

# CATERING BY GEORGE MENU

## WEDDING & EVENT

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### HORS D'OEUVRES

#### CHICKEN \$5 PER PC

- BLACKENED CHICKEN SKEWERS – SPICY BLACKENED CHICKEN ON SKEWERS.
- BUFFALO CHICKEN LOLLIPOP – CRISPY BUFFALO CHICKEN ON A SKEWER, SERVED WITH BLUE CHEESE DIP AND CELERY.
- CHICKEN & WAFFLE BITE – BUTTERMILK CHICKEN & WAFFLE SKEWER.
- LEMON CHICKEN SKEWERS – ZESTY GRILLED CHICKEN SKEWERS WITH LEMON MARINADE.
- PORTOBELLO CHICKEN CROSTINI – CHICKEN & PORTOBELLO MUSHROOM CROSTINI, CRUMBLED GOAT
- SESAME CHICKEN LOLLIPOP – PANKO-CRUSTED CHICKEN LOLLIPOP WITH TERIYAKI SAUCE.
- SESAME CHICKEN SKEWERS – CHICKEN SKEWERS COATED WITH SESAME SEEDS AND GRILLED.
- SAUTÉED CHICKEN SKEWERS – MARINATED CHICKEN SKEWERS, SEARED TO PERFECTION.

#### PORK \$6 PER PC

- BLT TARTLET – BACON, LEEK, TOMATO, & CHIHUAHUA CHEESE IN A TARTLET SHELL.
  - GORGONZOLA BACON CROSTINI – GORGONZOLA, APPLE SMOKED BACON & HONEY ON CROSTINI.
  - JALAPEÑO BACON WRAP – BACON-WRAPPED JALAPEÑO CHICKEN, SERVED WITH BUTTERMILK RANCH DIP.
  - LOADED MINI POTATO – MINI RED SKIN POTATO SKIN, APPLE SMOKED BACON, AGED CHEDDAR & SOUR CREAM.
  - MAC & CHEESE + BACON – MINI MAC & CHEESE WITH CRISPY BACON. ON A PHYLO CUP.
  - PORK POT STICKER – ASIAN PORK POT STICKER WITH DIM SUM SAUCE.
  - SAUSAGE & PEPPER SKEWER – ITALIAN SAUSAGE & PEPPER SKEWERS.
  - STUFFED MUSHROOMS WITH ITALIAN SAUSAGES STUFFED MUSHROOMS WITH SAUTED SPINACH ASIAGO CHEESE CREAM SAUCE
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## **BEEF \$7 PER PC**

- BEEF SAUTÉED SKEWERS – GRILLED BEEF SKEWERS WITH PEPPERS AND ONIONS.
- BEEF WELLINGTON – MINI BEEF WELLINGTON WITH MUSHROOM DUXELLES, BLUE CHEESE CREAM, AND PASTRY, TOPPED WITH SESAME SEEDS.
- BRAISED SHORT RIB WITH CARAMEL ONIONS MARMALADE .
- BRAISED SHORT RIB POLENTA – BRAISED BEEF SHORT RIBS, CRISPY POLENTA, CABERNET SAUVIGNON REDUCTION.
- MERLOT LAMB LOLLIPOP – LAMB LOLLIPOP WITH MERLOT REDUCTION. CHIMICHURRI
- MINI CHEDDAR BURGER – MINI BURGER, AGED CHEDDAR, TOMATO
- PETITE MEATBALL MARINARA – PETITE ITALIAN MEATBALL IN MARINARA SAUCE.
- TERIYAKI BEEF SATAY – TERIYAKI BEEF .

## **VEGETARIAN \$5 PER PC**

- ARANCINI RISOTTO BALLS – CRISPY RISOTTO BALLS, ASSORTED FLAVORS, SERVED WITH SPICY MARINARA SAUCE.
- BABY PEAR GORGONZOLA – BABY PEAR, GORGONZOLA, SWEET CHILI & CHIVE.
- BLACK BEAN QUESADILLA – BLACK BEAN AND CHIHUAHUA CHEESE QUESADILLA, AVOCADO CRÈME.
- BRIE & RASPBERRY PURSE – BEGGAR'S PURSE WITH BRIE & RASPBERRY PRESERVES. . BRIE CHEESE WITH FIG JAM ON A TATTLE CUP.
- CRISPY TEMPURA CAULIFLOWER – LIGHTLY BATTERED CAULIFLOWER WITH A SWEET AND SPICY CHILI SAUCE.
- FIG & MOZZARELLA BITE – FIG & MOZZARELLA WITH LEMON ESSENCE.
- GOAT CHEESE GRAPE POP – GRAPE LOLLIPOP, LEMON-SCENTED GOAT CHEESE, PISTACHIO CRUST.
- GREEK CUCUMBER CUP – GREEK SALAD CUCUMBER CUP.

## **SEAFOOD \$7 PER PCS**

- BLACKENED SHRIMP + AVOCADO – BLACKENED SHRIMP, AVOCADO ON A CUCUMBER SLICE.
- CRAB RISOTTO CAKE – RISOTTO CAKE, CRAB LEG TOMATO CONCASSE.
- LUMP CRAB COCKTAIL – LUMP CRAB MARGARITA COCKTAIL.
- MARYLAND CRAB CAKE – MARYLAND CRAB CAKE, YUZU AIOLI.
- SCALLOP CEVICHE CUP – SCALLOP CEVICHE, CELERY, JALAPEÑOS, TOMATO, LIME, CILANTRO, RED ONION, CUCUMBER CUP.
- SESAME SEED TUNA ON WONTON – SEARED SESAME-CRUSTED TUNA ON A CRISPY WONTON WITH WASABI CREAM.
- SHRIMP COCKTAIL SHOOTER – JUMBO SHRIMP WITH SPICY COCKTAIL SAUCE.
- SHRIMP FRITTER + AIOLI – SHRIMP & CORN FRITTER, RED PEPPER GOAT CHEESE AIOLI.
- TUNA TARTARE WONTON – TUNA TARTARE, CRISP WONTON, PONZU, MICRO GREENS.

## **VEGETARIAN \$5 PER PC**

- MINI GRILLED CHEESE + BISQUE – MINI GRILLED CHEESE SAMMY WITH TOMATO BISQUE.
- MUSHROOM & BRIE TARTLET – MUSHROOM & BRIE TARTLETS.
- POLENTA & WILD MUSHROOM – CRISPY POLENTA WITH WILD MUSHROOM RAGOUT & CHIVE.
- SPINACH & ARTICHOKE CROSTINI – SPINACH, ARTICHOKE & FETA CREAM CHEESE CROSTINI.
- STUFFED MUSHROOMS – MUSHROOMS FILLED WITH SAUTÉED SPINACH, ARTICHOKES, CREAM CHEESE, MOZZARELLA, AND PARMESAN.



## VEGAN \$5 PER PC

- CLASSIC SPANAKOPITA – TRADITIONAL SPINACH AND FETA PASTRY.
- TOMATO BASIL BRUSCHETTA – VINE-RIPE TOMATO BRUSCHETTA, FRESH BASIL, EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC REDUCTION.
- VEGGIE SPRING ROLL – VEGGIE SPRING ROLL, SWEET & SOUR SAUCE.
- VEGETABLE PURSE – CRISP WONTON FILLED WITH VEGETABLES, SERVED WITH COCONUT CURRY SAUCE.

## SOUPS & SALADS

### SOUPS

- CHICKEN TORTILLA – SPICY CHICKEN, CORN, AND TOMATO-BASED SOUP
- CREAM OF CHICKEN WITH WILD RICE – CREAMY CHICKEN SOUP WITH WILD RICE
- CREAM OF ROMA TOMATO WITH PETITE BRUSCHETTA – RICH TOMATO SOUP WITH BRUSCHETTA TOPPING
- CREAMY YUKON GOLD POTATO WITH APPLE SMOKED BACON AND CRISPY LEEKS – SMOOTH POTATO SOUP WITH BACON AND LEEKS
- ESCAROLE AND WHITE BEAN – HEARTY SOUP WITH ESCAROLE AND WHITE BEANS
- LEMON CHICKEN QUINOA – LIGHT, CITRUSY CHICKEN AND QUINOA SOUP
- MINISTRONE WITH DITALINI PASTA – CLASSIC VEGETABLE SOUP WITH PASTA
- WILD MUSHROOM BISQUE – CREAMY BISQUE WITH WILD MUSHROOMS

## TABLE SPREADS

### CHEESE & CHARCUTERIE

- ITALIAN MEATS & CHEESES – IMPORTED AND DOMESTIC ITALIAN MEATS AND CHEESES, MARINATED BOCCONCINI, ROASTED VEGETABLES, STUFFED MUSHROOMS, ROASTED PEPPERS, GOURMET CRACKERS, AND ITALIAN BREADS
- CHEESE & BAGUETTES – IMPORTED AND DOMESTIC CHEESES, FRENCH BAGUETTES, AND CRACKERS

### MEDITERRANEAN

- MEDITERRANEAN PLATTER – HUMMUS, MARINATED FETA CHEESE, FRESH CUCUMBERS, ROASTED ARTICHOKES, GRILLED PITA TRIANGLES, MARINATED ROASTED RED PEPPERS, AND A SELECTION OF OLIVES

### FRUITS & VEGETABLES

- FARM FRESH CRUDITÉS – LEMON CHICKPEA HUMMUS, CURRIED CAULIFLOWER MOUSSE, AVOCADO BUTTERMILK RANCH
- FRESH SEASONAL FRUITS – ASSORTED SEASONAL SLICED FRUIT WITH HONEY YOGURT DIP
- GRILLED MARKET VEGETABLES – MARINATED IN BALSAMIC VINAIGRETTE

### SEAFOOD

- RAW BAR – JUMBO SHRIMP COCKTAIL, RAW OYSTERS, ALASKAN SNOW CRAB CLAWS, KING CRAB LEGS, LEMONS, COCKTAIL SAUCE, CREAMY MUSTARD SAUCE, HORSERADISH, AND TABASCO. ALL SEAFOOD IS DISPLAYED ON ICE.
- SMOKED SALMON PLATTER – APPLEWOOD SMOKED SALMON, PUMPERNICKEL TOAST POINTS, CAPERS, RED ONION, HARD-COOKED EGG, AND CREAM CHEESE

## SALADS 14-18 PER PERSON

- CLASSIC CAESAR SALAD – ROMAINE LETTUCE, CAESAR DRESSING, ASIAGO GARLIC CRUOTOS.
- CONFETTI SPRING MIX & SPINACH – GREENS WITH BLACK BEANS, CHEESE, AND ROASTED CORN TORTILLAS STRIPS CILANTRO LIME DRESSING
- SPINACH & ARUGULA SALAD – SPINACH, SLICED STRAWBERRIES., FETA CHEESE. AND CANDIED PECANS, DRIED APRICOTS. LEMON OREGANO DRESSING.
- MADE SALAD – MOZZARELLA, TOMATO, ROASTED PEPPERS, BALSAMIC VINAIGRETTE
- WALDORF SALAD – GREENS, APPLES, WALNUTS, BLUE CHEESE, DRIED CHERRIES. CIDER VINAIGRETTE
- GEORGE SALAD - ARUGULA ROASTED BUTTERNUT SQUASH, DRIED CHERRIES, PUMPKIN SEEDS, GOAT CHEESE. CHAMPAGNE DRESSING,
- ADAN SALAD . BABY KALE. ROASTED BEETS GOAT CHEESE. ROASTED ALMONDS. PICKLE ONIONS. WHITE BALSAMIC DRESSING.

## SLIDERS \$7.50 PER PERSON

- CHICKEN PESTO SLIDER – GRILLED CHICKEN WITH PESTO MAYONNAISE, SHAVED PARMESAN, AND ARUGULA, TOPPED WITH ROASTED RED PEPPERS ON CIABATTA BREAD.
- NASHVILLE HOT CHICKEN SLIDER – CRISPY NASHVILLE-STYLE FRIED CHICKEN WITH SWEET PICKLES AND COLESLAW, SERVED ON A BISCUIT.
- BEEF MINI BURGER – JUICY BEEF PATTY WITH AMERICAN CHEESE, PICKLES, PLUM TOMATOES, AND CHIPOTLE MAYONNAISE, SERVED ON A MINI BRIOCHE BUN.
- VEGETABLE SLIDER – A MEDLEY OF FRESH ROASTED VEGETABLES WITH BALSAMIC GLAZE, SERVED ON FOCACCIA BREAD.
- LOBSTER SALAD SLIDER – CREAMY LOBSTER SALAD, SERVED ON A SOFT MINI BRIOCHE BUN

## SANDWICHES & WRAPS

14 \$-18

- CAPRESE SANDWICH – PLUM TOMATO, FRESH BUFFALO MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL, BALSAMIC REDUCTION, SERVED ON TOMATO FOCACCIA. 14\$
- GRECIAN WRAP – FETA CHEESE, KALAMATA OLIVES, CHOPPED CUCUMBER, MIXED GREENS, CITRUS VINAIGRETTE, AND HUMMUS, WRAPPED IN A SPINACH TORTILLA. 14\$
- HARVEST CHICKEN SALAD WRAP – A REFRESHING MIX OF GRAPES, GREEN ONION, APPLES, AND FRESH AVOCADO IN A SPINACH TORTILLA. 14\$
- HAM & SWISS BAGUETTE – HAM AND SWISS CHEESE WITH PLUM TOMATO, GREENS, AND DIJON MUSTARD AIOLI ON A CRISPY BAGUETTE. 14\$
- ROAST BEEF & CHEDDAR – SLICED ROAST BEEF WITH PLUM TOMATOES, MIXED GREENS, AND HORSERADISH AIOLI ON AN ONION ROLL. 14\$
- THAI CHICKEN BAGUETTE – GRILLED CHICKEN BREAST WITH GREEN CURRY AIOLI, SLICED CUCUMBER, FRESH CILANTRO, AND BASIL ON A CRUSTY BAGUETTE. 14 \$
- TURKEY & CRANBERRY WRAP – APPLE-CRANBERRY AIOLI, BABY GREENS, PLUM TOMATO, PROVOLONE CHEESE, AND SMOKED BACON WRAPPED IN A WHOLE WHEAT TORTILLA.
- TUSCAN TUNA SANDWICH – OLIVE OIL-MARINATED TUNA WITH GREEN OLIVES, CURED WHITE BEANS, PARSLEY PESTO, RED LEAF LETTUCE, AND ROASTED TOMATO ON CIABATTA.
- VEGAN PRIMAVERA SANDWICH – GRILLED EGGPLANT, PEPPERS, ONIONS, ZUCCHINI, AND HERBED BEAN PURÉE, SERVED ON CRISP CIABATTA.

# MAIN ENTRÉES MEAT MENU 50\$ BASE DINNER (SALAD, BREAD)

- BEEF TENDERLOIN 8OZ-TRUFFLE MASH POTATOES,  
TRAY COLOR BABY CARROTS, RED WINE DEMI
- NEW YORK STRIPS 10OZ-ROAST HERB FINGER POTATOES,  
BRUSSEL SPROUTS, DEMI MERLOT SAUCE
- SLOW BRAISED SHORT RIBS 8OZ-GARLIC MASH POTATOES,  
CHARRED BROCCOLINI, DEMI MERLOT
- SLOW BRAISED BRISKET 8OZ-LAZED CARROTS, GREEN BEANS,  
PARMESAN ROASTED POTATOES, BEEF AJU
- GRILLED SLICED TENDERLOIN-PARMESAN AU GRATIN POTATOES,  
GRILLED ASPARAGUS
- PRIME RIB ROAST 10 OZ-SAUTEED GREEN BEANS WITH GARLIC,  
CARAMELIZED SHALLOTS MASH POTATOES
- GRILLED SKIRT STEAK 8OZ-ROASTED BABY POTATOES,  
BRUSSEL SPROUT, GUJILLO DEMI SAUCE

## CHICKEN 50 \$ BASE DINNER (SALAD, BREAD)

- CHICKEN ROSEMARY VELOUTÉ – PAN-SEARED CHICKEN BREAST TOPPED WITH A FRESH ROSEMARY PAN SAUCE, SERVED WITH AN ASIAGO POTATO TART AND GLAZED BABY CARROTS.
- LEMON CHICKEN – PAN-ROASTED CHICKEN BREAST IN A LIGHT LEMON BROTH, PAIRED WITH ROASTED GARLIC MASHED POTATOES AND TOMATO BASIL GREEN BEANS.
- PROSCIUTTO-WRAPPED CHICKEN – TENDER CHICKEN BREAST WRAPPED IN PARMA PROSCIUTTO WITH A SAVORY CHICKEN BROTH REDUCTION, SERVED ALONGSIDE ROSEMARY-ROASTED RED SKIN POTATOES AND SEASONAL VEGETABLES.
- STUFFED CHICKEN BREAST – CHICKEN BREAST FILLED WITH SPINACH, MUSHROOMS, RED ONION, AND PARMESAN, FINISHED IN A CREAMY GARLIC SAUCE, SERVED WITH AN ASIAGO POTATO TART AND BUTTERED CARROTS.

## PORK 50\$ BASE DINNER (SALAD, BREAD)

- ROSEMARY ROASTED PORK LOIN – SLOW-ROASTED PORK LOIN WITH A RICH PORT AU JUS, ACCOMPANIED BY ROASTED RED SKIN POTATOES AND SAUTÉED GREEN BEANS.

## TURKEY 50\$ BASE DINNER (SALAD, BREAD)

- TURKEY MEDALLIONS – SUCCULENT ROASTED TURKEY BREAST WRAPPED IN APPLEWOOD SMOKED BACON, FINISHED WITH A CRANBERRY-ORANGE DEMI-GLACE, SERVED WITH MASHED POTATOES AND SAUTÉED GREEN BEANS.



## SEAFOOD 50-80\$ BASE DINNER(SALAD,BREAD)

HERB-ROASTED NORWEGIAN SALMON – FRESH NORWEGIAN SALMON ROASTED WITH FRAGRANT HERBS AND TOPPED WITH A DILL BUTTER SAUCE, SERVED WITH GARLIC PARMESAN MASHED POTATOES AND GRILLED VEGETABLES.

PARMESAN-ENCRUSTED WHITEFISH – DELICATELY ENCRUSTED WHITEFISH WITH PARMESAN CHEESE, COMPLEMENTED BY A CHIVE BEURRE BLANC SAUCE, ROASTED RED SKIN POTATOES, AND SAUTÉED GREEN BEANS.

## VEGETARIAN 45\$ BASE DINNER(SALAD,BREAD)

PAN-SEARED CAULIFLOWER STEAK – GOLDEN-BROWN CAULIFLOWER STEAK SERVED WITH SAUTÉED SPINACH, CARROT MARMALADE, AND RED ONION, SET ON A SMOOTH CAULIFLOWER PURÉE AND FINISHED WITH A DRIZZLE OF BALSAMIC GLAZE.

ROASTED BUTTERNUT SQUASH – THINLY SLICED ROASTED BUTTERNUT SQUASH PAIRED WITH SAUTÉED SPINACH AND ROASTED RED PEPPERS, SERVED OVER A VELVETY BUTTERNUT PURÉE AND TOPPED WITH TOASTED PUMPKIN SEEDS AND GREEN OIL.

PUMPKIN RAVIOLI WITH SAFFRON SAUCE – DELICATE PUMPKIN-FILLED RAVIOLI TOSSED IN A FRAGRANT SAFFRON-INFUSED SAUCE, CREATING A RICH AND FLAVORFUL DISH WITH A HINT OF SWEETNESS AND WARMTH.

MUSHROOM RAVIOLI.SAUTEED CHERRIE TOMATOES .FRESH GARLIC FRESH BASIL.EXTRA VIRGIN OLIVE OIL. PARMESAN CREAM SAUCE .

## TACO STATION \$35 PER PERSON

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### TORTILLAS

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- CHOICE OF CORN OR FLOUR TORTILLAS PROTEINS:
- AL PASTOR – MARINATED PORK WITH PINEAPPLE.
- BEEF BARBACOA – SLOW-COOKED SHREDDED BEEF.
- BEEF BIRRIA – SPICED SLOW-BRAISED BEEF.
- CARNE ASADA – GRILLED STEAK.
- CARNITAS – SLOW-ROASTED PULLED PORK.
- CHICKEN TINGA – SHREDDED CHICKEN IN SMOKY CHIPOTLE SAUCE.
- CHICKEN FAJITAS – SAUTÉED CHICKEN WITH BELL PEPPERS AND ONIONS.

- GOAT BIRRIA – SPICED SLOW-BRAISED GOAT.
- MIXED VEGETABLES – GRILLED SEASONAL VEGETABLES.
- MUSHROOMS & ROASTED POBLANO PEPPERS – SAUTÉED MUSHROOMS AND ROASTED POBLANO PEPPERS WITH CORN.
- STEAK FAJITAS – GRILLED STEAK WITH BELL PEPPERS AND ONIONS. GARNISHES
- TOPPINGS: DICED ONION, CILANTRO, LIME
- SALSAS: PICO DE GALLO, TOMATILLO SALSA, ROASTED TOMATO SALSA
- CHEESES & SUCH: CHIHUAHUA, COTIJA CHEESE, SOUR CREAM

## SIDES (TACO STATION)

- BLACK BEANS – SAVORY SLOW-COOKED BLACK BEANS.
- REFRIED BEANS – CLASSIC RED REFRIED BEANS.
- MEXICAN RICE – TRADITIONAL SEASONED RICE.
- WHITE RICE W/ MIXED VEGETABLES – LIGHTLY SEASONED WHITE RICE.

## SIDES & STARCHES

### STARCHES

- ASIAGO POTATO TART – CREAMY POTATO TART WITH ASIAGO CHEESE .ROASTED HERB POTATOES. FINGERLING
- POTATO GRATIN – SAVORY FLA
- PESTO ROASTED RED SKIN POTATO – ROASTED RED SKIN POTATOES WITH PESTO ● RICE PILAF – LIGHT AND FLUFFY RICE PILAF
- ROSEMARY ROASTED RUSSIAN FINGERLINGS – ROASTED FINGERLING POTATOES WITH ROSEMARY
- TRUFFLE & PARMESAN MASHED POTATO – MASHED POTATOES WITH TRUFFLE AND PARMESAN
- WILD MUSHROOM RISOTTO – CREAMY RISOTTO WITH WILD MUSHROOMS
- YUKON GOLD SMASH POTATO – MASHED POTATOES WITH CHEDDAR, GREEN ONION, AND BACON
- ROASTED GARLIC & PARMESAN MASH – GARLIC AND PARMESAN MASHED POTATOES

## PASTAS 38\$ BASE DINNER(SALAD,BREAD)

- FARFALLE IN CREAMY TOMATO VODKA SAUCE – BOWTIE PASTA IN A CREAMY TOMATO VODKA SAUCE WITH FRESH BASIL.
- MACARONI & 4-CHEESE SAUCE – MACARONI PASTA IN A RICH, HOMEMADE 4-CHEESE SAUCE.
- POTATO GNOCCHI IN TOMATO VODKA CREAM SAUCE – SOFT POTATO GNOCCHI SERVED WITH SAUTÉED SPINACH, TOMATO VODKA CREAM SAUCE, AND SHAVED PARMESAN.
- PENNE RIGATE WITH CHERRY TOMATO & BASIL – PENNE PASTA WITH RIPE CHERRY TOMATOES, FRESH BASIL, AND GRATED PARMESAN.
- RIGATONI WITH BEEF BOLOGNESE – RIGATONI PASTA IN A RICH, SLOW-COOKED BEEF BOLOGNESE SAUCE.
- RIGATONI WITH MARINARA SAUCE – RIGATONI PASTA IN A CLASSIC MARINARA SAUCE, TOPPED WITH SHAVED PARMESAN.
- ROASTED VEGETABLE PASTA SALAD – COLD PASTA SALAD WITH ROASTED GARLIC, MIXED VEGETABLES, AND OLIVE OIL. ADD PROTEIN TO ANY PASTA: CHICKEN, ITALIAN SAUSAGE, OR SEAFOOD (SHRIMP, SCALLOPS, LOBSTER, MUSSELS, CALAMARI)

### VEGETABLE SIDES

- SEASONAL VEGETABLE MEDLEY – ASPARAGUS, PATTY PANS, HARICOT VERTS, OR TRI-COLOR BABY CARROTS ROASTED BRUSSEL SPROUT BROCCOLINI ROASTED BROCCOLI.
- GREEN BEANS WITH TOMATO-BASIL RELISH – GREEN BEANS WITH A TOMATO-BASIL RELISH
- HONEY GLAZED CARROTS – SWEET HONEY-GLAZED CARROTS
- SEASONAL VEGETABLES – A VARIETY OF SEASONAL VEGETABLES

# FISH MENUS

-PAN-SEARED HALIBUT WITH CRISP POTATOES  
AJVAR BURE BLANC FAVA BEANS.

-PAN- SEARED SEA BASS .TRUFEED RISOTTO  
ROASTED ASPARAGUS'ROMESCO SAUCE.

-PAN SEARED SEA BASS.WHITE BEANS.'  
PEAS.SPINACH FARROT.CITRUS GLAZE.

-MEDITERRANEA SEA BASS' PURNISH PUREED  
SAUTEED SPINACH.TOMATO OLIVES, RELISH.

-COD FISH. SAUTEED SPINACH.HERB ROASTED  
FINGERLING POTATOES.CLOUDBERRY  
TOMATOES SALSA

-PAN- SEARED SALMON SKIN ON. PARMESAN  
MASH POTATOES, ROASTED ROOT  
VEGETABLES.MISO GLAZE SAUCE.

-PAN- SEARED SALMON QUINOA FRESH HERBS.  
ARUGULA CHERRY TOMATOES, LEMON GARLIC  
OREGANO OIL DRIZZLE'

-SESAME SEARED SALMON ' JASMINE RICE  
WHITE RICE SAUTEED BOCHOW. TERIYAKI.  
SAUCE.

-PAN SEARED SCALLOPS. CARROTS PUREE  
SAUTEED SPINACH.SOY HONEY GLAZE.

## BEVERAGES

### SOFT DRINKS

- PEPSI
- DIET PEPSI
- SIERRA MIST
- MOUNTAIN DEW

### SPARKLING WATER

- PERRIER
- SAN PELLEGRINO

### JUICES

- TROPICANA ORANGE JUICE
- MINUTE MAID APPLE JUICE
- SIMPLY LEMONADE

### ICED TEAS

- PURE LEAF SWEET TEA
- GOLD PEAK UNSWEETENED TEA

### COFFEE & TEA

- COFFEE – REGULAR AND DECAF
- HOT TEA – ASSORTED (BLACK, GREEN, CHAMOMILE)

# LATE-NIGHT STATIONS

## CHICKEN 5-7 PER PERSON

- BUFFALO CHICKEN WINGS – CRISPY BUFFALO CHICKEN WINGS SERVED WITH BLUE CHEESE DRESSING, RANCH DRESSING, CELERY, AND CARROTS.
- MINI NASHVILLE HOT CHICKEN SLIDERS – FRIED CHICKEN WITH NASHVILLE HOT SAUCE, SWEET PICKLE, AND COLESLAW ON A BISCUIT.
- CHICKEN TENDERS – CRISPY CHICKEN TENDERS WITH BUFFALO SAUCE, BARBECUE SAUCE, AND SPICY MANGO SAUCE.
- PARMESAN CHICKEN SANDWICH – BREADED CHICKEN WITH HOMEMADE MARINARA SAUCE, MOZZARELLA, AND PARMESAN CHEESE.
- PARMESAN CHICKEN SANDWICH WITH ARUGULA – BREADED CHICKEN WITH LIME JUICE, SHAVED PARMESAN, AND SPICY MARINARA SAUCE.
- MINI ITALIAN BEEF SANDWICH – ROASTED GREEN PEPPERS, HOMEMADE BEEF AU JUS, GIARDINARA PEPPERS, DIJON MUSTARD, AND SPORT PEPPERS.
- MINI ITALIAN SAUSAGE SANDWICH – GRILLED SAUSAGE WITH ROASTED RED PEPPERS AND ITALIAN-STYLE SAUCE. BEEF 7-8\$ PERSON
- MINI BURGER SLIDERS – GRILLED BEEF SLIDERS WITH MARMALADE ONION, PICKLE, AMERICAN CHEESE, AND DIJON MAYONNAISE. VEGETARIAN 5-6\$ PERSON
- MINI NACHO STATION – CHEDDAR CHEESE SAUCE, DICED TOMATOES, ONIONS, BLACK OLIVES, JALAPEÑOS, AND PEPPERS.
- MINI HOT DOGS – DICED TOMATOES, ONIONS, YELLOW MUSTARD, KETCHUP, PICKLE, SWEET PICKLE RELISH, AND SPORT PEPPERS.
- WAFFLE FRIES – CRISPY WAFFLE FRIES WITH A CHOICE OF DIPPING SAUCES.
- POPCORN BAR – CUSTOMIZABLE POPCORN WITH CHEESE, CARAMEL, BUTTER, AND SEASONINGS.



# CATERING BY GEORGE PASTA BAR MENU

*\$27 PER PERSON*

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## *PASTA (CHOOSE TWO)*

*FARFALLE, PENNE,  
RIGATONI, GNOCCHI*

## *SAUCES (CHOOSE THREE)*

*VODKA, MARINARA.  
PESTO, MEAT*

## *VEGETABLES (CHOOSE ONE)*

*SAUTEED MUSHROOMS, SPINACH ROASTED VEGETABLES,  
ROASTED RED PEPPERS, POASTED ARTICHOKE,  
PARMESAN SHAVED CHEESE*

## *PROTEINS*

*ROASTED DICED CHICKEN BREAST,  
GRILLED ITALIAN SAUSAGE,  
MEAT BALLS*

## *SALAD (CHOICE OF SALAD)*

*CHARCURIE SALAD - MIX GREENS SALAMI PEPPERS  
SHREDDED MOZZARELLA CHEESE CHERRY TOMATOES.  
ITALIAN DRESSING*

*MOZZARELLA SALAD - WHITH ARUGULA CHERRY TOMATOES BASIL.  
FRESH MOZZARELLA CHEESE  
BALSAMIC DRESSING,*

*+GARLIC BREAD*



# CATERING BY GEORGE MEXICAN MENU

*\$28 PER PERSON*

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## *PROTEINS (CHOOSE TWO)*

### *CHICKEN*

*ROASTED GUAJILLO CHICKEN BREAST. MARINATED CHICKEN WITH ADOBO.*

*-PAN SEARED CHICKEN BREAST. POBLANO CREAM SAUCE.*

*-PAN SEARED CHICKEN BREAST. WITH TOMATILLO SAUCE.*

*-STUFFED CHICKEN WITH CHIHUAHUA CHEESE. MUSHROOMS, SPINACH. SUNDRIED TOMATOES.*

### *PORK*

*HERB ROASTED PORK LOIN TEQUILA MUSHROOMS. SAUCE.*

*-PULLED PORK WITH CHIPOTLE BARBEQUE. SAUCE.*

*-BANCON WARP PORK LOIN WITH MEZCAL HONEY GLAZE.*

### *BEEF*

*SLICE BRISKET WITH PASILLA GUAJILLO, BARBEQUE SAUCE.*

*BEEF MEDALLION .3OZ MERLOT MUSHROOM DEMI.*

*SIDES*  
*(CHOOSE TWO)*

*ROASTED PAPAS BRABAS.CHIPOTLE AIOLI*

*HERB ROASTED POTATOES.*

*ROASTED SWEET POTATOES. WITH CHIPOTLE SPICY*

*MEXICAN RICE*

*CILANTRO GREEN RICE.*

*ROASTED CALABASITAS. WITH GARLIC CILANTRO CHILE DE ARBOL.ONIONS*

*GUAJILLO PEPPERS*

*SAUTEED GREEN BEAN' FRESH HERS QUESO FRESCO*

*ROASTED BRUSSEL SPROUT.WITH MEZCAL GLAZE*

*SAUTED MUSHROOMS POBLANO PEPPERS ONIONS*

*SALADS*  
*(CHOOSE ONE)*

*MEXICAN CAESAR SALAD. TOMATOES.CROUTONS QUESO FRESCO CILANTRO  
CAESAR DRESSING.*

*MEXICAN CHOPPED SALAD. ROASTED CORN. BLACK BEANS. POBLANO  
PEPPERS PICKLE ONIONS.RADISHES  
QUESO FRESCO CHIPOTLE DRESSING.*

*+DINNER ROLLS ALSO AVAILABLE*



# *RENTALS AVAILABLE*

*LINENS*

*DECOR*

*CHINA*

*SILVERWARE*

*GLASSWARE*

*BARWARE*

*TABLEWARE*

# CATERING BY GEORGE VEGAN MENU

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*MUSHROOMS. RISOTTO WITH GREEN PEAS.  
FRESH HERBS . CHERRY TOMATOES ,*

*CAULIFLOWER STEAKS . SAUTÉED SPINACH  
, MARMALADE ONIONS , SAUTÉED  
CARROTS. QUINOA . BALSAMIC GLAZE.*

*BUTTERNUT SQUASH RAVIOLI WITH  
BROWN SAGE . AND. PUMPKIN SEEDS ,*

*VEGETABLES STACK . SAUTÉED FARROT .  
FRESH HERBS. ZUCCHINI. YELLOW  
SQUASH. RED PEPPERS . PORTABLE  
MUSHROOM, RED PEPPER SAUCE.*

*PAN SEARED TOFU OVER JASMINE RICE  
AND MIXED VEGETABLES, WITH  
TERIYAKI'S SAUCE*