



EVENT CATERING MENU



Breakfast

All food is buffet style and will be served for a limited period of time.

Breakfast Menus include Water and Assorted Juices.

Coffee available as an Add-On service.

Continental Breakfast

\$12.50 per person

Seasonal Sliced Fruit

Assortment of Plain and Fruit Yogurts

Assorted Pastries

Butters, Jams, and Honey

Governors Southern Breakfast

\$21 PER PERSON

Seasonal Sliced Fruit

Scramble Eggs

Cheddar Cheese and Salsa

Fresh Baked Biscuits and Sausage Gravy

Stone Ground Grits or Roasted Breakfast Potatoes [*choice of one*]

Applewood Smoked Bacon, Pork Sausage Patties,
or Turkey Sausage Links [*choice of two*]

Coffee Service

Starting at \$5 per person

Breakfast Additions

Made-to-Order Omelet Station

\$10.00 per person PLUS a \$55 Chef Fee

Whole Eggs or Egg Whites, Bacon, Sausage, Cheddar Cheese,
Mushrooms, Tomatoes, Spinach, Onions, and Bell Peppers

Lunch

All food is buffet style and will be served for a limited period of time.

Lunch Menus include Water, Sweet Tea, and Unsweet Tea.

Desserts and Coffee available as Add-Ons.

The Lighter Side

\$22 per person

Mixed Greens Salad

Spring Mix, Tomatoes, Red Onion, Cucumber,
Ranch and Balsamic Vinaigrette

Grilled Chicken Breast or Blackened Grouper [*choice of one*]

Grilled Asparagus

Seasonal Fruit

Fresh Baked Rolls

Taste of Georgia

\$24 per person

Mixed Greens Salad

Spring Mix, Tomatoes, Red Onion, Cucumber,
Ranch and Balsamic Vinaigrette

Blackened Grouper

Peach Barbeque Glazed Chicken Breast

Sautéed Green Beans

Gouda Mac & Cheese

Fresh Baked Rolls

Southern Charm

\$26 per person

Kale Salad

Cranberries, Candied Pecans, Goat Cheese and Champagne Vinaigrette

Barbeque Pulled Pork

Grilled Chicken or Fried Chicken [*choice of one*]

Seasoned Collard Greens

Gouda Mac & Cheese

Fresh Baked Rolls

Ask about our boxed lunch option for groups in the classroom



All catered events incur a 20% production fee on all food items.

Dinner

All food is buffet style and will be served for a limited period of time.

Dinner menus include Water, Sweet Tea, and Unsweet Tea.

All steaks will be cooked to medium, unless otherwise requested.

The Italian

\$27 per person

Caesar Salad

Chopped Romaine, Shredded Parmesan, and Croutons,
Caesar Dressing

Classic Beef Lasagna

Chicken Fettuccini Alfredo

Garlic Butter Rolls

Assorted Cheesecake Platter

Simply Southern

\$36 per person

Mixed Greens Salad

Spring Mix, Tomatoes, Red Onion, Cucumber,
Ranch and Balsamic Vinaigrette

4 oz. Filet Steak

Roasted Chicken Breast

Sautéed Green Beans

Mashed Potatoes

Fresh Baked Rolls

Bourbon Bread Pudding

Full Metal Jacket Classic

\$40 per person

Mixed Greens Salad

Spring Mix, Tomatoes, Red Onion, Cucumber,
Ranch and Balsamic Vinaigrette

Roasted Chicken Breast, Parmesan Crusted Grouper,
Parmesan Crusted Chicken, Bourbon New York Strip [*choice of two*]

Sautéed Green Beans, Gouda Mac & Cheese,
Seasoned Collard Greens, Mashed Potatoes, Mashed Sweet Potatoes
[*choice of two*]

Fresh Baked Rolls

Assorted Cheesecake

High Caliber

All food is buffet style and will be served for a limited period of time.

Dinner menus include Water, Sweet Tea, and Unsweet Tea.

All steaks will be cooked to medium, unless otherwise requested.

Bite the Bullet

\$65 per person

Fresh Baked Rolls

Mixed Greens Salad

Spring Mix, Tomatoes, Red Onion, Cucumber,
Ranch and Balsamic Vinaigrette

Kale Salad

Cranberries, Candied Pecans, Goat Cheese
Champagne Vinaigrette

She Crab Soup or Creamy tomato Bisque [*choice of one*]

Parmesan Crusted Grouper

Grilled Ribeye Steak



Garlic Mashed Potatoes, Grilled Asparagus,
Mashed Sweet Potatoes, Sautéed Green Beans,
Gouda Mac & Cheese, Seasoned Collard Greens,
Mashed Potatoes, Sautéed Broccoli, Sautéed Mushrooms
[*choice of two*]

Assorted Cheesecake,
Key Lime Pie, Bread Pudding,
Peach Cobbler, Assortment of Fresh Baked Cookies
[*choice of one*]

Displays and Services

Oyster Display

\$19 per person

Oysters on the Half Shell

Horseradish, Mignonette, Cocktail Sauce

Big Green Egg Grilled Oysters in Butter and Parmesan

Fruit and Vegetable Display

\$14 per person

Chef's Selection of Seasonal Fruits and Vegetables

with a variety of dressings

Three Cheese Seafood Spinach Dip

\$12.50 per person

Blend of Three Cheeses, Spinach, Shrimp, and Crawfish

Toasted Baguettes

Beef Sliders

\$12.00 per person

Beef Slider Burgers with Cheese

Add Lettuce, Tomato, Onion, and Pickles - Additional \$2.00 per person

Coffee Service

Starting at \$5 per person

Regular and Decaf Coffee

Sugar and Creamer

Soda Service

Starting at \$3 per person

Soda Selection:

Coke, Diet Coke, Sprite

Snack Service

Starting at \$5 per person

Assortment of snacks

(Chef's choice)

- Chips, trail mix, granola bars, etc.

Desserts and Displays

Dessert Display

Choose 4 - \$14 Per Person

Assortment of Fresh Baked Cookies

Fresh Baked Brownies

Key Lime Pie

Assorted Cheesecake

Peach Cobbler

Bread Pudding

Dessert fee may apply for bringing in outside desserts

Appetizers

Choose 3 - \$21 per person / Choose 2 - \$17 per person

Bird in Bacon

Fried Alligator

Stuffed Jumbo Mushrooms

Fried Calamari Strips

Fried Crab Fingers

Beef Empanadas

Beef Wellington

Bang Bang Shrimp

BBQ Meatballs

Panko and Parmesan Crusted Chicken Bites

Swedish Meatballs

Charcuterie Board

\$10 per person

Chef's selection of Artisan Meats and Cheeses, Assorted Olives,
Breads and Crackers, Seasonal Fruit, and Jams

Fried Chicken Wings

\$16.00 per person

Mild, Medium, Hot, Lemon Pepper [*choice of two*]

Celery and Blue Cheese Dressing

Bar Service

Governors Gun Club offers full bar service for your event.

\$10 Corkage fee per bottle.

No outside liquor.

GCC reserves the right to refuse alcoholic beverages to any individual or group at the discretion of GCC. No guests under the age of 21 years old will be served alcoholic beverages. GCC will perform ID checks to ensure that guests under the legal drinking age are not served during your event. All bar charges will incur applicable taxes and service charges.

Bar Packages

Governors Unlimited Open Bar

One flat rate per person. Open bar for the entire event.

House (\$40pp) or Premium (\$60pp)

Consumption Bar

Charged per drink. Total charges added to your final invoice.

Based on House or Premium selection

Drink Tickets

Host receives X amount of drink tickets to distribute to guests.

Charges based on consumption.

Total charges added to final invoice.

Based on House or Premium selection

Cash Bar

Charges paid by each guest at the time of service.

Based on House or Premium selection

Beer and Wine Only

Limited to Beer and wine.

Based on House or Premium Selection

House Pricing

Liquor - \$12 per drink

Wine - \$10 per drink

Draft Beer - \$8 per drink

Bottled Beer - \$6 each

Premium Pricing

Liquor - \$15 per drink

Wine - \$13 per drink

Draft Beer - \$8 per drink

Bottled Beer - \$6 each

Beer and Wine

Governors Gun Club offers full bar service for your event.

\$10 Corking fee per bottle for outside wine and Champagne.

No outside liquor.

GCC reserves the right to refuse alcoholic beverages to any individual or group at the discretion of GCC. No guests under the age of 21 years old will be served alcoholic beverages. GCC will perform ID checks to ensure that guests under the legal drinking age are not served during your event. All bar charges will incur applicable taxes and service charges.

Private Event Beer List

Items are subject to change.

Additional options available upon request.

Draft

Miller

Basement

Yuengling

Blue Moon

Sweetwater 420

Michelob Ultra

Tropicalia

Bottled

Mich Ultra

Corona Extra

Corona Light

Miller

High Noon

Ask about seasonal selections

Private Event Wine List

Items are subject to change.

Additional options available upon request.

Wine can also be purchased by the bottle.

House

Meiomi

Clos du Bois Cabernet

Premium

Kendall Jackson Chardonnay

Coppola

Staffing and Additions

Servers

\$200 per server

4 hours (for event)

2 hours (set up)

1 hour (clean up)

Upcharge for additional hours

*Recommended - 1 Server per 50 guests

Bartenders

\$225 per bartender

4 hours (for event)

2 hours (set up)

Upcharge for additional hours

*Recommended - 1 Bartender per 65 guests

Range Safety Officers (RSO)

\$100 per RSO

For extensive set up/tear down or for extended security hours

*The number of servers, bartenders, and RSOs is subject to change based on headcount and/or client request.

Gratuity is not included.

Gratuity is optional and can be added to your final invoice.

Plated Meals

Not available in the Banquet Hall

Plated meals are available upon request for the Dining Room or Back of Dining Room Only

Larger events with guest counts over 30 must be approved by the Executive Chef and the Event Services Manager

Additional fees may apply

Additional Fees

Cake Fees may apply

Outside food/catering fees may apply

No outside catering permitted in the following areas: Lounge, Patio, Dining Room