EVENT PACKAGES
GOLD LUNCH MENU

SALAD

FRESH BREAD | house-made hummus, butter

CAESAR SALAD | romaine hearts, parmigiano-reggiano, garlic-herb croutons

SELECT 2

PENNE POMODORO | heirloom cherry tomatoes, garlic confit, burrata cheese, fresh basil

‘BLACKENED’ MAHI | local sweet corn, shishito peppers, baby eggplant, young onions, sticky rice, japanese bbq sauce

ROASTED SALMON | baby bok choy, carrots, seasonal mushrooms, snow peas, fragrant rice, miso-ginger sauce

GRILLED ORGANIC CHICKEN BREAST | whipped potato purée, asparagus, cremini mushroom demi-glace

GUINNESS-BRAISED BEEF SHORT RIBS | herb potato purée, pea tendrils, celery root, radish

DESSERTS

SELECT 1

BANANA BREAD PUDDING | whipped crème fraiche, caramelized white chocolate

KEY LIME PIE | macadamia-graham crust, strawberry sauce, dehydrated lime

SALTED MAPLE PIE | cornmeal crust, white chocolate mousse

includes soda, coffee and iced tea

$30 PER PERSON
PLUS TAX & GRATUITY
DIAMOND LUNCH MENU

FRESH BREAD | house-made hummus, butter

SELECT 1 • SERVED FAMILY STYLE
SPINACH ARTICHOKE FLATBREAD | caramelized onions, roasted peppers, kalamata olives, mozzarella
CAULIFLOWER ROAST | aji amarillo, sunflower seeds, torn parsley
POW POW SHRIMP | sweet & spicy chili sauce, sesame seeds, scallions, cilantro
CALAMARI ‘FRITTO MISTO’ | zucchini, carrots, red ribbon sorrel, lemon-herb aioli
‘BUTTER’ CHICKEN SATAYS | tomato-raisin masala

SELECT 1
CAESAR SALAD | romaine hearts, parmigiano-reggiano, garlic-herb croutons
MIXED BABY GREENS | hearts of palm, marcona almonds, goat cheese, orange, sherry vinaigrette

SELECT 3
ROASTED SALMON | baby bok choy, carrots, seasonal mushrooms, snow peas, fragrant rice, miso-ginger sauce
ROASTED SNAPPER FILET | baby zucchini, heirloom cherry tomatoes, fresh herbs, rice pilaf, tomato-lemon vinaigrette
MAINE SCALLOP & SHRIMP RISOTTO | seasonal mushrooms, parmigiano-reggiano, wild arugula
ORGANIC AIRLINE CHICKEN | whipped potato purée, sautéed broccolini, natural rosemary ‘jus’
PETITE FILET MIGNON | herb potato purée, grilled asparagus, brandy-peppercorn sauce

SELECT 1
CHOCOLATE TORTE | salted cocoa crust, whipped crème fraîche
DULCE DE LECHE POT DE CRÈME | marshmallow brûlée, mexican cocoa brittle
KEY LIME PIE | macadamia-graham crust, strawberry sauce, dehydrated lime

includes soda, coffee and iced tea

$39 PER PERSON
PLUS TAX & GRATUITY
GOLD MENU

FRESH BREAD | house-made hummus, butter

SELECT 2 • SERVED FAMILY STYLE

SPINACH ARTICHOKE FLATBREAD | caramelized onions, roasted peppers, kalamata olives, mozzarella
CAULIFLOWER ROAST | aji amarillo, sunflower seeds, torn parsley
POW POW SHRIMP | sweet & spicy chili sauce, sesame seeds, scallions, cilantro
CALAMARI ‘FRITTO MISTO’ | zucchini, carrots, red ribbon sorrel, lemon-herb aioli
‘BUTTER’ CHICKEN SATAYS | tomato-raisin masala

SELECT 1

CAESAR SALAD | romaine hearts, parmigiano-reggiano, garlic-herb croutons
MIXED BABY GREENS | hearts of palm, marcona almonds, goat cheese, orange, sherry vinaigrette

SELECT 3

‘BLACKENED’ MAHI | local sweet corn, shishito peppers, baby eggplant, young onions, sticky rice, japanese bbq sauce
ROASTED SALMON | baby bok choy, carrots, seasonal mushrooms, snow peas, fragrant rice, miso-ginger sauce
PENNE POMODORO | heirloom cherry tomatoes, garlic confit, burrata cheese, fresh basil
ORGANIC AIRLINE CHICKEN | herb potato puree, sautéed broccolini, natural rosemary ‘jus’
GUINNESS-BRAISED BEEF SHORT RIBS | herb potato purée, pea tendrils, celery root, radish

SELECT 1

CHOCOLATE TORTE | salted cocoa crust, whipped crème fraîche
BANANA BREAD PUDDING | whipped crème fraîche, caramelized white chocolate
KEY LIME PIE | macadamia-graham crust, strawberry sauce, dehydrated lime

includes soda, coffee and iced tea

$55 PER PERSON
PLUS TAX & GRATUITY
DIAMOND MENU

FRESH BREAD | house-made hummus, butter

SELECT 1 • INDIVIDUAL PORTIONS
JUMBO SHRIMP COCKTAIL | cocktail sauce, horseradish
BLISTERED BABY BEETS | lemon-thyme labne, grapefruit, candied pumpkin seeds
GRILLED ASPARAGUS | miso-tahini sauce, sesame seeds, micro shiso
JUMBO LUMP CRAB CAKE | herb remoulade, petite herbs & greens
BEEF CARPACCIO | arugula, caper, celery root, sicilian olive oil, pecorino romano

SELECT 3
MIXED BABY GREENS | hearts of palm, marcona almonds, goat cheese, orange, sherry vinaigrette
BURRATA & WILD ARUGULA SALAD | balsamic cippolini onions, marinated heirloom cherry tomatoes

‘BLACKENED’ FLORIDA SNAPPER | local sweet corn, shishito peppers, baby eggplant, young onions, sticky rice, japanese bbq sauce
ROASTED GROUPER FILET | baby zucchini, heirloom cherry tomatoes, fresh herbs, rice pilaf, tomato-lemon vinaigrette
MAINE SCALLOP & SHRIMP RISOTTO | seasonal mushrooms, parmigiano-reggiano, wild arugula
LAMB CHOPS | creamy polenta, brussels sprouts, citrus gremolata
FILET MIGNON | herb potato purée, grilled asparagus, brandy-peppercorn sauce

SELECT 1
CHOCOLATE TORTE | salted cocoa crust, whipped crème fraiche
DULCE DE LECHE POT DE CRÈME | marshmallow brûlée, mexican cocoa brittle
KEY LIME PIE | macadamia-graham crust, strawberry sauce, dehydrated lime
SALTED MAPLE PIE | cornmeal crust, white chocolate mousse

includes soda, coffee and iced tea

$70 PER PERSON
PLUS TAX & GRATUITY
PLATINUM MENU

INCLUDES 3 PASSED HORS D’OEUVRES

FRESH BREAD  |  house-made hummus, butter

SELECT 1  •  INDIVIDUAL PORTIONS

JUMBO SHRIMP COCKTAIL | cocktail sauce, horseradish
BLISTERED BABY BEETS | lemon-thyme labne, grapefruit, candied pumpkin seeds
GRILLED ASPARAGUS | miso-tahini sauce, sesame seeds, micro shiso
JUMBO LUMP CRAB CAKE | herb remoulade, petite herbs & greens
BEEF CARPACCIO | arugula, caper, celery root, sicilian olive oil, pecorino romano

SELECT 1

MIXED BABY GREENS | hearts of palm, marcona almonds, goat cheese, orange, sherry vinaigrette
BURRATA & WILD ARUGULA SALAD | balsamic cippolini onions, marinated heirloom cherry tomatoes

SELECT 3

‘BLACKENED’ FLORIDA SNAPPER | local sweet corn, shishito peppers, baby eggplant, young onions, sticky rice, japanese bbq sauce
ROASTED GROUPER FILET | baby zucchini, heirloom cherry tomatoes, fresh herbs, rice pilaf, tomato-lemon vinaigrette
MAINE SCALLOP & SHRIMP RISOTTO | seasonal mushrooms, parmigiano-reggiano, wild arugula
LAMB CHOPS | creamy polenta, brussels sprouts, citrus gremolata
FILET MIGNON | herb potato purée, grilled asparagus, brandy-peppercorn sauce

INCLUDES soda, coffee and iced tea

$85 PER PERSON
PLUS TAX & GRATUITY
OUR COMMITMENT

We are committed to creating an exceptional event for you and your guests. GG’s team of experienced professionals will plan and manage all the details ensuring your vision becomes an amazing experience. Our passion for delivering the finest hospitality, food and drink will exceed your expectations.

Wedding Receptions and Rehearsal Dinners
Bar and Bat Mitzvahs
Anniversaries
Breakfasts and Luncheons
Corporate Meetings and Events
Intimate Gatherings
Cocktail Receptions
Holiday Parties
Themed Parties

Please contact us at events@ggswaterfront.com or call 954-929-4237 to plan your next celebration!

Menu items & prices are subject to change without notice • Rev. 9/19