

Established in 1956, we've happily hosted some of the most memorable parties in San Diego! We entertain events of all shapes and sizes... Weddings, Quinceañeras, Anniversaries, Corporate Events and more!

BG

A four hour use of our banquet room is included with your food purchase.

The banquet room closes at midnight.

Included with your food purchase:

- Accomodations up to 300 guests
- Linens & Colored Napkins
- Tableware
- Set-up & Break-down
- Servers
- Microphone & Podium
- Cake & Gift Tables
- Screen
- Easels
- Dance Floor
- Executive Chef
- Plated or Buffet Service
- Full Service Bar
- Theme oriented menus upon request
- Unlimited soft drinks, coffee, and tea with purchase of main entrée or buffet.





Buffet Includes:

Juice and Coffee Scrambled Eggs

Choice of:

Breakfast Potatoes • Hash Browns • Lyonnaise Potatoes
Bacon • Sausage • Ham
Waffles • French Toast
Seasonal Fruit • Assorted Pastries
\$21.95



Chicken Marsala

Chicken Breast lightly dusted with seasoned flour, seared and drizzled with savory Marsala Mushroom Sauce

\$19.95

Tri-Tip & Chicken

Sliced Tri-Tip with Roasted Shallot Demi Glace and Grilled Herb Chicken with Lemon Cream Sauce

\$21.95

Seared Salmon

Pan Seared Atlantic Salmon with Pineapple Glaze or Orange Cream Sauce \$22.95

All Lunch Entrées Include:

Freshly Baked Rolls • Seasonal Vegetables

Choice of one Salad and one Starch:

Garden Salad • Caesar Salad • Mixed Greens with Raspberry Vinaigrette Rice Pilaf • Mashed Potatoes • Roasted Red Potatoes



Blackened Chicken Alfredo



Penne Pasta, Blackened Chicken, Roasted Garlic Alfredo, Sun Dried Tomatoes, Mushrooms and Spinach Includes Garlic Bread and Choice of Salad

\$19.95



Flat Iron Steak

8 oz. Flat Iron Steak with Chimichurri Sauce

\$36.95

Braised Beef & Chicken

Braised Boneless Beef Short Rib with Roasted Shallot Mushroom Sauce and Grilled Herb Chicken with Lemon Cream Sauce

\$34.95

Rib Eye Steak

Grilled Rib Eye with Roasted Shallot Bordelaise Sauce \$38.95

Seared Salmon

Pan Seared Atlantic Salmon with Pineapple Glaze or Orange Cream Sauce \$32.95

Grilled Herb Chicken

with Vin Blanc Sauce

\$31.95

All Dinner Entrées Include:

Freshly Baked Rolls • Seasonal Vegetables

Choice of one Salad and one Starch:

Garden Salad • Caesar Salad • Mixed Greens with Raspberry Vinaigrette Rice Pilaf • Mashed Potatoes • Roasted Red Potatoes • Potatoes Au Gratin



Prime Rib Carving Station
Grilled Chicken Breast with Citrus Vin Blanc Sauce
\$37.95



Braised Boneless Beef Short Rib with Roasted Shallot Mushroom Demi-Glace Grilled Chicken Breast with Sun Dried Tomato Cream Sauce

\$35.95



Sliced Tri-Tip with Roasted Shallot Demi-Glace Lemon Herb Chicken Breast with Lemon Cream Sauce

\$33.95



Seasonal Vegetables • Seasonal Fruit • Freshly Baked Rolls

Choice of one salad and one starch:

Garden Salad • Caesar Salad Mixed Greens with Raspberry Vinaigrette

Rice Pilaf • Red Potatoes • Mashed Potatoes • Potatoes Au Gratin

Add one more entree to a buffet \$5.00 per person (excluding Prime Rib)

Add one more side dish to a buffet \$3.00 per person



South of the Border

Choice of two:

Chicken or Beef Fajitas • Carne Asada • Pollo Asado • Pork Carnitas Cheese or Chicken Enchiladas (choice of Red or Green Sauce)

Served with:

Spanish Rice, Ranchero Style Beans, Chips & Salsa Sour Cream, Cheese, Corn & Flour Tortillas

\$34.95

That's Amore!



Lasagna (Meat or Vegetable) • Chicken Piccata with Creamy Lemon Caper Sauce Chicken Parmigiana with Marinara Sauce • Chicken Marsala

Served with:

Roasted Vegetables, Penne Pasta Alfredo & Garlic Bread

\$33.95

Pacific Islander



Choice of two:

Kalua Pork • Pork Menudo • Kalbi Ribs • Beef Bistek Chicken Adobo • Chicken Teriyaki

Served with:

Asian Coleslaw with Ginger Soy Dressing & Stir Fry Vegetables

Choice of:

Sweet Hawaiian Buns • Freshly Baked Rolls Steamed Rice • Hawaiian Rice • Garlic Rice

\$34.95

Add one more entree to a buffet \$5.00 per person (excluding Prime Rib) Add one more side dish to a buffet \$3.00 per person



Sold per piece with a minimum purchase of 50

Hot Appetizers

(Tray Passed or Buffet)

Andouille en Croute with Honey Dijon Sauce	3.95
Chicken Satay	4.95
Chicken and Chile Rangoon	4.95
Vegetable Egg Rolls	3.95
Spanakopita	3.95
Fried Cheese Ravioli	3.95
Coconut Shrimp with Pineapple Salsa	4.95

Platters

Assorted Finger Sandwiches	4.95/247.50
Assorted Deli Tray	8.95/447.50
Assorted Cheese & Crackers	5.00/250.00
Vegetable Crudité with Dip	$4.^{00}/200.^{00}$
Fresh Fruit Display	$4.^{00}/200.^{00}$
Tossed Green Salad	3.50/175.00

Desserts

Assorted Petit Fours	5.00
Cookies & Brownies	4.50
Assortment of Mini Cheesecakes (various flavors)	5.00

Banquet Extras & Children's Menu



Cake Cutting

\$1.00 per person

Portable Bar Set-up

(Premium Liquor Only) \$250.00

Ceremony Site

(w/Maximum of 150 chairs) \$500.00

Charger Plates

Gold/Silver \$1.00 each

Security

(Mandatory for parties of 100 or more at BGC discretion) \$200.00 per guard

Add'l Banquet Room Time

\$700.00 per hour



Toasts:

Champagne \$16,00/btl

Bubbly Moscato

\$18.00/btl

Cider \$9.00/btl

Wine

\$17.00 - \$19.00 per bottle

Children's Menu

(ages 3 - 10)



Choice of one:

Chicken Fingers • Macaroni & Cheese • Cheese Quesadilla

Pasta

Cheese & Butter or Marinara

\$10.95

All Children's Menu Entrées Include:

French Fries or Fruit