



www.gradeacatering.com
931-372-8540
1570 Brown Ave
Cookeville, TN 38501

GAC Quick Price Guide

(tax not included in below prices)

Entree (5oz)	\$6.62 per serving
Side Items (3oz)	\$3.45 per serving
Casserole Entrees (4oz)	\$5.35 per serving
Homemade Yeast Rolls	\$7.60 per dozen
Specialty Soups	\$53.25-60.00 per gallon
Chicken Salad	\$18.23 per quart
Chicken Salad	\$9.11 per pint
Tuna Salad	\$21.77 per quart
Ham Salad	\$21.77 per quart
Specialty Sandwiches <i>(Chicken Salad on Croissant, Smoked Turkey and Swiss on Wheatberry, Baked Ham and Cheddar Hoagie)</i>	\$6.26 each
Desserts (price dependent on choice)	
Sweet or Unsweet Tea with Ice and Lemon	\$10.15 per gallon
Canned Soda	\$1.56 each
Bottled Water	\$1.95 each
Lemonade	\$10.09 per gallon
Citrus Fruit Tea with Ice	\$12.95 per gallon



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Breakfast Buffet

**Included in meal price: Paper Products-Cups, Plates, Serving Pieces, Wrapped Cutlery, Tablecover, Salt/Pepper, Sweetener.*

Meal is delivered, set up, and picked up in Cookeville area for an in-town delivery fee of \$22.

Also coffee, servers, glass dishes, and linens are available at extra charge. Minimum order of 10 servings. Out of town deliveries can also be made for an additional charge.

Continental Breakfast Meal* (tax not included in below prices)

\$11.35

Fresh Fruit Bowl, Assorted Breakfast Breads (Fruit Bread, Bagels, Muffins), Butter, Individual Juice or Bottled Waters, Cream Cheese and Jelly

Breakfast Burrito Meal*

\$13.75

Soft Tortilla Shells filled with Scrambled Eggs with Diced Ham, Cheese, Salsa and Sour Cream, Fresh Fruit Bowl, Individual Juices OR Bottled Waters

Pancake Buffet*

\$16.50

Includes Fresh Fruit, Buttermilk Pancakes/Syrup (2.5 per serving), Scrambled Eggs, Bacon Slices (3 per serving), Butter, Individual Juices OR Bottled Waters

French Toast Buffet*

\$16.50

Includes Fresh Fruit, French Toast with butter & syrup (2 per serving), Scrambled Eggs, Sausage Patties (2 per serving), Butter, Individual Juices OR Bottled Waters

Healthy Lifestyle Meal*

\$17.60

Scrambled Egg Substitute with Scallions & Green Peppers, Yogurt and Granola Bowl, Fresh Fruit Bowl, Turkey Sausage (2 per serving), Bagels with Cream Cheese, Individual Juices OR Bottled Waters

Hearty Country Meal*

\$19.50

Scrambled Eggs, Homemade Buttermilk Biscuits with Butter & Jelly, Pepper Gravy, City Ham, Sausage, Bacon, Hash brown Potatoes, Fresh Fruit Bowl, Individual Juices OR Bottled Waters



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Savory European Meal*

\$22.85

Quiche Lorraine or Florentine, Roasted Onions & Red Potatoes, Bagels, Muffins, Fresh Fruit Bowl, Cream Cheese & Butter, Individual Juices OR Bottled Waters

Add pancakes/syrup to any breakfast for \$2.50/person.

Boxed breakfasts are available upon request.

Breakfast a la carte

- Whole Quiche - Lorraine (Ham/Cheese) or Vegetable (Spinach, Tomato, Onion)
- Fruit Bread: Banana Nut, Lemon, Poppy seed, Blueberry, Pumpkin Date
- Homemade Cinnamon or Orange Rolls
- Plain Biscuits w/ Butter & Jelly
- Meat Stuffed Biscuits
- Large Muffins
- Mini Muffins
- Mini Croissants
- Large Bagel w/ Cream Cheese
- Mini Bagels
- Bundt Coffee Cake
- Raspberry Coffee Cake
- 3" Individual Quiche- Lorraine (Ham/Cheese) or Vegetable (Spinach, Tomato, Onion)
- Mini Quiche- Assorted
- Scrambled Eggs (2 eggs)
- Egg, Meat & Cheese Breakfast Casserole
- Fresh Fruit Bowl
- Yogurt & Granola Bowl
- Pepper Gravy
- Egg & Cheese Croissant
- Meat, Egg & Cheese Croissant
- Hash brown Potatoes or Casserole
- Baked Cheese Grits
- Breakfast Meats: City Ham, Sausage or Bacon
- Country Ham
- Donut



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Lunch Buffet

Buffet Meal* (tax not included in below prices)

\$15.00 per meal

***Included in meal price:** Sweet and Unsweet Tea, Dessert Sampler (2 inch dessert of the day), and Paper Products-Cups, Plates, Serving Pieces, Wrapped Cutlery, Tablecover, Salt/ Pepper, Sweetener.

Meal is delivered, set up, and picked up in Cookeville area for an in-town delivery fee of \$22.

Also servers, glass dishes, and linens are available at extra charge. Minimum order of 10 servings. Out of town deliveries can also be made for an additional charge.

Buffet Options:

Menu #1 - Beef Hamburger Steak -- Beef Hamburger Steaks, Creamed Potatoes, Green Beans, Rolls with Butter

Menu #2 - Boneless Pork Chops -- Boneless Pork Chops (Choose BBQ or Herb), Hash brown Casserole, Vegetable Medley, Rolls with Butter

Menu #3 - Beef Tips with Buttered Herb Noodles -- Tossed Garden Salad, Beef Tips with Buttered Herb Noodles, Carrots and English Peas, Baked French Bread

Menu #4 - Pasta Bar -- Caesar Salad, Penne Noodles, Alfredo and Marinara Sauces, and your choice of meat (choose between grilled chicken or Italian meatballs), and Homemade Focaccia Bread

Menu #5 - Oven BBQ Chicken Breast -- Coleslaw, Oven BBQ Chicken, Macaroni and Cheese, Cornbread Muffins

Menu #6 - Build Your Own Sandwich -- Fresh Fruit Bowl, Ham, Smoked Turkey, Chicken Salad Platter, Lettuce, Tomato, Assorted Cheeses, Tomatoes, Pickles, Olives, Assorted Breads, Condiments, Basket of Chips

Menu #7 - Fresh Hearty Sandwich Platter -- Fresh Fruit Bowl, Vegetable Pasta Salad, Assorted Sandwiches (Chicken Salad on Croissant, Baked Ham on Hoagie Bun, Smoked Turkey on Wheatberry), Condiments, Relish Tray with Tomato, Pickles, and Olives

Menu #8 - Traditional Mexican Fajitas -- Chicken Fajitas with Sautéed Peppers and Onions, Mexican Rice, Tortilla Shells, Shredded Cheese and Sour Cream, Chips and Salsa / *Add beef fajitas for additional \$2.00 per serving*

Menu #9 - Meat or Vegetable Lasagna -- Tossed Garden Salad with Ranch & Honey Mustard Dressing, Lasagna with Italian Tomato Sauce, Buttered Garlic Bread

Menu #10 - Fried Chicken Tenders -- Southern Fried Chicken Tenders with Sauce, Baked Potato, Butter and Sour Cream, Green Beans, Fresh Baked Yeast Rolls and Butter



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Menu #11 - Build Your Own Chef Salad -- Fresh Fruit Bowl, Assorted Salad Greens, Raw Vegetables, Cheeses, Diced Ham and Chicken, Chopped Egg, Assorted Dressings, Fresh Baked Yeast Rolls and Butter

Menu #12 - Chicken and Rice Casserole -- Romaine Salad with Fresh Fruit and Poppy Seed Dressing, Chicken and Rice Casserole, Steamed Broccoli, Fresh Baked Yeast Rolls

Menu #13 - Chicken Divan Casserole -- Tossed Garden Salad with Dressing, Chicken Divan Casserole, Rice Pilaf, Fresh Baked Yeast Rolls

Menu #14 - Hot Philly Beef Sandwich -- Steaming Hot Philly Beef on Toasted Hoagies with Swiss Cheese, Grilled Peppers and Onions, Oven Roasted Potatoes, Broccoli/Peanut/Raisin Salad

Menu #15 - Low-Carb Luncheon – Greek Salad with Balsamic Dressing, Herb Grilled Chicken Tenders, Steamed Broccoli Spears, Quinoa Pilaf



Signature Boxed Lunch

(tax not included in below prices)

We highly recommend our boxed lunches for corporate events, pharmaceutical lunches, committee meetings, etc. They are a great way to provide a quality meal with less effort and cleanup. They also work when you are limited on time or need to offer a contactless option. You can streamline your choices or allow people to completely personalize their own individual lunch. Take a look at what we offer and call and place your order today!

Standard Boxed Lunch \$11.50 per box

- Sandwich options:
 - Chicken Salad on Croissant
 - Smoked Turkey with Swiss Cheese on Wheatberry
 - Baked Ham and Cheddar on Hoagie
- Bag of chips

- Brownie
- condiment bag
- pickle spear
- utensil pack

Signature Boxed Lunch \$14.50 per box

- Sandwich options:
 - Chicken Salad on Croissant
 - Smoked Turkey with Swiss Cheese on Wheatberry
 - Baked Ham and Cheddar on Hoagie
- Vegetable Pasta Salad
- Fresh Fruit Cup
- Brownie

- Condiment bag
- Pickle spear
- canned beverage or bottled water
- utensil pack

Personalized Boxed Lunch \$17.50 per box

This lunch will include a personalized name label. Availability may be limited due to kitchen volume. Pre-approval from GAC sales staff needed before order is taken.

Sandwiches (choose one)

- Chicken Salad on Croissant
- Baked Ham and Cheddar Hoagie
- Baked Ham and Cheddar on Jewish Rye



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- Smoked Turkey and Swiss on Wheatberry
- Roast Beef and Cheddar on 2 Fresh Baked Yeast Rolls
- Tuna Salad on Sourdough Bread
- Chicken Salad on bed of lettuces with tomatoes -GLUTEN FREE option
- Vegetable Wrap with Hummus Spread

Vegetable Side Items (choose two)

- Fruit Cup
- Italian Marinated Vegetable Pasta Salad
- Classic Potato Salad
- Broccoli, Peanut and Raisin Salad
- Classic Coleslaw
- Macaroni and Green Pea Salad
- Individual Chips (Plain or BBQ Lays)

Desserts (choose one)

- Cookies
- Brownies

Salad Boxed Lunch \$15.50 per box

Includes your choice of salad (options listed below), fresh fruit cup, packaged crackers, cookie, disposable utensils/napkin, and your choice of beverage.

- Grilled Chicken Caesar with Caesar Dressing
- Chef Salad with Turkey OR Ham with Ranch, Honey Mustard, or French dressing
- Vegetarian Spinach Salad with Red Wine OR Balsamic Vinaigrette

*Choose salmon for your meat option for \$2.50 additional per box.



Dinner Entrées

Entrée (7oz portion)

Listed below are popular Grade-A menu items that are sure to make your dinner great! If you'd like additional ideas, the Grade-A sales staff will be more than happy to assist you via the phone. Minimum order of 10 servings. Out-of-town orders can be made for an additional charge.

Poultry

Herb Grilled Chicken
Applewood Bacon Wrapped Chicken Breast in Creamy Mushroom Sauce
Parmesan Crusted Baked Chicken with Fresh Marinara
Cheesy Chicken Cordon Bleu
Chicken Marsala
Chicken Picatta with Lemon Caper Sauce
Lemon Cracked Pepper Chicken
Orange Glazed Chicken Breast
Rosemary Tuscan Chicken
Roasted Pulled Turkey with Giblet Gravy

Pork

Orange OR Cranberry Glazed Pork Tenderloin
Pecan Wild Rice Stuffed Pork Loin
Herb Pork Loin Roast
Bone-In Herb Dressing Stuffed Pork Chop with Gravy
Raisin Sauce Glazed Ham

Brown Sugar and Pineapple Baked Ham

Beef

Beef Brisket with Gravy
Beef Sirloin Roast
Peppered Beef Tenderloin
7oz Ribeye Steak
8oz Premium New York Strip Steak
8oz Hamburger Beef Steak with Gravy
Country Breaded Ground Beef Steak with Pepper Gravy
Hickory Smoked Barbecue Beef Brisket

Seafood

Lemon Pepper OR Cajun Tilapia Fillets
Smoked OR Braised Fresh Salmon
Lemon Pepper OR Blackened Grilled Shrimp Skewers
Seared Scallops in White Wine Butter Sauce
Chilled Shrimp with Cocktail Sauce

*Other entrée items are available. Our Grade-A sales staff would be more than happy to offer other suggestions.

Vegetables and Side Items

4oz portion

Minimum order of 10 servings.

Salads

- Broccoli, Peanut and Raisin Salad
- Classic Caesar Salad with Caesar Dressing and Croutons
- Congealed Cranberry or Blueberry Salad
- Congealed Strawberry Pretzel Salad
- Fresh Ambrosia



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- Greek Salad with Balsamic Dressing and Pepperoncini Peppers
- Macaroni, Cheddar, and Green Pea Salad
- Romaine Salad with Fresh Fruit and Poppyseed dressing
- Spinach Salad with Red Wine Vinaigrette Dressing
- Tossed Garden Salad with Ranch and Honey Mustard dressing
- Waldorf Salad with Pecans and Raisins

Vegetables

- Baked Beans
- Steamed Carrots with Brown Sugar and Butter Sauce
- Fresh Green Beans Al Dente
- Green Beans (Southern Style or Almondine)
- Green Peas with Sautéed Mushrooms
- Fresh Cut Steamed Broccoli
- Roasted Vegetable Medley
- Whole Kernel Bicolor Corn
- Blanched Asparagus Spears

Starches and Pastas

- Classic Baked Potato (with Butter and Sour Cream)
- Baked Sweet Potato with Brown Sugar and Butter
- Buttered Herb Noodles
- Cheesy Hashbrown Casserole
- Four Cheese Macaroni
- Parsley New Potatoes
- Pecan Wild Rice
- Red Roasted Creamed Potatoes
- Vegetable Rice Pilaf
- Rosemary Roasted Potatoes
- Scalloped Potatoes
- Roasted Potatoes

Side Item

- Broccoli Casserole
- Baked Apple Halves with Strudel Topping
- Old Fashioned Corn Pudding
- Southern Style Cornbread Dressing
- Strudel Topped Sweet Potato Casserole
- Hearty Twice Baked Potato Casserole



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Entrée Casseroles

Listed below are popular Grade-A menu items that are sure to make your dinner great! **Minimum order of 10 servings.**

Entrée Casseroles

- Beef Tips and Noodles
- California Chicken Casserole
- Cheeseburger Casserole
- Cheesy Chicken Spaghetti
- Chicken and Dressing
- Chicken and Rice Casserole
- Chicken Divan
- Chicken Pot Pie
- Chicken Spinach Lasagna
- Chicken Spinach Pasta Bake
- Chicken Tetrazzini
- Meat Lasagna
- Homemade Meatloaf
- Pizza Casserole
- Southwestern Chicken Casserole
- Vegetable Lasagna

Bread

Minimum order of 10 servings.

- Southern Style Cornbread Muffins
- Cornbread Squares
- Parmesan Crusted Focaccia Bread
- Fresh Baked Wheat Rolls
- Fresh Baked Yeast Rolls
- Garlic Cheddar Biscuits
- Seasoned French Bread Loaf



Desserts

Minimum order of 10 servings.

Cakes

- Apple Cake with Caramel Glaze
- Deliciously Rich Butterfinger Cake
- Carrot Cake with Cream Cheese Frosting
- Strawberry Cake with Strawberry Cream Cheese Frosting
- Coconut Cake with Divinity Frosting
- Cream Cheese Pound Cake with Fresh Strawberries and Whipped Topping
- German Chocolate Cake with Classic Coconut Pecan Frosting
- Hummingbird Cake with Cream Cheese Frosting
- Old Fashioned Chocolate Cake with Chocolate Frosting
- Classic Yellow Cake with Peanut Butter Frosting

Pies/Cheesecakes

- 3in Homemade Tarts - Cream Cheese, Fudge, Chess, Pecan
- Classic Cheesecake with Fruit Topping (choose strawberry, cherry or blueberry)
- Chocolate Chip Cheesecake with Chocolate Crust

- Apple Pie
- Fudge Pie
- Key Lime Pie
- Tangy Lemon Icebox Pie
- Creamy Peanut Butter Pie
- Pumpkin Pie
- Southern Style Pecan Pie
- Turtle Cheesecake

Others

- Banana Pudding
- Chocolate Dipped Strawberries - (choose: chocolate or white chocolate)
- Fruit Cobblers - Peach, Cherry, Apple, or Blackberry
- Mini Dessert Shooters - (choose: chocolate mousse, banana pudding, and strawberry shortcake)
- Brownies
- Cookies (chocolate chip, snickerdoodles, oatmeal raisin, sugar)
- Petite Fours - almond cake with white glaze
- Information about our chocolate fountains can be found under "Rentals"



Appetizers

When creating your appetizer menu, we recommend that you choose at least one item per category in order to create great variety for your guests.

Fruit

- Fresh Fruit Display
- 6" Fruit Kabobs
- Mixed Fruit Bowl

Cheese/Dairy

- Assorted Cheese and Cracker Display
- 2# Baked Brie Wrapped in Puff Pastry
- 1# Cheeseball (Choose: cheddar, southwestern, or bleu cheese)
- Mini Cheeseballs with Pretzel Stick
- Olive Cream Cheese Tidbits
- Cheese Wafers (Choose: cheddar or bleu)
- Goat Cheese and Apple Tarts (Substitute pear for apple as well)
- Deviled Eggs

Vegetable

- Fresh Raw Vegetable
- Mini Raw Vegetable Shooters (2oz) with Ranch Dip
- Spinach Stuffed Greek Phyllo Triangles
- 6" Seasoned and Roasted Vegetable Kabob
- Stuffed Button Mushrooms (Choose: sausage, spinach, or cheese)
- Cherry Tomatoes Stuffed with Feta Cheese
- Bacon Wrapped Jalapenos
- Bacon Wrapped Water Chestnuts
- Traditional Caprese Salad (served on a skewer with balsamic reduction)
- Tomato Basil Topping (bruschetta bread available)

Meat

Poultry

- Hot Wings (prepared as requested)
- 6" Grilled Chicken and Vegetable Kabob
- Sesame Chicken Nuggets with Jezebel Sauce
- Southern Fried Chicken Tenders
- Creamy Buffalo Chicken Dip

Beef

- 6" Grilled Beef and Vegetable Kabob
- Pepper Encrusted Beef Tenderloin
- Sweet and Sour Meatballs
- Beef Tenderloin on Crostini with Lettuce, Tomato, and Horseradish Spread
- Tex Mex 7-Layer Dip (served hot or cold)

Pork

- Pigs in a Blanket
- Bite Size BBQ Sausages
- Orange Glazed Pork Tenderloin (thinly sliced)
- Traditional Sausage Balls
- Jalapeno Corn Muffins Stuffed with Pulled Pork Barbecue
- Bacon Wrapped Jalapenos stuffed with Cream Cheese
- Mini Quiche- Assorted

Lamb

- Rosemary Lamb Chops

Seafood

- Chilled Shrimp with Cocktail Sauce and Lemon
- Marinated Shrimp and Artichokes
- Cajun Seasoned Shrimp
- Classic Crab Cakes with Lime Dip
- Roasted Salmon Flanks with shingled cucumber scales with Capers and Dill Sauce
- Smoked Salmon Canape with Cream Cheese Dill

Starches

- Mini Tuxedo New Potatoes
- Loaded Potato Skins
- 6" Tortellini Pasta Skewer with Tomatoes (marinated in Italian dressing)
- Corn Cakes with Mango Salsa



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Sandwiches

- Finger Sandwiches - (available in pimento cheese, chicken salad, tuna salad, ham salad, or cucumber spread)
- Mini Turkey with Bacon Ranch on Sourdough Bread
- Mini Pork BBQ on Corn Muffins
- Mini Pork Tenderloin on Pecan Biscuits
- Mini Club on Hoagie
- Mini Hamburger Sliders
- Mini Reuben (served warm) on Rye Bread
- Tomato and Bacon (open face) on loaf
- Chicken Salad Tea Sandwiches
-
- Puff Pastries Stuffed with Chicken Salad
- Tortilla Pinwheels (your choice of grilled chicken, turkey, or ham)
- Ham and Cream Cheese Roll Ups
- Fresh Baked Yeast Rolls - (choose small, medium or large and stuff with your choice of meat)

Dips and Dressings

- Spinach Artichoke Dip (served hot or cold)
- Buffalo Chicken Dip (served hot or cold)
- Baked Seafood Dip
- Homemade Salsa
- Guacamole
- French Onion Dip
- Ranch Dip
- Fruit Dip
- Homemade Dressing - (choose Ranch, Honey Mustard, Poppseed, Red Wine Vinaigrette, Thousand Island, and Bleu Cheese)