



Food Packages or Hall Rental

prices available upon request

FOOD PACKAGES

See differing menu styles below

or

HALL RENTAL ONLY

This option ONLY includes the Ballroom Standard Tables and Standard Chairs

Any other amenities can be rented for an additional fee

or

OUTSIDE CATERING

Approval must first be granted by GCC management

Kitchen can be rented out for an additional fee Any Necessary permits are the responisblity of the vendor and must be available upon request



*Prices may vary differ depending on the package and amenities chosen *All packages subject to a 12% Service Charge



All-Inclusive Meal Package

Plated or Buffet 1 plate per guest

prices available upon request

HORS D'OEUVRES One (1) hour

Cheese Platter Cracker Platter Veggie and Dip Platter Choice of Four (4) Hors D'Oeuvres from attached menu

> **ENTREE** 3 Course Dinner

Fresh Buns with Creamy Butter Choice of Salad

Choice of Main Protein Choice of an Accompanied Side Choice of Two (2) Vegetables see attached menus

DESSERT

Choice of One (1) Full Size Dessert from attached menu

INCLUDED

Set-up & Tear down ° Standard White Table Linens ° White Napkins ° White Chair Covers ° Servers ° Kitchen Staffing ° Event Coordinator





Dinner Package

Plated or Buffet 1 plate per guest

prices available upon request

ENTREE 3 Course Dinner

Fresh Buns with Creamy Butter Choice of Salad

Choice of Main Protein Choice of an Accompanied Side Choice of Two (2) Vegetables *see attached menus*

DESSERT

Choice of One (1) Full Size Dessert from attached menu

INCLUDED

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Main Protein Menu

included in the all-inclusive & dinner package Custom item available upon request

Boneless Chicken Breast

with white wine or mushroom sauce **Roast Beef** with natural gravy

Halal Boneless Chicken Breast with mushroom sauce Halal Roast Beef with natural gravy

Roast Beef & Chicken Breast

half portion of each with sauce and gravy

> **Prime Rib** with au jus

Roast Half Chicken With natural gravy

Beef Tenderloin with red wine au jus

Seasoned Fish Fillet choice of fish with lemon

Grilled Salmon with a Canadian maple sauce with stuffing, cranberry sauce and natural gravy

Roast Turkey

Maple Glazed Baked Ham

with a maple glaze

Vegan/Vegetarian choice of custom main

Lamb Rack greek or moroccan style



*one (1) item can be selected in the all-inclusive and dinner package

Accompanied Side Menu

included in the all-inclusive & dinner package Custom item available upon request

POTATOES

Oven Roasted Potatos

Mashed Potatoes

Herb & Garlic Roasted Mini Potatos

French Fries

PASTA

Pasta Pomodoro

Alfredo Pasta

Rice Pilaf

RICE

Basmati Rice

Herb and Lemon Rice

SPECIAL

Stuffing

Spanakopita

Tiropita



*one (1) -item can be selected in the plated style, three (3) items can be selected in the buffet style *buffet style price increase may vary, depending on the items selected

Vegetable Menu

included in the all-inclusive & dinner package Custom item available upon request

INCLUDED

EXTRA \$1.00 PP.

Baby Carrots

Sliced Carrots

Green Beans

Broccoli

Califlower

Mixed Vegetable Medley

Sweet Peppers

Asparagus

Brussel Sprouts

Mushrooms

Zucchini





Hors D'oeuvres Menu

included in the all-inclusive package Custom item available upon request

Arancini fried stuffed rice ball

Black & Green Olives served warmed or cooled

Bruschetta grilled bread topped with a tomato basil mixture

Breaded Calamari with a complementary sauce

Breaded Chicken Morsels in a sweet chili sauce

Caprese Skewers basil, balsamic, mozzarella and tomatos

> **Crostini** choice of topping

Flat Bread choice of topping

Italian Meatballs in a tomato sauce

Jalapeno Poppers with cheese filling

Meatballs in a honey garlic, BBQ or swedish sauce

> Mini Quiche assorted flavours

Mozzarella Sticks with a salsa sauce

Pin Wheels spinach, sun-dried tomato, cheese and tortilla

> Souvlaki Skewers grilled chicken and veggies

Stuffed Mushrooms cheese and spinach filling

* four (4) items can be selected in the all-inclusive package



Salad / Soup Menu

included in the all-inclusive package Custom item available upon request

SALAD

Fresh Garden Salad garden salad with spring mix and two (2) dressings

Caesar Salad

romaine lettuce, croutons, dressing and parmasan cheese

Greek Salad lettuce, cucumber, tomato, onion, black olive, feta, dressing

Coleslaw shredded cabbage, carrot, dressing

> **Potato Salad** cubed potato, eggs, spices, thick dressing

Caprese Salad tomato, mozzarella, basil, balsamic reduction, olive oil

Pasta Salad, penne pasta, tomato, olive

red onion, cheese, dressing



Tomato Soup

creamy tomato, creme, spices

Peppered Potato Soup

creamy potato and leek, creme, spices

Mixed Vegetable Soup

diced mixed veggie, broth spices



*one (1) item can be selected in the all-inclusive package and dinner *prices may vary depending on selection and customization



Dessert Menu

included in the all-inclusive & dinner package Custom item available upon request

Assorted Cookies & Danishes various large cookies and filled decadent fudge brownie with danishes

Gourmet Brownie cream

Assorted Tarts choice of flavour

Ice Cream choice of flavour

Baklava filo pastry with chopped nuts & honey

Mini Cheesecakes assorted & bite-sized

Cheese Cake choice of complimentary sauce Old fashioned Apple Pie with cream

Chocolate Fudge Cake rich chocolate with fudge ganache

Fresh Fruit Tray platter or bowls

Galaktoboureko custard filled filo pastry



*one (1) item can be selected in the all-inclusive and dinner package



Brunch Menu

Buffet Style 1 plate per guest Custom item available upon request

BEVERAGES

Orange Juice Apple Juice Tea Coffee

FRESH FRUIT PLATTER

Seasonal Fruit

HOT BUFFET ITEMS

Scrambled Eggs Sausage Bacon Hash Browns Pancakes with syrup

BREADS AND PASTRIES

Bread served with butter and Jam Assortment of Danishes

INCLUDED

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Continental Breakfast Menu

Buffet Style 1 plate per guest Custom item available upon request

BEVERAGES

Orange Juice Apple Juice Tea Coffee

FRESH FRUIT PLATTER

Seasonal Fruit

HOT BUFFET ITEMS

Oatmeal

BREADS AND PASTRIES

Bread served with butter and Jam Assortment of Danishes Crossiants

INCLUDED

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* Prices will differ depending on the quantity and selection of food



Lunch Menu

Buffet or Plated 1 plate per guest Custom item available upon request

BEVERAGES

Fruit Juice, Tea, Coffee

SANDWICH PLATTERS includes veggie platter and dip, potato salad

Turkey Sandwich baguette, turkey breast, lettuce, swiss cheese, dressing

> Italian Sandwich bun, salami, lettuce, tomato, provolone

Roast Beef Sandwich baguette, roast beef, lettuce, red onion, mayonnaise

Egg Salad Sandwich sliced bread, egg salad, lettuce

OR

MAIN DISH

Fish Fillet OR Chicken Breast marinated & fried, served wth lemon and dill, accompanied with white rice and grilled veggies

DESSERT

Assorted Cookies and Turnovers

INCLUDED

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Kids Menu

Buffet or Plated 1 plate per guest Custom item available upon request

KIDS MENU ITEMS

CHICKEN FINGERS AND FRIES includes plum sauce and ketchup

OR

BURGER AND FRIES includes lettuce and ketchup

OR

MINI PIZZA with cheese, pepperoni

OR

HOTDOG AND FRIES includes mustard and ketchup

HALF PRICE PLATE

REGULAR MENU ITEM HALF PRICED

children under ten (10) qualify only if breakfast, lunch or dinner menus have been ordered

INCLUDED

° Booster Seat ° Servers ° Kitchen Staffing







Appetizer Menu

buffet or family style Custom item available upon request Minimum of three (3) orders per platter

SPANAKOPITA PLATTER Serves 30 filo pastry, spinach, feta

SLIDER PLATTER

Serves 20 mini buns, lettuce, mini burger, cheddar cheese, ketchup

FRUIT PLATTER

Serves 30 seasonal fruit

CHEESE AND CRACKER PLATTER

Serves 30 assorted cheese, cracker

VEGETABLE PLATTER

Serves 30 seasonal vegetables, dip

MEAT PLATTER

Serves 30 assorted meat, olives

ANTIPASTO PLATTER

Serves 20 assorted meats & cheeses, olives, breads

COOKED SHRIMP PLATTER

Serves 20 served chilled, lemon, cocktail sauce

GREEK PLATTER

Serves 30 breaded calamari, torpedo shrimp, olives, feta, roasted peppers, pita triangles, hummas, tzatziki

PITA & DIP PLATTER

Serves 30 pita triangles olives, feta, roasted peppers, hummas, tzatziki

*prices may vary depending on selection and customization