



GERMACK EVENT VENUE



## SPECIAL LUNCHEON PACKAGE

### LUNCHEON PACKAGE

**\$40.00 per person**

[Kids under 12 are ½ price]

Venue Ballroom (5 hours of party rental)

Service (Culinary Chef and Servers)

Real China, Silverware, Glassware

Serving Equipment, Food Displays, Serving Utensils

Round Guest and Rectangle Food Tables

Black Banquet Chairs

Table Linens (*choose – white, ivory, navy, sand, eggplant, royal blue, red or black*)

Linen Napkins (*choose – gold, turquoise blue, red, ivory, navy, eggplant, green, yellow, black, or silver*)

Dance Floor

Large Private Parking Lot

### Lunch Buffet

Choice of Salad (1 selection)

Choice of Entrées (2 selections)

Choice of Sides (2 selections)

Fresh Breads with Butter

### Non-alcoholic Beverages

Assorted Sodas

Iced Sweet Tea & Lemonade

Pitchers of Ice Water

Ice

*\*Upgrade to Beer & Wine Bar for \$12 more per person or Full Bar for \$20 more per person*

**A 20% Event Production Fee and State Sales Tax will be applied**

**4860 Griffin Road Davie FL 33314**

**Tel: 954-363-9006 • Fax: 866-366-3611 • Email: [info@germackeventvenue.com](mailto:info@germackeventvenue.com)**



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## **LUNCH MENU OPTIONS**

\*You are not limited to only these items on the menu, this is just to start off with some examples of what we can prepare. If you have a special request or specific recipe/dish you would like us to make, please let us know and we will be more than happy to make it for your special day!

\*\*We can also fulfill any special dietary needs (i.e. vegetarian, vegan, kosher, etc.)

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### **PASSED HORS D' OEUVRES MENU**

*\*Can be added to any Packages for an extra \$4 per appetizer per person*

Imported & Domestic Cheese Display with Assortment of Crackers

Tuscan Bruschetta w/ Tomato-Basil and Fresh Mozzarella on Handmade Garlic Crostinis

Chicken Dijon Skewers

Tender hoisin cocktail meatballs topped with chives and sesame seeds

Caprese skewers with fresh mozzarella and grape tomatoes drizzled with a balsamic glaze

Crostinis with herbed Chevre and sundried tomatoes

Flatbread topped Pomodoro sauce, mozzarella cheese and fresh basil

Spanakopita served with our cucumber yogurt sauce

Petite quiche Lorraine

Vegetable Quesadillas with Cilantro Garlic Sauce

Asian pot stickers served with soy ginger dipping sauce

White bean salad prepared with sundried tomato and truffle oil, served on flatbread

Baby Vegetarian Spring Rolls with soy ginger dipping sauce

Toasted pita points topped with homemade hummus garnished with eggplant caponata

Homemade crostini topped with Mediterranean bruschetta (olives and artichokes)

Franks in Puff Pastry

Thai chicken skewers topped with coconut-peanut sauce

Mini Beef Empanadas

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### SALAD MENU

#### Classic Caesar

Romaine hearts and garlic croutons garnished with aged parmesan and black pepper, tossed with our homemade Caesar dressing

#### Mixed Greens

California mixed greens, julienned carrots, cucumber, Bermuda onion and grape tomatoes served with your choice of dressing  
(blue cheese, creamy ranch, Italian, balsamic vinaigrette)

#### California – please add \$1.50pp

Combination of spinach and baby mixed greens with glazed pecans, Bermuda onion, crumbled blue cheese and cranberries, served with our homemade balsamic vinaigrette

#### Asian Citrus – please add \$1.50pp

Baby mixed greens with toasted almonds, fried wonton strips, Mandarin orange sections tossed with our Mandarin orange vinaigrette

#### Champagne – please add \$1.50pp

Baby mixed greens with fresh mango, and strawberries served with our sweet champagne vinaigrette

#### Caprese Salad (only available for sit-down service) – please add \$2.50pp

Sliced beefsteak Roma tomatoes and fresh mozzarella medallions lightly drizzled with olive oil and balsamic vinegar

\*\*may add avocado to any salad for an additional \$1.50pp

**--CONTINUE BELOW FOR ENTRÉE OPTIONS--**

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**ENTRÉE MENU**

**Asian Sticky Sesame Chicken**

Boneless grilled chicken in an Asian style marinade with ginger, garlic, sesame, soy and rice vinegar.

**Grilled Chicken Breasts with Ginger-Papaya/ Mango Chutney**

Grilled chicken served with a spicy, sweet chutney of ginger, papaya-mango, brown sugar, hot peppers and cilantro.

**Jamaican Jerk Chicken**

Marinated Grilled Chicken, topped with a tropical fruit salsa, and served with Jamaican jerk sauce

**Haitian Chicken (Poule Di)**

Chicken prepared with Haitian seasonings

**Coq Au Vin**

The Classic Preparation of Bone-in Chicken Braised with Pearl Onions, Mushrooms, Bacon, and Red Wine Sauce

**Chicken Piccata**

Flattened Breasts of Chicken in a Delicate Lemon, White Wine, and Caper Butter Sauce

**Chicken Monte Carlo**

Lightly breaded chicken breast, baked in a Creamy Sherry Dried Fruit Sauce

**Apricot Glazed Chicken**

Lightly breaded chicken breast baked in a sweet apricot glaze

**Chicken Francaise with Artichoke Hearts**

Golden brown chicken cutlets are served with a lemony artichoke and caper sauce

**Chicken Marsala**

Tender chicken breast smothered with plump mushrooms and rich marsala wine

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Chicken Parmesan

Chicken cutlet topped with pomodoro sauce and fresh mozzarella

Southern Fried Chicken

Hand-breaded, crisp fried chicken in a buttermilk coating

“Latin Style” Roasted Pork

Latin style roasted pork marinated in full-flavor garlic mojo criollo sauce topped with grilled onions

Haitian Pork (Griot)

Chunks of pork shoulder marinated in citrus, cabbage, carrot and chile pepper, and pikliz then simmered until tender before being fried crisp and brown

Slow Cooked Roast Beef

Roast beef, slow cooked in a shallot brandy glaze, prepared medium rare and served with seared mushrooms and a sauce of minced shallots, thyme, brandy and a touch of butter

Haitian Goat (Cabrit)

Goat prepared with Haitian seasonings

Churrasco Steak

Grilled and served with Chimichurri

Tilapia Francaise

Golden brown tilapia filets are served with a lemony artichoke and caper sauce

Tilapia Picatta

Prepared on a delicate white wine, lemon butter sauce topped with capers

**--CONTINUE BELOW FOR UPGRADE ENTREES--**

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**ENTRÉE UPGRADES AVAILABLE**

Chicken Madeira with wild mushrooms (+\$2.00 pp)

Mediterranean chicken stuffed with spinach, sundried tomatoes, pine nuts and feta (+\$2.00 pp)

Caribbean Snapper in Coconut Cream Sauce (+\$2.00 pp)

Delicately seared, spiced snapper, finished with a toasted coconut cream sauce

Nut Crusted Snapper with a Praline Sauce (+\$2.00 pp)

Snapper Fillet crusted w/ panko and mixed nuts topped with a sweet & spicy cream sauce

Moroccan Grouper (+\$2.00 pp)

Grouper Fillet Wrapped in thinly sliced potato Baked and topped with a Moroccan Tomato Herb Sauce

Seared Salmon with Asian Sesame Glaze (+2.00 pp)

Salmon is seared and served with a sauce of soy, ginger, garlic, lime juice and a splash of toasted sesame oil.

Grilled Salmon (+2.00++pp) or Mahi Mahi (2.00 pp) with Tropical-Lime Chutney

Choice of fish is marinated with lime, garlic, cilantro and served with a colorful, spicy papaya-mango chutney.

Mediterranean Mahi Mahi (+2.00 pp)

Crumb crusted Mahi with tomatoes, artichokes, capers, basil and balsamic vinaigrette

Salmon Wellington (+2.00 pp)

Fresh Salmon Filet Baked in a Pastry Crust with an Aromatic Spinach and Wild Mushroom Mixture, served with cilantro garlic sauce

Asian Steak (+4.00 pp)

Grilled Skirt Steak in an Asian style marinade with ginger, garlic, sesame, soy and rice vinegar, topped with a ginger-garlic aioli

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Haitian Lambi (Conch) (+\$4.00 pp)  
Traditional Haitian prepared Conch

Chilean Sea Bass with Ginger and Scallions (+6.00 pp)  
sea bass fillets are sautéed with sake and soy and topped with julienne red pepper, carrots, scallions and ginger. Served with a sake-soy reduction.

Herb Crusted Prime Rib (+6.00 pp)

Filet Mignon served with Mushroom Demi Glaze (+8.00 pp)

--CONTINUE FOR SIDE OPTIONS--



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**SIDE MENU**

Wild Rice Pilaf with Toasted Almonds  
mixed wild and brown rice with toasted nuts, currants and herbs

Herbed Rice Pilaf

Island Peas and Rice

Cuban Rice and Beans (conгри)

Haitian Diri Ak Pwa or Diri Ak Djon Djon

Roasted Potatoes with Garlic & Herbs  
Tri Color potatoes are slow roasted until golden with garlic, rosemary and olive oil.

Mashed Garlic Chive Potatoes  
skinned potatoes, mashed and mixed with roasted garlic, chives, butter and cream.

Steamed, Sauteed or Grilled Fresh Cut Vegetable Medley  
Prepared with a touch of Olive Oil

Roasted Root Vegetables

Glazed carrots

Sautéed Baby zucchini & squash

Green beans Almandine

Au Gratin Potato

Choice of Pasta and Sauce  
penne or bowtie pasta with pomodoro, ala vodka, or pesto\* (\$1.00 extra)

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