

BANQUET MENUS

GPK is committed to serving only the finest quality of foods with the healthiest of ingredients, prepared by our culinary artists and exemplary chefs. The below meal packages are merely samples for easy selection. Our chefs would be pleased to tailor a menu to serve your specific needs if you so choose. Kosher meals and service are also available with proper advance notice of these requirements. Depending on the size of your event and your group needs, our meals may be served in our Pit Zone deli café, the VIP Lounge, or one of our meeting/party rooms. Please note that the prices do not include HST or gratuities.

Allergy Alert: We cannot guarantee a peanut-free environment.







Deluxe Buffet \$42.95

Breakfast upon arrival

- Continental Breakfast (mini muffins, danish, croissants, butter, jams)
- Juices (apple, orange, cranberry)
- Coffee & teas

Lunch

- Chicken Marsala
- Roast beef w/jus and horseradish
- Mixed vegetables of the season
- Oven roasted potatoes
- House salad (w/three dressings)
- Caesar salad
- Assorted rolls, focaccia, and butter
- Cookie and fruit platters
- Soft drinks, tea, coffee

Post-Race:

Chef's selection of Hors d'oeuvres

 May include: mini quiche, bruschetta, mini spring rolls, mini pizzas, tempura samplers, and variety of phyllos

Hearty Racer's Buffet \$34.95

- Chef;s selection of Hor d'oeuvres
- Cold Meats and cheese platters
- Antipasto vegetables (pickled peppers & vegetables, spiced olives)
- Roast Beef w/jus and horseradish
- Oven roasted potatoes
- Mixed vegetables of the season
- Choice of house salad (w/three dressings, two garnish), or Caesar salad
- Assorted rolls and butter
- Coffee & teas

Roast Chicken Buffet \$26.95

- Oven roasted 1/4 chicken (lemon and thyme marinade)
- Penne pasta w/tomato sauce & parmesan
- Mixed vegetables of the season
- Choice of house salad (w/three dressings, two garnishes), or Caesar salad
- Assorted rolls with butter
- Coffee & teas

BBQ Chicken Buffet \$26.95

- Grilled 1/4 chicken w/Chef's own sauce
- Baked potato w/bacon bits, sour cream, & chives, served on the side
- Buttered corn kernels
- Chef prepared coleslaw
- House salad (w/three dressings)
- Assorted rolls with butter
- Coffee & teas

Monza Style Buffet \$24.95

- Oven roasted Italian sausages
- Veal Parmesan prepared with Chef's home-style Italian sauce and parmesan cheese
- Rosemary seasoned roasted potatoes
- Roasted peppers & onions
- Choice of house salad (w/three dressings, two garnish), or Caesar salad
- Assorted rolls and focaccias with butter



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Pizza & Wings \$19.95

- Large plump crispy wings served with three sauces
- Assortment of three pizzas:
 Pepperoni, Veggie, and Cheese
- Vegetable crudite platters w/ ranch dip
- House salad (w/3 dressings, & 2 garnishes)

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Gourmet Sandwiches \$14.95

- Tender roast beef shavings
- Freshly sliced turkey
- Succulent honey glazed ham
- Variety of sauces & garnishes
- Assortment of breads
- House salad (w/3 dressings, & 2 garnishes)

Montreal Sandwiches \$14.95

- Steaming shaved corned beef & pastrami
- Thick sliced Montreal-style smoked meat
- Freshly sliced turkey
- Variety of sauces & garnishes
- Assortment of breads
- House salad (w/3 dressings, & 2 garnishes)

\$4.99

Finger Food Buffet \$19.95

- Mini quiches & spring rolls
- Mini pizzas
- Chicken fingers w/assorted side sauces
- Cheese & crackers
- Bruschetta
- Cookie platter



Banquet Add-Ons (priced per guest)

Selection of Hors D'oeuvres

•	Shrimp cocktail w/ sauce	\$4.99
•	Lasagna (meat or veggie)	\$8.95
•	Penne pasta w/tomato sauce	\$3.99
•	Mixed vegetables or corn kernels	\$3.99
•	Vegetable crudite w/ranch	\$3.99
•	Dips (tsatsiki, humus, red pepper)	\$3.99
•	Bruschetta w/toasts	\$4.25
•	House or Caesar salad	\$4.99
•	Cookie Platters	\$3.25
•	Fruit Platter	\$4.25
	Cookie & Fruit Platter Combo	\$5.25

Other Menu Options

•	Cheese Pizza & Gourmet hot dogs	\$9.95
•	Pepperoni & Cheese pizzas w/pop	\$7.95
•	Angus burgers, fries & coleslaw	\$9.95
•	Continental breakfast	\$7.95

Seasonal Specials

Holiday Buffet \$29.95

- Butternut squash soup
- Roast turkey w/gravy, cranberry sauce, & stuffing
- Seasoned mashed potatoes
- Glazed baby carrots
- House salad w/red wine vinny
- Rolls w/butter
- Pumpkin pie w/whipped cream
- Coffee, tea, water & soft drinks

Straight From The Grill

Backyard Lunch \$19.95

- Choice of Black Angus Burger, grilled Italian sausage on a bun, or grilled chicken breast on a bun
- Selection of garnishes
- Selection of potato & pasta salads
- Fresh garden salad
- Soft drinks and water

Classic Steak Dinner \$32.95

- 10 oz NY Striploin steak cooked medium (unless otherwise stipulated)
- Garlic whipped mashed potatoes
- Mixed seasonal vegetables
- Salad choice: Caesar or house
- Rolls and butter
- Soft drinks and water



Delectable Dessert Additions



- Baked Apple Cobbler w/ whipped cream
 Carrot Elite Cake
 Chocolate Mouse Truffle Cake
- Classic Italian Tiramisu TorteNY Cheesecake with fruit topping

