

GG's waterfront bar and grill



Lunch Catering Packages



silver lunch menu

Starters choose 1

- Crispy Fried Calamari** with roasted tomato marinara sauce
- Pow! Pow! Shrimp**
- 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 sauce
- Seared Sirloin Tips** with peppers and onions in a mild peppercorn sauce
- Tuscan Grilled Chicken** with a pesto cream sauce & sun-dried tomatoes
- Penne Caprese** garlic, basil, fresh mozzarella & homemade marinara sauce

All main courses served with mashed potatoes or basmati rice and seasonal vegetables (excluding pasta)

Dessert Platters

- Mini Warm Chocolate Cake**
- Mini Crème Brule • Mini Key Lime Pie**

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

\$24 per person

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



gold lunch menu

Starters choose 2

- Crispy Fried Calamari** with roasted tomato marinara sauce
- Pow Pow Shrimp**
- Garden of Eden Flatbread**
- Filet Mignon Flatbread**
- Mediterranean Dips** (Tzatziki, Caviar, Eggplant spreads)
- Mini Floribbean Crab Cakes**
- Sesame Seared Ahi Tuna**
- Chicken and Veggie Spring Rolls**

Caesar or *Greek Salad*

Signature Entrées choose 3

- Pork Loin** with sautéed peppers, onions and smoked bacon
- Mahi Mahi** with sautéed Spinach and Mango Salsa
- Petit Filet Mignon** with cabernet reduction
- Seafood Linguini** with shrimp, scallops, mussels and calamari, tossed in a light marinara sauce
- Tuscan Grilled Chicken** with mushroom Marsala wine sauce
- Penne Caprese** garlic, basil, fresh mozzarella & homemade marinara sauce
- Pan Seared Salmon** with a Mediterranean salsa

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

Dessert Platters

Mini Warm Chocolate Cake • Mini Crème Brule • Mini Key Lime Pie

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

\$34 per person

*Minimum 25 guests in regular dining area • Minimum of 40 guests for private dining
Minimum guarantee attendance required 3 days in advance • Available until 3pm*



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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