

Custom Buffet Menu

First Mate Buffet: \$23.00 pp - Choose 1 Entrée, 2 Sides, + House Salad and Rolls Captain's Choice Buffet: \$30.00 pp - Choose 2 Entrées, 3 Sides, + House Salad and Rolls

Entrées:

Baked Ham **BBQ** Hamburgers Cheese Ravioli (v) Cheese Tortelli (v) Chicken - Baked* or BBQ* Chicken Marsala Chicken Parmesan Grilled Chicken Teriyaki Italian Meatballs Italian Sausage* with Peppers & Onions Layered Eggplant Parm Bake (v) Meatloaf (BBQ or a Red Wine Mushroom Gravy) Pork Chops- Grilled with Apples

Pulled Pork Roast Pork Loin (BBQ* or Mushroom Sauce) Sliced Turkey Breast Sliced Roast Beef Stuffed Shells (v) Sundried Tomato Chicken*

Add \$3pp for the following entrées: Braised Beef Brisket w/ Red Wine Onion Demi Grilled London Broil Baked Salmon with Sesame Teriyaki St. Louis Style BBQ Ribs Braised Beef Rib Roast with Mushroom Gravy

Sides:

Baby Red Potatoes with Butter & Parsley **Baked Beans*** Baked Penne (Marinara, Pesto, or Primavera) Broccoli Cheddar Casserole Cajun Baked Potato Wedges* Classic Green Bean Casserole Fresh Fruit* Garlic Sesame Green Beans* **Glazed Carrots*** Grilled Asparagus*

Italian Roasted Potatoes Macaroni & Cheese Mashed Potatoes* Mixed Vegetables* **Roasted Brussel Sprouts*** Sage Stuffing Sweet Corn Casserole Twice Baked Potato Casserole* Whipped Sweet Potatoes*

Brunch Buffet: \$25.50 pp

Includes Salad*, Fresh Fruit*, Roasted Potatoes*, Assorted Pastries, Glazed Ham, Vegetarian Frittata*, and French Toast Casserole.

BBQ Buffet: \$27.50 pp

Includes House Salad*, Watermelon Slices*, Mac & Cheese, Baked Beans*, BBQ Chicken*, and Italian Sausage* with Peppers & Onions.

Italian Buffet: \$27.50 pp

Includes House Salad*, Bread, Italian Meatballs, Baked Penne Marinara, and Choice of: Chicken Parmesan, Chicken Marsala, or Italian Sausage.

Add Cookies & Brownies for \$2.50 pp, Assorted Desserts for \$5.00 pp

Prices based on minimum 30 people. Please add 20% Admin Fee and 8.75% NYS Sales Tax to above pricing. Pricing includes white linen tablecloths, with disposable plates & cutlery. GLC Catering reserves the right to substitute comparable items due to availability and price fluctuations. Rev 2/25 jd



*denotes gluten free menu options

Appetizer Platters: (serve approx. 35)

Minimum appetizer order of \$400 if no other package is selected

Assorted Mini Quiche.... \$140 BBQ Pulled Pork Quesadillas... \$145 Beef on Weck Bites... \$160 Buffalo Chicken Wing Dip with Chips... \$145 Cheese & Cracker Platter... \$150 Clams Casino Dip with Pita Chips... \$140 Cocktail Meatballs- Marinara or BBQ... \$145 Falafel Bites with Dill Sauce... \$140 Fresh Parmesan Zucchini Squares... \$135 Fruit Platter (gf)... \$145 Grilled Veggie Quesadillas... \$140 Jalapeno Corn Dip with Chips... \$140 Mini Crab Cakes... \$210 Pigs in a Blanket... \$135 Sausage Stuffed Sweet Peppers... \$150 Shrimp & Sweet Corn Fritters... \$185 Shrimp Cocktail (gf)... \$225 Spanikopita... \$140 Stuffed Banana Pepper Dip... \$145 Texas Caviar with Chips... \$140 Vegetable Platter (gf)... \$140 Vegetarian Samosas... \$140 Vegetarian Spring Rolls... \$135

Assorted Dessert Platter... \$185 Cookie & Brownie Tray... \$115

Light Appetizer Package: \$22.00 pp

Includes Cheese Tray, Vegetable Platter, Jalapeno Corn Dip with Chips, and choice of 2 Hot Appetizers:

- Assorted Mini Quiche
- Falafel Bites with Dill Sauce
- Meatballs- Marinara or BBQ
 - Pigs in a Blanket
 - Spanikopita
 - Vegetarian Samosas
 - Vegetarian Spring Rolls

Prices based on minimum 30 people. Please add 20% Admin Fee and 8.75% NYS Sales Tax to above pricing. Pricing includes white linen tablecloths, with disposable plates & cutlery.

GLC Catering reserves the right to substitute comparable items due to availability and price fluctuations. Rev 2/25 jd