Breakfast Buffet Selections

Grab n Go \$11.00

Choice of Chorizo Breakfast Burritos or, Fresh Made Breakfast Sandwiches and, Fresh Seasonal Whole Fruit Each package is priced per person. Breakfast Buffets include gourmet coffee, decaffeinated coffee and fresh juices.

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 \$3.00 Scrambled Eggs with Sliced Scallions \$3.00 Breakfast Sausage or Applewood Smoked Bacon Breakfast Potatoes with Roasted Peppers & Onions \$3.00 \$5.00 Breakfast Sandwich with Bacon or Sausage

Lunch Buffet Selections

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

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

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

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
(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

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

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

Ranch House Beef \$28.00

Marinated & Grilled Beef Shoulder Medallions Roasted Fingerling Potatoes 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)

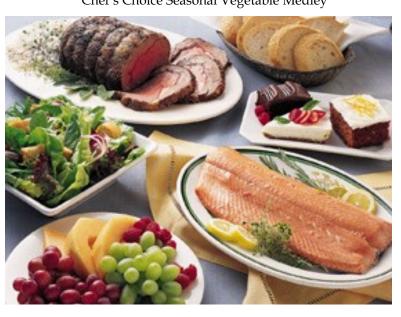
Chicken Wings (Buffalo, Asian, Barbecue)
Sliders (Beef, Pulled Pork, Jerk Chicken)
Diane's Dipping Station
*priced p/p minimum of 50ppl

Herb Crusted Tilapia \$26.00

Pan Seared Fish with Lemon Garlic Butter Sauce Herbed Wild Rice 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



\$18.00 \$19.50 \$5.00*

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.

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