

www.DavidGrahamEvents.com email: David@DavidGrahamEvents.com or ChefK@DavidGrahamEvents.com 734-261-6070 · 734-282-2736 FAX



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Pig Roast Event

Your pig roast is customized to your likings and includes your choice of 4 sides as well as everything needed to cater to your guests. Your guests will enjoy the experience of seeing the pig roasting, the carving for your guests and the delicious, slow roasted juicy pork.



We use grain fed, USDA graded hog & choose size appropriate pigs for your event. Since a whole hog roasting usually takes between 12-16 hours, we begin the process the day before your event, at our facility, in our custom designed mobile roasting trailer.

Once carved, we serve your guests and maintain the buffet with Serv Safe® guidelines to insure wholesomeness. Finally, once your meal service is finished, we clean up the buffet and package all remaining food for our customers.

THE ROAST INCLUDES:

4 Sides of your choice, Rolls & Butter, Buffet set up with Chafers, all Condiments, Serving Utensils, quality disposable Plates, Silverware and Napkins. \$14.95 per person

CHOOSE ANY 4 OF THE OPTIONS BELOW

Side Dishes

SPECIALTY HOUSE-MADE SALADS · REDSKIN POTATO SALAD · AMERICAN POTATO SALAD DILLED TUNA SHELL SALAD · BLT PASTA SALAD · GARDEN GREENS SALAD CAESAR SALAD · ITALIAN PASTA SALAD · FRESH FRUIT SALAD · COLESLAW **GREEK & MICHIGAN CHERRY SALAD AVAILABLE, ADD 1.50**

Fruits & Vegetables

CORN ON THE COB · WATERMELON SLICÉS · ROASTED REDSKIN POTATOES

OVEN ROASTED FINGERLING POTATOES - AU GRATIN POTATOES GREEN BEANS ALMANDINE · ROASTED VEGETABLE ORZO · RICE PILAF BAKED POTATO WITH SOUR CREAM & BUTTER - BAKED BEANS - HOME STYLE GREEN BEANS CHEF CUT VEGETABLE BLEND · CORN O'BRIEN · HONEY BUTTER BABY CARROTS TWICE BAKED POTATO, ADD \$1 PER PERSON

Homemade Desserts

GHIRARDELLI™ DOUBLE CHOCOLATE BROWNIES · APPLE CRISP · PEACH COBBLER PINEAPPLE UPSIDE DOWN CAKE ADD .50

For quotes and to reserve your date, please call or email us for a prompt response.





Canned Soft Drink Beverages available \$1 each. Prices subject to change. There is a 6% MI sales tax added to all sales. 734-261-6070 David@DavidGrahamEvents.com

or ChefK@DavidGrahamEvents.com













OTHER SERVICES AVAILABLE, PLEASE INQUIRE

- FULL SERVICE & PROFESSIONALLY STAFFED PLATED MEALS
 - CATERED LUNCHEONS

(Minimum 25 person, served 11am-3pm only)

- TABLE & CHAIRS, TENTS, LINENS & CHINA & BARTENDER SERVICES
 - CHEF ATTENDED CARVING & PASTA STATIONS
 - HORS D'OEUVRE PARTIES
 - HANDMADE EDIBLE HOST/HOSTESS GIFTS
 - CUSTOMIZED EVENTS
 - TASTINGS AVAILABLE BY APPOINTMENT

LET US WORK WITH YOU ON YOUR NEXT EVENT SO THAT YOU AND YOUR GUESTS CAN ENJOY THE DAY.

PLEASE CONTACT US FOR A QUOTE AND TO RESERVE YOUR DATE.



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Ask our chef about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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FOR MORE THAN 20 YEARS, WE HAVE BEEN CATERING EVENTS FOR BOTH PERSONAL & CORPORATE GATHERINGS. OF SIZES SMALL TO LARGE, FROM BOX LUNCHES TO ELEGANT SPECIAL OCCASIONS.

WE PROVIDE OUTSTANDING QUALITY & SERVICE WITH MEMORABLE PRESENTATIONS ALL AT AFFORDABLE PRICES.



LET US "CATER TO YOUR NEEDS" AT YOUR NEXT EVENT.



WEDDINGS · BABY & BRIDAL SHOWERS · FUNERAL GATHERINGS GRADUATIONS/ANNIVERSARIES · CORPORATE EVENTS · PIG ROAST · BBQS OFF PREMISES · BUSINESS MEETINGS & SEMINARS · HORS D'OEUVRE PARTIES CARVING & PASTA STATIONS · HANDMADE EDIBLE HOST/HOSTESS GIFTS

Buffet & Plated Service available · Tastings available by appointment

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Breakfast Offerings

All menus listed include Buffet set up with Chafers, Servings Utensils & quality Disposable Plates, Silverware & Napkins. (40 person minimum)

CONTINENTAL

A bakery assortment of Bagels, Mini Danishes and Mini Muffins served with Cream Cheese, Strawberry Jam & Yogurt, Whole Fresh Fruit and assorted Juices. \$7.95 per person

GRAHAM'S BREAKFAST BUFFET

Scrambled Eggs with Crispy Hormel™ Bacon, Sausage Links, American Home Fried Potatoes and your choice of French Toast or Biscuits & Sausage Gravy. Served with assorted Juices. \$9.50 per person



THE OMELET STATION

We bring our Chefs to you to create a truly unique breakfast event. Omelets are custom made to each guest's likings with a choice of fresh ingredients from crispy Bacon, diced Dearborn™ Ham, crumbled breakfast Sausage, Green Pepper, Onion, sliced Mushrooms, Broccoli & American and Cheddar Cheeses & more. This breakfast is accompanied with American Fried Potatoes, our bakery assortment & a variety of Juices. \$12.50 per person

HOMEMADE QUICHE

Our popular savory tarts with Egg custard filling and golden brown crust. Your choices are limitless, such as classic Quiche Lorraine, Broccoli Cheddar, Meat Lovers, Goat Cheese and Roasted Red Peppers, Vegetable Cheese or create your own from your favorite ingredients. Served with American Fried Potatoes, our bakery assortment & a variety of Juices. \$10.50 per person

FRESH FRUIT PLATTER

(seasonal) Add \$3 per person

Prices subject to change. There is a 6% MI sales tax added to all sales.

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Includes 3 side dishes, Rolls & Butter, Buffet Set up with Chafers, Servings Utensils, quality disposable Plates, Silverware and Napkins with our own professionally attired Attendants assisting with the Buffet. (40 person Minimum)

ONE ENTRÉE BUFFET 12.95

TWO ENTRÉE BUFFET 13.95

THREE ENTRÉE BUFFET 14.95



SLICED ROAST BEEF AU JUS

SEASONED BAKED CHICKEN

HONEY BAKED HAM HERB ROASTED PORK LOIN

ROAST TURKEY

SWEDISH MEATBALLS

CHICKEN ALFREDO WITH PENNE PASTA DEARBORN™ KIELBASA & SAUERKRAUT

PARMESAN ENCRUSTED CHICKEN BREAST

STUFFED CABBAGE

ITALIAN SAUSAGE WITH ONIONS & PEPPERS

> LASAGNA, MEAT OR VEGETARIAN

ITALIAN BREADED **CHICKEN BREAST**

MEATLOAF CHICKEN DIVAN

PASTA PRIMAVERA

CHICKEN MARSALA & CHICKEN PICCATA, ADD \$1

CHICKEN PESTO

GARDEN GREENS SALAD

CAESAR SALAD

ITALIAN PASTA SALAD

COLESLAW

GREEK OR MICHIGAN CHERRY

Side Dish Offerinas

ROASTED REDSKIN POTATOES

GARLIC MASHED POTATOES

AU GRATIN OR SCALLOPED POTATOES

RICE PILAF

BABY REDSKIN MASHED POTATOES WITH GRAVY

ROASTED VEGETABLE ORZO

BAKED POTATO WITH **SOUR CREAM & BUTTER**

GREEN BEANS ALMANDINE

CORN O'BRIEN

CHEF'S CUT VEGETABLES

OVEN ROASTED FINGERLING POTATOES

> HONEY BUTTERED BABY CARROTS

GREEN BEAN CASSEROLE

TWICE BAKED POTATO, ADD \$1

PENNE MARINARA **PASTA BOLOGNESE**

SALAD, ADD 1.50

CHEESE & CRACKER TRAYS, CRUDITÉ & DIP & RELISH ASSORTMENT ALSO AVAILABLE PLEASE INQUIRE

Full Service & Staffed Plated Meals also available, please inquire if your event requires this service.

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BBQ Menu

Includes Buffet set up with Chafers, All Serving Utensils. Condiments, quality Disposable Plates, Silverware and Napkins. (50 person Minimum)

Your BBQ is designed to cater to your guests' likings, with your choice of 4 of our offerings and is prepared **ON SITE** at your event

Relax, enjoy your event & let us "Cater to your needs."

BBO CHICKEN

Your choice of Bone In or

Boneless Chicken Breast 9.95

NY PRIME STRIP STEAK

Stockvards[™] Prime graded

aged 12 oz Strip Steak 19.95

BURGERS & DOGS

Angus Hamburgers & Dearborn™

All Beef Hot Dogs 10.95

BBQ RIB & CHICKEN COMBO

Your guests will love this "finger lickin" combination! 14.95

BBQ RIBS

Slow roasted, tender and meaty St. Louis Ribs 14.95

PERFECT PICNIC BBQ

Boneless grilled Chicken Breast, Angus Hamburger Patties and Dearborn™ All Beef Hot Dogs 12.95

BURGERS 3 WAYS

Angus Burgers, Wild Caught Salmon Burgers and 3 Grain Veggie Burgers 12.95

DOWNHOME BBO

Slow roasted Pulled Pork, Boneless Chicken Breasts. Johnsonville™ Bratwurst. Angus Burgers & DearbornTM All Beef

with BBQ or buffet

for 75 people or more

ONLY ONE COUPON PER EVENT.

LIMITED TIME OFFER.

LARGE IMPORTED

BRIE WHEEL WITH

FRUIT GARNISH &

FRENCH BAGUETTE

with any event of

100 people or more

ONLY ONE COUPON PER EVENT.

LIMITED TIME OFFER.

Hot Dogs 14.95

Wild Caught Salmon Burgers, All Natural Vegan 3-Grain Veggie Burger or Slow Roasted Pulled Pork, add \$3 per person

CHOOSE ANY 4 OF THE OFFERINGS BELOW WITH YOUR BBQ

Side Dishes

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Fruits & Vegetables

CORN ON THE COB · WATERMELON SLICES · ROASTED REDSKIN POTATOES OVEN ROASTED FINGERLING POTATOES · AU GRATIN POTATOES GREEN BEANS ALMANDINE · ROASTED VEGETABLE ORZO · RICE PILAF BAKED POTATO WITH SOUR CREAM & BUTTER · BAKED BEANS · HOME STYLE GREEN BEANS CHEF CUT VEGETABLE BLEND · CORN O'BRIEN · HONEY BUTTER BABY CARROTS TWICE BAKED POTATO, ADD \$1 PER PERSON

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Canned Soft Drink Beverages available \$1 each.

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PIG ROAST