

APPETIZERS

PLATTERS

	Small <i>Feeds 10-12</i>	Large <i>Feeds 20-25</i>
Mozzarella Caprese	\$39.95	\$69.95
Spinach & Artichoke Dip	\$39.95	\$69.95
Chips, Salsa, Queso & Guac	\$24.95	\$42.95
Assorted Fruit Tray	\$39.95	\$69.95
Assorted Vegetable Tray	\$39.95	\$69.95
Assorted Cheese & Crackers	\$39.95	\$69.95
Chicken Quesadillas	\$58.95	\$98.95
Soft Pretzels & Cheese	\$46.95	\$78.95
City Wings - <i>Choice of sauce</i>	\$58.95	\$98.95
Boneless Wings - <i>Choice of sauce</i>	\$58.95	\$98.95
Buffalo Shrimp	\$79.95	\$138.95
Asian Glazed Shrimp	\$79.95	\$138.95
Shrimp Cocktail	\$79.95	\$138.95
Margherita Flatbread	\$58.95	\$98.95
Maple Pepper Bacon Flatbread	\$64.95	\$102.95
BBQ Chicken Flatbread	\$64.95	\$102.95
Pulled Pork Sliders	\$69.95	\$118.95
Bedda Chedda Sliders	\$69.95	\$118.95

APPETIZER BUFFET

OPTION ONE *\$21.95 per person*

Soft Pretzels & Cheese	Spinach & Artichoke Dip
City OR Boneless Wings	Fruit OR Vegetable Platter
Chips, Salsa, Queso & Guac	

OPTION TWO *\$24.95 per person*

Soft Pretzels & Cheese	Spinach & Artichoke Dip
City OR Boneless Wings	Choice of Flatbread
Build Your Own BBQ Pork Nachos	

OPTION THREE *\$29.95 per person, choice of 6*

Soft Pretzels & Cheese	Spinach & Artichoke Dip
Asian Glazed Shrimp	Chips, Salsa, Queso & Guac
Build Your Own BBQ Pork Nachos	City OR Boneless Wings
Buffalo Shrimp	Assorted Vegetable Platter
Shrimp Cocktail	Assorted Cheese & Crackers
Assorted Fruit Platter	Chicken Quesadillas
Pulled Pork Sliders	Maple Pepper Bacon Flatbread
Bedda Chedda Sliders	BBQ Chicken Flatbread
	Margherita Flatbread

Minimum of 20 people for each of the appetizer buffet selections.

BAR PACKAGES

BRUNCH PACKAGE *\$19.00 per person*

BLOODY MARY

House-made bloody mary mix & Sobieski Vodka. Finished with a celery salt rim and assorted garnishes.

MIMOSAS

A Brunch Classic - Enjoy California champagne with your choice of orange, pineapple, cranberry, or grapefruit juices.

SANGRIA

Red Sangria	White Sangria
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BEER & WINE PACKAGE *\$22.00 per person*

WINES

Twisted Moscato	Stemmari Pinot Noir
Canyon Road Cabernet	Ecco Domani Pinot Grigio
Canyon Road Chardonnay	Conquista Malbec

BEER

Choice of GC tap beer

CALL PACKAGE *\$24.00 per person*

LIQUOR

Sobieski Vodka	Evan Williams Bourbon
Sauza Gold Tequila	Dewars Scotch
Beefeater Gin	Canadian Club Whiskey
Don Q Rum	

WINES

Twisted Moscato	Mirassou Pinot Noir
Ecco Domani Pinot Grigio	Entwine Merlot
Wente Chardonnay	Josh Cellars Cabernet Sauvignon

BEER

Choice of GC tap beer

ADD DRINK TICKETS

BEER & WINE - *\$6.00 per ticket*

CALL PACKAGE - *\$8.00 per ticket*

PREMIUM - *\$10.00 per ticket*

Minimum of 20 people for each of these selections. Prices are per person. Open bar available for 2 hours, additional hours available upon request.

BAR PACKAGES CONT'D

PREMIUM PACKAGE *\$27.00 per person*

LIQUOR

Tito's Vodka	Bombay Sapphire Gin
Ketel One Vodka	Beefeater Gin
Grey Goose Vodka	Crown Royal Whiskey
Lunazul Reposato Tequila	Jack Daniels Whiskey
Patrón Tequila	Dewar's Scotch Whiskey
Bacardi Rum	Southern Comfort Whiskey
Don Q Rum	Woodford Reserve Bourbon

WINES

Mirassou Pinot Noir	Le Grand Noir Rose
Alexander Valley Cabernet Sauvignon	Benziger Sauvignon Blanc
Tamari Malbec	Wente Chardonnay

BEER

Choice of GC tap beer

Minimum of 20 people for each of these selections. Prices are per person. Open bar available for 2 hours, additional hours available upon request.

BEER DINNERS

BEER DINNERS *Packages starting at \$49.99 per person*

Looking for a custom experience that's born for beer? A beer dinner features 4-6 courses curated by our Executive Chef. Each course will highlight the flavor and nuances of a different style of craft beer with selected seasonal ingredients.

Our beer dinners are completely custom and are available in limited time slots. Speak with our event specialists about availability and to create a truly unique craft beer experience that will be sure to impress your guests.

CATERING SERVICE

Granite City offers a fantastic delivered catered service. We can bring the complete Granite City experience to your next off-site event.

Available with our catered service:

- Chafers & Fuels (upon request)
- Bottled Water, Sprite, Coke & Diet Coke (upon request)
- Plates, Serving Utensils, Silverware, Napkins



GROUP EVENTS MENU

BREAKFAST & BRUNCH

GC BREAKFAST

Served buffet-style. \$15.95 per person

Fresh Scrambled Eggs	Thick-Cut Bacon
Breakfast Potatoes	Breakfast Sausage
Biscuits & Gravy	Scones, Muffins, Croissants
Fresh Fruit	Soda, Coffee & Hot Tea

Add a made to order omelet station with chef for \$2.95 per person

Juice available for an additional cost.

PRIVATE BRUNCH BUFFET

\$23.95 per person (Mon-Sat only)

Carved Turkey or Prime Rib	Reggiano Hashbrowns
Fresh Scrambled Eggs	Fresh Fruit
Rumchata French Toast	Bacon & Sausage
Made-to-Order Omelets	Biscuits & Gravy
Scones, Muffins, Croissants	Caramel Rolls
	Soda, Coffee & Hot Tea

Minimum of 20 people for each of these selections.

LAWLESS BRUNCH BUFFET

\$23.95 per person (Sunday from 10am-2pm only)

Made-to-Order Donut Station	Breakfast Meats
Made-to-Order Eggs Benedict	Carved Prime Rib
Made-to-Order Breakfast Sandwiches	Reggiano Hashbrowns
Made-to-Order Omelets	Mashed Potatoes
Rumchata French Toast	Mac & Cheese
Assorted Muffins, Pastries & Danishes	Fresh Sliced Fruit
	Biscuits & Gravy
	Caramel Rolls
	Coffee & Hot Tea, and more!

ADD A MIMOSA AND BLOODY MARY BAR FOR \$19.00 PER PERSON

Minimum of 20 people for each of these selections.

LUNCH BUFFETS

Soda, Coffee & Hot Tea included. Available from 11am-3pm.

SANDWICH BAR

Pick three for \$14.95 per person

Roasted Turkey with bacon, tomato, Monterrey Jack cheese, garlic aioli.	Vegetable with Havarti cheese, greens, tomato, zucchini & squash.
Buffalo Chicken Wrap with bleu cheese, lettuce, tomato, celery.	Roasted Prime Rib with provolone cheese and creamy horseradish.
Turkey, Bacon, Avocado Wrap with lettuce and tomato.	Chicken Salad with grapes, pecans, and greens.

Includes kettle chips or house salad.

TACO BAR

\$15.95 per person

Allow your guests to build their tacos anyway they like them. Served with chicken tinga, chorizo, corn & black bean salsa, pico de gallo, cilantro-lime cabbage, lettuce, shredded cheese and flour tortillas.

Add steak or shrimp for \$3.95 per person.

SALAD BAR

\$12.95 per person

Build your own salad bar. Set up will include the following ingredients:

Romaine Lettuce	Arcadian Mix
Grape Tomato	Black Olive
Bacon Bits	Cucumber
Red Onion	Cheddar Cheese
Garlic Bread	Choice of Dressings

Add grilled chicken or salmon for \$3.95 per person. Add a soup station for \$2.95 per person.

Minimum of 20 people for each of these selections.

LUNCHBOXES

SIGNATURE BOXES

\$12.95 per person

Full sandwich served with kettle chips, cookie and choice of soda.

SANDWICHES

Roasted Turkey	Vegetable
Buffalo Chicken Wrap	Roasted Prime Rib
Turkey, Bacon, Avocado Wrap	Chicken Salad

Minimum of 10 lunchboxes per order.

DINNER BUFFETS

Soda, Coffee & Hot Tea included.

CITRA BUFFET

\$21.95 per person

STARTER

Choose one

Caesar Salad	House Salad
Northern & Cheddar Soup	

MAIN COURSE

Choose two

Bock & Cheese Pasta	Cajun Pasta
Not Your Mother's Meatloaf	Herb Roasted Salmon
Chicken Giardiniera	Chicken Limone

SIDES

Choose one

Mashed Potatoes	Stir-Fried Vegetables
Petite Green Beans	Asparagus
Lemon Herb Rice	Parmesan Herb Potatoes

CENTENNIAL BUFFET

\$27.95 per person

STARTER

Choose one

Caesar Salad	House Salad
Northern & Cheddar Soup	

MAIN COURSE

Choose three

Bock & Cheese Pasta	Cajun Pasta
Mediterranean Shrimp Scampi	Jambalaya
Chicken & Asparagus Linguine	Ponzu Salmon
Not Your Mother's Meatloaf	Chicken Limone
Chicken Giardiniera	Top Sirloin

Upgrade to center-cut filet for \$10 per person.

SIDES

Choose two

Mashed Potatoes	Stir-Fried Vegetables
Petite Green Beans	Asparagus
Lemon Herb Rice	Parmesan Herb Potatoes

Add a prime rib carving station for an additional \$8 per person (Prime rib, mashed potatoes, au jus and creamy horseradish). Minimum 20 people.

DESSERTS

ASSORTED DESSERT PLATTERS

\$2.99 per person

Enjoy an assortment of decadent desserts. Our dessert platters are a great option to provide your guests with a variety of desserts, which is sure to please everyone.

DESSERT MINIS

\$2.99 per person. Individual desserts for each of your guests. Choose three.

Mini Cheesecake	Vanilla Crème Brûlée
Brownie Sundae	Chocolate Mousse

PLATED DINNERS

Soda, Coffee & Hot Tea included.

CASCADE DINNER

\$22.95 per person

STARTERS

Choose one

Wedge Salad	House Salad
Caesar Salad	Northern & Cheddar Soup

MAIN COURSE

Choose three

Bedda Chedda Burger	Bock & Cheese Pasta
Not Your Mother's Meatloaf	Cajun Pasta
Chicken Limone	Herb Roasted Salmon
Chicken Bruschetta Salad	Asian Chicken Salad

MOSIAC DINNER

\$26.95 per person

STARTER

Choose one

Wedge Salad	House Salad
Caesar Salad	Northern & Cheddar Soup

MAIN COURSE

Choose three

Bedda Chedda Burger	Bock & Cheese Pasta
Not Your Mother's Meatloaf	Cajun Pasta
Chicken Limone	Ponzu Salmon
Jambalaya	Mediterranean Shrimp Scampi
Top Sirloin	Spicy Sesame-Seared Ahi Tuna

Upgrade to center-cut filet for \$10 per person.

THEMED BUFFETS

\$27.95 per person, available for lunch.

MEXICAN

Taco Bar	Chips, Salsa, Queso & Guac
Blackened Mahi	Cheesy Chicken Tortilla Soup
Cilantro Lime Rice	Pork Carnitas

ITALIAN

Caesar Salad	Garlic Bread
MAIN COURSE Choose three	
Cajun Pasta	Tortellini Carbonara
Bock & Cheese Pasta	Linguine Primavera
Chicken Parmesan	Chicken Marsala
Tortellini Primavera	Chicken Limone

BARBECUE

Creamy Coleslaw	Mac & Cheese
BBQ Salad	Slider Buns
MAIN COURSE Choose two	
Smoked Beef Brisket	BBQ Half Chicken
Duke Braised Pulled Pork	Grilled Hot Sausage Link

Minimum of 25 people for each of these selections.