



WGC

 $Weddings \cdot Gatherings \cdot Corporate\ Functions$

Catering for all occasions





Wedding Brunch



APPETIZER SELECTION:

Caprese Salad Skewers

Bruschetta with Toasted Points

Mini Quiche

Italian Marinated Chicken Skewer

Steak Skewers

Spinach & Artichoke Parmesan Dip with toasted points

Parfait Served in Wine Glasses

BACON WRAPPED SHRIMP SKEWERS WITH MAPLE SYRUP

MAIN ENTREE SELECTION:

WGC Broasted Chicken

GRILED VEGGIE & SEAFOOD WRAPS

OMELET BAR

Pork Loin

LEMON PEPPER CHICKEN

French Toast

BACON

Sausage

PANCAKES COMPLETE WITH TOPPINGS STRAWBERRY, BLUEBERRY, APPLE, & OF COURSE WHIPPED TOPPING

CARVED SIRLOIN

Sides Selection:

Spinach Patties
warm ole fashioned stuffing
with a hint of spinach

Pasta Bar: Penne Pasta with sides alfredo sauce, marinara sauce, cheese, & fresh grilled chicken

Golden Yukon Mashed Potatoes

Garlic Red Skin Mashed Potatoes

CORN COBLETS

STEAMED BUTTERED GREEN BEANS

CHEDDAR BROCCOLI

FARM ROASTED POTATOES

CORN BREAD

MASHED POTATO BAR: MASHED POTATOES SERVED IN A MARTINI GLASS COMPLETE WITH TOPPINGS: SHREDDED CHEESE, SOUR CREAM CHIVES, & FRESH CUT BACON

BISCUIT BAR: SOUTHERN STYLE BISCUITS, SAUSAGE GRAVY, EGGS, SAUSAGE ROUNDS, AND CANADIAN BACON

Beverage Package is Included contains orange juice, iced tea, apple juice, water, cranberry juice, coffee, assorted hot teas

Package Includes

LINENS, NAPKINS, DISPOSABLE CHINA,
DISPOSABLE CHINA SILVERWARE, CUPS,
DISPOSABLE CHINA GLASSES, SET UP NOTES,
LIABILITY INSURANCE, TRASH REMOVAL,
ICE, CLEAN UP, LABOR, ETC

PACKAGE PRICING \$42.80 - \$56.90 PER HEAD 6% SALES TAX + 10% GRATUITY + VENUE FEE IF APPLICABLE

