

Hot Appetizers

'Perfect when paired with your favorite hot meal or party tray... or enjoy them alone!'

Spinach Artichoke Dip

Artichoke, spinach, and a premium three cheese blend are combined to create a rich, cheesy dip, served with tortilla chips.

Creamy Queso Dip

Made with beef, cheese, and fresh veggies, served with home made salsa and tortilla chips.

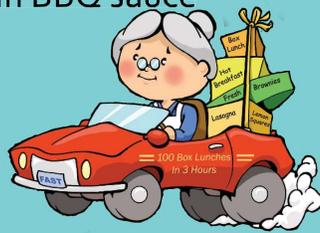
Boneless Chicken Wings

Boneless breaded chicken wings smothered in your choice of sauce:

Buffalo, Honey BBQ, or Parmesan Garlic

BBQ Meatballs

Oven roasted meatballs tossed in BBQ sauce



**Hot Appetizers
\$62.99 EACH**

**All hot appetizers feed
approximately
10-15 people
Includes plates, utensils,
and napkins**

**These items are buffet style
Minimum Order of \$150**



816.Grandma
816.472.6362

GrandmasCatering.com

913.FastOne
913.327.8663

Party Trays



All Trays

Include plates, utensils, and napkins
(Excluding Meat & Cheese)

Small: (10-15 people) \$62.99

Large: (20-30 people) \$94.99

**These items are buffet style
Minimum Order of \$150**

Cheese, Cracker and Sausage

A generous assortment of freshly sliced cheddar, pepper jack, swiss, salami, and assorted crackers

Antipasto

Black olives, kalamata olives, provolone and pepper jack cheese, pepperoni and genoa salami, cherry tomatoes, artichoke hearts and pepperoncini peppers.

Bruschetta

Diced tomatoes, fresh basil and garlic with olive oil and balsamic vinegar, served with parmesan baguette.

Seasonal Fruit

Decorative presentation of seasonal fresh fruits served with our creamy homemade fruit dip.

Fresh Vegetable

Crisp, sliced vegetables are piled high and served with ranch dressing for dipping.

Mediterranean

Savory hummus served with pita bread, fresh veggies, feta cheese and kalamata olives.

Cocktail Sandwich

Your choice of white, wheat or focaccia rolls made into an assortment of miniature sandwiches. (Small 20, Large 40)



Meat & Cheese Tray

Buffet style meal. Turkey, ham, roast beef, salami, cheddar, pepper jack, and swiss. Presented decoratively on a tray. Served with two made-from-scratch sides, chips and condiments

Priced per person.

10-49: \$13.49

50-99: \$12.49

100-199: \$ 11.49

200-499: \$ 10.49

500+: \$ 9.49

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Baked Goods

A.M. – BREAKFAST Delights

Cinnamon Rolls
Apple or Cherry Turnovers
Assorted Handcrafted Muffins
Assorted Bagels with cream cheese
Assorted Scones
Cinnamon Sugar Croissants

P.M. – AFTERNOON Bakery

'Almost Famous' Brownies
Lemon Squares
Raspberry Bars
Peanut Butter Bars
Cookies

(Both A.M.&P.M.)

1-199 Pieces.... \$2.49 each

200-499 Pieces....\$2.29

500+ Pieces \$2.09



Made from scratch, baked fresh every day, old fashioned recipes. A perfect excuse to indulge. Can't decide....? We offer a "Standard Assortment" of our morning or afternoon baked goods.

DESSERTS BY THE PAN

\$37.99 Per Dessert (Serves 12-16 People)

Sopapilla Cheesecake

Rich cheesecake filling is pillowed between two layers of flaky cinnamon sugar dusted pastry crust

Chocolate Peanut Butter Pie

Fluffy peanut butter filling poured over a chocolate cookie crust

Honey Bun Cake

Sweet layers of golden honey, brown sugar, and cinnamon, baked to perfection, lightly glazed

Goopy Butter Cake

An extremely rich and decadent cake, so soft, creamy, and ooey-goey it doesn't need frosting!

Apple Crisp

Sweet, sliced apples are smothered in a lightly browned, buttery crumb topping

Oatmeal Cake

Oatmeal based cake, tender and moist, with a crunchy coconut crust



Beverages

*Setup in your office – ice cold or piping hot!
Delivered on ice in Grandma's lined containers.*



Soft Drinks: \$1.89 (Each)
Bottled Water: \$2.09
16.9oz Iced Tea: \$2.09
16.9oz Sweet Tea: \$2.09
Bottled Juice: \$1.99
Simply Orange: 52oz \$8.39

Coffee: 96oz tote \$19.99
Coffee: 2 gallon Cambro \$55.99
Coffee: 4 gallon Cambro \$85.99

Fresh Regular and Decaf Coffee:
Served with cups, assortment of creamer, and sweeteners
(Our insulated cambros keep coffee hot all day long.)
96oz Tote – Perfect for groups around 10
2 Gallon Cambro – Perfect for groups around 25
4 Gallon Cambro – Perfect for groups around 50



Fine Print

Grandma's is different than other companies in that we do not go by delivery times. Instead we quote a 15 minute window in which the setup will be complete by.

We have a specific delivery area covering the entire metro but we have the ability to deliver outside that area for an extra charge. Call for details!

Grandma's delivers from 5 AM to 8 PM Monday through Friday
but we always can deliver 24/7 for larger deliveries.

All hot meals are buffet style served in disposable pans with all plates, napkins, serving and eating utensils included, except for individual hot meal page.

Our plating is heavy duty foam plates and disposable utensils.

Chafing is not needed nor included. You may add chafing to your order for \$50. For large groups chafing may be added at no charge upon request.

All coffee containers and chafing will be picked up the following business day unless discussed previously.

We employ a minimum order size but have the ability to deliver smaller orders for an additional charge.

All hot meals must be made for 10 people or more

\$150 minimum on orders placed 5:00am-8pm Monday-Friday

\$300 minimum on orders for nights (8pm-5am) and weekends

After-hours (8pm-5am) \$50 tip required

All sauces served on the side.

All dressing and croutons on side.

We serve specific items for Gluten Sensitive, Vegetarian, Vegan, and Dairy Free customers.

Ask how Grandma can accommodate dietary needs.

Any further, necessary information or questions can be addressed through email or by phone

Why Grandma's?



Grandma's is different because of our amazing team.

You expect quality food set-up in your business both accurately and on-time. **Grandma knows it is easier to train a caring person to have skills than to train a skilled person to care.** We hire people who are simply good people. These are the people who put an order together and then deliver it. You will notice a difference at each step of your experience, from customer service when you place the order to setup and delivery all the way through a follow-up phone call to see how we did.

We take care of those who treat their food prep and setup as if they were providing a meal for a good friend. Those are the ones we do our best to take care of with pay and benefits, but that is not enough. It is our job to notice and appreciate their efforts, letting them know how much we value them and their contribution for our success. The payoff? After more than 3 decades, we have kept the cream of the crop and now so many people contribute as if they owned the company.

People ask if we really can do the promised 100 meals in 3 hours. The reality is that we can do so much more. When a hospital calls and needs three hundred meals stat, often those meals are there in a just a few hours. When a local utility calls after a storm and needs literally thousands of meals over next few days, our team jumps into action. That is the benefit of having people who work so hard but somehow have fun in the process.

You'll get great food delivered accurately and on-time by trained people who care. But most of all, you get

peace of mind!