## GRAND CENTRAL RESTAURANT BOWL \& ARCADE EVENTMENU

## KIDS \& TEENS BIRTHDAY PACKAGE/BOWL \& GAMING

Prices are per child \& valid Saturday and Sunday from $12-5 \mathrm{pm}$ - *Pizza Selection: Cheese, Pepperoni or Hawaiian

Incredibowl \& Gaming Package (12 child minimum) - \$30pp Includes 2 Hour Party

- 1 Hour of Bowling (2 lanes)
- Shoe Rentals
- 2 Pizzas* (8 slices ea.)
- 2 Pitchers of Soda (64 oz.)
- Balloons
- One hour in the game room or table in the game room.
- \$10 Game Play per Child


## NDD ONS:

- Additional hour of bowling may be added for $\$ 8$ per child.
- Add fresh baked birthday cupcakes for $\$ 3$ per child.
- Add a pizza for $\$ 15$.
- Add a party theme package \$5.
- There is a $22 \%$ service charge added to our kid's birthday packages for your service staff.


ADULT PARTY PACKAGE \$250 (\$41 appx.pp,6ppl min) Inclusions:

- 2 hours of bowling (1 lane, 6 per lane)
- Shoe Rentals
- Choice of 1 of 3 appetizers:

Batter Fried Chicken Tenders
Killer Wings (Bone-In or Boneless/Classic Buffalo)
Artichoke \& Spinach Dip

- 1 Large Pizza
- 1 Beer Pitcher (Choice of Beer)

VIP LANES PACKAGE $\$ 750$ (\$41 appx. pp, 18 ppl min)
Inclusions (24-Person Flat Rate):

- 2 hours of bowling (3 lanes, 6 per lane)
- Shoe Rentals
- Choice of 1 of 3 appetizers:

Batter Fried Chicken Tenders
Killer Wings (Bone-In or Boneless/Classic Buffalo)
Artichoke \& Spinach Dip

- 3 Large Pizzas (See Event Menu for Choices)
- 3 Beer Pitchers (Choice of Beer)



## SHARABLE APPETIZERS

Prices are per person.

Artichoke \& Spinach Dip with White Corn Chips \& Salsa. \$5.5 Creamy Queso Dip Fresh Guacamole \& Tortilla Chips. \$5
Batter Fried Chicken Tenderloins $\$ 5.5$
Oven Baked Pretzels
with Beer Fondue, Jalapeño Jam \& Sweet Mustard. \$5
Beer Battered Cheese Curds $\$ 5.5$

Spicy Buffalo Wings \$6
Grilled Burger Slider* \$5
Spicy Fried Chicken Slider \$5
BBQ Pulled Pork Slider \$5
Assorted Cheese Platter** \$6.5
Seasonal Vegetable Platter \$5

## SIGNATURE APPETIZER PACKAGE $\$ 25$ perperson

## Batter Fried Chicken Tenderloins

Served with Sriracha and peppercorn ranch dipping sauces.

## Artichoke Spinach Dip

Reggiano cream, chopped artichokes, jalapeños and roasted garlic with melted white cheddar and white corn chips.

## Spicy Fried Chicken Sliders

Marinated with jalapeño \& buttermilk, dusted in spicy flour, crispy-fried and topped with Southern slaw and dill pickles.

## Seasonal Vegetable Platter

with Sririacha and Peppercorn Ranch sauces.

## Oven Baked Soft Pretzels

Beer fondue, jalapeño jam and sweet mustard.


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## INDIVIDUAL PIZZAS

Pizzas are $12^{\prime \prime}$ with 8 single slices (feeds $3-4$ people)
Cheese Three cheeses, garlic tomato basil sauce, \& fresh herbs. \$16.95
Pepperoni Thick sliced pepperoni, garlic tomato basil sauce
\& fresh herbs. \$18.95
Combination Pepperoni, spicy sausage, onions, olives and tomatoes. \$19.95
Hawaiian Canadian bacon, pineapple \& garlic tomato basil sauce. \$18.95
Veggie Pizza Tomato basil sauce, artichokes, spinach, tomatoes, red peppers, red onions, fresh mozzarella, basil. \$17.95


## PIZZA BUFFET \$26

Recommended for smaller groups - less than 50 guests Your choice of assorted house pizzas, Caesar salad*, house salad, fresh vegetable platter with ranch dip
(Gluten free and vegan option by request)

## GROUP DINING PACKAGES

Packages are priced per guest.

## SLIDER BAR $\$ 25$ <br> A variety of our signature mini sliders, completely built <br> Grilled Burger Patties* • Spicy Fried Chicken <br> - Smoked BBQ Pulled Pork

Complete with Nashville mac \& cheese, Napa slaw and additional lettuce, tomato, onion, American, Swiss and pepperjack cheese, chipotle mayonnaise, Black Butte BBO sauce and a variety of condiments. Served with Kettle chips, house green salad and Caesar salad.

## BUILD YOUR OWN GRILLED BURGER BAR \$26

 $1 / 3 \mathrm{lb}$. USDA Ground Beef Patties • Spicy Fried Chicken - Beyond ${ }^{\circledR}$ BurgerComplete with Nashville mac \& cheese, Napa slaw and additional lettuce, tomato, onion, American, Swiss and pepperjack cheese, chipotle mayonnaise, Black Butte BBO sauce and a variety of condiments. Served with Kettle chips, house green salad and Caesar salad.



## FIESTA BAR $\$ 34$

Create your own fajitas, tacos and nachos

## Grilled Chicken Breast • Marinated Steak Pork Carnitas • Seasoned Tofu

Grilled peppers \& onions, white corn and flour tortillas, tortilla chips, house made creamy queso dip, black beans, Cotija, shredded cheeses, sour cream, fresh salsa, guacamole, jalapeños, lettuce, tomatoes and limes. Served with steamed white rice, Southwest salad and cilantro-lime vinaigrette.

## SOUTHERN STYLE \$30

Homestyle southern BBQ

## Spicy Fried Chicken Breast Smoked BBQ Pulled Pork

Served with

- Nashville mac \& cheese
- Black beans
- Deep fried pickle spears
- Jalapeño Cornbread with sweet honey butter
- Southern slaw
- Kettle chips
- House green salad
- Caesar salad



## TAILGATER \$34

## Spicy Buffalo Wings

with Blue Cheese Dipping Sauce, carrots and celery sticks.

## Smoked Beer BBQ Pulled Pork

Grilled Zenner's Double Smoked Sausage
with Sautéed Peppers \& Onions and whole grain mustard.
Grilled Burger Sliders* with cheese, lettuce, tomatoes, pickles and burger sauce.
Served with

- Nashville mac \& cheese
- Southern slaw
- Kettle chips
- House green salad
- Caesar salad
- Mini brioche buns


## GROUP DINING PACKAGE

Create your own experience from the following options.


## GRAND CENTRAL BUFFET \$42

Packages are priced per guest.

## CHOOSE 2 STARTERS

Oven Baked Pretzels \& Fondue • Spinach Artichoke Dip • Creamy Queso Dip \& Chips Seasonal Vegetable Platter • Beer Battered Cheese Curds • Batter Fried Chicken Tenderloins Assorted Cheese Platter**

## CHOOSE 3 SIDES

House Spring Greens • Caesar Salad* • Southwest Salad • Sautéed Vegetables
Napa Coleslaw • Nashville Mac \& Cheese
Black Beans • Steamed White Rice

## CHOOSE 2 ENTRÉES

Spicy Fried Chicken Breast • Orange Chicken
Fried Chicken Mac \& Cheese • Beef Carne Asada
Zenner's Double Smoked Sausage •Grilled Vegetable Pasta

## ADD DESSERTS

Prices are per person.

## BEVERAGE PACKAGES



## OPEN BAR

Your guests can choose from our Craft Beers, Signature Cocktails, Premium Wines by the Glass or Quality Liquors.
Charges are based on consumption at regular prices.

## BEER PITCHERS <br> Craft Beer $\$ 28$ Domestic Beer $\$ 24$

## BEER \& WINE PACKAGE $\$ 24$

Guests receive 2 beverage tickets per person, redeemable for choice of premium wines or craft beers.

## PREMIUM BAR, WINE \& BEER PACKAGE $\$ 26$

Guests receive 2 beverage tickets per person, redeemable for the beverages included in the package.
Smirnoff • Tito's • Bacardi • El Jimador • Crown Royal • Bombay Sapphire • Sauza Hornitos

- All Draft Pints \& Bottled Beers •
- Any Wine Selection •
- All Grand Central Cocktails •

Note: Non-alcoholic beverages can be ordered at regular pricing.


## 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, there will be a room fee charged in the amount of the balance.

Any food or beverage not purchased on the event bill will not apply towards the minimum.
Menus must be determined 10 days in advance of the event date.
A final guaranteed guest count is due 3 business days prior to your event.
If a guaranteed guest count is not given within 3 business days, the estimated number of guests originally provided on your signed contract will serve as the guaranteed number.

Our kid's party packages will be charged based on estimated head count or number of kids present, whichever is greater.

There is a $22 \%$ service charge on the total bill.
There is a $\$ 10.00$ fee for desserts brought in; must be store or bakery bought.
There is an early open fee for events starting prior to normal opening hours.
Full payment is required at the close of your event.
Grand Central accepts Visa, MasterCard, American Express, cash, and company checks with prior approval for events.


[^0]:    * Items are served raw or undercooked. Consuming raw or undercooked meats, seafood, shell fish, eggs, or poultry may increase your risk of foodborne illness.
    ** Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.

