



# Event Catering Menus



**Servers fee 2023:** \$200 per server for 4 hours plus set up (1 hour) and clean up (1 hour). \$50 each additional hour after. 1 server for every 50 guests is recommended.

## *Breakfast Menus*

All buffets are served for a period of 1.5 hours maximum. Breakfast Menus include Regular Coffee, Decaffeinated Coffee, and Assorted Bottled Juices

### ***Continental Breakfast***

**\$12.50 per person**

*Chef's Selection of Seasonal Sliced Fruit and Berries*

*Assortment of Plain and Fruit Yogurts*

*Fresh Baked Danishes, Croissants, and Muffins served with Butter, Jams, and Honey*

### ***Governors Southern Breakfast***

**\$20.99 per person**

*Chef's Selection of Seasonal Sliced Fruit*

*Choice of One: Fresh Baked Danishes, Croissants, or Muffins served with Butter, Jams, and Honey*

*Scrambled Eggs with Accompaniments of Cheddar Cheese & Salsa*

*Fresh Baked Biscuits and Sausage Gravy*

*Choice of One: Stoneground Grits or Roasted Breakfast Potatoes*

*Choice of Two: Applewood Smoked Bacon, Pork Sausage, Country Ham*

## ***Breakfast Enhancements***

### ***Made-to-Order Omelet Station***

**\$10.00 per person PLUS a \$55 Chef fee**

*Whole Eggs or Egg Whites, Bacon Pieces, Sausage Crumbles, Cheddar Cheese, Mushrooms, Tomatoes, Spinach, Onions, and Bell Peppers*

## *Lunch Menus*

All buffets are served for a period of 1.5 hours maximum. Lunch Menus include Unsweetened and Sweetened Iced Tea and Lemonade

### ***The Lighter Side Buffet***

***\$22 per person***

Mixed Greens Salad with Spring Mix, Tomatoes, Red Onion, Cucumber, Cheddar Cheese and Choice of Dressing

Grilled Chicken Breast or Blackened Grouper

Sauteed Squash and Zucchini

Seasonal Fruit

Fresh Baked Rolls

### ***Taste of Georgia Buffet***

***\$24 per person***

*Mixed Greens Salad with Spring Mix, Tomatoes, Red Onion, Cucumber, Cheddar Cheese and Choice of Dressing*

*Five Ounce Blackened Grouper*

*Peach Barbeque Glazed Chicken Breast*

*Governors Famous Mac & Cheese and Sautéed Green Beans*

*Fresh Baked Rolls and Butter*

### ***Southern Charm Buffet***

***\$26.00 per person***

*Kale Salad with Cranberries, Candied Pecans, Sliced Strawberries, and Goat Cheese tossed in Champagne Vinaigrette*

*Barbeque Pulled Pork*

*Choice of One: Fried Chicken or Grilled Chicken*

*Governors Famous Mac & Cheese and Seasoned Collard Green*

## *Appetizers & Reception Displays*

**Choose Three Appetizers**  
**\$21.00 per person**

*Bird in Bacon - Quail wrapped in Applewood Smoked Bacon with Sweet Thai Chili Sauce*

*Fried Alligator - Deep Fried Tail Meat with Creole Remoulade*

*Stuffed Jumbo Mushrooms with Ground Elk, Cheeses, Vegetable Blend, and Panko/ Vegetarian option also available.*

*Fried Calamari Strips with Lemon Aioli*

*Fried Crab Fingers with Remoulade*

*Beef Empanadas*

*Beef Wellington*

*Bang Bang Shrimp*

**Individual Appetizers \$10.00 per person**

### **Reception & Happy Hour Displays**

**Charcuterie Board \$16.00 per person**

*Chef's Selection of Artisan Meats and Cheeses, Assorted Olives, Bread & Crackers, Seasonal Fruit, and Jams*

**Oyster Display \$19.00 per person**

Combination of Oysters on the Half Shell with Horseradish, Mignonette, Cocktail Sauce and Big Green Egg Grilled Oysters in Butter & Parmesan **Fruit & Vegetable Display** \$14.00 per person

Chef's Selection of Seasonal Fruits and Vegetables with a variety of Dressings

**Three Cheese Spinach Dip Display** \$12.50 per person

Blend of Three Cheeses, Spinach, Shrimp, and Crawfish served with Toasted Baquettes

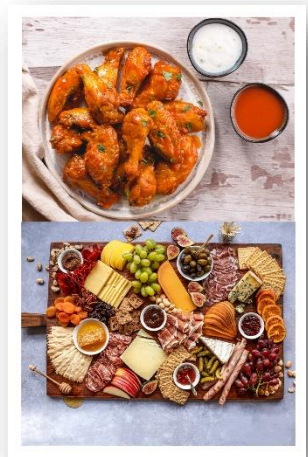
**Beef Sliders** \$12.00 per person

Beef Slider Burgers with Cheese and accompaniments of Ketchup, Mustard, and Mayo

Add Lettuce, Tomato, Onion, and Pickles **Additional \$2.00 per person**

**Fried Chicken Wings** \$16.00 per person

Choose Two: Mild, Medium, Hot, Lemon Pepper Served with Celery



## Dinner Buffet Menus

All buffets are served for a period of 1.5 hours maximum. Dinner Menus include Water, Unsweetened and Sweetened Iced Tea. All steaks included in the buffet menus will be cooked to Medium, unless otherwise requested.

### The Italian Buffet

**\$26.99 per person**

Caesar Salad with Chopped Romaine, Shredded Parmesan, and Croutons tossed in Classic Caesar Dressing

Lasagna with Beef, Cheeses, and Marinara Sauce

Fettuccine Pasta with Alfredo Sauce and Grilled Chicken

Garlic Rolls and Butter

Assorted Cheesecake Platter

### Simply Southern Buffet

**\$35.99 per person**

Mixed Greens Salad with Spring Mix, Tomatoes, Red Onion, Cucumber, Cheddar Cheese and Choice of Dressing

6 oz Petite Chateau Filet

Roasted Chicken Breast

Sautéed Green Beans and Mashed Potatoes

*Savory Chocolate Cake*  
*Fresh Baked Rolls and Butter*

## ***Full Metal Jacket Classic Buffet***

**\$39.99 per person**

*Mixed Greens Salad with Spring Mix, Tomatoes, Red Onion, Cucumber, Cheddar  
Cheese and Choice of Dressing*

*Choice of Two Entrée Selections*

*Roasted Chicken Breast with Lemon Au Jus & Roasted Garlic*

*Parmesan Encrusted Grouper with Lemon Capers Burre Blanc*

*Bourbon New York Strip Steak*

*Sautéed Green Beans and Mashed Potatoes*

*Assorted Cheesecake Platter*

*Fresh Baked Rolls and Butter*

## ***Bite the Bullet Buffet***

**\$65 .00 per person**

*She Crab Soup OR Creamy Tomato Bisque*

*Mixed Greens Salad with Spring Mix, Tomatoes, Red Onion, Cucumber, Cheddar  
Cheese and Choice of Dressing*

*Kale Salad with Cranberries, Candied Pecans, Sliced Strawberries, and Goat Cheese  
tossed in Champagne Vinaigrette*

*Parmesan Encrusted Grouper with Lemon Caper Burre Blanc*

*6oz Grilled Ribeye Steak*

*Choice of Two Sides*

*Choice of One Dessert*

*Fresh Baked Rolls and Butter*

*Plated Meals are available upon request and will be based on a limited Copper Jacket menu. Plated meals are for guests counts of 30 or less. Larger events with guest counts over 30 must be approved by the Executive Chef and the Event Services Manager.*

***Dessert Display*** \$16.00 per person

*Assortment of Fresh Bakes Cookies / Fresh Baked Brownies / Key Lime Pie / Chocolate Mousse Pie / Margarita Cheesecake*

*Add Vanilla or Chocolate Ice Cream* \$3.00 per person

## *Beverage/Bar Menus*

*Governors Gun Club offers Full Bar service for your event. Bar Service may be charged as an Hourly, per person price or on Consumption. Consumption Bars will be charged per drink or bottle consumed on your final invoice. Each event will have a Private Bar set in the function space where the event takes place. GGC reserves the right to refuse alcoholic beverages to any individual or group at the discretion of GGC. No guests under the age of 21 years old will be served alcoholic beverages, GGC will perform ID checks to ensure that guests under the legal drinking age are not served during your event. All bar prices will incur applicable taxes and service charges.*



**Bartenders fee 2023: \$200 per bartender for 4 hours. \$75 each additional hour. 1 bartender for every 75 people is recommended.**

**All Private Event Full Bars Include**

*Soft Drinks, Bottled Waters, and Mixers*

*Liquors: Tequila, Gin, Rum, Vodka, Bourbon Whiskey, Scotch*

*Beer: Choice of Domestic, Import, and Craft*

*Wine: House White and House Red Wine*

*Wine upgrades are permitted at an additional charge.*

**Governors Consumption Bars**

Consumption Bars will be charged per drink and all charges will be added to your final invoice. We offer two tiers of Liquors for you to choose from, *House* or *Premium*. Please note that Event

Bartenders are not permitted to serve liquor as “Shots” – all liquor must be served *On the Rocks* or as a *Mixed Cocktail*.

**Governors House Consumption Bar –**

**Liquors:** *Tres Agavs Tequila, Bombay Gin, Bacardi Rum, Svedka Vodka, Dewars Scotch, Old Forester Bourbon* **\$10.00 each per drink**

**Wine: (Pick 2)** *Butternut Chardonnay, J Vineyards Pinot Gris, Hess Select Cabernet Sauvignon, Meoimi Pinot Noir*

**Beer:** *Your Choice of 4 Beers*

**Draft \$8.00 each    Bottle \$5 each**

**Governors Premium Consumption Bar**

**Liquors:** *Patron Tequila, Bombay Sapphire Gin, Bacardi Rum, Tito’s Vodka, Basil Hayden Whiskey, Woodford Reserve Bourbon, Glenlivet 12 year Scotch* **\$12.00 each per drink**

**Wine:** *J. Lohr Chardonnay, J Vineyards Pinot Gris, Knotty Vines Cabernet Sauvignon, Francis Coppola Cabernet Sauvignon.*

**Beer:** *Your Choice of 6 Beers*

**Draft \$8.00 each    Bottle \$5 each**

**Governors Beer & Wine Consumption Bar**

**Wine:** *Butternut Chardonnay, J Vineyards Pinot Gris, Hess Select Cabernet Sauvignon, Meoimi Pinot Noir*



**Beer:** Your Choice of 4 Beers **Draft \$8.00 each** **Bottle \$5 each**

**Governors Open Cash Bar**

Cash Bars will be charged per drink and all charges will be paid by your guests at the time of service. We offer two tiers of Liquors for you to choose from, *House* or *Premium*. Please note that Event Bartenders are not permitted to serve liquor as “*Shots*” – all liquor must be served *On the Rocks* or as a *Mixed Cocktail*.

**Governors House Cash Bar**

**Governors Premium Cash Bar**

**Governors Beer & Wine Consumption Bar** / Wine is Charged by the Glass **\$10.00 each**

**ASK ABOUT OUR UNLIMITED OPEN BAR PACKAGES!**

**Private Event Beer List**

**Draft:** Bud Light / Miller Lite / Michelob Ultra / Yuengling / Blue Moon / Dry County IPA / Sweetwater 420 / Scofflaw Basement IPA / Reformation - Cadance

**Bottle/Can:** Coors Light / Budweiser / Michelob Ultra / Heineken / Corona Extra / Corona Light / Miller Lite / Bud Light

**Private Event Wine List**

**House Wines \$38.00 Per Bottle**

Butternut Chardonnay, J Vineyards Pinot Gris, Hess Select Cabernet Sauvignon, Meoimi Pinot Noir.

**You can also upgrade your bar Wine Selections for an additional fee.**

**2023**

