

WGC

Catering for all occasions

APPETIZERS

Choose 4

BBQ Riblet * Individual Mac N
Cheese Skillet* Maple Glaze Bacon
Wrapped Shrimp * Sausge rounds
with puff pastry* Mini Wraps* Mini
Hot dogs* Hamburger Slider Bar*
Veggie Cups* Fruit Kabobs* tortilla
chips and Salsa * Kielbasa
accompanied with our signature
bourbon dip

ENTREE'

Choose 2

Bistro Filet

A thick, juicy center cut steak, grilled and seasoned to perfection

WGC BBQ Ribs

Braised over night for the truly fall of the bone

Our Signature Roaste Pulled Pork BBQ

Slow overnight roasted accompained with same day pulling gives the result that is only experienced by tasting.

BBQ Chicken

A well seasoned, well sauced BBQ chicken that is cripsy on the outside and so tender on the inside

Carved Brisket

Overnight braising makes this briskey melt in your mouth, seasoned perfectly, your guest will certainly come back for seconds

Roasted Pork Tenderloin

Slow roasting makes this the most tender pork you've ever tasted. You have the option of a Aplple, pineapple or apricot glaze

WGC Fried Chicken

This is a WGC Staple. We are known for this chicken, it is marinated overnight then freshly breaded and broasted

SIDES

Choose 2

- *Mac N Cheese
- *Baked Beans
- *Amish Macoroni Salad
- *Bacon Mac N Cheese
- *Golden Yukon Mashed Potatoes
- *Mini Corn Cobs
- *Grilled Vegetable Scampi
- *Coleslaw
- *Pasta Salad
- *Red skin Potato Salad
- *Baked potato Bar-

Peach Pecan Salad

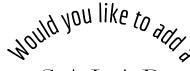
Comes with Shredded cheeses, chives, sour cream, butter and fesh chopped bacon.

- *Garlic Red Skin Mashed potatoes
- *Brown Sugar Mashed Sweet Potatoes
- *Cheddar Bacon Broccoli
- *** Menu comes with fresh baked cornbread and flavored butter

Pricing

Buffet \$ 35.99 Plated \$ 44.99

Plus 6% pa sales tax and 15% Gratuity Prices based on 100 guest



SALAD

Freshed Tossed Garden Salad \$2.50 Ceasar Salad \$2.50 Strawberry Walnut Salad \$3.75

\$ 3.75