



Sample Menus

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

Passed Hors D'oeuvres Menu

Panko Crusted Shrimp with Chive Aioli

Large shrimp breaded with Panko, parsley & red pepper flakes and baked
Served with chive aioli.

Greek Feta, Sundried Tomato and Pistachio Truffles

Served on a pita chip.

Risotto Balls

Risotto and shredded Parmesan balls rolled in panko bread crumbs and baked
Served with a lemon veloute sauce.

Prosciutto Pizzette

With Fontina, tomato & basil.

Surf & Turf Kabob

Grilled teriyaki marinated tenderloin & shrimp on a skewer.

Mini Beef Wellington

Tender beef, creamed spinach and mushrooms served in individual puff pastry