

★ APPETIZERS

<i>Platters (feeds 8-10)</i>	
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
NASHVILLE SPICY CHICKEN & DILL FLATBREAD	\$60
MAPLE PEPPER BACON FLATBREAD	\$60
CITY WINGS	\$70
ASIAN GLAZED SHRIMP	\$70

APPETIZER BUFFET

PICK 3
\$20

PICK 4
\$23

PICK 5
\$26

★ MEALS

Served Buffet Style

★ SELECT

1 entrée &
2 sides
\$20

★ PREMIUM

2 entrées &
2 sides
\$24

★ VIP

3 entrées &
2 sides
\$28

Entrée Choices:

cajun pasta, bock & cheese pasta, chicken alfredo,
mediterranean chicken, meatloaf, chicken tuscano

Upgraded Entrées +\$4 /person:

whiskey glazed salmon, top sirloin,
sliced roasted prime rib, cajun jambalaya

Side Choices:

green beans almondine, rice pilaf, honey-buttered roasted
carrots, coleslaw, mac & cheese, garlic red-skinned
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 \$24 OR
PICK 4 FROM ALL 8 FOR \$28

Select Entrées

ASIAN CHICKEN SALAD

marinated grilled chicken, cucumbers, carrots,
red peppers, cabbage, green onion, cilantro and
iceberg lettuce tossed in house-made sesame lime
vinaigrette, finished with szechuan peanut sauce
and wonton strips

MILLIONAIRE'S BACON BURGER

half-pound burger, our signature millionaire's
bacon, white cheddar, and house-made lemon aioli
on a brioche bun

CHICKEN ALFREDO

grilled chicken and linguine in house-made alfredo
sauce, topped with parmesan

CHICKEN TUSCANO

lightly breaded, pan-fried chicken topped with
provolone, served over garlic red-skinned mashed
potatoes with sautéed green beans and grape
tomatoes in white wine butter sauce

MEATLOAF

house-made meatloaf served on a garlic baguette
with sautéed green beans, garlic red-skinned
mashed potatoes, crispy onion strings, and
bourbon onion sauce

Premium Entrées

CAJUN JAMBALAYA

shrimp, andouille sausage, chicken,
cajun rice, bell peppers, celery, and onion in
a spicy tomato sauce

WHISKEY GLAZED SALMON

whiskey-glazed salmon served with
garlic red-skinned mashed potatoes
and honey-buttered roasted carrots

TOP SIRLOIN

10 oz. usda choice top sirloin served with
garlic red-skinned mashed potatoes and green
beans almondine

★
ADD A SIDE SALAD for \$6

★ BYO BUFFET

PASTA BAR \$18

House Salad, Choice of 2 Pastas
and Garlic Bread

Pasta Options:

Chicken Alfredo, Pasta Marinara, Cajun Pasta,
Bock & Cheese, Buffalo Mac & Cheese, Tuscan
Shrimp Scampi

TACO BAR \$18

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

Add on sriracha queso +\$2/person

SANDWICH & WRAP BAR \$17

Choose your own assortment of ready-to-serve
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

\$3 EACH

CHOCOLATE CHIP ALMOND TOFFEE COOKIES

DOUBLE CHOCOLATE BROWNIES

WHITE CHOCOLATE RASPBERRY BREAD PUDDING



BRUNCH



PDR BREAKFAST

\$20/PERSON

- FRESH SCRAMBLED EGGS
- REGGIANO HASH BROWNS
- SAUSAGE
- PASTRIES/DANISHES
- FRESH FRUIT
- CARAMEL ROLLS
- THICK-CUT BACON
- BISCUITS & GRAVY

Add-ons:

FRENCH TOAST WITH STRAWBERRY COMPOTE & MAPLE SYRUP \$3/PERSON

MADE-TO-ORDER OMELET STATION
\$6/PERSON

ROASTED PRIME RIB CARVING STATION
\$10/PERSON



LAWLESS BRUNCH BUFFET

\$30/PERSON

- thick-cut bacon and sausage
- fresh fruit
- reggiano hash browns
- caramel rolls
- biscuits & gravy
- assorted pastries/danishes
- rotating selection of chef featured eggs, pastas, entrées & vegetable dishes
- shrimp & cocktail sauce
- seasonal salad
- coffee, hot tea & soda

Stations:

- create your own french toast
- made-to-order omelets
- carved prime rib

only available on sundays at select locations.
buffet placed in main dining room. endless refills.



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.

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!**



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**PRIVATE
DINING ROOM**

Menu