



## BUFFET PACKAGES

Need an economical way to feed your guests? Our Buffet packages are just the answer! All buffet packages include your choice of entrée(s), our GP Signature Salad, one Starch and one Vegetable side item, Yeast rolls with Butter and our Standard Beverage Service. Browse our selections below and give us a call today. Don't forget to add Desserts!

### ENTREES

#### *Poultry*

Grilled Breast of Chicken Fillet (Citrus Glazed, Lemon Pepper, Honey BBQ, Teriyaki or Traditional)  
Southern Fried Chicken  
Buttermilk Fried Chicken Steak w/Gravy  
Herbed Oven Roasted Chicken  
Chicken Tikka Masala w/Saffron Rice  
Bourbon Chicken Tips  
Parmesan Crusted Chicken  
Oven Roasted Turkey w/Cornbread Dressing

16

#### *Beef*

Individual Bacon Wrapped Meat Loaves  
Grilled Sir Loin Tips w/Onions & Peppers  
Country Style Steak w/Gravy  
Beef & Broccoli Stir Fry w/White Rice  
Sliced Smoked Beef Brisket  
Angus Top Round Roast Beef Au Jus  
Marinated Beef Tenderloin w/Horseradish (add \$4)

18

#### *Pork*

Bourbon Glazed Boneless Pork Loin Chops  
Herb Roasted Pork Loin w/Citrus Glaze  
Honey Glazed Ham w/Cinnamon Apples  
Pulled Pork BBQ w/Cole Slaw

16



*Seafood*

Cajun Style Shrimp & Grits  
Salmon Croquettes w/Tartar Sauce  
Fried Flounder Fillet w/Cole Slaw  
Crab Cakes w/Spicy Remoulade  
Pan Seared Salmon Fillet w/Spicy Remoulade (Add \$4)

18

*Pasta*

Baked Spaghetti w/Italian Meatballs in Marinara  
Chicken Parmesan over Fettuccini  
Chicken Alfredo in Penne Pasta w/Sun Dried Tomato and Broccoli  
Deep Dish Lasagna (Traditional or Veggie Style)  
Baked Ziti w/Italian Sausages, Onions & Peppers  
Chicken Florentine Lasagna  
Garlic Shrimp Farfalle w/Asparagus and Prosciutto

16

*Sides*

Green Beans (Southern or French style)  
Shoe Peg Corn  
Rice (White, Pilaf, Spanish or Wild)  
Yukon Gold Roasted Garlic Mashed Potatoes  
Rosemary Red Bliss Potatoes  
Steamed Vegetable Medley  
Honey & Ginger Glazed Carrots  
Baked BBQ Beans  
Broccoli Casserole  
Squash Casserole  
Cinnamon Spiced Apples  
Baked Macaroni & Cheese  
Seasonal Fresh Fruit Salad  
Mediterranean Pasta Salad  
Potato Salad  
Bacon Braised Collard Greens  
Potatoes Au Gratin  
Broccoli Salad  
Sweet Potato Souffle  
Balsamic Glazed Brussels Sprouts



## “MAKE YOUR OWN” BAR OPTIONS

### *Taco & Fajita Bar*

Seasoned Ground Beef  
Corn Taco Shells  
Grilled Breast of Chicken Strips  
Flour Tortilla Shells  
Shredded Iceberg Lettuce  
Shredded Cheddar Cheese  
Pico de Gallo  
Spanish Rice  
Sauteed Green Peppers & Onions  
Sour Cream  
Refried Beans

\$16

\*Marinated Grilled Steak Strips - \$4.00 Additional  
Marinated Grilled Shrimp - \$4.00 Additional

### *Hamburger & Hot Dog Bar*

Grilled 1/3 Pound Burgers  
Sandwich Buns  
All Beef Hot Dogs  
Hot Dog Buns  
Cole Slaw  
Mustard, Ketchup, Relish, Chopped Yellow Onion  
Baked Beans  
Individually Bagged Potato Chips or Potato Salad  
Lettuce & Tomato  
Sliced Cheddar & Swiss Cheese  
Hot Dog Chili

\$18

\*Includes 1 Hamburger & 1 Hot Dog per client



## BUFFET SERVICE DETAILS

- Minimum 15 guests requested for Buffet service.
- Price listed is for 1 entree, add \$6 for each additional entree.
- Add \$3.50 for each additional side.
- Please allow 48 hours' notice for delivery.
- Standard Beverage Service includes Sweetened & Unsweetened Iced Tea & Lemonade w/Cups, Lemons, Sweeteners & Ice. Individually Canned Soft Drinks or Bottled Water can be added for \$1.00 per guest.
- Executive Level Setup including Stainless Chafing Dishes and Serving Pieces, China, Flatware and Glassware is available for an additional charge of \$7.00 per guest.
- Our Standard Setup includes our ECO-Friendly thermal food boxes, single use plates, napkins, cutlery and serving pieces.
- Premium Setup includes single use chafing racks, premium single use plates, cups and cutlery for an additional \$5
- Our delivery & setup fee is \$20 inside Gastonia, \$30 outside or \$45 beyond Gaston County.
- GP staff is available for onsite service at additional charge of \$35/hr. per staff member.