



2022 Event Menu



To Begin your Event with George...

Call 713-257-9898
Email yummy@cateringbygeorge.com
Submit <http://cateringbygeorge.com/contact/>



Welcome to Catering by George

At Catering by George, we are cooking up more than simply great food in our kitchen. We are your complete resource for planning any successful event.

Not only do we provide food and beverage, we can provide venue selection assistance, table & chair rentals, event staffing, floral arrangements, valet, entertainment and more.

Your event demands flawless execution of all details, even the small ones. Let us take over the planning so you can focus on what matters, your guests' enjoyment and your peace of mind.

Our Proposal Process

Each event represents a different client and a unique personality. We believe each proposal should reflect that specific client's vision, so we customize all details for every event.

Our process begins with your inquiry, whether by phone, email or online submission. We start the conversation with questions to determine what you envision for your event – what's the occasion? who are the guests? what is most important to you and where do you want to spend your dollars?

Based on our discussion, our team will create the best fit menu and rentals to build a foundation for your function. The planning process is fluid and we will continue to work jointly with you throughout to ensure your satisfaction and flawless execution of all details.





Helpful Hints to Plan a Successful Event

*When planning your upcoming event, it is always helpful to know a few details ahead of time.
While placing a request for proposal, keep the items listed below in mind.*

Exact date and timing of your event: The more information you can provide regarding your event, the more accurate your pricing estimate will be with regards to set up and staffing needs.

Menu selection & type of service: Do you have a menu in mind or should we make recommendations? Will it be a plated meal, buffet or cocktail reception?

Personality & preference of guests: Because we customize each menu and event proposal, any additional information you may share about your guests will allow us to ensure that we exceed everyone's expectations and create a night to remember. (i.e. favorite cuisine or restaurant, dietary restrictions, guests age range, etc.)

Additional services you may need: Because we are a full service catering company it is beneficial and much less stressful to count on us for more than just your food. Let us know if you are interested in other services such as bar service, event rentals, venue selection, floral arrangements, ice carvings, entertainment or photography.

Budget: Knowing your budget ahead of time will help to alleviate a lot of headaches that come with planning. We understand everyone has their own financial limits and we work hard to keep your event manageable. Full service events typically start between \$40 to \$60 per person, and can go up to \$150 per person including food, rentals, staffing and additional services.

On the following pages are our selections of seasonal hors d'oeuvres and cocktail stations to create your own menu along with information on our bar packages, rentals and event services available, or you can start with one of our sample menus.

Ready to Get Started Planning
Your Event?



Seasonal Hors d'oeuvres

Vegetarian

Artisan Cheese Platter

An artistic display of imported & domestic cheeses with crackers and bread rounds

Crudités Platter

A delightful platter of poached green beans, carrots, asparagus, broccoli, cauliflower, cucumber and red bell pepper. With your choice of parmesan cheese dip or homemade onion dip

Feta Cheese & Sundried Tomato Torta or
Blue Cheese & Toasted Walnut Spread
Served with crackers or bread rounds

Baked Brie with Nuts and Dried Fruit
Served with bread rounds

Blue Cheese Crostini
With balsamic roasted grapes

Brie Kisses
Individual puff pastry with brie cheese & raspberry filling

Gingerbread or Eggnog Cheesecake Dip
Served with gingersnaps

Greek Skewers
Skewered olives, tomatoes, cucumber & marinated feta

Wrapped Asparagus
Asparagus wrapped in phyllo dough & sprinkled with asiago cheese.

Pear Crostini

With blue cheese, honey and walnuts

Parmesan Tortellini Bites
Served with pesto sauce

Artisan Antipasto Platter
A variety of olives, jams, marinated vegetables, roasted garlic, assorted cheeses & smoked meats. Served with rustic sliced breads

Roasted Peppers
Stuffed with goat cheese

Cheddar Puffs
Stuffed with apple butter

Olive Goat Cheese Bruschetta
Toasted French bread with goat cheese & a mixed olive bruschetta topping

Caramelized Apple & Brie Wontons
With a cinnamon aioli

Risotto Balls
Risotto & shredded Parmesan formed & rolled in panko bread crumbs, then deep fried & served with a lemon velouté sauce

Vegan Stuffed Mushrooms
With vegan sausage

Grilled Fruit Kabobs
With a spicy maple cumin glaze.

Poultry

Baby Red Potatoes
Red potato cups filled with chicken & spinach

Rosemary Chicken Skewer
Grilled rosemary chicken tenders, topped with a roasted tomato

Parmesan Chicken Bites
Chicken breast tenderloins baked in our spicy Parmesan breading, served with marinara sauce

Praline Chicken Bites
Creole seasoned boneless breast of chicken enveloped with a brown sugar & pecan sauce

Petite Stuffed Chicken Breast
Stuffed with sun dried tomato pesto & fresh mozzarella and breaded with panko

Stuffed Italian Style Turkey Breast
Scaloppine of turkey breast stuffed with Italian herbs & cheeses, roasted and cut into pinwheels



Seasonal Hors d'oeuvres

Beef

Mini Beef Wellington

Tender beef, creamed spinach & mushrooms served in individual puff pastries

Cheeseburger Skewers

Skewered meatball covered in cheddar with lettuce, cherry tomatoes & pickle slices

Grilled Beef Tenderloin on Focaccia Toast

Grilled beef tenderloin on a slice of focaccia toast covered with a roasted tomato sauce

Meatballs

Choose a sauce: Thai, Pesto or Swedish

Steak Tartines

With goat cheese & onion jam

Jalapeno Beef Poppers

Served with Honey Lime Crème Fraiche

Sirloin Skewers

Served with a Chipotle Dipping Sauce

Seafood

Potato Nest

Bite sized potato nests filled with sour cream & a smoked salmon filling

Shrimp Brochette

Skewered shrimp & jalapeno wrapped in bacon, then grilled to perfection

Crab Artichoke Dip

Served with French bread rounds

Crab Cakes

Panko crusted crab cakes with a roasted pepper & chive aioli sauce.

Smoked Salmon Lollipops

The perfect bite! Cream cheese wrapped around smoked salmon, rolled in fresh dill, served on a lollipop stick

Bloody Mary Shrimp Cocktail

Spicy marinated shrimp served in a martini glass

Crab Beignets

Fresh crab combined with mascarpone, chives & shallots. Then lightly battered and fried on site

Shrimp Skewers

Served with a Spicy Asian Peanut Dipping Sauce

Pork

Chorizo Stuffed Dates

Dates filled with chorizo, wrapped in bacon & grilled

Italian Sausage Stuffed Mushrooms

Mushroom caps stuffed with Italian sausage & mozzarella cheese

Antipasto Bites

Cheese tortellini, artichoke hearts, green olives, basil, roasted red peppers, mozzarella & salami with an Italian marinade

Artichoke Skewers

Marinated artichoke hearts wrapped in prosciutto & lightly crisped

Bacon Wrapped Asparagus

Asparagus wrapped with puff pastry & bacon

Prosciutto Wrapped Mozzarella

With basil & tomatoes

Pancetta Wrapped Peaches

Peaches wrapped in crispy pancetta, with basil & balsamic



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Seasonal Stations

Carving Station

Chef attended station.

Choose up to two meat options:

Beef Tenderloin , Prime Rib,

Roasted Pork with Sage & Pecan Pesto

Served with silver dollar rolls, creamy horseradish & honey mustard

Slider Bar

Chef attended station.

Choose up to three options:

Beef, Chicken, modern Portobello mushroom sliders & a twist on a southern favorite, Fried Tomato slider.

Served on a homemade bun with a variety of topping:

Swiss, cheddar, sliced tomatoes & spring mix

South of the Border Station

Choose up to two meat options:

Chipotle lime marinated shredded chicken, jalapeno cilantro marinated skirt steak, or pulled pork.

Top with your choice of shredded Monterey jack cheese, cilantro, sour cream, avocado crema or pico de gallo. Served with mini corn tortillas.

Grilled Cheese Station

Chef attended station, choose up to three options:

Caprese, Bacon Jalapeno Popper,

Italian, Classic or Apple & Brie

Soup Shooter Station

Two ounce shot glasses. Choose up to two options:

Tomato Basil, Lobster Bisque,

Fire Roasted Corn



Bruschetta Station

An assortment of grilled and toasted breads

Choose up to three toppings:

Balsamic, Thyme & Mushroom,

Herbed Olive Tapenade with Goat Cheese Spread,

Caprese, Strawberry Goat Cheese

or Prosciutto & Fresh Mozzarella

Mac n Cheese Bar

Creamy Mac n Cheese

Choose up to three toppings:

Bacon, Green Onions, Shrimp, Grilled Chorizo or

Prosciutto

Edible Martini Station

Mashed potatoes served in martini glasses with your choice of toppings, to include whipped butter, crumbled bacon, grated cheese, chives, sour cream and green onions

Garden Station

Multi-tiered display with fresh crudité's, seasonal fruits & berries. Served with a creamy basil & fruit dipping sauces. Hummus & a chef selection of Blue Cheese & Toasted Walnut Spread, imported & domestic cheeses, Baked Brie & Jeffrey's famous Feta & Sun Dried Tomato Torta

Salad-tini Station

A multi level display of 2 oz. martini glasses filled with your choice of 2 salads: *Greek, Caprese, Caesar or*

Harvest Salad



Desserts

Customized Dessert Display

Choose up to 5 options.

Cake pops, petit fours,

macaroons, mini cupcakes,

mini iced themed cookies, brownie bites,

chocolate covered pretzels or rice krispie pops.

Can be customized to match your events color scheme and theme

Petite Bites

Chef selection of tea cookies,

brownie bites, fruit tarts, cream puffs

& mini eclairs

Logo Cookies

Personalized cookies for your company

or event logo.

Can be on a platter or individually packaged as a party favor to go

Sweet Endings

Cheesecake martinis, dessert shots,

assorted petite desserts and assorted

mousse & berries compote on a multilevel display

Holiday Dessert Display

Holiday mini bundt cakes, individual pies,

cake pops, iced holiday cookies and

petite holiday desserts.

Dessert Centerpieces

Chef selection of assorted 8" round cakes or pies

Cake Ball Party Favors

Includes assorted white and dark chocolate

covered cake balls in an individual box

with personalized sticker or bow





Sample Menus

*The menus below are examples, for full menu options or personalized menus,
please contact your Catering by George Event Specialist*

Cocktail Reception Buffet

Roasted Peppers
Stuffed with goat cheese

Shrimp Brochette
Skewered shrimp & jalapeno wrapped in pepper
bacon, then grilled to perfection

Pancetta Wrapped Peaches
Peaches wrapped in crispy pancetta, with basil &
balsamic

Rosemary Chicken Skewers
Grilled rosemary chicken tenders, topped with a
roasted tomato

Mini Beef Wellington
Tender beef, creamed spinach & mushrooms served
in individual puff pastries

Risotto Balls
Risotto & shredded Parmesan formed & rolled in
panko bread crumbs, then deep fried & served with
a lemon veloute sauce

Sweet Endings
Cheesecake martinis, dessert shots,
assorted petite desserts and assorted
mousse & berries compote on a multilevel display

Passed Hors d'oeuvres

Potato Nest
Bite sized potato nests filled with sour cream
& a smoked salmon filling

Grilled Fruit Kabobs
With a spicy maple cumin glaze

Wrapped Asparagus
Asparagus wrapped in phyllo dough & sprinkled
with asiago cheese.

Petite Stuffed Chicken Breast
Stuffed with sun dried tomato pesto & fresh
mozzarella and breaded with panko

Steak Tartines
With goat cheese & onion jam

Petite Bites
Chef selection of tea cookies, whoopie pies,
brownie bites, fruit tarts, cream puffs
& mini eclairs



Sample Menus

*The menus below are examples, for full menu options or personalized menus,
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Corporate Holiday Luncheon Buffet

Dual Entrée

Beef Tenderloin

*With Parmesan-Herb Stuffing, served with a red wine
Sauce*

Chicken Roulade

Stuffed with brussels sprouts, walnuts & pecorino

Wild Rice Pilaf

With Pistachios & Cranberries

Zucchini Tomato Bake

Holiday Spinach Salad

*Fresh spinach with apples, shredded white cheddar &
dried cranberries. Served with a Honey Apple Cider
Vinaigrette*

Assorted Bread Basket

Assorted Holiday Cheesecake Buffet

Classic, Toffee, Sweet Potato and Pumpkin

Seated Dinner Party

Hors d'oeuvres Station

Artisan Antipasto Platter

*A variety of olives, jams, marinated vegetables,
roasted garlic, assorted cheeses & smoked meats.
Served with rustic sliced breads*

Pre-Set Salad

Beet Salad

*Mixed salad greens with beets, walnuts, pears and feta
cheese, with Balsamic Vinaigrette*

Entree

Pork Loin

With Caramelized Onion Cream Sauce

Roasted Potatoes with Rosemary & Paprika

Vegetable Medley

Assorted Bread Basket

Dessert

Chocolate Mousse Tart



Bar Packages, Beverages and Pricing

Prices do not include state alcohol tax of 8.25%

Premium Bar ~ \$23.07 per guest
for up to 3 hours of service**

\$9.66 per guest for each additional hour

Bombay Gin, GlenLevit, Grey Goose, Crown Royal,
Makers Mark & Bacardi Rum

Shiner Bock, Heineken, Bud Light, Miller Light,
Dos Equis, & Dos Equis Amber

Red and White House Wines, Mixers, Soft Drinks, Juices,
Still & Sparkling Waters, Bar Garnishes and Ice

Full Bar ~ \$21.50 per guest
for up to 3 hours of service**

\$8.58 per guest for each additional hour

Tanqueray Gin, Absolut Vodka, Dewar's Scotch,
Jack Daniels & Bacardi Rum

Shiner Bock, Heineken & Miller Light

Red & White House Wines, Mixers, Soft Drinks, Juices,
Still & Sparkling Waters and Ice

Champagne

Add champagne toast

Starting at \$3.50 per guest

Add champagne to any bar package

Starting at \$5.25 per guest

Beer & Wine Bar ~ \$18.67 per guest
for up to 3 hours of service**

\$6.42 per guest for each additional hour

Shiner Bock, Heineken, Bud Light, Miller Light, Dos
Equis & Dos Equis Amber Red and White House Wine,
Soft Drinks, Still & Sparkling Waters and Ice

Mixers Only ~ \$14.20 per guest
for up to 3 hours of service**

\$4.10 per guest for each additional hour

(When you are providing alcohol)

Includes , margarita mix, bloody mary mix, maraschino
cherries, olives, limes, lemons, coke, diet coke, sprite/7
Up, ginger ale, Perrier/Pellegrino, tonic water, club
soda, orange, cranberry, grapefruit juice and ice

Fresh Brewed Iced Tea ~ \$1.95 per guest
With lemons, sugar, Splenda and sweet-n-low.

Soft Beverage Service ~ \$4.80 per guest
Coke, Diet Coke, Sprite, with still and sparkling water

Freshly Brewed Coffee Service ~ \$2.90 per guest

Freshly brewed coffee.
With cream, sugar, Splenda and sweet-n-low.

**sample menu features current inventory, selections may vary*

Any special requests may be subject to an additional charge.

Catering by George, Inc. is fully licensed by TABC and carries liquor liability & standard liability insurance

TABC requires a letter & layout for each event to be sent along with Certificate Request more than 10 business days by caterer prior to event. Any paperwork sent in less than 10 business days from event will be charged a processing fee starting at \$300. Check with your Event Specialist for more information.



Rentals & Equipment

We offer an exceptional selection of service ware and options to create beautiful multi level displays. We also have numerous resources for obtaining items that are not in our permanent inventory. Catering by George can create the right atmosphere for any occasion.

Buffet Rental Package *starting at \$150*

Includes serving trays and bowls, black wrought iron chafing dishes and display items.

Cocktail China & Acrylic Service *starting at \$5.45 per guest*

Includes cocktail plate, flatware, stemware and napkin

Buffet China & Acrylic Service *starting at \$7.50 per guest*

Includes dinner plate, dessert plate, flatware, stemware and napkin.

Seated China Service *starting at \$10.95 per guest*

Includes China salad, dinner, dessert, bread and butter plates, flatware, stemware and linen napkin

Additional Rentals

Catering by George can also arrange for any additional rental items needed such as tables, linens, chairs, bars & much more. Contact your event specialist for a full list of available options.

Services

Event planning & logistics, valet, floral, photography, entertainment, tents, photo booths & ice carvings are some of the additional services that Catering by George can organize for your event.

Quotes are available upon request.

Staffing

The number of staff and type of staff needed is determined by menu, headcount, services and venue. There is a 5 hour minimum for staff which does include set up (2 hour minimum) and breakdown (1 hour minimum) time. A travel charge will apply to locations outside of Harris County.

Staff parking charges may apply.

Waiters and Bartender at \$35 per hour

Chefs and Carvers at \$40 per hour

Kitchen Staff at \$35 per hour

Event Coordinator at \$45 per hour



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General Information & Policies

Event Minimums

Minimums start at \$2,500 for events Monday through Thursday and \$5,000 for events Friday through Sunday.

Deposit & Payment Schedule

We accept checks and most major credit cards

Date Deposit: Event dates are only guaranteed for 10 business days after you receive your catering proposal. If more time is needed, a non refundable \$750 "date deposit" can guarantee our availability until event details are finalized. The date deposit will be deducted from your final bill.

Events 120 days or less away: a non refundable deposit of 50% of total price is due at the time the contract is signed. Final balance is due at the time of event set up

Events 120 days or more away: a non refundable deposit of 33% of total price is due at the time the contract is signed. A second 33% of total price will be due 30 days prior to your event date. Final balance is due at the time of event set up

Guest Guarantee

Minimum guest count is required with your deposit. After your contract and deposit are received, we will be happy to accommodate any changes to you guest count up to 3 full business days before your event. If less than 3 business days, only increases may be made, pending product availability.

Service Charge

Our service charge covers incidental costs from drive time, set up, breakdown, fuel, support staff & other services that complete your event.

Gratuity

Catering by George does not add gratuity to any contract without the request of the client.

Gratuity is optional and is at the discretion of the client.

