

## CATERING PACKAGES

### The Graze Buffet:

**\$10.99 per person**

**The Food Guru's World Famous Chicken Lips**

with Budweiser Blue Cheese Dressing

**Big Island Sliders or Kazu Sliders**

**Mac n Cheese**

**Dim Sum Green Beans or Mediterranean Salad**

**White Chocolate Macadamia Nut Cookies**

### The Appetizer Buffet:

**\$12.99 per person**

**Assorted Sushi Rolls**

**Spicy Chicken Spring Rolls**

**Spinach & Three Cheese Dip**

**The Food Guru's World Famous Party Lips**

with Budweiser Blue Cheese Dressing

### The Other Buffet:

**\$13.99 per person**

**Chicken Penne Pasta**

**Mediterranean Salad**

**Tomato Pesto Bruschetta**

**Dim Sum Green Beans**

**Add Roast Iowa Pork Loin w/ Mango Chutney for \$9 per person**

**Add Roast New York Strip w/ Ginger Sauce for \$15 per person**

**Add Chocolate Fondue with strawberries, pineapple and cookies for \$5 per person**

## **Catering Menu - Ala Carte Items**

### **Graze Traditions**

Single Chicken Lip	\$3.99 ea.
Single Party Lip	\$1.89 ea.
Big Island Slider	\$2.99 ea.
Kazu Slider	\$2.99 ea.
Chicken Spring Roll	\$2.99 ea.
Tomato Pesto Bruschetta (1 loaf)	\$9.99
Spinach & Three Cheese Dip w/chips (half-pan)	\$79.99
Guacamole w/chips (half-pan)	\$79.99
Hot Shrimp & Crab Dip w/ flatbread (half-pan)	\$99.99

### **Classics**

EZ Peel & Eat Shrimp Cocktail (1 pound)	\$19.99
Large Shrimp Cocktail (1 pound)	\$29.99
The Big Sandwich (1 loaf)	\$29.99
Meatballs Marinara aka Moosaballs (half-pan)	\$49.99
Pulled Pork (half-pan)	\$99.99
Ciabatta Rolls (dozen)	\$9.99

### **Lettuce Wraps (feeds approx. 10)**

Chicken Breast	\$69.99
New York Strip	\$99.99
Shrimp	\$99.99
Pork Loin	\$89.99
Grilled Portobello	\$99.99

### **Sushi Rolls (per roll – available for caterings after 5PM)**

Californication	\$6.99
Salmon & Cream Cheese	\$6.99
Spicy Salmon	\$7.99
Mango Tuna	\$7.99
Sumo Roll	\$8.99
Crispy Shrimp	\$10.99
Mr. Unagi	\$10.99
Edamame (1 pound)	\$12.00

### **Pasta (per half-pan, feeds approx. 10-12)**

Carbonara	\$36
Tomato Basil Penne (vegetarian)	\$36
Chicken Penne	\$36
Seafood Linguini	\$42
Red Curry Seafood Penne	\$45
Baked Penne w/ Pepperoni & Sausage	\$36

**Seafood (by the piece)**

Sesame Seared Tuna (8oz)	\$15.99
Broiled Salmon (4oz)	\$7.99
Brown Sugar Salmon (4oz)	\$7.99
Shrimp Tempura	\$4.99
Super Duper Shrimp on a Stick	\$5.99

**Steaks, Chops, Chicken**

New York Strip (12oz)	\$15.99
Filet Mignon (4oz)	\$12.99
Filet Mignon (6oz)	\$15.99
Filet Mignon (8oz)	\$24.99
Caribbean Pork Chop	\$9.99
Chicken Breast	\$7.99
Roast Iowa Pork Loin (approx. 8 pounds, feeds 12-20)	\$119.99
Roast New York Strip (approx. 13 pounds 20-25)	\$249.99

**Sides & Veggies (for 10-12)**

Dim Sum Green Beans	\$21
Steamed Asparagus	\$25
Loaded Mashed Potatoes	\$21
Mac & Cheese	\$18
Fried Rice	\$21
Glazed Carrots	\$21
Graze Garlic Bread (per 8" round)	\$4.99
Tomato Pesto Bruschetta (1 loaf)	\$9.99

**Salads (for 10-12)**

Mediterranean Salad	\$18
Sesame Ginger Salad	\$18
Orzo Tabouleh	\$21
Baked Potato Salad	\$25
Skipper Pasta Salad	\$25

**Desserts**

Big Ass Ice Cream Pie (whole pie)	\$100
Big Ass Ice Cream Pie (half pie)	\$50
Food Guru Cheesecake (whole pie)	\$45
Oreo Cheesecake (whole pie)	\$45
Cheesecake Party Slices (16-cut)	\$3.99
Chocolate Fondue (per person)	\$3.99
White Chocolate Macadamia Nut Cookies	\$1



115 E. College St.  
Iowa City, Iowa 52240  
(319) 887-5477

## Reserve Graze for Your Next Event

**Graze is the perfect venue for upscale events of 35 – 55 people.**

Graze is available for holiday parties, rehearsal dinners, business, corporate and academic functions. We have the expertise to create a WOW Event for you.

Imagine your own private bar with our award winning martinis, cocktails and libations. Our Menu offerings, service excellence and atmosphere will make your event one you'll remember for years to come!

We offer the following menus for private functions:

### **Plated Menu - \$49/person**

**Colossal Shrimp Cocktail**

**Mediterranean Salad**

**Filet Mignon Oskar**

topped with lobster tail, grilled portobello mushrooms,  
provolone cheese and bearnaise  
with mashed potatoes and steamed asparagus

**Chocolate Mousse Torte**

with Ganache and Raspberry Coulis

### **Grazing-style Menu - \$29/person**

**World Famous Party Lips**

**Iowa Pasta Carbonara**

**Dim Sum Green Beans**

**Brown Sugar Salmon**

**Steak Bruschetta**

**Big Ass Ice Cream Pie**

# Catering Details

## **Graze - an Iowa City favorite since 2007**

Chef / Owner Peter Harman, The Food Guru has over 20 years catering experience.

Our "Grazing" and "Sharing" culinary style is perfectly suited for upscale parties and casual events.

We can create a special and memorable event for you that will WOW your friends, associates and clients

## ***We would love to cater your next event***

Business Function, Cocktail Party, Rehearsal Dinner, Wedding Reception or Tailgate.

Enclosed you will find a sample of our menu offerings,

You may design your own menu from the ala carte selections or select one of our pre-designed menu options. We will also be happy to create a special designer menu that tailors to your unique desires.

## ***Basic Service Includes :***

Delivery to your location

Disposable plates, flatware, napkins

## ***Other Services Available:***

Chafing dishes and sterno

Service tools

## ***We require:***

Minimum 48 hour notice for a catered event

Guest Count guarantee 24-hours in advance - The final bill will be based on the minimum number of guests you guarantee. We will do our best to accommodate additional last minute guests.

We accept all major credit cards and corporate checks. We may require a deposit for some events.

We expect payment in full by the conclusion of the event.

We will state and local taxes to all catered events, as well as either 18% gratuity or a delivery fee.



## Catering Menu

Contact:

Graze Iowa City  
115 E. College St.  
Iowa City, Iowa 52240  
Graze (319) 887-5477  
***graze@foodguru.com***

# Testimonials

For years, we'd struggled to find a downtown eatery who could serve a large group of people the *right* way. Other restaurants served the food in disorganized stages; some people were finishing up and others were just getting served, and the food was either blazing hot or cold. Graze is a standout in the market – they handled our large group with ease. Graze delivers a delicious, sophisticated meal to our entire group with impeccable speed and style. They don't sacrifice the quality (or temperature) of the food and the service is top notch. And I love the classy drink menu – even my guests from New York City and Los Angeles are impressed. I go back to Graze time and time again for my own events – corporate lunches, executive dinners, and more – because I know I'll never be disappointed.

Lydia Fine, University of Iowa, Masters Program.