

GG's

waterfront

bar and grill



Catering Packages



silver menu

Starters choose 2

Crispy Fried Calamari
with roasted tomato marinara sauce

Spinach & Artichoke Dip

Grilled Pita Points

Garden of Eden Flatbread

Mediterranean Trio
(Tzatziki, Caviar, Eggplant spreads)

Caesar Salad

Signature Entrées choose 3

Pork Loin with sautéed peppers, onions and smoked bacon

Pan-seared Tilapia sautéed in a citrus beurre blanc with capers

Seared Steak Tips with peppers and onions in a mild peppercorn sauce

Tuscan Grilled Chicken Breast topped with a pesto cream sauce and sun-dried tomatoes

Penne alla Caprese with basil, tomatoes and fresh mozzarella

All main courses served with mashed potatoes or basmati rice and vegetables

Desserts

Warm Chocolate Cake • Crème Brulee • Key Lime Pie

Coffee or Hot Tea included

Linen Table Cloths & Fanned Linen Napkins

\$35 per person

Minimum 25 guests in regular dining area

Minimum of 40 guests for private dining

Minimum guarantee attendance required 3 days in advance



gold menu

Starters choose 3

- Crispy Fried Calamari** with roasted tomato marinara sauce
- Mediterranean Trio** (Tzatziki, Caviar, Eggplant spreads)
- Stuffed Phyllo Pies** with spinach and cheese
- Chicken & Veggie Spring Rolls** with a mango & peanut sauce
- Filet Mignon Flatbread** with mushrooms, caramelized onions & mozzarella
- Pow! Pow! Shrimp**

Caesar or *Greek Salad*

Signature Entrées choose 3

- Grilled NY Strip**
- Mahi Mahi** with mango salsa
- Pan Seared Atlantic Salmon** topped with a lemon Mediterranean Salsa
- Tuscan Grilled Chicken Breast** topped with a pesto cream sauce and sun-dried tomatoes
- Linguini** with white clam sauce
- Penne alla Caprese** with basil, tomatoes and fresh mozzarella

All main courses served with mashed potatoes or basmati rice and vegetables

Desserts choose 3

- Warm Chocolate Cake • Crème Brulee**
- Key Lime Pie • Tiramisu**

Coffee, Hot Tea & Sodas Included
Linen Table Cloths & Fanned Linen Napkins

\$45 per person

Minimum 25 guests in regular dining area
Minimum of 40 guests for private dining
Minimum guarantee attendance required 3 days in advance



diamond menu

Starters choose 4

Jumbo Shrimp Cocktail

Crispy Fried Calamari with roasted tomato marinara sauce

Garden of Eden Flatbread with grilled veggies, olives, feta cheese and oregano

Filet Mignon Flatbread with mushrooms, caramelized onions & mozzarella

Stuffed Phyllo Pies with spinach and cheese

Mediterranean Trio (Tzatziki, Caviar, Eggplant spreads)

Chicken & Veggie Spring Rolls with a mango & peanut sauce

Caesar or *Greek Salad*

Signature Entrées choose 3

Lamb Chops marinated with thyme oregano & grilled to perfection

Filet Mignon with a cabernet reduction

Atlantic Salmon pan seared and topped with a lemon Mediterranean salsa

Red Snapper baked and topped with a citrus beurre blanc sauce and capers

Jumbo Shrimp Scampi sautéed with garlic, roasted plum tomatoes & white wine, tossed with linguine

All main courses served with mashed potatoes or basmati rice and vegetables

Desserts choose 4

Warm Chocolate Cake • Crème Brule • Key Lime Pie • Tiramisu • Cheese Cake

Complimentary Bottle of House Wine per Couple

Coffee, Hot Tea & Sodas Included

Linen Table Cloths & Fanned Linen Napkins

\$60 per person

Minimum 25 guests in regular dining area

Minimum of 40 guests for private dining

Minimum guarantee attendance required 3 days in advance



platinum menu

Hors d'Oeuvres choose 2

Jumbo Shrimp Cocktail
Chicken & Veggie Spring Rolls with a mango & peanut sauce
Mini Crab Cakes
Filet Mignon & Bleu Cheese Crostini

Starters choose 3

Garden of Eden Flatbread with grilled veggies, olives, feta cheese and oregano
Filet Mignon Flatbread
Stuffed Phyllo Pies with spinach and cheese
Mediterranean Trio (Tzatziki, Caviar, Eggplant spreads)
Crispy Fried Calamari with roasted tomato marinara sauce
Sesame-Seared Ahi Tuna

GG's Salad or Greek Salad

Signature Entrées choose 3

Chilean Seabass
Lamb Chops marinated with thyme oregano & grilled to perfection
Filet Mignon with a Cabernet reduction
Red Snapper baked and topped with a citrus beurre blanc sauce and capers
Seafood Linguine with calamari, mussels and shrimp in a marinara sauce
All main courses served with mashed potatoes or basmati rice and vegetables

Desserts choose 4

Warm Chocolate Cake • Crème Brulee • Key Lime Pie • Tiramisu • Cheese Cake

Includes 3 Hours of Premium Open Bar

Coffee, Hot Tea & Sodas Included
Linen Table Cloths & Fanned Linen Napkins

\$85 per person

Minimum 25 guests in regular dining area. Minimum of 40 guests for private dining
Minimum guarantee attendance required 3 days in advance



banquet party upgrades

Open Bar

1. Domestic and import beers and house wine
\$20 per person for every two hours

2. Premium liquor and beer and wine
A. \$25 per person for first two hours
B. \$10 per person for every additional hour

3. Consumption basis, we ring in whatever people order

Available Services

A/V Equipment Rental Available

DJ Services Available

Custom and Themed Cakes Available

Speak with our Catering Manager and create your menu.

***We book lunch events, weddings, rehearsal dinners,
bar mitzvahs, baby showers, christenings, baptisms, etc...***



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