



## *Sample Menus*

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

# Sample Holiday Party

### **Carving Station**

Hand carved Beef Tenderloin and Cranberry & Pecan Crusted Pork Loin.  
Served with silver dollar rolls, horseradish & honey mustard.

### **Salad-tini's**

A multi level display of martini glasses filled with Caprese and Greek salad.

### **Baby Red Potatoes**

Red potato cups filled with chicken and spinach

### **Risotto Balls**

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

### **Panko Crusted Shrimp with Chive Aioli**

Large shrimp breaded with Panko, parsley & red pepper flakes,  
baked then served with a chive aioli.

### **Chorizo Stuffed Dates**

Dates filled with chorizo and wrapped in bacon & grilled.

### **Sweet Endings Dessert Display**

Cheesecake martinis, dessert shots, assorted petite desserts  
and assorted mousse & berries compote.



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# Sample Wedding Menu

## Cocktail Hour

### **Mango Glazed Jumbo Shrimp Skewers**

Jumbo gulf shrimp jerked and finished with a fresh mango glaze.

### **Proscuitto Pizzette**

With fontina, tomato & basil.

### **Greek Feta, Sun Dried Tomato and Pistachio Truffles**

Served on a pita chip.

## Dinner

### **Beef Tournedo**

Two 3 ounce portions of choice beef, sliced & served in a light mushroom sauce.

### **New Potatoes with Herbs & Garlic**

### **Roasted Asparagus**

### **Sonoma Salad**

Mixed salad greens, cherry tomatoes, cucumber, fresh basil, crumbled feta cheese, & pine nuts. Served with Lime Vinaigrette.

### **Assorted Bread Basket**

An assortment of bread with butter.



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# Southern Cocktail Reception

### **Cilantro Chicken Skewer**

Skewered chicken breast tenderloin dusted in our cilantro breading.  
Served with honey jalapeno dipping sauce.

### **Beef & Gorgonzola Toast**

Sliced beef tenderloin with gorgonzola & herb-garlic cream  
served on a toasted baguette slices.

### **Shrimp & Avocado Martini**

Poached gulf shrimp tossed with fresh cilantro,  
diced avocado and tomatillo sauce.

### **Armadillo Eggs**

Jalapenos stuffed with cheese, rolled in sausage, coated in  
herb & spices and baked to a golden brown.

### **Southwest Spinner**

Corn salsa, black beans and red peppers rolled in a spinach tortilla.  
Served warm.

### **Crispy Asparagus Fries**

Fresh asparagus breaded with panko & Parmesan then baked till golden brown.  
Served with fresh herb-garlic dipping sauce.

### **Sweet Comforts**

Banana Pudding Cups, Apple Pie Tarts, Chocolate Cupcakes,  
Chocolate Chip Cookies and Mini Peach Cobblers.



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# 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