

APPETIZER PACKAGES

A Casual Affair

If a sit-down lunch or dinner doesn't fit your needs, we can still accommodate your group with our casual Cocktail Party package. Depending on your needs, you may select 4 or 7 items from our Appetizers and Grilled Flatbreads.

7 Appetizer Package

\$18.25 per person

4 Appetizer Package

\$14.50 per person

Appetizers

Chicken Lettuce Wraps
Flash Fried Brussel Sprouts
Loaded Tater Tots
Chicken and Cheese Quesadilla
Four Cheese Macaroni
Lobster Mac & Cheese +\$2
Seared Filet Mignon +\$3

Pulled Pork Sliders
Boneless Wings
Artichoke and Spinach Dip
Stuffed Banana Peppers
Potstickers
Seared Ahi Tuna Platter +\$2
Crab Cakes +\$3

Grilled Flatbreads

Margherita
Pittsburgh
Meat N' Mushroom

Artichoke and Spinach
Pepperoni
Buffalo Chicken

BREAKFAST PACKAGES

Breakfast Table Service

Available for 15 guests or less. Choose 4 entrees from the list below.
Soft drinks, coffee, or iced tea included. **\$12.95 per person**

DubG Lil' Plate

Two eggs, choice of bacon, turkey sausage or ham,
breakfast potatoes, toast or English muffin

Monte Cristo

Ham, swiss, candied bacon, crème brule batter, powdered sugar,
Warm maple syrup, breakfast potatoes

Breakfast Burrito

Candied bacon, flour tortilla, scrambled eggs, peppers, onion, sour cream,
Cheddar, salsa, guacamole, sweet chili, breakfast potatoes

Egg Street Taco's

Flour tortillas, chipotle aioli, candied bacon, cheddar cheese,
guacamole pico, breakfast potatoes

Meat Frittata

Italian sausage, candied bacon, ham, cheddar cheese, breakfast potatoes

Opa! Frittata

Feta, baby spinach, heirloom tomatoes, red onion, oregano,
breakfast potatoes

Traditional Egg Benedict

Canadian bacon, hollandaise, breakfast potatoes

Pancake Stack

Three pancakes, warm maple syrup, powdered sugar,
choice of bacon, turkey

LUNCH PACKAGES

Sandwiches and Salad

Available for 25 guests or less. \$17.50 Per Guest.

You choose 4 sandwiches and 2 small salads from the list below.
Soft drinks, coffee, or iced tea included.

SANDWICHES

Really Good Reuben

Marble rye, sauerkraut, swiss cheese, 1000 island dressing and toasted to perfection

California Turkey Wrap

Roasted turkey, goat cheese, honey-cup mustard, field greens, tomato, candied bacon, avocado, wheat wrap

Shaved Prime Rib Sandwich

Hot pepper rings, mushrooms and provolone cheese on a Parisian baguette

Buffalo Chicken Wrap

Grilled chicken, buffalo sauce, cheddar cheese, field greens , tomato, jalapeno wrap

Crispy Chicken BLT Wrap

Chicken tenders, bacon, lettuce, tomatoes, cheddar jalapeno wrap, ranch

Roasted Turkey Melt

Roasted Turkey, honeycup mustard, muenster cheese, fresh challah

Blackened Salmon BLT

Candied bacon, greens, tomato, horseradish aioli, gorgonzola cheese, wheat toast

SALADS

Caesar Salad

Romaine, asiago cheese, croutons tossed in caesar dressing

Roasted Beet Salad

Field greens tossed with in-house roasted beets, caramelized walnuts and gorgonzola with herb balsamic vinaigrette

Caramelized Walnut Salad

Field greens, sliced pears, caramelized walnuts, sundried cranberries, goat cheese, herb balsamic vinaigrette

LUNCH PACKAGES

Land and Sea

Available for 25 guests or less. \$17.50 Per Guest.

You may choose 3 entrees from the list below. Your choices include a **House** or **Caesar Salad** and one side dish. Soft drinks, coffee, or iced tea included.

ENTREES

Parmesan Crusted Chicken*

Served with potato gnocchi and a tomato basil cream sauce
[*comes with a House or Caesar Salad only]

Wild Mushroom Chicken

In a light cream sauce

Marinated Sirloin

Marinated with oak and burgundy, grilled medium, topped with crispy onions

Salmon Balsamico

Char grilled, cooked to a medium temperature, marinated roma tomatoes, goat cheese, basil and balsamic reduction

Lightly Crusted Atlantic Cod

Crispy shredded potato, horseradish-herb crust,
old bay remoulade lump crab relish

Lemon Caper Flounder

Pan seared with a light lemon caper cream sauce

Pork Tenderloin

Bacon wrapped, cajun spiced, cranberry mushroom demi-glace

SIDE DISHES

Please select one side dish to be served with **ALL** of the entrée selections from the following list.

Vegetable du Jour

Baked Potato

Bucatini Marinara

Baked Sweet Potato

French Fries

Bucatini Alfredo

Garlic Mashed Potato

Sweet Potato Fries

Rice Pilaf

LUNCH PACKAGES

Hearty Salads Lunch

Available for 25 guests or less. \$16.95 Per Guest.

You may choose 3 entrees from the list below.

Soft drink, coffee, or iced tea included.

Caramelized Walnut Salad with Grilled Chicken

Field greens, sliced pears, caramelized walnuts, sundried cranberries, goat cheese and herb balsamic vinaigrette

Chopped Cobb Salad

Mixed greens, grilled chicken, bacon, avocado, cucumber, red onion, tomato, egg and gorgonzola

Strawberry Balsamico Salad with Grilled Chicken

Field greens, balsamic marinated strawberries, goat cheese, candied almonds and balsamic reduction

Caesar Salad with Grilled Chicken

Romaine, fresh parmesan, herb garlic croutons tossed in caesar dressing

Roasted Beet Salad with Grilled Chicken

Field greens tossed with in-house roasted beets, caramelized walnuts, and gorgonzola with herb balsamic vinaigrette

Chopped Wedge Salad with Grilled Chicken

Iceberg, heirloom tomatoes, bacon, gorgonzola, red onion, blue cheese dressing

Desserts

[\$4.25 per guest]

Crème Brulee | Brownie Works | Cheesecake Duo | Caramelized Walnut Ball

[Should you elect to bring in your own dessert, we will apply a \$1.00 fee per person to your final bill for cutting & plating. If you plate and serve the dessert yourself, there will be no charge.]

DINNER PACKAGES

WG's Favorites

Available for 25 guests or less. \$25.95 Per Guest.

Choose 3 entrees -- 2 side dishes -- Choose **House** or **Caesar** Salad.
Soft drinks, coffee, and Iced Tea are included.

ENTREES

Parmesan Crusted Chicken*

Potato gnocchi and a tomato basil cream sauce
(*) – denotes that it does not come with a side

Rigatoni Abruzzi*

Hot sausage, bacon, mozzarella stuffed rigatoni,
tomato cream sauce, asiago, red pepper flake

Wild Mushroom Chicken

In a light cream sauce

Lightly Crusted Atlantic Cod

Crispy shredded potato, horseradish-herb crust, Old
Bay remoulade, Chilled lump crab relish

Jumbo Lump Crab Cakes +\$9.00

Complemented with old bay remoulade

Filet Mignon and Crab Cake +\$9.00

Filet complemented with gorgonzola-bacon butter

Walnut Salmon

Pan seared, walnut crust,
orange marmalade topping

Marinated Sirloin

Marinated with oak and burgundy wine and
topped with crispy onions

Sweet N' Spicy Chicken

Sautéed chicken, jalapeno-orange chili glaze

Marinated Sirloin and Shrimp +\$9.00

Marinated with oak, burgundy wine and topped
with crispy onions

Crab Stuffed Shrimp +\$9.00

Five large shrimp stuffed with our lump crab meat
and baked with garlic-infused butter

Side Dishes

Vegetable Du Jour
Baked Potato
Bucatini Marinara
Bucatini Alfredo

Oven Roasted Brussel Sprouts
Baked Sweet Potato
Garlic Mashed Potato
Rice Pilaf

Dessert

[\$4.25 per guest]

Crème Brulee | Brownie Works | Cheesecake Duo | Caramelized Walnut Ball

BUFFET PACKAGES

Lunch

Available for a minimum of 20 guests. \$17.95 Per Guest.

Buffets are based on (1) hours of service. \$100 service charge for parties under minimum. Soft drinks, coffee and Iced Tea are included.

SALADS (choose one)

Caramelized Walnut Salad

Field greens, sliced pears, caramelized walnuts, sun-dried cranberries, goat cheese, herb balsamic

Chopped Wedge Salad

Iceberg, heirloom tomatoes, bacon, gorgonzola, red onion, blue cheese dressing

Caesar Parmesan

Romaine, herb-garlic croutons, caesar dressing

Roasted Beet

Field greens, fresh roasted beets, caramelized walnuts, gorgonzola, herb balsamic vinaigrette

ENTREES (choose two)

Mushroom Chicken

Pan seared, lightly breaded chicken breast, mushroom cream sauce

Parmesan Crusted Chicken Gnocchi

Pan seared, parmesan breaded chicken breast, tomato basil cream sauce

Marinated Sirloin

Marinated with oak & burgundy wine, crispy onions

Blackened Salmon Sweet Chili Glaze

Cajun seasoned salmon, sweet chili glaze

Salmon Balsamico

Grilled salmon, goat cheese, roma tomatoes, balsamic glaze

Walnut Salmon

Pan seared with walnut crust, orange marmalade

SIDE DISHES (choose two)

Vegetable Du Jour
Baked Potato
Bucatini Marinara
Bucatini Alfredo

Oven Roasted Brussel Sprouts
Baked Sweet Potato
Garlic Mashed Potato
Rice Pilaf

BUFFET PACKAGES

Dinner

Available for a minimum of 20 guests. \$26.50 Per Guest.

Buffets are based on (1) hours of service. \$100 service charge for parties under minimum. Soft drinks, coffee and Iced Tea are included.

SALADS (choose one)

Caramelized Walnut Salad

Field greens, sliced pears, caramelized walnuts, sun-dried cranberries, goat cheese, herb balsamic

Chopped Wedge Salad

Iceberg, heirloom tomatoes, bacon, gorgonzola, red onion, blue cheese dressing

Caesar Parmesan

Romaine, herb-garlic croutons, caesar dressing

Roasted Beet

Field greens, fresh roasted beets, caramelized walnuts, gorgonzola, herb balsamic vinaigrette

ENTREES (choose two)

Mushroom Chicken

Pan seared, lightly breaded chicken breast, mushroom cream sauce

Parmesan Crusted Chicken Gnocchi

Pan seared, parmesan breaded chicken breast, tomato basil cream sauce

Marinated Sirloin

Marinated with oak & burgundy wine, crispy onions

Blackened Salmon Sweet Chili Glaze

Cajun seasoned salmon, sweet chili glaze

Salmon Balsamico

Grilled salmon, goat cheese, roma tomatoes, balsamic glaze

Walnut Salmon

Pan seared with walnut crust, orange marmalade

SIDE DISHES (choose two)

Vegetable Du Jour
Baked Potato
Bucatini Marinara
Bucatini Alfredo

Oven Roasted Brussel Sprouts
Baked Sweet Potato
Garlic Mashed Potato
Rice Pilaf

BUFFET PACKAGES

Chef Selection Dinner

Available for a minimum of 20 guests. \$32.95 Per Guest.

Buffets are based on (1) hours of service. \$100 service charge for parties under minimum. Soft drinks, coffee and Iced Tea are included.

SALADS (choose one)

Caramelized Walnut Salad

Field greens, sliced pears, caramelized walnuts, sun-dried cranberries, goat cheese, herb balsamic

Chopped Wedge Salad

Iceberg, heirloom tomatoes, bacon, gorgonzola, red onion, blue cheese dressing

Caesar Parmesan

Romaine, herb-garlic croutons, caesar dressing

Roasted Beet

Field greens, fresh roasted beets, caramelized walnuts, gorgonzola, herb balsamic vinaigrette

ENTREES (choose two)

WG Crab Cakes

Our signature jumbo lump crab, old bay remoulade

Oven Roasted Filet Mignon

Pan seared, finished in oven, sliced, demi glace

Sesame Crusted Ahi Tuna

Seared rare, sesame seeds, soy reduction, wasabi ginger

Pork Tenderloin

Bacon wrapped, cajun sliced, mushroom cranberry demi glace

Chicken Balsamico

Grilled chicken, mozzarella, roma tomatoes, balsamic glaze

Lightly Crusted Atlantic Cod

Potato horseradish herbed crust, Old Bay remoulade, chilled lump crab

SIDE DISHES (choose two)

Vegetable Du Jour
Baked Potato
Bucatini Marinara
Bucatini Alfredo

Oven Roasted Brussel Sprouts
Baked Sweet Potato
Garlic Mashed Potato
Rice Pilaf

BUFFET PACKAGES

PASTA

Available for a minimum of 20 guests. \$22.50 Per Guest.

Buffets are based on (1) hours of service. \$100 service charge for parties under minimum. Soft drinks, coffee and Iced Tea are included.

SALADS (choose one)

Caramelized Walnut Salad

Field greens, sliced pears, caramelized walnuts, sun-dried cranberries, goat cheese, herb balsamic

Chopped Wedge Salad

Iceberg, heirloom tomatoes, bacon, gorgonzola, red onion, blue cheese dressing

Caesar Parmesan

Romaine, herb-garlic croutons, caesar dressing

Roasted Beet

Field greens, fresh roasted beets, caramelized walnuts, gorgonzola, herb balsamic vinaigrette

PASTA (choose two)

Rigatoni Abruzzi

Hot sausage, bacon, mozzarella stuffed rigatoni, tomato cream sauce, asiago, red pepper flake

Seafood Bucatini

Shrimp, clams, mussels, calamari, bucatini pasta, lemon-garlic scampi sauce

Pumpkin Ravioli and Chicken

grilled chicken, sautéed spinach, asparagus tips, lemon-garlic butter, cranberry-almond-gorgonzola relish

Bucatini Primavera

Mushrooms, red and green bell peppers, spinach, tomato, lemon garlic butter sauce

SIDE DISHES (choose two)

Vegetable Du Jour
Baked Potato
Bucatini Marinara
Bucatini Alfredo

Oven Roasted Brussel Sprouts
Baked Sweet Potato
Garlic Mashed Potato
Rice Pilaf

Dessert

[\$4.25 per guest]

Crème Brulee | Brownie Works | Cheesecake Duo | Caramelized Walnut Ball

BUFFET PACKAGES

BUSINESS BREAKFAST

Available for a minimum of 10 guests. \$9.95 Per Guest.

Buffets are based on (1) hours of service. \$100 service charge for parties under minimum. Soft drinks, coffee and Iced Tea are included.

CHOOSE THREE

Bagels and Cream Cheese

Mini Danish

Assorted Muffins

Fresh Sliced Fruit Tray

Assorted Yogurts

Avocado Toast

ALL AMERICAN BREAKFAST

Available for a minimum of 15 guests. \$15.95 Per Guest.

Buffets are based on (1) hours of service. \$100 service charge for parties under minimum. Soft drinks, coffee and Iced Tea are included.

BREAKFAST DISHES INCLUDED

Scrambled eggs | turkey sausage | bacon | breakfast potatoes

SIDE DISHES (choose two)

Bagels and Cream Cheese

Mini Danish

Assorted Muffins

Butter Milk Pancakes + \$2 ppl

Fresh Sliced Fruit Tray

Assorted Yogurts

Avocado Toast

Biscuits & Gravy + \$2 ppl

BUFFET PACKAGES

BIG BREAKFAST

Available for a minimum of 15 guests. \$19.95 Per Guest.

Buffets are based on (1) hours of service. \$100 service charge for parties under minimum. Soft drinks, coffee and Iced Tea are included.

STARTERS (choose one)

Bagels & Cream Cheese

Assorted bagels with plain and strawberry cream cheese

Fresh Fruit Tray

Assorted fresh sliced seasonal fruit

Mini Danish

Assorted mini Danishes

Fried Donut Holes

Fried donut holes, powdered sugar, melba and chocolate dipping sauces

Assorted Yogurts

Assorted Greek Yogurts

Avocado Toast

Wheat toast and seasoned avocado spread

MAIN DISHES (choose two)

Traditional Egg Benedict

Canadian bacon, poached egg and hollandaise

Scrambled Eggs

Scrambled egg, cheddar cheese

Chicken Fried Chicken

Crispy fried chicken topped with sausage gravy

Meat Frittata

Italian sausage, candied bacon, ham, Cheddar cheese

Veggie Frittata

Spinach, asparagus, tomato, mozzarella and provolone cheese

Crème Brulee French Toast

Italian sausage, candied bacon, ham, cheddar cheese

Pancakes

Sweet cream pancakes, powdered sugar, hot maple syrup

SIDE DISHES (choose three)

Sliced Bacon
Turkey Sausage
Sausage Links
Breakfast Potatoes
Sausage or ham

Biscuits & Gravy
Berry N' Nuts Oatmeal
English Muffin
White/Wheat Toast