

GRAND CENTRAL RESTAURANT & BOWLING LOUNGE

E V E N T M E N U

APPETIZER PLATTERS

MINIMUM OF 12 GUESTS • PRICES ARE PER PERSON

Crudites with House Dip - \$2.50

Artichoke Dip with Tortilla Chips - \$2.75

Chicken Lettuce Wraps - \$3.75

Spicy Tuna Rolls - \$3.25

California Rolls - \$3.25

Spicy Veggie Rolls - \$3.25

Combination Sushi Platter - \$3.25

Asian Wings - \$3.50

Spicy Buffalo Wings - \$3.50

Bruschetta Sampler Platter - \$3.25

Teriyaki Chicken Spring Rolls - \$ 3.75

Grilled Beef Sliders - \$2.75

Smoked Salmon Crostini - \$3.50

Shrimp Cocktail - \$3.75

Fresh Seasonal Fruit Platter - \$3.50

Combination Fruit, Vegetable, & Cheese Platter - \$4.95

Tortilla Chips with Fresh Salsa - \$2.50



RECEPTION PACKAGES

RECEPTION 1 - \$12.00

Crudités Platter, Artichoke Dip, Bruschetta Sampler Platter
Tortilla Chips & Salsa, Fresh Baked Cookies

RECEPTION 2 - \$14.00

Crudités Platter, Spicy Buffalo Wings, Grilled Beef Sliders
Assorted Pizzas, Fresh Baked Brownies

RECEPTION 3 - \$16.00

Fruit, Vegetable, & Cheese Platter, Combination Sushi Platter
Shrimp Cocktail, Chicken Lettuce Wraps
Teriyaki Chicken Spring Rolls, Fresh Baked Brownies

PIZZA

PIZZAS ARE 12" WITH 8 SINGLE SLICES

CHEESE - \$10.95

Three cheeses, garlic tomato basil sauce, & fresh herbs.

MARGHERITA - \$12.95

Vine ripe tomato, fresh basil, fresh mozzarella & garlic tomato basil sauce.

PEPPERONI - \$11.95

Thick sliced pepperoni, garlic tomato basil sauce & fresh herbs.

HAWAIIAN - \$11.95

Canadian bacon, fresh pineapple & garlic tomato basil sauce.

COMBO - \$12.95

Pepperoni, sausage, onions, mushrooms, olives, and tomatoes.

BBQ CHICKEN - \$12.95

Grilled chicken breast, house made BBQ sauce, smoked Gouda,
caramelized onions and peppers.

THAI CHICKEN - \$12.95

Yellow curry marinated chicken, carrots, peppers,
cilantro & roasted peanuts.



BUFFET PACKAGES

PRICES ARE PER PERSON

PIZZA BUFFET - \$13.95

Assorted House Pizzas • Caesar Salad • House Salad

DELI SANDWICH BUFFET - \$13.95

Sliced Bistro Sandwiches - Choose 2 of the following:

- 1) Oven Roasted Turkey, Swiss Cheese, Lettuce, Tomato, and Dijon Honey Mayo
- 2) Genoa Salami, Black Forest Ham, Lettuce, Tomato, Red Onion, Balsamic Aioli
- 3) Grilled Vegetables, Zucchini, Eggplant, Roasted Red Peppers, Fresh Mozzarella

Complete with a variety of condiments - Kettle Chips - Caesar or House Salad

FLAME GRILLED BURGER BAR - \$13.95

Build your own creations! Choose 2 of the following:

- 1) 1/2 lb. Northwest Ground Beef Patties
- 2) Marinated Breast of Chicken
- 3) Meatless Vegetarian Patties

Complete with Kettle Chips, Lettuce, Tomato, Onion, Cheddar, Swiss, and Pepperjack Cheese, Chipotle Mayonnaise, BBQ Sauce, and a variety of condiments.

TAILGATER PACKAGE - \$15.95

Spicy buffalo wings with blue cheese dipping sauce,
beer-barbecue chicken breast, grilled Bavarian bratwurst with sauteed peppers & onions with
hoagie rolls, caesar salad, blue & white corn tortilla chips & salsa

FIESTA BAR - \$18.95

Create your own Fajitas, Tacos, and Nachos:

Flame grilled chicken breast, tender marinated steak, grilled peppers & onions
warm flour tortillas, crunchy taco shells, blue & white corn tortilla chips
housemade jalapeno cheddar cheese sauce, shredded cheeses, sour cream, fresh salsa,
guacamole, jalapenos, olives, lettuce, green onions, tomatoes,
and black bean corn chili.



DINNER BUFFETS

CREATE YOUR OWN BUFFET FROM THE FOLLOWING OPTIONS.
BUFFETS ARE PRICED PER GUEST WITH A 12 GUEST MINIMUM.

THE KINGPIN - \$29.95

Start with a Bruschetta Sampler Platter & a Vegetable Crudite Platter

Then select form 3 of the following:

Grilled Top Sirloin • St. Louis Style Pork Ribs • Herb & Garlic Chicken Breasts
Oven Roasted Salmon • Baked Penne Marinara with Rustic Vegetables & Mozzarella

*Dinner includes: Choice of Caesar or House Salad, White Cheddar Mashed Potatoes
and Seasonal Sautéed Vegetables.*

THE NORTHWEST BUFFET - \$25.95

Start with a Smoked Salmon Crostini Platter

Then select 3 of the following:

Gorgonzola Steak • Chicken Portobello • Northwest Crab Cakes
Grilled Veggie Penne Pasta with Parmesan and Fontina

*Dinner includes: Pear & Gorgonzola Salad with Raspberry Balsamic Vinaigrette,
Roasted Yukon Gold Potatoes, and Seasonal Sautéed Vegetables*

THE PACIFIC RIM BUFFET - \$22.95

Start with a Combination Sushi Platter

Then select 3 of the following:

Kung Pao Chicken • Sweet & Sour Pork • Orange Honey Chicken
Steamed White Rice • Soba Noodle & Vegetable Stir-Fry • Thai Peanut & Chicken Salad

DESSERTS

\$3.50 PER PERSON • Minimum of 12 people.

Choose from:

Assorted Mini Cheese Cakes
Fudge Brownies • Fresh Baked Chocolate Chip Cookies

DESSERT SAMPLER BUFFET - \$4.95

A bountiful combination of all of the above selections

GHIRADELLI CHOCOLATE FONDUE BAR - \$5.95

Fresh Strawberries • Island Pineapple
Marshmallows • Pretzels



BREAKFAST

BREAKFAST SELECTIONS ARE SUBJECT TO A \$75 SERVICE/ROOM CHARGE

CONTINENTAL BREAKFAST - \$13.95

Assorted pastries • fresh seasonal fruit • toasted bagels with cream cheese
fresh brewed coffee • Orange juice & cranberry juice

BREAKFAST BUFFET - \$15.95

Served with fresh seasonal fruit and home fries with grilled peppers & onions.

Please choose 2 additional selections:

Biscuits & Gravy

Scrambled Eggs (Traditional, cheddar & ham, bacon or sausage with green onions)

French Toast with Maple Syrup & Butter • Corned Beef Hash

KIDS BIRTHDAY PACKAGES

PRICES ARE PER CHILD

PIZZA PARTY - \$12.95

1 Game of Bowling • Shoe Rental • Pizza • Chips • Soda

PERFECT PARTY - \$14.95

1 Game of Bowling • Shoe Rental • Pizza • Chips • Soda • Cookies • Balloons

BIRTHDAY BOWL - \$16.95

1 Game of Bowling • Shoe Rental
Pizza • Mini Slider Cheeseburgers • Chips • Soda Cookies • Balloons

Add a Birthday bowling pin for the guest of honor to any package for - \$15.00

BAR PACKAGES

OPEN BAR

Charges are based on consumption at regular prices.

DRINK TICKETS

Guests receive a predetermined number of drink tickets. Drink value and number of tickets will be determined in advance by the host and stated on the event contract.

PACKAGE BAR

Draft, Bottled Beer & House Wines by the Glass • \$10 per person for 2 beverages

Well Bar Package • \$10 per person for 2 beverages

Premium Bar Package • \$12 per person for 2 beverages
(Absolut - Bacardi - Jose Cuervo Gold - Jack Daniels - Tanqueray - Johnnie Walker Red)

Super Premium Bar Package • \$15 per person for 2 beverages
(Ketel One - Meyers Rum - Sauza Hornitos - Crown Royal - Bombay Sapphire - Johnnie Walker Black)

80oz BEER TOWERS

Range in price from \$17 - \$26

WINES BY THE BOTTLE

REDS

Mirassou Pinot Noir • \$27.50

Giradet Pinot Noir • \$38.00

McWilliams Shiraz • \$27.25

Copperidge Merlot • \$18.00

Red Rock Merlot • \$19.75

Copperidge Cabernet Sauvignon • \$18.00

Louis Martini Cabernet Sauvignon • \$24.00

WHITES

Copperidge White Zinfandel • \$18.00

Seven Hills Riesling • \$28.25

Ecco Domani Pinot Grigio • \$19.00

Oak Knoll Pinot Grigio • \$36.00

Copperidge Chardonnay • \$18.00

Frei Brothers Chardonnay • \$24.00

SPARKLING WINES

Wycliff Brut • \$12.00

Argyle Brut • \$38.00



EVENT BOOKING GUIDELINES

Event bookings require a signed contract and non-refundable deposit to reserve the space. Deposits are credited to the event bill.

A food & beverage minimum will be determined depending upon the date and time of the reservation and spaces booked. If events fall short of this minimum, they will be charge a Room Fee in the amount of the balance.

Any food or beverage not purchased on the event bill will not apply towards the minimum.

A final guaranteed guest count is due 3 days prior to your event. You will be billed for this number or the number served whichever is greater. If a guaranteed guest count is not given within 3 days, the estimated number of guests originally provided on your signed contract will serve as the guaranteed number.

Menus should be determined 72 hours in advance.

There is a \$10.00 fee for desserts brought in.

There is a \$10 corkage fee per 750mL bottle of wine brought in.

There is a 20% service charge on the entire event bill.

There is a \$75 service charge for events commencing prior to 11:30am.

Full payment is required at the close of your event.

Grand Central accepts Visa, MasterCard, American Express and company checks for events.

