

THE COPPER JACKET
RESTAURANT & LOUNGE

Governors Gun Club

# EVENT CATERING MENU

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8/27/24

# Breakfast

All food is buffet style and will be served for a limited period of time.
Breakfast Menus include Water and Assorted Juices.
Coffee available as an Add-On service.

## Continental Breakfast

$12.50 per person

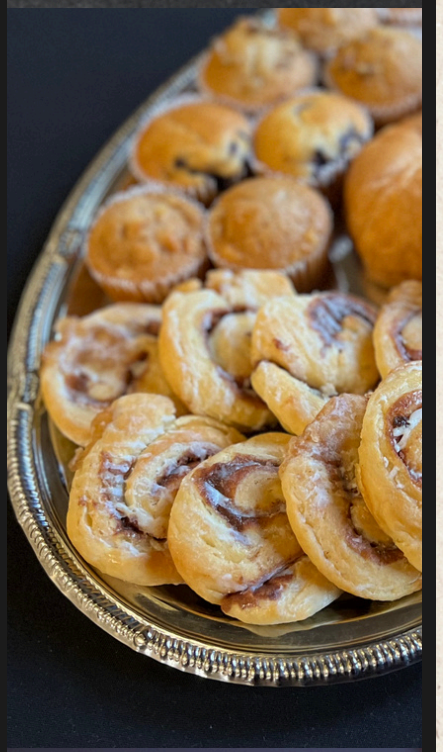
Seasonal Sliced Fruit
Assortment of Plain and Fruit Yogurts
Assorted Pastries
Butters, Jams, and Honey



## Governors Southern Breakfast

$21 PER PERSON

Seasonal Sliced Fruit
Scramble Eggs
Cheddar Cheese and Salsa
Fresh Baked Biscuits and Sausage Gravy
Stone Ground Grits or Roasted Breakfast Potatoes [*choice of one*]
Applewood Smoked Bacon, Pork Sausage Patties,
or Turkey Sausage Links [*choice of two*]



## Coffee Service

Starting at $5 per person

# Breakfast Additions

## Made-to-Order Omelet Station

$10.00 per person PLUS a $55 Chef Fee

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



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All catered events incur a 20% production fee on all food items.

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# Lunch

All food is buffet style and will be served for a limited period of time.
Lunch Menus include Water, Sweet Tea, and Unsweet Tea.
Desserts and Coffee available as Add-Ons.



## The Lighter Side

$22 per person

Mixed Greens Salad

Spring Mix, Tomatoes, Red Onion, Cucumber,
Ranch and Balsamic Vinaigrette

Grilled Chicken Breast or Blackened Grouper [*choice of one*]

Grilled Asparagus

Seasonal Fruit

Fresh Baked Rolls



## Taste of Georgia

$24 per person

Mixed Greens Salad

Spring Mix, Tomatoes, Red Onion, Cucumber,
Ranch and Balsamic Vinaigrette

Blackened Grouper

Peach Barbeque Glazed Chicken Breast

Sautéed Green Beans

Gouda Mac & Cheese

Fresh Baked Rolls



## Southern Charm

$26 per person

Kale Salad

Cranberries, Candied Pecans, Goat Cheese and Champagne Vinaigrette

Barbeque Pulled Pork

Grilled Chicken or Fried Chicken [*choice of one*]

Seasoned Collard Greens

Gouda Mac & Cheese

Fresh Baked Rolls

*Ask about our boxed lunch option for groups in the classroom*

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# Dinner

All food is buffet style and will be served for a limited period of time.
Dinner menus include Water, Sweet Tea, and Unsweet Tea.
All steaks will be cooked to medium, unless otherwise requested.

## The Italian

$27 per person

Caesar Salad

Chopped Romaine, Shredded Parmesan, and Croutons,
Caesar Dressing

Classic Beef Lasagna

Chicken Fettuccini Alfredo

Garlic Butter Rolls

Assorted Cheesecake Platter

## Simply Southern

$36 per person

Mixed Greens Salad

Spring Mix, Tomatoes, Red Onion, Cucumber,
Ranch and Balsamic Vinaigrette

4 oz. Filet Steak

Roasted Chicken Breast

Sautéed Green Beans

Mashed Potatoes

Fresh Baked Rolls

Bourbon Bread Pudding

## Full Metal Jacket Classic

$40 per person

Mixed Greens Salad

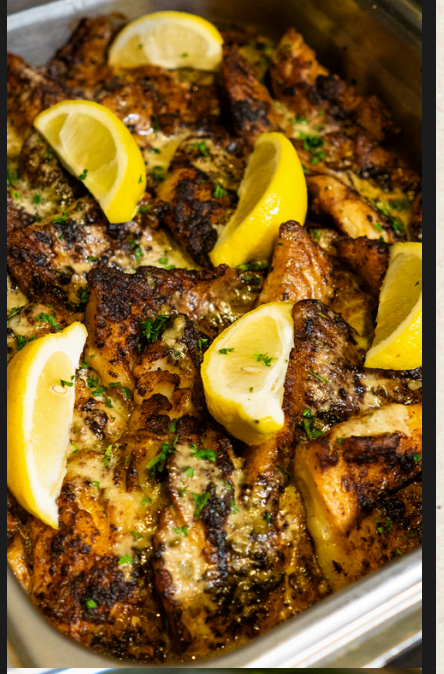
Spring Mix, Tomatoes, Red Onion, Cucumber,
Ranch and Balsamic Vinaigrette

Roasted Chicken Breast, Parmesan Crusted Grouper,
Parmesan Crusted Chicken, Bourbon New York Strip [*choice of two*]

Sautéed Green Beans, Gouda Mac & Cheese,
Seasoned Collard Greens, Mashed Potatoes, Mashed Sweet Potatoes
[*choice of two*]

Fresh Baked Rolls

Assorted Cheesecake








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# High Caliber

All food is buffet style and will be served for a limited period of time.
Dinner menus include Water, Sweet Tea, and Unsweet Tea.
All steaks will be cooked to medium, unless otherwise requested.

## Bite the Bullet

$65 per person

Fresh Baked Rolls

Mixed Greens Salad

Spring Mix, Tomatoes, Red Onion, Cucumber,
Ranch and Balsamic Vinaigrette

Kale Salad

Cranberries, Candied Pecans, Goat Cheese
Champagne Vinaigrette

She Crab Soup or Creamy tomato Bisque [*choice of one*]

Parmesan Crusted Grouper

Grilled Ribeye Steak

Garlic Mashed Potatoes, Grilled Asparagus,
Mashed Sweet Potatoes, Sautéed Green Beans,
Gouda Mac & Cheese, Seasoned Collard Greens,
Mashed Potatoes, Sautéed Broccoli, Sautéed Mushrooms,
[*choice of two*]

Assorted Cheesecake,
Key Lime Pie, Bread Pudding,
Peach Cobbler, Assortment of Fresh Baked Cookies
[*choice of one*]

# Desserts and Displays

## Dessert Display

Choose 4 - $14 Per Person

Assortment of Fresh Baked Cookies
Fresh Baked Brownies
Key Lime Pie
Assorted Cheesecake
Peach Cobbler
Bread Pudding

Dessert fee may apply for brining in outside desserts

## Appetizers

Choose 3 - $21 per person / Choose 2 - $17 per person

Bird in Bacon
Fried Alligator
Stuffed Jumbo Mushrooms
Fried Calamari Strips
Fried Crab Fingers
Beef Empanadas
Beef Wellington
Bang Bang Shrimp
BBQ Meatballs
Panko and Parmesean Crusted Chicken Bites
Swedish Meatballs

## Charcuterie Board

$16 per person

Chef's selection of Artisan Meats and Cheeses, Assorted Olives,
Breads and Crackers, Seasonal Fruit, and Jams

## Fried Chicken Wings

$16.00 per person

Mild, Medium, Hot, Lemon Pepper [*choice of two*]
Celery and Blue Cheese Dressing

# Displays and Services

## Oyster Display

$19 per person

Oysters on the Half Shell

Horseradish, Mignonette, Cocktail Sauce

Big Green Egg Grilled Oysters in Butter and Parmesan

## Fruit and Vegetable Display

$14 per person

Chef's Selection of Seasonal Fruits and Vegetables

with a variety of dressings

## Three Cheese Seafood Spinach Dip

$12.50 per person

Blend of Three Cheeses, Spinach, Shrimp, and Crawfish

Toasted Baguettes

## Beef Sliders

$12.00 per person

Beef Slider Burgers with Cheese

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

## Coffee Service

Starting at $5 per person

Regular and Decaf Coffee

Sugar and Creamer

## Soda Service

Starting at $3 per person

Soda Selection:

Coke, Diet Coke, Sprite

## Snack Service

Starting at $5 per person

Assortment of snacks

(Chef's choice)

- Chips, trail mix, granola bars, etc.

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# Bar Service

Governors Gun Club offers full bar service for your event.
$10 Corkage fee per bottle.
No outside liquor.

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 charges will incur applicable taxes and service charges.

## Bar Packages

### Governors Unlimited Open Bar

One flat rate per person. Open bar for the entire event.

*House ($40pp) or Premium ($60pp)*

### Consumption Bar

Charged per drink. Total charges added to your final invoice.

*Based on House or Premium selection*

### Drink Tickets

Host receives X amount of drink tickets to distribute to guests.
Charges based on consumption.
Total charges added to final invoice.

*Based on House or Premium selection*

### Cash Bar

Charges paid by each guest at the time of service.

*Based on House or Premium selection*

### Beer and Wine Only

Limited to Beer and wine.

*Based on House or Premium Selection*

### House Pricing

*Liquor - $10 per drink*
*Wine - $8 per drink*
*Draft Beer - $7 per drink*
*Bottled Beer - $5 each*

### Premium Pricing

*Liquor - $12 per drink*
*Wine - $10 per drink*
*Draft Beer - $7 per drink*
*Bottled Beer - $5 each*







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# Beer and Wine

Governors Gun Club offers full bar service for your event.
$10 Corking fee per bottle for outside wine and Champagne.
No outside liquor.

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## Private Event Beer List

Items are subject to change.
Additional options available upon request.

### Draft

Miller
Basement
Coors
Blue Moon
Sweetwater 420
Michelob Ultra

### Bottled

Corona
Corona Light
Dos Equis
Truly

Ask about seasonal selections

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## Private Event Wine List

Items are subject to change.
Additional options available upon request.
Wine can also be purchased by the bottle.

### House

Butternut Chardonnay
Hess Select Cabernet Sauvignon

### Premium

Kendall Jackson Chardonnay
Knotty Vines Cabernet Sauvignon

# Staffing and Additions

## Servers

$200 per server

4 hours (for event)

2 hours (set up)

1 hour (clean up)

Upcharge for additional hours

*Recommended - 1 Server per 50 guests

## Bartenders

$225 per bartender

4 hours (for event)

2 hours (set up)

Upcharge for additional hours

*Recommended - 1 Bartender per 65 guests

## Range Safety Officers (RSO)

$100 per RSO

For extensive set up/tear down or for extended security hours

*The number of servers, bartenders, and RSOs is subject to change based on headcount or client request.

Gratuity is not included.

Gratuity is optional and can be added to your final invoice.

## Plated Meals

Not available in the Banquet Hall

Plated meals are available upon request for the Dining Room or Back of Dinging Room Only

Larger events with guest counts over 30 must be approved by the Executive Chef and the Event Services Manager

Additional fees may apply

## Additional Fees

Cake Fees may apply

Outside food/catering fees may apply

No outside catering permitted in the following areas: Lounge, Patio, Dining Room