

★ APPETIZERS

PLATTERS (feeds 8-10)

CHIPS, SALSA, GUACAMOLE	\$40
VEGGIE PLATTER	\$40
FRUIT PLATTER	\$50
SPINACH & ARTICHOKE DIP	\$50
SOFT PRETZELS & CHEESE	\$50
CHICKEN TENDERS	\$50
BONELESS WINGS	\$50
CHICKEN QUESADILLAS	\$50
MARGHERITA FLATBREAD	\$60
BBQ CHICKEN FLATBREAD	\$60
MAPLE PEPPER BACON FLATBREAD	\$60
CITY WINGS	\$70
BUFFALO SHRIMP	\$70
ASIAN GLAZED SHRIMP	\$70

APPETIZER BUFFET	PICK 3 \$20	PICK 4 \$23	PICK 5 \$26
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★ MEALS

SERVED BUFFET STYLE

★ SELECT	★ PREMIUM	★ VIP
1 Entrée & 2 Sides	2 Entrées & 2 Sides	3 Entrées & 2 Sides
\$20	\$23	\$26

ENTRÉE CHOICES:

Cajun Pasta, Bock & Cheese Pasta, Chicken Alfredo, Mediterranean Chicken, Meatloaf, Chicken Tuscano

UPGRADED ENTRÉES +\$3/PERSON:

Grilled Salmon, Top Sirloin, Roasted Prime Rib Slabs, Jambalaya

SIDE CHOICES:

Green Bean Almandine, Rice Pilaf, Asparagus, Coleslaw, Mac & Cheese, Garlic Mashed Potatoes, Garlic Bread

Add an additional side for +\$2/person.

ADD A LARGE SALAD FOR \$30 (feeds 8-10)

★ PLATED DINNERS

PICK 3 FROM THE TOP 5 FOR \$22 OR PICK 4 FROM ALL 8 FOR \$26

SELECT ENTRÉES

ASIAN CHICKEN SALAD

Marinated grilled chicken breast, cabbage, cilantro, iceberg lettuce, carrot, green onion, cucumber, red pepper, and served with our sesame-lime vinaigrette, drizzled with our Szechuan peanut sauce. Topped with crispy wontons.

MILLIONAIRE BACON BURGER

Half-pound GC signature beef blend, piled high with melted white cheddar cheese and a stack of spiced millionaire's bacon served with house-made lemon aioli on a brioche bun. Served with French fries.

CHICKEN ALFREDO

Creamy house-made alfredo sauce tossed with linguine noodles. Topped with a grilled chicken breast.

CHICKEN TUSCANO

Lightly breaded, pan fried chicken breast topped with melted provolone cheese, and served over garlic mashed potatoes, sautéed green beans, and grape tomatoes in a white wine butter sauce.

MEATLOAF

Hand-made meatloaf layered with garlic mashed potatoes, petite green beans, garlic toasted baguette, our famous savory bourbon onion sauce and topped with crispy onion strings.

PREMIUM ENTRÉES

CAJUN JAMBALAYA

Traditional Cajun rice dish of andouille sausage, chicken, shrimp, trinity of bell pepper, celery, and onion in a classic brown roux tomato sauce

GRILLED SALMON

Charbroiled Atlantic salmon served with rice pilaf and asparagus.

TOP SIRLOIN

10 oz. Top Sirloin served with redskin mashed potatoes and green bean almandine.

★
ADD A SIDE SALAD FOR \$6

★ BYO BUFFET

PASTA BAR \$18

Comes with House Salad, Choice of 2 Pastas and Garlic Bread

Pasta Options:

Chicken Alfredo, Pasta Marinara, Cajun Pasta, Bock & Cheese, Buffalo Mac & Cheese, Chicken & Asparagus Linguine

TACO BAR \$16

Allow your guests to build their tacos any way they like. Served with taco beef, chicken tinga, pico de gallo, lettuce, shredded cheese, tortilla chips, salsa, sour cream and flour tortillas. Served with Spanish rice. *Add on guacamole +\$2/person.*

SANDWICH & WRAP BAR \$16

Choose your own assortment of already-made sandwiches and wraps. Comes with cookies and choice of kettle chips or French fries. *Substitute with Waffle Fries & GC Dip \$3.*

SANDWICHES:

Turkey Overlake • Avocado Grilled Cheese
Turkey, Avocado & Bacon • Millionaire's BLT
Roasted Prime Rib Sandwich

WRAPS:

Asian Chicken • Buffalo Chicken
Turkey Avocado

★ DESSERTS

\$2.50 EACH

CHOCOLATE CHIP ALMOND TOFFEE COOKIES

DOUBLE CHOCOLATE BROWNIES



BRUNCH

GC BREAKFAST

\$18/PERSON

- FRESH SCRAMBLED EGGS
- REGIANNO HASH BROWNS
- SAUSAGE
- CROISSANTS
- FRESH FRUIT
- CARAMEL ROLLS
- THICK-CUT BACON
- BISCUITS & GRAVY



Our Event Specialists and on-site Operation Managers attend to all the details so you can sit back and enjoy your event! Our private and semi-private banquet rooms are a perfect fit for a variety of social and corporate events.

★ **ADD-ON'S:**

RUMCHATA FRENCH TOAST WITH STRAWBERRY COMPOTE
\$3/PERSON

MADE-TO-ORDER OMELET STATION
\$5/PERSON

ROASTED PRIME RIB CARVING STATION
\$8/PERSON

★ **LAWLESS BRUNCH BUFFET**

\$28/PERSON

- Breakfast Meats
- Carved Primè Rib
- Fresh Sliced Fruit
- Reggiano Hash Browns
- Mac & Cheese
- Caramel Rolls
- Mashed Potatoes
- Biscuits & Gravy
- Assorted Muffins, Pastries & Danishes

MADE-TO-ORDER:

- Eggs Benedict
- Breakfast Sandwiches
- Omelets
- Coffee, Hot Tea & Soda

Only available from 9am-11am on Sundays at select locations.

Buffet placed in main dining room. Endless refills.

OUR AMENITIES INCLUDE:



- PERSONALIZED PLANNING ASSISTANCE -
- WORRY FREE BOOKING -
- NO CONTRACT, DEPOSIT OR ROOM FEE -
- SCRATCH KITCHEN -
- CUSTOMIZED PRINTED MENUS -
- FREE GUEST PARKING -
- A/V CAPABILITIES -

CUSTOMIZABLE MENUS AVAILABLE BY REQUEST!



VISIT GCFB.COM/PRIVATE-EVENTS
EMAIL EVENTS@GCFB.COM



★ **PRIVATE DINING ROOM MENU**

