

Appetizer

Add-Ons



SALADS

Caesar salad

Croutons, olive oil, house made Caesar dressing, romaine lettuce, freshly grated parmesan cheese, and roasted garlic cloves. — \$32

Garden Salad

Spring mix, cherry tomatoes, Colby jack cheese, red onions, croutons, and your choice of dressing. (Ranch, Honey Mustard, Blue Cheese, Vinaigrette, Italian) — \$30

Summer Salad

Spring mix, olive oil, chopped strawberries, fresh blueberries, raspberries, blackberries, chopped walnuts, blue cheese crumbles, and vinaigrette dressing. — \$30

Lemon Kale Caesar

Kale, croutons, olive oil, house made Caesar dressing, lemon juice, freshly grated parmesan cheese, and roasted garlic cloves. — \$35

Greek Cucumber Salad

Spring mix, cucumber, diced Roma tomatoes, Kalamata olives, white wine vinegar, olive oil, and feta cheese. — \$32

Pear and Brie Salad

Spring mix, Creamy Brie Slices, Diced Bosc pears, blackberries, chopped walnuts, and balsamic glaze. — \$32

Caprese Salad

Heirloom tomato stuffed with Burrata, surrounded by freshly sliced mozzarella cheese, sliced Roma tomatoes, basil, olive oil, and balsamic glaze. — \$40

Add Grilled Chicken Topper to salad — \$15

(One order feeds approx. 15 people)

SALAD SKEWERS

45 count salad skewers

choose between any of the salad options above — \$45 (or do a mixture of each for \$50)

SANDWICH PLATTERS

Turkey

Turkey sandwich platter on a variety of bread, such as white, wheat, French, tortilla, ciabatta, croissant. Served with mustard and mayonnaise and provolone cheese. — \$45

Ham

Ham sandwich platter on a variety of bread, such as white, wheat, French, tortilla, ciabatta, croissant. Served with mustard and mayonnaise and provolone cheese. — \$45

Chicken

Turkey sandwich platter on a variety of bread, such as white, wheat, French, tortilla, ciabatta, croissant. Served with mustard and mayonnaise and provolone cheese — \$45

Chicken Salad

Chicken salad served on croissants with lettuce and tomato. — \$50

Egg Salad

Egg salad served on croissants with lettuce. — \$45

Caprese

Spring mix, sliced mozzarella, sliced tomato and balsamic glaze, served on toasted ciabatta. — \$60

Italian

Peperoni, salami, spinach, olives and mozzarella served on a sub. — \$60

Variety Platter

A mixture of turkey, ham, chicken, chicken salad, egg salad, caprese, pinwheels. — \$65

(One order feeds approx. 15 people)

SHRIMP COCKTAIL

Fresh Gulf Shrimp

peeled and deveined served with cocktail sauce, lemon wedges and freshly chopped cilantro. — \$45

(personal shrimp cocktail cups for each of your guests, 2 per cup, — \$60

(One order feeds approx. 20)

LOADED HUMMUS

Serves approx. 15 people

Your choice between classic, roasted red pepper, Greek, jalapeno and honey. Served with pitta bread and cucumbers. — \$30

VEGGIE PLATTER

Serves approx. 20 people

Carrots, broccoli, celery, cucumbers, radish, cherry tomatoes. Served with your choice Dip. (Dill Ranch, Hummus, Green Goddess Dip, Beet Dip, GCC's mayo based Veggie Dip. — \$60

Individual Veggie cups for each of your guests. served with your choice of dip. — \$75 (Priced for 20 people)

WATERMELON CAKE

With seasonal fruit

1 Tier — \$60

2 Tier — \$85

3 Tier — \$135

BUTTER BOARDS

Honey

Honey butter spread with chopped walnuts, mint, cinnamon and honey drizzle — \$20

Herb

Butter spread topped with various herbs, such as basil, oregano, thyme and sautéed red onions — \$20

Spicy

Chili-infused butter spread topped with diced jalapenos, cilantro, and lime juice — \$20

Bacon & Cheddar

Butter spread topped with chopped bacon and shredded cheddar and herbs — \$20

Garlic & Dill

Butter spread topped with roasted garlic, fresh dill, chopped chives and olive oil drizzle — \$20



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BRIE BREAD BOWLS

Garlic Butter Brie

Creamy brie topped with garlic butter, roasted garlic cloves, Italian herbs, and baked in a sourdough loaf. — \$25

Caramelized Onion & Brie

Creamy brie topped with chopped bacon, butter with herbs, yellow onions, roasted garlic cloves, and baked in a sourdough loaf — \$25

Cranberry & Brie

Creamy Brie topped with cranberry chutney, fresh thyme, and honey drizzle, baked in a sourdough loaf — \$25

Bourbon Praline & Brie

Creamy Brie topped with a brown sugar bourbon praline sauce, chopped pecans and honey drizzle, baked in a sourdough loaf — \$25

DIPS

Salted Caramel Pecan Cheesecake Dip

Caramel, marshmallow, cream cheese dip, topped with pecans, caramel, and salt. served with wafer cookies — \$28

Jalapeño Pop Dip

Cream cheese, diced jalapeño, sharp cheddar, topped with panko bread crumb mixture. Served with toasted baguette, (served warm) — \$32

Buffalo Chicken Dip

Cream cheese, blue cheese, buffalo sauce, sharp cheddar, shredded chicken, topped with chopped chives. served with celery and crackers (served warm) — \$32

Chicken Salad Dip

Creamy cranberry pecan chicken salad served with croissants and Wafer crackers — \$35

Spinach & Artichoke Dip

Creamy spinach dip with chopped artichoke hearts. Served with sliced baguette. (served warm or cold). — \$32

Whipped Ricotta Dip

Whipped ricotta cheese, balsamic vinegar, dried cranberries, chopped rosemary, fresh thyme and olive oil drizzle. Served with a sliced baguette. — \$28

CROSTINI

Caramelized Onion Crostini

Caramelized onions, fig jam, blue cheese, herbs — \$25

Sweet & Spicy Feta Crostini

Whipped feta topped with hot honey, rosemary, chopped walnuts, herbs. — \$25

Cranberry & Prosciutto Crostini

Sliced brie, topped with cranberry sauce, sliced prosciutto, thyme — \$32

Caprese Crostini

Sliced mozzarella, fresh basil, tomato, olive oil, balsamic glaze — \$25

Prosciutto & Burrata Crostini

Burrata, prosciutto, fresh basil, balsamic glaze, honey — \$32



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