



**CATERING
by GEORGE**

The Priceless Ingredient

2022 DELIVERY MENU

TO PLACE AN ORDER WITH GEORGE:

Call: (713) 257-9898 Email: yummy@cateringbygeorge.com
Order online: www.cateringbygeorge.com

5422 Bellaire Blvd. Bellaire, TX 77401





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BREAKFAST

100.00 minimum purchase for delivery.



Cold Breakfast 8 person minimum

Fruit Tray* 4.75 per person

Seasonal selection of fresh fruit and berries.

Assorted Pastry Tray 4.20 per person (1.5 per person)

Seasonal chef's selection of petite pastries.

Assorted Muffin Tray 3.75 per person

Seasonal chef's selection of 3 oz. muffins; gluten-free and vegan muffins available upon request.

Assorted Bagel Tray 4.90 per person

Served with cream cheese, butter and jam.

Assorted Breakfast Tray 4.50 per person

Chef's selection of pastries, muffins and bagels.

Blueberry Buckle Cake 39.50 each (serves 12)

Blueberry breakfast cake with cinnamon crumb topping.

Build Your Own Yogurt Parfait Bar 6.90 per person

Top vanilla yogurt with your choice of 4 toppings on the side; strawberries, blueberries, blackberries, coconut flakes, chocolate chips, sliced almonds, honey and granola.



Hot Breakfast 10 person minimum

Individual Frittatas* 8.95 per person (1 business day notice required)

Choose: Onion, Ham and White Cheddar · Spinach and Mushroom · Breakfast Sausage and Cheddar · Sun-Dried Tomato and Basil

Breakfast Tacos* 8.10 per person (2 per person)

Egg and cheese taco with potato, bacon and/or sausage served with salsa roja.

Breakfast Sandwiches

English Muffin Sandwiches 7.05 per person

Egg and cheese with your choice of bacon and/or sausage.

Croissant Sandwiches 8.05 per person

Egg and cheese with your choice of bacon and/or sausage.



Freshly Baked Quiche 39.00 each (1 business day notice required)

Pre-Sliced, cut in 8 or 12.

Choose: Lorraine · Bacon and Cheddar · Tomato and Basil (Vegetarian) · Pan Sausage and Monterey Jack · Sun-Dried Tomato, Mushroom and Spinach Tofu (Vegan)

Crepes Benedict 14.90 per person

French crepe shells filled with fluffy scrambled eggs, ham, topped with a Hollandaise sauce. Served with a fruit bowl and mini croissant tray.

Breakfast Enchiladas 14.95 per person

Scrambled eggs with sausage, green onions, cilantro and Monterey jack cheese in flour tortillas and topped with a cheese sauce. Served with fruit bowl, hash browns and salsa roja.

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Don't forget the 3:00 pm deadline.

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BREAKFAST

100.00 minimum purchase for delivery.

The All-American* 13.90 per person

Fluffy scrambled eggs served with a fresh fruit bowl and biscuits.

Choose two sides: bacon, sausage or hash browns.

Breakfast Casseroles* 14.95 per person

Served with a fresh fruit bowl and biscuits or flour tortillas.

- Spinach, Swiss cheese and cherry tomatoes.
- Cowboy casserole with eggs and bacon, potatoes, green onions, cheddar cheese and avocados.
- Sausage breakfast casserole with hash browns, onions, bell peppers and shredded mozzarella.
- Denver omelet with ham, onions, green bell peppers and cheddar cheese.

Breakfast a la carte 10 person minimum • Add to any breakfast order

Cream Gravy 2.50 per person

Sausage Cream Gravy 2.90 per person

Hash Browns 2.80 per person

Bacon, Turkey Bacon or Sausage 3.50 per person

Assorted Yogurts 2.90 each

Yogurt Granola Parfaits 5.70 each

Parfait cups layered with yogurt, fresh berries and granola

COLD LUNCHES

8 person minimum for delivery.

Entrée Salads

Each salad comes with yeast roll and butter and dessert, unless noted.

Kim's Cobb Salad Box* 14.90 each

Kim George's Favorite! Romaine lettuce topped with grilled chicken, bacon, avocado, hard-boiled eggs, crumbled blue cheese, cucumbers and tomatoes with ranch dressing on the side.

Shrimp and Avocado Salad 15.50 each

Sautéed shrimp with crumbled bacon, sweet corn, shredded fontina and avocados on a bed of crisp romaine with buttermilk pesto dressing on the side.

Grilled Chicken Caesar Box 13.50 each

Sliced grilled chicken over romaine lettuce and Parmesan cheese and croutons with house-made Caesar dressing on the side.

Chimichurri Steak Salad* 14.90 each

Marinated beef with black beans, cherry tomatoes, red onions and avocados on a bed of spring mix with Chimichurri dressing on the side.

Southwestern Chopped Salad* 12.40 each

Crisp romaine lettuce tossed with black beans, red bell pepper, grape tomatoes, fire roasted corn, green onions and avocados, with creamy cilantro dressing on the side.

Add chicken or beef 2.50 each • Add shrimp 3.50 each

Vegan Portobello Entree Salad* 16.00 each

Served with Fruit Cup and Deli Macaroni Salad Cup. Fresh lettuce topped with roasted Portobello mushroom, avocado, red onion and chickpeas with spicy mustard dressing on the side.

Call 713-299-9898 [catering@kimbygeorge.com](mailto: catering@kimbygeorge.com) kimbygeorge.com/cateringbygeorge.com

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COLD LUNCHES

8 person minimum for delivery.

Sandwiches & Wraps

Includes assorted chips and dessert. All sandwiches and wraps can be served as individual box lunches or on platters. 8 person minimum for delivery.



The Deli Sandwich 9.90 each

Chicken Pecan Salad · Tuna Salad · Smoked Turkey Breast with Swiss · Roast Beef with Provolone · Ham with American Cheese · Avocado and Tomato with Provolone

Signature Sandwiches 12.90 each

Gambino

Salami, prosciutto, sliced ham and provolone cheese on a French baguette.

Club Café

Smoked turkey, ham, bacon, provolone, sliced tomato and avocado on a freshly baked roll.

Salado Chicken Salad Sandwich

Flaky croissant filled with our creamy avocado chicken salad.

Vegetarian Delight

Red wine marinated Roma tomatoes, thinly sliced red onions and mozzarella layered on a ciabatta roll with fresh arugula.

Chicken with Asparagus Pesto

Grilled chicken, red onions, sun-dried tomatoes, asparagus pesto and mozzarella on a ciabatta roll.



Deli Wraps 12.90 each

Smoked Turkey

Smoked turkey, cranberry mayo, baby greens and Roma tomatoes, with creole mustard dressing.

Grilled Chicken

Grilled chicken, Roma tomatoes, Parmesan cheese, romaine lettuce and sliced red onions, with garlic dressing.

Marinated Steak

Grilled marinated steak with red and white onions, leaf lettuce, cucumber, julienned carrots and cilantro with vinaigrette dressing.

Avocado Caprese

Roma tomatoes, avocado, thinly sliced fresh mozzarella, spinach and basil with balsamic vinaigrette on the side.

Black Tie Wraps 13.50 each

Grilled Steak Wrap

Grilled steak with mixed greens, tomatoes, red onions, mushrooms, artichokes and capers with a vinaigrette dressing on the side.

Chicken & Gouda

Grilled chicken, smoked gouda, mushrooms, red onions, spinach and roma tomatoes with a red wine vinaigrette.

Grilled Vegetable and Feta

Grilled portobello mushrooms, zucchini, red onion, red bell pepper and feta cheese with balsamic vinaigrette on the side.

BLT

Mixed greens, tomatoes, capers, tuna, garbanzo beans and olives with balsamic vinaigrette on the side.



Customize Your Box

Additional sides must be added to all boxes

Fresh Fruit Cup · Creole Potato Salad · Orzo and Tomato Salad 2.00 each

Upgrade dessert to assorted mini bundt cakes or 3" Tarts 2.99 each

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HOT LUNCH BUFFET

10 person minimum with either yeast rolls and butter or chips and salsa.

Hot selections are set up buffet-style with chafing dishes and include disposable plates, utensils and napkins.

Texas Bar-B-Q Buffet*

2 meat selection 18.70 per person

3 meat selection 21.20 per person

Choose: Brisket · Honey Jalapeño Chicken · Link Sausage

With cowpoke beans, potato salad and regular and jalapeño cornbread

Pasta Buffet 12.90 per person

Select up to two combinations: Bowtie with Pesto · Spaghetti with Marinara · Penne with Alfredo · Linguini with Bolognese · Ziti with Garlic, Fresh Basil and Fresh Tomatoes

Your choice of salad: Tossed Italian · Garden · Caesar · Fresh Fruit

Add toppings: Meatballs · Italian Sausage · Chicken 2.90 per person · Shrimp 3.50 per person

Street Taco Bar* 17.50 per person

Mini warm corn tortillas with grilled marinated chicken and citrus marinated steak, served with diced avocados, fresh cilantro, cojita cheese, lime wedges, pico de gallo and sour cream served with your choice of rice and beans.

Upgrade to grilled fish tacos 2.50 per person

Hamburger Bar 14.10 per person

Hand formed hamburgers served with oven roasted potato wedges and condiment tray with lettuce, sliced tomatoes, sliced jalapenos, onions, American, Swiss and cheddar cheese. Served with ketchup, mustard and mayonnaise packets. Black Bean Burgers available upon request.

Upgrade to Hamburgers and Grilled Chicken Breast Add 2.00 per person

Add Cole Slaw 1.90 per person

Beef and Chicken Kabobs 15.95 per person

Beef and chicken kabobs with bell pepper and onions with your choice of Thai Sauce or Lemon and Sage Marinade. Comes with your choice of rice.

Your choice of salad: Tossed Italian · Garden · Caesar · Fresh Fruit

Fajita Buffet* 18.90 per person

Beef and chicken fajitas with grilled onions and peppers, sour cream, grated cheese, pico de gallo and flour tortillas served with your choice of rice and beans.

Enchiladas 12.90 per person

Hand rolled enchiladas with cheese and our special chili gravy served with your choice of rice and beans.

Select two: Chicken · Beef · Spinach · Cheese

Upgrade to seafood enchiladas: add 4.25 per person

Add guacamole 3.00 per person

Add chili con queso 3.20 per person

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HOT LUNCH

10 person minimum. Each entrée includes yeast rolls and butter. Served with 2 sides on page 9 (unless noted).

Chicken



California Dreaming* 16.25 per person

Catering by George Classic! Grilled chicken breast topped with avocado, Monterey Jack cheese and pico de gallo.

Roasted Pesto Chicken* 14.50 per person

Boneless chicken breast married with fresh herbs, roma tomatoes, onions and bell peppers.

Caribbean Chicken* 13.90 per person

Grilled chicken breast seasoned with flavors from the islands of western Caribbean with pineapple served with coconut rice and your choice of one side.

Chicken Forestier 14.20 per person

Sauteed breast of chicken with a light mushroom and champagne chive sauce.

Bruschetta Chicken 14.90 per person

A Staff Favorite! Lightly breaded chicken breast topped with a fresh tomato, basil and red wine vinegar mixture and sprinkled with mozzarella cheese.

Chicken, Asparagus, & Broccoli Stir-Fry 14.50 per person

Boneless chicken, asparagus pieces, broccoli florets and green onions stir-fried in hoisin sauce.

Stuffed Chicken Breast* 15.90 per person

Your choice of stuffing: (minimum of 10 per variety please) Spinach and Brie · Caprese · Fontina, Artichoke and Sun-Dried Tomatoes

Bistro Chicken* 14.30 per person

Chicken breast drizzled with a white wine, fresh herb and garlic sauce.

Chicken Rollatini Alfredo 15.20 per person

Savory prosciutto and mild provolone cheese stuffed chicken breasts served sliced over bowtie pasta with alfredo sauce and your choice of one side.

Lemon Chicken Skillet 15.20 per person

Pan seared chicken breast baked with lemon slices, crimini mushrooms, green beans and new potatoes served with your choice of one side.



Beef

Pan Seared Sirloin Steak 18.60 per person

Topped with a mushroom and garlic cream sauce.

Flank Steak with Corn Salsa 17.90 per person

Flank steak marinated in red wine and garlic, grilled, topped with Southwestern corn salsa.

Citrus Marinated Skirt Steak* 17.10 per person

Skirt steak marinated in orange and lime juice with special seasoning and grilled.

Braciolo 15.25 per person

Flank steak rolled with a parmesan, herb and spice filling, with onions and house-made tomato sauce served in pinwheels.

Pork

Pesto Stuffed Pork Chop 16.50 per person

Panko and herb breaded pork chop stuffed with mozzarella and pesto.

Jambalaya* 13.50 per person

Sausage, chicken, onions and bell peppers in a Cajun spiced rice served with cornbread basket and your choice of one side.



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Seafood

Roasted Salmon* 21.50 per person

Salmon filets topped with an avocado remoulade sauce.

Baked Cod 16.95 per person

With cilantro cream sauce.

Fish Pontchartrain*

Grilled filets with mushrooms, artichoke hearts, shrimp, Creole vegetables and a white wine and butter sauce.

Choose one: Tilapia 18.30 per person · Salmon 22.40 per person · Crimson Snapper 27.70 per person

Shrimp Scampi 16.55 per person

Six jumbo shrimp, sauteed and finished in a garlic lemon butter sauce, served over linguini pasta, served with your choice of one side.

Parmesan Crusted Tilapia 16.00 per person

Tilapia filet lightly coated with parmesan cheese and topped with a creamy tomato and basil sauce.

Vegetarian a la carte

Stuffed Shells 11.35 per person

Jumbo pasta shells filled with spinach and ricotta.

Pasta Primavera 9.90 per person

Ziti pasta tossed with asparagus tips, yellow squash, roma tomatoes, julienned purple onions topped with parmesan cheese and fresh basil.

Vegetarian Stuffed Pepper* 11.90 per person

Red bell pepper with an asparagus, root vegetable and rice stuffing, braised in tomato sauce and topped with parmesan cheese.

Stuffed Portobello Mushroom* 12.50 per person

Large marinated portobello mushroom grilled and stuffed with artichokes, roasted peppers and garlic, topped with mozzarella cheese.

Tofu Kabobs with Cilantro Sauce (Vegan)* 9.90 per person

(Two) 10" skewers with firm tofu, red bell pepper, zucchini and yellow squash drizzled with cilantro sauce.

Contact your catering coordinator for additional vegan menu selections.

Spaghetti alla Puttanesca (Vegan) 11.70 per person

With kalamata olives, capers and parsley.

Five-Spice Vegetable Stir-Fry with Almonds (Vegan) 13.20 per person

Vegetable stir-fry flavored with an exotic blend of Chinese five-spice powder and complimented with almonds. Served over rice.

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SIDE SELECTIONS

Side Selections

Choose an item to add to any meal

Salads 3.75 per person

Caesar Salad

Romaine lettuce, grated parmesan cheese, with croutons and house-made Caesar dressing on the side.

Garden Salad

Romaine and green leaf lettuces with cucumbers, tomatoes, shredded carrots and red cabbage with ranch and Italian dressing on the side.

Fresh Fruit Salad

A mix of seasonal favorites.

Tossed Italian Salad

Mixed greens, Kalamata olives, sliced red onions, Roma tomatoes with Italian dressing on the side.

Signature Salads 4.50 per person

Strawberry Salad

Mixed greens with onions, cucumbers, strawberries, and goat cheese, served with strawberry poppyseed vinaigrette.

Santa Fe

Mixed greens, avocados, kidney beans and pine nuts with a peppery vinaigrette.

Spinach, Orange and Almond Salad

Fresh spinach, celery, red onions and oranges with sliced almonds served with a champagne vinaigrette.

Mediterranean Chopped Salad

Crisp romaine, feta cheese, red onions, sun-dried tomatoes, Kalamata olives, cucumber, roasted red peppers with vinaigrette on the side.

Market Fresh Vegetables 3.75 per person

- Green beans (add Roma tomatoes and onions)
- Roasted vegetables
- Roasted Garlic Parmesan Zucchini, Squash and Tomatoes
- Balsamic roasted Brussels sprouts
- Steamed broccoli and cauliflower
- Sautéed Spinach with Caramelized Onions
- Sautéed vegetables

Asparagus 4.50 per person

Choose: Sautéed · Balsamic Roasted

Potatoes 3.75 per person

- New Potatoes with Onions and lemon Dressing
- Yukon gold mashed potatoes
- Grilled potatoes with rosemary
- Au gratin potatoes
- Oven roasted potato wedges

Grains 3.50 per person

- Wild Rice with Mushrooms
- Acapulco rice
- Wild rice
- Spanish rice
- Herbed rice

Pasta 3.75 per person

- Mushroom marsala pasta bake
- Baked macaroni and white cheddar with bread crumb topping
- Pasta georgio
- Orzo and tomato



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BEVERAGES

Need additional beverage services for large meetings, such as all-day beverage menus or assistance with large quantities of beverages? Inquire with your catering coordinator.

Hot Beverages

Each pot serves twelve 8 oz cups

Regular Coffee 29.50 per pot

Served with creamers, sweeteners, stir sticks, cups and lids.

Decaf Coffee 29.50 per pot

Served with creamers, sweeteners, stir sticks, cups and lids.

Hot Tea 29.50 per pot

Served with milk, lemons, sweeteners, stir sticks, cups and lids.

Cold Beverages

Includes cups and ice · Beverages by the gallon

Freshly Brewed Iced Tea 16.50 per gallon

Serves eight 16 oz. cups. Includes sweeteners, lemon slices and stir sticks.

Raspberry Sweet Tea 16.80 per gallon

Serves eight 16 oz. cups. Includes lemon slices and stir sticks.

Homemade Lemonade 16.50 per gallon

Serves eight 16 oz. cups.

Raspberry Lemonade 16.80 per gallon

Serves eight 16 oz. cups.

Fresh Orange Juice 23.40 per gallon

Serves fourteen 9 oz. cups.

Individual Beverages

12 oz. soda cans 2.25 each

Assortment of 12 oz. Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper

Bottled Water 2.25 each

Sparkling Water 2.75 each

Assorted Juices 2.75 each

Assortment of 10 oz. Apple, Orange, Grape, Grapefruit, Cranberry

Ice

Bucket 5.25 each · Serves 20

8 lb. Bag 3.00 each

Chest 15.75 each

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DESSERTS

Check out our bakery specials for customized iced cookies, themed desserts and specialty cakes! Let us personalize your cakes with a message, customized decoration or company logo! Ask your catering coordinator about additional cake selections.



By the Dozen

Assorted Cookies 18.00 per dozen
Seasonal selections.

Assorted Brownies 17.10 per dozen
Seasonal selections.

Assorted Dessert Bars 17.10 per dozen
Seasonal selections.

Whoopie Pies 27.00 per dozen
Seasonal selection.

Assorted Petite French Pastries 28.70 per dozen
Mini éclairs with dark chocolate topping, mini cream puffs, petits fours, macaroons, mini tarts and cannolis.

3" Tarts 36.00 per dozen
Seasonal selections.

Assorted Dessert 22.30 per dozen
A fabulous assortment of freshly baked desserts! Cookies, brownies, dessert bars, whoopie pies or cupcakes.



Hot Desserts

Raisin Bread Pudding with Creamy Bourbon Sauce

27.90 · Serves 10

45.50 · Serves 20

Fruit Cobblers Seasonal choices

27.90 · Serves 10

45.50 · Serves 20

Cakes

Cheesecake Serves 16

1 business day notice required

- Plain Cheesecake with Fruit Topping 39.90 each
- Chocolate Peanut Butter Cheesecake 42.90 each
- Lemon Cheesecake 42.90 each

Cupcakes 3.50 each

10 order minimum

Mini Bundt Cakes 3.95 each

10 order minimum



Whole Cake Selections

2 business days notice required

- Chocolate, White or Lemon with Buttercream Icing
- Strawberries and Cream
- Chocolate Raspberry
- Lemon Blueberry
- Italian Cream Cake with Cream Cheese Icing
- Double Fudge Cake
- Red Velvet

8" Round, 2 Layer 32.90 · Serves 8-12

Quarter Sheet Cake 50.50 · Serves 20

Half Sheet Cake 90.00 · Serves 35

Full Sheet Cake 165.00 · Serves 75

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AFTERNOON BREAK

15 person minimum. Customize your own morning or afternoon get-together. These items are delivered ready to open and enjoy.

Dips & Spreads

Guacamole Dip with Homemade Tortilla Chips 4.50 per person

Salsa Roja with Homemade Tortilla Chips 2.50 per person

Chile Con Queso with Homemade Tortilla Chips 4.25 per person

Crab and Artichoke Dip 4.90 per person

With French bread rounds.

Hummus with Pita Chips 3.90 per person

Flavor choice of: Traditional · Roasted Red Pepper · Spinach

Baked Brie Wrapped in Puff Pastry

Choice of: Apricot or raspberry filling served with French bread rounds.

Small 29.90 · Serves 10

Large 49.90 · Serves 25

Feta Cheese and Sun-dried Tomato Torta

Catering by George Favorite! Our famous spread is perfect on crackers or bread rounds.

Small 29.90 · Serves 10

Large 49.90 · Serves 25

Snacks & Platters

Individual Snack Packs 2.75 per person

Whole Fruit 2.15 per person

Mini Croissant Sandwich Tray 108.25 each

Serves 20 · 2 per person

Individual Popcorn Boxes 3.25 per person

Crunchy Snack Mix 2.75 per person

Granola and Protein Bars 3.25 per person

Poached Crudités 5.75 per person

A delightful platter of poached green beans, carrots, asparagus, broccoli, cauliflower and red bell peppers served with creamy basil and herbed vinaigrette.

Artisan Cheese 4.75 per person

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

Antipasto 6.25 per person

Variety of olives, marinated vegetables, cheeses and smoked meats.

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HORS D'OEUVRES

15 person minimum



Vegetarian 2 per person

Roasted Peppers 3.00 per person

Petite roasted peppers filled with goat cheese.

Greek Salad Skewers 2.80 per person

Marinated feta, Kalamata olives, cherry tomatoes and cucumber on a skewer.

Vegan Stuffed Mushrooms 3.80 per person

Chicken 2 per person

Traditional Chicken Wings

5.50 per person (4 wings per person)

Choose up to 2 flavors: Traditional Spicy · Jerked Chicken · BBQ · Garlic Rosemary

Served with celery sticks, ranch and blue cheese dressing.

Cilantro Chicken Skewers 4.90 per person

With honey jalapeño sauce on the side.

Garlic Chicken Bites 3.60 per person

With roasted red peppers and fontina. Served cold.



Beef 2 per person

Thai Meatballs 3.25 per person

In a sweet red pepper sauce.

Fajita Spinners 4.10 per person

Grilled beef fajita, cilantro and our special tangy sauce wrapped in flat bread and cut into pinwheels.

Tenderloin Sliders 7.50 per person

With a creamy aioli spread.

Pork 2 per person

Armadillo Eggs 4.30 per person

Jalapeño slices with cheese, rolled in sausage, herbs and spices and baked to a golden brown.

Ricotta & Sage Fried Meatballs 4.10 per person

Served with marinara sauce.

Prosciutto-Wrapped Mozzarella 2.60 per person

With fresh basil and tomatoes.



Seafood 2 per person

Shrimp Brochette 5.95 per person

Skewered shrimp and jalapeno wrapped in pepper bacon, then grilled to perfection.

Seafood Stuffed Mushroom 3.80 per person

Served with remoulade sauce on the side.

Salmon Twice Baked Potatoes 4.50 per person

Mini cheese stuffed twice baked red potatoes topped with chopped smoked salmon.

Sweets 2 per person*

*Unless noted

Brownie Bites and Tea Cookies 3.80 per person

Cake Balls 3.10 per person (1 per person)

Assorted Petite Desserts 5.80 per person

Chocolate Covered Strawberries 3.50 per person (1 per person)

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POLICIES, TIPS AND RECOMMENDATIONS

Policies, Tips & Recommendations

- Ordering deadline is 3:00 pm.
- For next day delivery, all new orders and changes to existing orders must be received no later than 3:00 pm. Please note there are times our delivery schedule requires us to close out the day before 3:00 pm.
- Orders and changes after 3:00 pm maybe subject to a small service charge to cover the expenses incurred with adjustments to our production schedule.

General Information & Minimums

- All necessary serving pieces, plasticware and condiments are included.
- Hot lunch selections are set up buffet-style in chafing dishes.
- The prices listed do not include delivery charge or sales tax.
- Orders have a \$100.00 minimum before delivery and tax for delivery.
- Delivery minimums are 8 for cold food and 10 for hot food.

Delivery, Pick-Up Fees & Scheduling

- To allow for proper setup, we schedule a minimum of a 30-minute delivery window prior to your serving time.
- Delivery, set-up and pick-up fees start at \$30.00. For outlying areas, please call for pricing.
- If you prefer, we will gladly work with your courier or delivery service.
- Call to confirm availability for Saturday or Sunday orders.
- Equipment will be picked up the same day of your delivery, except for evening deliveries, which will be picked up the following business day.
- Prices are subject to change.

Payment Information

- Orders are COD. We accept checks, Visa, Mastercard, Discover and American Express.
- Corporations ordering on a regular basis maybe eligible for net 10 day terms.
- Individuals, whether ordering for personal or company, out-of-town clients and first-time orders are COD or credit card only.
- Credit card payments will be authorized the day before delivery.

Ordering & Cancellation Policy

- Please do not consider your called in, faxed or emailed order complete until you receive confirmation from a catering coordinator.
- Order and delivery confirmation e-mails will be sent to allow you to verify delivery details.
- We do not charge a cancellation fee when canceling before 3:00 pm the day prior to your order. After that point, please understand preparations for your order have already begun and cancellations will result in a 100% cancellation fee. Cancellations of large orders less than 1 business day before may have some fees.

Upgrades

- Upgrade luncheon disposable to clear acrylic or eco friendly plates, tumblers and utensils for 2.75 per person.
- China, flatware, glassware and linens are available for rental; consult your catering coordinator for pricing.
- Client will be charged replacement cost of all missing or damaged rental equipment.
- Professional wait staff is available with a minimum of 4 hours. Call for quote.

Call 713-257-9898 | yummy@cateringbygeorge.com

Don't forget the 3:00 pm deadline.
Asterisk (*) denotes items that are gluten-free or easily modified for gluten-free diets. Need a meal with halal meat or gluten free, just let us know!
Modifications to menu items may result in additional charges. Specialty requests may require additional time; please call for availability.

PLANNING A SPECIAL EVENT?

**COCKTAIL RECEPTIONS, EMPLOYEE AND CLIENT APPRECIATIONS, GATHERINGS, WEDDINGS,
HOLIDAY CELEBRATIONS AND MEMORIALS**

Whatever the occasion, casual or formal, Catering by George listens to your ideas & will create the right presentation, menu, rentals and services to make your event a success.

Let us create a special menu just for you!



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