

## Breakfast Buffet Selections

*Each package is priced per person. Breakfast Buffets include gourmet coffee, decaffeinated coffee and fresh juices.*

### Grab n Go \$11.00

Choice of Chorizo Breakfast Burritos or, Fresh Made Breakfast Sandwiches and, Fresh Seasonal Whole Fruit

### Birdie \$13.00

Fresh Seasonal Sliced Fruit & Berries  
Assorted Fresh Breakfast Breads & Pastries  
Bagels with Cream Cheese  
Low-fat Yogurt with Granola

### Eagle \$16.00

Fresh Seasonal Sliced Fruit & Berries  
Scrambled Eggs with Sliced Scallions  
Applewood Smoked Bacon & Breakfast Sausage Links  
Breakfast Potatoes with Roasted Peppers & Onions  
Assorted Fresh Breakfast Breads & Pastries

### A La Carte Breakfast (priced per person)

Assorted Fresh Breakfast Breads & Pastries	\$3.00
Fresh Seasonal Whole Fruit	\$2.00
Fresh Seasonal Sliced Fruit & Berries	\$3.00
Low-fat Yogurt with Granola	\$3.50
Scrambled Eggs with Sliced Scallions	\$3.00
Breakfast Sausage or Applewood Smoked Bacon	\$3.00
Breakfast Potatoes with Roasted Peppers & Onions	\$3.00
Breakfast Sandwich with Bacon or Sausage	\$5.00



## Lunch Buffet Selections

*Each package is priced per person. Lunch Buffets include Iced Tea, Water and Lemonade.*

### Boxed Lunches \$13.00

Ham & Swiss on a Fresh Hoagie Roll  
Or  
Turkey & Cheddar on a Fresh Hoagie Roll  
Or  
Vegetarian Wrap on a Herb Tortilla  
Box Lunches come with Chips, Cookie & Chef's Choice Whole Fruit and all necessary Condiments  
Bottled Water or Beverage Station included

### All American \$16.00

Angus Beef Hamburgers  
Quarter Pound All-Beef Hot Dogs  
House-made Pasta Salad or Potato Salad  
House-made Potato Chips  
Assorted Sliced Cheeses  
Lettuce, Tomatoes, Sliced Red Onion, Dill Pickle Spears  
Assorted Artisan Buns  
Fresh Baked Cookies

### South of the Border \$18.00

Smothered Beef & Bean Burritos  
Tortilla Chips & House-made Guacamole  
House-made Salsa  
Spanish Rice  
Spicy Pinto Beans  
House-made Sopapillas

### Fajita Station \$21.00

Cilantro Lime Chicken & Carne Asada Fajita  
Caramelized Onions & Peppers  
Flour Tortillas & Tri-Colored Tortilla Chips  
Shredded Lettuce, Tomatoes, Pico de Gallo, Sour Cream & Guacamole  
Spanish Rice and Spicy Pinto Beans  
House-made Sopapillas

(Substitute Chicken Breast for Hot Dog at additional \$2.00 Per Person

### Tuscan Italiano \$20.00

Fresh Cooked Penne Pasta  
Spicy Bolognese Sauce  
And Roasted Garlic Alfredo Sauce  
Marinated & Grilled Chicken Breast  
Roasted Mixed Vegetables  
Fresh Baked Garlic Bread  
Assorted Cakes & Pies

### Backyard BBQ \$22.00

Slow-roasted Pulled Pork  
Marinated & Grilled Chicken Breasts  
House-made Macaroni & Cheese  
BBQ Baked Beans  
Corn on the Cob  
Cookies & Brownies  
(Substitute Pork Ribs for Chicken Breast at \$3.00 per person)

*All Food and Beverage pricing include a 20% Taxable Service Charge and 8% Sales Tax. All menu selections and prices are subject to change.*

*25 person minimum for buffet service.*



# Dinner Buffet Selections

*Each package is priced per person. Dinner Buffets are served with Artisan Dinner Rolls & Butter and your choice of Salad.*

Classic Garden Salad  
Ranch & Vinaigrette

Caesar Salad  
Parmesan Crostini Croutons

## GVR Clubhouse Chicken \$26.00

Herb Crusted Airline Chicken Breast  
Garlic Smashed Potatoes  
Chef's Choice Seasonal Vegetable Medley

## Herb Crusted Tilapia \$26.00

Pan Seared Fish with Lemon Garlic Butter Sauce  
Herbed Wild Rice  
Chef's Choice Seasonal Vegetable Medley

## Ranch House Beef \$28.00

Marinated & Grilled Beef Shoulder Medallions  
Roasted Fingerling Potatoes  
Chef's Choice Seasonal Vegetable Medley

## Northern Atlantic Salmon \$29.00

Seared Salmon Fillet with a Fresh herb Buerre Blanc  
Herbed Wild Rice  
Chef's Choice Seasonal Vegetable Medley

## Caribbean Pork Loin \$28.00

Seared Caribbean Pork Loin  
Mango Chutney  
Herbed Wild Rice  
Chef's Choice Seasonal Vegetable Medley

## Western Prime Rib \$31.00

Slow-cooked Prime Rib Carved to Order  
Horseradish & Au Jus  
Garlic Smashed Potatoes  
Chef's Choice Seasonal Vegetable Medley



## A La Carte H'ordeuvres (priced per dozen)

Chicken Wings (Buffalo, Asian, Barbecue)	\$18.00
Sliders (Beef, Pulled Pork, Jerk Chicken)	\$19.50
Diane's Dipping Station	\$5.00*

\*priced p/p minimum of 50ppl

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25 person minimum for buffet service.*

## Beverages

(priced per person)

Orange, Cranberry, and Apple Juice	\$2.00
Regular and Decaffeinated Coffee, Hot Tea	\$2.00
Hot Chocolate	\$2.00
Non-Alcoholic Beverages	\$3.00

## Drink Tickets

(Drink tickets for your event are available for purchase as listed below.)

Drink tickets have no cash value and do not include a gratuity)

Non-Alcoholic Beverages	\$3.00
Domestic Beers and N/A Beverages	\$4.00
Domestic & Import Beers, House Wine and Well Drinks	\$6.00