



BANQUET PACKAGES

606 N. Ocean Drive • Hollywood • 954-929-7030 • www.ggswaterfront.com



GOLD LUNCH MENU

SALAD

FRESH BREAD HOUSE-MADE HUMMUS, BUTTER

CAESAR SALAD | ROMAINE, BABY KALE,
PARMESAN CIABATTA CRUMB

ENTRÉES

SELECT 2

MAHI-MAHI | GUAVA AJI PANCA, MANGO SALSA, BASMATI, ASPARAGUS

SKUNA BAY SALMON | BASMATI, VEGETABLE, SESAME NORI SPICE, CARROT GINGER MISO

FILET MIGNON MEDALLIONS | PEPPERS, ONIONS, PEPPERCORN SAUCE, HERB MASH,
ASPARAGUS

GRILLED CHICKEN BREAST | CREMINI DEMI, HERB MASH, ASPARAGUS

GARGANELLI POMODORO | TOASTED GARLIC, HEIRLOOM TOMATOES, BURRATA, BASIL

DESSERT

SELECT 1

CHOCOLATE FONDANT

BREAD PUDDING WITH SALTED CARAMEL

KEY LIME PIE

COLOMBIAN COFFEE OR HOT TEA SELECTION
WHITE LINENS

\$29 PER PERSON

PLUS TAX & GRATUITY

Minimum guarantee attendance required 3 days in advance | Tax and gratuity added



DIAMOND LUNCH MENU

STARTERS

FRESH BREAD HOUSE-MADE HUMMUS, BUTTER

SELECT 1 • SERVED FAMILY STYLE

POW! POW! SHRIMP | SWEET & SPICY CHILI SAUCE

CRISPY CALAMARI | GREEN CHILE CREMA, CILANTRO, JALAPEÑO, RADISH

SPINACH ARTICHOKE FLATBREAD | CARAMELIZED ONIONS, ROASTED PEPPERS, MOZZARELLA
CHICKEN TENDERLOIN YAKITORI

SALAD

SELECT 1

CAESAR SALAD | ROMAINE, BABY KALE, PARMESAN CIABATTA CRUMB

LITTLE GEMS | HEARTS OF PALM, ALMONDS, ORANGE, GOAT CHEESE,
SHERRY-SHALLOT VINAIGRETTE

ENTRÉES

SELECT 3

FLORIDA SNAPPER FILET | CRAB MANGO JICAMA SALSA, BASMATI, ASPARAGUS

PETIT FILET MIGNON | MUSHROOM CABERNET
REDUCTION, HERB MASH, ASPARAGUS

BELL & EVANS ORGANIC CHICKEN | HERB MASH, BABY HEIRLOOM TOMATO SALAD, PEA SPROUTS

SCALLOP & SHRIMP RISOTTO | WILD MUSHROOMS, ARUGULA, LEMON FOAM

MAHI-MAHI | GUAVA AJI PANCA, MANGO SALSA, BASMATI, ASPARAGUS

DESSERT

SELECT 1

CHOCOLATE FONDANT

CRÈME BRÛLÉE

KEY LIME PIE

COLOMBIAN COFFEE OR HOT TEA SELECTION

WHITE LINENS

\$39 PER PERSON

PLUS TAX & GRATUITY

Minimum guarantee attendance required 3 days in advance | Tax and gratuity added



GOLD MENU

STARTERS

FRESH BREAD HOUSE-MADE HUMMUS, BUTTER

SELECT 2 • SERVED FAMILY STYLE

POW POW SHRIMP | SWEET & SPICY CHILI SAUCE

SPINACH ARTICHOKE FLATBREAD | CARAMELIZED ONIONS, ROASTED PEPPERS, MOZZARELLA

CRISPY CALAMARI | GREEN CHILE CREMA, CILANTRO, JALAPEÑO, RADISH

SPINACH STUFFED MUSHROOMS

CHICKEN TENDERLOIN YAKITORI

SALAD

SELECT 1

CAESAR SALAD | ROMAINE, BABY KALE, PARMESAN CIABATTA CRUMB

LITTLE GEMS | HEARTS OF PALM, ALMONDS, ORANGE, GOAT CHEESE,
SHERRY-SHALLOT VINAIGRETTE

ENTRÉES

SELECT 3

GRILLED NEW YORK STRIP STEAK | HERB MASH, ASPARAGUS

MAHI-MAHI | GUAVA AJI PANCA, MANGO SALSA, BASMATI, ASPARAGUS

SKUNA BAY SALMON | BOK CHOY, SNOW PEA, SHIITAKE, CARROT-GINGER MISO

BELL & EVANS ORGANIC CHICKEN | HALF BONELESS, BABY TOMATO, BROCCOLINI,
CITRUS HERB JUS

SHRIMP SCAMPI | TOASTED GARLIC, HEIRLOOM TOMATOES, WHITE WINE, LEMON, FRESH PESTO

DESSERT

SELECT 1

CHOCOLATE FONDANT

CRÈME BRÛLÉE

KEY LIME PIE

BREAD PUDDING WITH SALTED CARAMEL

*COLOMBIAN COFFEE OR HOT TEA SELECTION
WHITE LINENS*

\$55 PER PERSON

PLUS TAX & GRATUITY

Minimum guarantee attendance required 3 days in advance | Tax and gratuity added



DIAMOND MENU

STARTERS

FRESH BREAD HOUSE-MADE HUMMUS, BUTTER

SELECT 1 | INDIVIDUAL PORTIONS

CAPRESE STACK

JUMBO SHRIMP COCKTAIL

SHORT RIB & FONTINA FLATBREAD

MINI CRAB CAKE WITH REMOULADE

BEEF TENDERLOIN YAKITORI

SALAD

SELECT 1

BABY ARUGULA | GOLDEN BEETS, PICKLED RED ONION, HUMBOLDT FOG GOAT CHEESE, ROASTED WALNUTS, CITRUS VINAIGRETTE

LITTLE GEMS | HEARTS OF PALM, ALMONDS, ORANGE, GOAT CHEESE, SHERRY-SHALLOT VINAIGRETTE

ENTRÉES

SELECT 3

LAMB CHOPS | TAPENADE, WHIPPED POTATO, ASPARAGUS

FILET MIGNON | MUSHROOM CABERNETREDUCTION, HERB MASH, ASPARAGUS

SNAPPER | CRAB MANGO JICAMA SALSA, BASMATI, ASPARAGUS

SCALLOP & SHRIMP RISOTTO | WILD MUSHROOMS, ARUGULA, CITRUS FOAM

FLORIDA GROUPER | GUAVA AJI PANCA, MANGO SALSA, BASMATI, ASPARAGUS

DESSERT

SELECT 1

CHOCOLATE FONDANT

CRÈME BRÛLÉE

KEY LIME PIE

BREAD PUDDING WITH SALTED CARAMEL

*COLOMBIAN COFFEE OR HOT TEA SELECTION
WHITE LINENS*

\$70 PER PERSON

PLUS TAX & GRATUITY

Minimum guarantee attendance required 3 days in advance | Tax and gratuity added



WEDDING CELEBRATION

STARTERS

INCLUDES THREE PASSED HORS D'OEUVRES

SELECT 1 | INDIVIDUAL PORTIONS

CAPRESE STACK
JUMBO SHRIMP COCKTAIL
SHORT RIB & FONTINA FLATBREAD
MINI CRAB CAKE WITH REMOULADE
BEEF TENDERLOIN YAKITORI

SALAD

SELECT 1

BABY ARUGULA | GOLDEN BEETS, PICKLED RED ONION, HUMBOLDT FOG GOAT CHEESE, ROASTED WALNUTS, CITRUS VINAIGRETTE
LITTLE GEMS | HEARTS OF PALM, ALMONDS, ORANGE, GOAT CHEESE, SHERRY-SHALLOT VINAIGRETTE

ENTRÉES

SELECT 3

LAMB CHOPS | TAPENADE, WHIPPED POTATO, ASPARAGUS
FILET MIGNON | MUSHROOM CABERNETREDUCTION, HERB MASH, ASPARAGUS
SNAPPER | CRAB MANGO JICAMA SALSA, BASMATI, ASPARAGUS
SCALLOP & SHRIMP RISOTTO | WILD MUSHROOMS, ARUGULA, CITRUS FOAM
FLORIDA GROUPER | GUAVA AJI PANCA, MANGO SALSA, BASMATI, ASPARAGUS

DESSERT

SELECT 1

CHOCOLATE FONDANT
CRÈME BRÛLÉE
KEY LIME PIE
BREAD PUDDING WITH SALTED CARAMEL

COLOMBIAN COFFEE OR HOT TEA SELECTION
WHITE LINENS

\$85 PER PERSON

PLUS TAX & GRATUITY

Minimum guarantee attendance required 3 days in advance | Tax and gratuity added

RECEPTION MENU

WE ARE DELIGHTED TO OFFER CUSTOM RECEPTION MENUS THAT WILL REFLECT YOUR PERSONALITY AND STYLE. OUR BANQUET DIRECTOR WILL LISTEN TO YOUR NEEDS AND WILL BE HAPPY TO OFFER SUGGESTIONS AS YOU PLAN YOUR PARTY. OUR EXPERIENCED TEAM IS DEDICATED TO MAKING EVERYTHING EXTRAORDINARY!

GG'S CAN ALSO OFFER A VARIETY OF ENTREES, HORS D'OEUVRES AND APPETIZER STATIONS WITH OUR CULINARY TEAM PREPARING FOODS TO ORDER AND SERVING UP AMAZING COMPLIMENTS FOR YOU! JUST ASK AND WE'LL CREATE A BANQUET THAT WILL IMPRESS YOUR GUESTS AND BE AN ENJOYABLE EXPERIENCE FOR YOU AS WELL.

*We can accommodate lunch events, weddings, rehearsal dinners,
bar mitzvahs, baby showers, christenings, baptisms, etc...*

Minimum guarantee attendance required 3 days in advance

Tax and gratuity added

Menu items & prices are subject to change without notice

Rev. 9/18

