$9.50 ea., dozen minimum

Assorted Wrap Sandwiches

Choice of: Chicken Fiesta, TC Favorite with Turkey,
Healthy Choice with Chicken, Asian Veggie, or Chicken Caesar
$12.95 ea., dozen minimum

Slider Sandwiches

- Ham, Swiss, Dijonaisse, and lettuce
- Turkey, avocado, and sundried tomato mayo
- Cucumber, lettuce, tomato, and hummus
- BBQ Pork and cole slaw
- Pulled beef with Gorgonzla horseradish sauce

$45 per dozen, two dozen minimum

BBQ in a Box

Choice of: BBQ Pork or BBQ Chicken Sandwich with potato salad, cole slaw,
Great Lakes potato chips and fudge brownie
$19.95 per box, dozen minimum

Executive Box

Choice of: Beef Tenderloin Brochette in a romaine boat with Bearnaise Drizzle,
Chicken Brochette in romaine boat with balsamic, or
Veggie Brochette in romaine boat with dill hollandaise.
Each box includes Tortellini pesto pasta salad, vegetables bundle and
raspberry white chocolate almond shortbread bar
$29.95 per box, dozen minimum

Gourmet Box Lunch

Sandwich, fruit cup, TC salad, cookie, napkin and fork
$17.95 per box, dozen minimum

Brown Bag Lunch

Turkey, ham or veggie sandwich on a fresh bun, bag of Great Lakes potato chips,
a chocolate chip cookie, and a napkin
$13.95 per box, dozen minimum

OFFICE FAVORITES

Lunch for the Office
Sandwiches, fruit display, individual bags of Great Lakes potato chips, chocolate chip cookies, and bottled water
$17.95pp, 12 guest minimum

Mexican Fiesta
Chicken and pulled pork, Southwest veggie blend, Condiment tray with fresh salsa, guacamole, sour cream, black olives, jalapenos, Cheddar, lettuce, soft shell tortillas and tortilla chips
$14.95pp, 12 guest minimum

ADD beans and rice topped with Cheddar and green onion, assorted cookies, bottled water and assorted sodas $19.95pp
ADD a fruit display additional $3.75pp

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
$13.95pp, 12 guest minimum

BBQ Pulled Pork Sandwiches
Served with cole slaw and assorted cookies
$13.95pp, 12 guest minimum

Cup of Homemade Soup and 1/2 Sandwich
$9.95pp, 12 guest minimum

MEALS MADE EASY

12 GUEST MINIMUM

Lemon Caper Chicken
Long grain wild rice, herb roasted vegetable blend,
traditional salad with ranch, rolls with butter, and assorted cookies $21.95 per guest

Slow Roasted Beef
Brown mustard gravy, mashed potatoes, honeyed carrots,
Caesar salad, rolls with butter, and chocolate chip cookies $21.95 per guest

BBQ Pork Sandwiches
White cheddar mac and cheese, cole slaw, fresh fruit,
and chocolate brownies $19.95 per guest

Traditional Turkey Dinner
Mashed potatoes and gravy, sausage and sage stuffing, herb roasted vegetable blend,
traditional green salad with ranch and assorted cookies $19.95 per guest

Spinach-Sundried Tomato Meatloaf
Mashed potatoes and gravy, local honey glazed carrots, Caesar salad,
rolls with butter, and chocolate no bake cookies $19.95 per guest

Traditional Beef or Veggie Pasta Bake with Marinara
Caesar salad, balsamic marinated roasted vegetables, garlic toast,
and assorted cookies $19.95 per guest

Asian Stir Fry Over Rice
Choice of: Chicken, Beef, or Vegetarian. Served with Asian veggie salad edamame,
carrots, cucumber, tomato, broccoli, scallions, sesame seeds, fried won tons,
sesame-ginger vinaigrette, rolls & butter, chocolate cheesecake brownies $21.95 per guest

Gyro Bar
Sliced lamb strips, grilled lemon-oregano chicken strips, black olives, lettuce, Feta,
sliced tomato, sliced onion, pita, cucumber yogurt sauce. Served with
kale tabbouleh, balsamic marinated roasted vegetables, assorted cookies $19.95 per guest

PARTY PLATTERS

The Hostess Helper
Wedge of Brie, Grapes, Strawberries, Crackers, Caprese skewers,
with balsamic reduction (18 ea.), Spinach artichoke dip with tortilla chips,
Salted caramel chocolate tarts (18 ea.) $175

The Party Pleaser
Roasted red pepper hummus, 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.) $200

The Chef's Choice
Assorted cheese selection including Colby, Brie, Dilled Havarti, Cotswald and
Gorgonzola, Strawberries, Grapes, Local smoked whitefish dip,
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.) $225

Fresh Fruit Display
Melons, Pineapple, Strawberries, Grapes, and Kiwi
12 guests $55 24 guests $90

MexiTrio
Guacamole (2 lbs.), Salsa (2 lbs.), Mexican cottage cheese dip (2 lbs.),
and tortilla chips. Serves an estimated 24 guests. $80

Gourmet Cheese Board
Brie, White Cheddar, Colby, Dilled Havarti, Cotswald, Morbier, Swiss,
Strawberries, Grapes, Assorted crackers, and Sliced baguette.
12 guests $75 24 guests $125

Dips and Spreads
Smoked whitefish dip (1lb.), Spinach artichoke dip (1lb.), Gorgonzola dip (1lb.),
Assorted gourmet crackers and Sliced baguette. Serves an estimated 24 guests. $80

PARTY PLATTERS

Charcuterie Board
Brie, Smoked Gouda, Gorgonzola, Morbier, Cotswald, Dilled Havarti, Salami, Fontinini sausage, Prosciutto, Whole grain mustard, Fig merlot jam, strawberries, Grapes, Assorted crackers and Sliced baguette. Serves an estimated 24 guests. $200

Wings
BBQ Buffalo, or Thai Peanut. Served with dipping sauce and celery sticks
$27.95/dozen, two dozen minimum

Mediterranean Platter
Roasted garlic hummus, Tomato-basil relish, Feta, Broccoli, Cucumber rounds, Stuffed grape leaves (2 doz.), Mixed olives, Pita chips, and assorted crackers. Serves an estimated 24 guests. $200

Blossoming Veggie Sunflower
Asparagus, snow peas, green beans, and broccoli with lime-dill ranch $95
Serves an estimated 24 guests

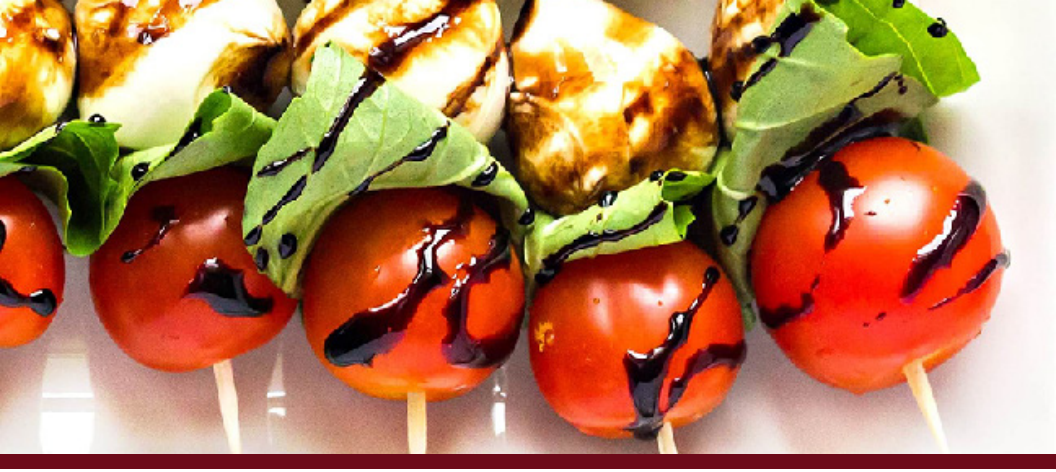
Traditional Crisp Veggie Display
Assorted crisp veggies with lime-dill ranch.
12 guests $45 24 guests $65

Sensational Bite Sized Sweets
Carrot cupcake bites with coconut, Lemon tarts, and Salted caramel chocolate tart (2 dozen of each) $150

Assorted Cookies and Fudge Brownies $36/dozen

Homemade Bar Cookies and Gourmet Brownies $45/dozen

Peanut Butter-Dried Cherry Power Bars $54/dozen



PARTIES MADE EASY

The Celebration
Serves an estimated of 24 guests
Assorted dollar roll sandwiches (3 doz.)
Dips and spreads with crackers and breads
Marinated asparagus wrapped with Boursin and prosciutto (2 doz.)
Caprese skewers with balsamic reduction drizzle (2 doz.)
Sheet cake, 25 serving
$375

Game Day
Serves an estimated of 24 guests
BBQ pork (7 lbs) with 36 slider buns
Traditional Cole Slaw (5 lbs)
Mexi Trio with salsa, guacamole, Mexican cottage cheese dip, and tortilla chips
Buffalo wings (50 ea) with bleu cheese dressing and celery
Chocolate cheesecake brownies (2 doz.)
$350

Italian Night
Serves an estimated of 12 guests
Traditional or veggie lasagna (1/2 pan), Caesar salad, Garlic toast and
Lemon blueberry ricotta cheesecake
$225

Cocktail Party
Serves an estimated of 24 guests
Gourmet cheese board with berries, grapes, crackers, and breads
Dips and spreads with crackers and breads
Veggie sunflower with lime-dill ranch
Marinated chicken skewers with rosemary pomegranate fig sauce (2 doz.)
Red pepper hummus, grilled zucchini, Feta crostini (2 doz.)
Spinach sun-dried tomato meatballs (2 doz.)
White and dark chocolate painted strawberries (2 doz.)
$495

HORS D'OEUVRES BY THE DOZEN

TWO DOZEN MINIMUM REQUIRED PER SELECTION, MINIMUM 72 HOURS NOTICE FOR MOST ITEMS

Caprese Skewers cherry tomato, fresh Mozzarella, and fresh basil drizzled with balsamic reduction	$24 doz.
Marinated Asparagus with Boursin, wrapped in Prosciutto	$24 doz.
Shrimp Cocktail with cocktail sauce and lemon	$33 doz.
Cucumber Rounds with local smoked whitefish paté and capers	$33 doz.
Beef Tenderloin Crostini with Gorgonzla horseradish cream	$42 doz.
Antipasto Skewers with creamy pesto sauce	$30 doz.
Red Pepper Hummus Crostini grilled zucchini and Feta	$24 doz.
Spinach & Artichoke Dip in phyllo cups with sun-dried tomato bits	$24 doz.
Assorted Slider Sandwiches	$45 doz.
Spinach and Sun-Dried Tomato Meatballs in smoked tomato sauce	$24 doz.
Local Whitefish or Crab Cakes with lemon caper remoulade	$48 doz.
Bacon Wrapped Almond Stuffed Dates	$30 doz.
Roasted Pecan Gorgonzla Stuffed New Potatoes with dried cherry	$24 doz.
Sausage and Spinach Stuffed Mushroom Caps with Parmesan	$24 doz.
Loaded Baked Potato Bites	$24 doz.
Marinated Chicken Skewers with rosemary pomegranate fig sauce	$33 doz.
Garlic-Ginger Beef Satay with cucumber mint yogurt sauce	$33 doz.
Tamari Marinated Chicken Satay with spicy peanut sauce	$33 doz.
Open Face Gyro Flatbread Bite	$30 doz.

HOMEMADE SOUPS

$49.95 PER GALLON. SERVED IN AN INSULATED SOUP & SERVE

FRESH SALADS

SMALL FEEDS UP TO 20 GUESTS, LARGE FEEDS UP TO 40 GUESTS
ADD CHICKEN TO ANY SALAD $3 PER PERSON

TC Salad
Mixed greens, local dried cherries, walnuts, Gorgonzola cheese and cherry vinaigrette
Small $65 Large $95

Caesar Salad
Parmesan, garlic croutons, and homemade dressing
Small $60 Large $90

Traditional Salad
Tomato, carrot, cucumber, red onion, croutons, and lime-dill ranch
Small $60 Large $90

Healthy Choice
Carrots, broccoli, cucumber, tomato, red onion, sunflower seeds, mixed greens, and balsamic vinaigrette Small $65 Large $95

Asian Veggie
Edamame, carrots, cucumber, tomato, broccoli, scallions, sesame seeds, with a sesame-ginger vinaigrette
Small $65 Large $95

Traditional Cole Slaw
Sm / 5 lbs. $40 Med/ 10 lbs. $80 Lg/ 15 lbs. $120

Traditional Potato Salad
Sm / 5 lbs. $55 Med/ 10 lbs. $110 Lg/ 15 lbs. $165

Tortellini Pesto Pasta Salad - Sundried tomatoes and Parmesan
Sm / 5 lbs. $75 Med/ 10 lbs. $150 Lg/ 15 lbs. $225

Greek Penne Pasta Salad
Sm / 5 lbs. $50 Med/ 10 lbs. $100 Lg/ 15 lbs. $150

BULK FOOD

DELI SALADS

3lb minimum order (estimated 12ea. 4oz servings)

▪ Roasted Garlic and Caper Potato Salad		$11lb
▪ Tortellini Pesto Pasta Salad		$15lb
▪ Traditional Cole Slaw		$ 8lb
▪ Greek Penne Pasta Salad		$10lb
▪ Kale Power Salad (Vegan)		$12lb
▪ Loaded Baked Potato Salad		$11lb

ENTREES

6lb minimum (estimated 12ea. 8oz servings)

▪ Lemon Caper Chicken		$20lb
▪ Meat Loaf		$18lb
▪ Roasted Turkey		$18lb
▪ Sliced Brisket with Brown Mustard Gravy		$22lb
▪ Bbq Pulled Pork		$14lb
▪ Lasagna: Traditional beef or Veggie with marinara	Half pan, 12p	$85
	Full pan, 24p	$135
▪ Chicken Florentine		$22lb
▪ Bbq Chicken Breasts		$18lb
▪ Slow Roasted Beef with Red Wine Mushroom Demi Sauce		$24lb
▪ Stuffed Beef Roulade		$24lb
▪ Parmesan Pesto Crusted Salmon		$24lb
▪ Pasta - choice of traditional spaghetti with beef or	Half pan, 12p	$75
veggie marinara or chicken penne alfredo	Full pan, 24p	$125
▪ French Toast Bake	Half pan, 12p	$55
- blueberries and cream or apple cinnamon	Full pan, 24p	$80
▪ Whole Quiche		$49.95

SIDES

3lb minimum

▪ Mashed Potatoes	$ 11lb
▪ Herb Roasted Red Skin Potatoes	$ 11lb
▪ Long Grain Wild Rice Blend	$ 11lb
▪ White Cheddar Mac and Cheese	$ 13lb
▪ Sausage and Sage Stuffing	$ 14lb
▪ Spicy Red Beans and Rice	$ 11lb
▪ Local Honey Glazed Baby Carrots	$ 12lb
▪ Green Beans with Buttered Almonds	$ 14lb
▪ Herb Roasted Vegetable Blend	$ 14lb

COOKIES & SWEETS

Homemade Cookies

Chocolate Chip, Peanut Butter Chocolate Chunk, Cherry Jumble,
Peanut Butter, Classic Sugar, Snickerdoodles, Chocolate or Peanut Butter No Bake,
Lemon Ginger, Molasses, and Oatmeal Dried Cherry
$36 / dozen

Homemade Bars

Chocolate Cheesecake Brownies, Raspberry Almond Shortbread Bars,
Lemon Bars, Oreo Monster Bars, Pecan Bars, Chocolate Caramel Oat Bars,
PB & J Bars, and Chocolate Truffle Brownies
$45 / dozen

Homemade Pies

Caramel Apple, Mixed Berry, Apple Crumb, Strawberry-Rhubarb, TC Cherry,
Blueberry, Peach, Pumpkin, Pecan, Pumpkin Spice Latté, Fresh Strawberry,
Banana Cream, Chocolate Oreo Pudding, Coconut Cream, and Lemon Meringue
$16 - $25 each

Delicious Cobbler or Crisp

Cherry, Peach-Blueberry, Mixed Berry, Cherry-Rhubarb or Apple
Half pan, 15p/$55 Full pan, 35p/$95

Custom Cakes

Chocolate Zucchini Cake smothered in cream cheese frosting and chocolate ganache,
Vanilla with Buttercream frosting, Red Velvet with cream cheese frosting,
Classic Chocolate and Blueberry Lime
Round Layer, 12p/$44.95 1/2 Sheet, 25p/$64.95

Homemade Cheesecakes

NY Style with fruit, Cookie Dough, Baileys Chocolate Chip, Almond Joy,
White Chocolate Raspberry, Lemon Blueberry Swirl, and many more!
$49.95 each

Flourless Cakes

Chocolate, Chocolate Peanut butter, Chocolate Berry,
Grasshopper, and German Chocolate
$49.95 each

DO IT YOURSELF CATERING AND PARTY FOODS

THE DETAILS

HOW TO ORDER

Place an order by emailing catering@tcfood.com or calling 231-932-9713. To ensure availability, menu selections, and delivery time we recommend placing your order a minimum of 72 hours in advance, and earlier during peak seasons.

Add disposable plates, utensils, and napkins at $1.50 per person.

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

PICKUP ORDERS AT:

Grandview Catering / The Kitchen
1249 Woodmere Avenue, Traverse City, 49686

Delivery service available for additional cost.

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