



A LA CARTE CATERING PRICES

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ITEM	QUANTITY	FEEDS	PRICE
ENTREES			
Chicken Pot Pie	1 pan	10-12	30.99
BBQ Meatballs	1 pan	13-20	30.99
Meat Loaf	3 lb. loaf	6-9	15.59
Bourbon St. Chicken	1 pan	15-20	32.99
Chopped BBQ (pork, beef)	1 pan	15-20	36.99
Ham (sliced)	per lb.	2-4	6.99
Turkey (sliced)	per lb.	2-4	6.99
Roast Beef (sliced)	per lb.	2-4	Mkt. Price
Pot Roast (meat only)	2 lbs.	4-6	15.49
Seafood Salad	1 pan	15-20	32.39
Tuna Salad	1 pan	15-20	32.39
Fried Chicken (assorted)	per piece		1.05
Rotisserie Chicken	1/4 chicken		2.50
Wings (hot, teriyaki, fried)	1 dozen		7.19
Chicken Tenders	per piece		1.05
Pizza (includes 1 topping)	12" pizza	2-4	5.99
Spaghetti with Meat Sauce	1 pan	15-20	29.99
Spaghetti with Meat Sauce	1 lg. pan	40-50	54.99
Baked Spaghetti	1 pan	15-20	32.99
Baked Spaghetti	1 lg. pan	40-50	64.99
Hamburger (plain)	each		2.50
Hot Dog (plain)	each		1.99
Grilled Chicken Breast (plain)	each		2.25
VEGETABLES			
Pot Roast Veggies, Mashed Potatoes, Macaroni & Cheese, Cornbread Stuffing, Green Beans, Red Skin Potatoes, Turnip Greens, Cut Corn, Rice, Sweet Potato Casserole, Grilled Vegetables, Green Bean Casserole, Potato Salad, Cole Slaw, Pinto Beans, Baked Beans			
Vegetables	1 pan	20-25	19.95
	1/2 pan	10-12	9.95
	1 quart	5-6	5.99
BREADS			
Biscuits	1 dozen	6-12	4.99
Cornbread	1 pan	6-12	5.99
Yeast Rolls	1 dozen	6-12	4.79

ITEM	QUANTITY	FEEDS	PRICE
SIDE DISHES & BEVERAGES			
Deviled Eggs	1 doz. halves	3-6	4.99
Gravy (brown, poultry, white)	approx. gal.		11.99
Fruit Tray	1 tray	15-20	24.99
	1 lg. tray	25-30	34.99
Veggie Tray	1 tray	25-30	24.99
Baked Potato*	each		1.59
Sweet Potato	each		1.59
Corn on the Cob	each		.99
Salad (includes dressing)	1 pan	10-12	20.99
	1 lg. pan	20-24	39.99
<i>(small incl. 32 oz. of dressing; large incl. 64 oz. of dressing)</i>			
Tea (sweet, unsweet)	1 gallon	10-12	4.99
Lemonade	1 gallon	10-12	5.99
Soft Drinks	1 gallon	10-12	5.99
Juice	1 gallon	12-20	8.99
<i>(orange, apple, grapefruit)</i>			

* Baked potato includes butter and sour cream. Add .25/potato for each additional topping.

ITEM	QUANTITY	FEEDS	PRICE
BREAKFAST			
Scrambled Eggs	1 pan	20-25	23.99
Grits	1 pan	25-30	19.19
Hashbrowns	1 pan	20-25	19.19
Bacon	1 slice		.50
Sausage	1 link/patty		.72
Sausage & Egg Casserole	1 pan	5-10	15.59
Sausage OR Chipped OR White Pepper Gravy	1 pan	5-10	19.99
Quiche	1 pan	5-10	15.59
Apple Fritters	1 pan	20-25	19.19
Biscuits (meat)	each		1.25
Blueberry Muffins	each		.60
SOUP			
Chili	1 gallon	8-16	29.99
Chicken Noodle	1 gallon	8-16	23.99
Clam Chowder	1 gallon	8-16	23.99
Vegetable Beef	1 gallon	8-16	23.99
Seasonal Soup	1 gallon	8-16	23.99
DESSERTS			
Cobbler (apple, cherry, peach)	1 pan	12-15	15.99
Pie	1 pie	8-10	9.59
<i>(apple, cherry, pumpkin, peanut butter, coconut cream, lemon)</i>			
Cake	1 cake	12-15	15.99
<i>(red velvet, chocolate, German chocolate, carrot, sugar-free cake)</i>			
Cookies	1 dozen	6-12	2.99
<i>(chocolate chip, oatmeal raisin, coconut, peanut butter, sugar-free chocolate)</i>			
Bread Pudding	1 pan	12-20	15.99
Banana Pudding	1 pan	12-20	15.99
Chocolate Pudding	1 pan	12-20	15.99
Bar Cookies	1 dozen	6-12	7.99
<i>(fudgy brownies, Rice Krispy treats, German chocolate bars, sugar-free oatmeal, lemon bars)</i>			
PAPER PRODUCTS			
Serving Spoon/Tongs	each		1.50
Utensil Packet	each		.30
<i>(includes knife, fork, spoon, napkin, salt, pepper)</i>			
Cup	each		.20
Plate	each		.20
Dessert Plate	each		.15
Bowl	each		.20

NOTE: Some items require advance notice. Other items available upon request.

Prices may change due to market conditions.

Prices effective as of 2/11.



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