



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. Browse our selections below and give us a call today.

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 w/Garlic Butter & Wine infused Ziti
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 Au Jus
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



BUFFET SERVICE DETAILS

- Minimum 15 guests requested for Buffet service.
- Price listed is for 1 entree, add \$8 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.
- 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.