

Welcome

Established in 1956, we've happily hosted some of the most memorable parties in San Diego!
We entertain events of all shapes and sizes...
Weddings, Quinceañeras, Anniversaries,
Corporate Events and more!



The event venue closes at midnight.

Included with your menu purchase:

- A four hour use of our venue
- Accommodations up to 300 guests
- Linens & Colored Napkins
- Tables, Chairs, Glassware & Tableware
- Set-up & Break-down
- Servers
- Microphone, Podium & Screen
- Easels
- Permanent Dance Floor
- Executive Chef
- Full Service Bar
- Soft Drinks, Coffee, and Tea with purchase of main course
- Free Private Parking
- Vegetarian, Vegan & Gluten Free options available upon request

Breakfast

BGC Breakfast Buffet

Buffet Includes:

Juice and Coffee
Scrambled Eggs
Breakfast Potatoes

Choice of:

Bacon • Sausage • Ham
Waffles • French Toast
Seasonal Fruit • Assorted Pastries

All prices are subject to applicable sales tax and 18% service charge.
Prices are subject to change.

Lunch



Chicken Marsala



Pan Fried Chicken Cutlets
drizzled with savory Marsala Mushroom Sauce

Tri-Tip & Chicken



Sliced Tri-Tip with Roasted Shallot Demi Glace and
Grilled Herb Chicken with Lemon Cream Sauce

Seared Salmon



Pan Seared Atlantic Salmon with Pineapple Glaze or Orange Cream Sauce

Chicken Piccata



Pan Fried Chicken Breast drizzled with a rich Lemon Caper Sauce,
served with Gnocci



All Lunch Entrées Include:

Freshly Baked Rolls • Seasonal Vegetables

Choice of one Salad and one Starch:

Garden Salad • Caesar Salad • Mixed Greens with Raspberry Vinaigrette
Rice Pilaf • Mashed Potatoes • Roasted Red Potatoes

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Hors D'oeuvres & Desserts

Sold per piece with a minimum purchase of 50

Hot Appetizers

(Tray Passed or Buffet)

Andouille en Croute with Honey Dijon Sauce
Chicken Satay
Beef Empanadas
Vegetable Egg Rolls
Spanakopita
Fried Cheese Ravioli
Coconut Shrimp with Thai Chili Sauce

Platters

Assorted Finger Sandwiches
Assorted Deli Tray
Assorted Cheese & Crackers
Vegetable Crudité with Dip
Fresh Fruit Display
Tossed Green Salad

Desserts

Assorted Petit Fours
Cookies & Brownies
Assortment of Mini Cheesecakes (various flavors)

Hors D'oeuvres & Desserts do not include soft drinks, coffee or tea with purchases.
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Dinner



Flat Iron Steak



8 oz. Herb Seasoned, Grilled Flat Iron Steak with Chimichurri Sauce

Braised Beef & Chicken



Braised Boneless Beef Short Rib with Roasted Shallot Mushroom Sauce and Grilled Herb Chicken with Lemon Cream Sauce

Rib Eye Steak



Grilled Rib Eye with Roasted Shallot Bordelaise Sauce

Seared Salmon



Pan Seared Atlantic Salmon with Pineapple Glaze or Orange Cream Sauce

Chicken Tuscany



Grilled Herb Marinated Chicken garnished with a Hearty Tuscan Tomato Caper Sauce



All Dinner Entrées Include:

Freshly Baked Rolls • Seasonal Vegetables

Choice of one Salad and one Starch:

Garden Salad • Caesar Salad • Mixed Greens with Raspberry Vinaigrette
Rice Pilaf • Mashed Potatoes • Roasted Red Potatoes • Potatoes Au Gratin

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Featured Buffets



Signature



Prime Rib Carving Station
Grilled Chicken Breast with Citrus Vin Blanc Sauce

Gala



Braised Boneless Beef Short Rib with Roasted Shallot Mushroom Demi-Glace
Grilled Chicken Breast with Sun Dried Tomato Cream Sauce

Bonita



Sliced Slow Roasted Tri-Tip with Roasted Shallot Demi-Glace
Lemon Herb Chicken Breast with Lemon Cream Sauce



All Featured Buffets Include:

Seasonal Vegetables • Seasonal Fruit • Freshly Baked Rolls

Choice of one salad and one starch:

Garden Salad • Caesar Salad
Mixed Greens with Raspberry Vinaigrette
Rice Pilaf • Red Potatoes • Mashed Potatoes • Potatoes Au Gratin

Add one more entree to a buffet \$5.00 per person (excluding Prime Rib)

Add one more side dish to a buffet \$3.00 per person

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Themed Buffets

South of the Border

Choice of two:

Chicken or Beef Fajitas • Carne Asada • Pollo Asado • Pork Carnitas
Cheese or Chicken Enchiladas (choice of Red or Green Sauce)

Served with:

Spanish Rice, Ranchero Style Beans, Chips & Housemade Ranchero Salsa
Sour Cream, Cheese, Corn & Flour Tortillas

That's Amore!

Choice of two:

Lasagna (Meat or Vegetable) • Chicken Piccata with Creamy Lemon Caper Sauce
Chicken Parmigiana with Marinara Sauce • Chicken Marsala

Served with:

Caesar Salad, Roasted Vegetables, Penne Pasta Alfredo & Garlic Bread

Pacific Islander

Choice of two:

Kalua Pork • Pork Menudo • Kalbi Ribs • Beef Bistek
Chicken Adobo • Chicken Teriyaki

Served with:

Asian Coleslaw with Ginger Soy Dressing & Stir Fry Vegetables

Choice of:

Sweet Hawaiian Buns • Freshly Baked Rolls
Steamed Rice • Hawaiian Rice • Garlic Rice

All Themed Buffets include Seasonal Fruit

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Extra Services & Children's Menu

Services

Cake Cutting
per plate

Arch Rental

Charger Plates
Gold or Silver

Ceremony Site
(w/Maximum of 150 chairs)

Portable Bar Set-up
(Premium Liquor Only)

Additional Event Time
per hour

Security

(Mandatory for parties of 100 or more at BGC discretion)
per guard

Beverages

Toasts:

Champagne

Bubbly Moscato

Cider

Wine

Children's Menu

(ages 3 - 10)

Choice of one:

Chicken Tenders • Bacon Macaroni & Cheese • Cheese Quesadilla

All Children's Menu Entrées Include:

French Fries or Fruit

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