

Georgine's Catering



Catering- 215-785-0976

stacey@georgines.com

Plated Dinner Menu *Seasonal Appetizer*

(A Choice of one)

Fresh Fruit Salad

Delicious blend of Honeydew, Cantaloupe, Pineapple, Oranges, Grapes and seasonal fruit

Soup Du Jour

A hearty home-made soup prepared by our chef on the day of your event

Mixed Green Salad with Tomatoes & Cucumber

A combination of Iceberg and Butterhead Lettuce with Radicchio, Tatsoi, Arugula, Grape Tomatoes and Cucumber Slices

Main Entrees

(A Choice of one for each guest)

Prime Rib of Beef Au Jus*

Certified Angus Rib eye Seasoned to perfection & slow roasted with your choice of temperature

Boneless Stuffed Chicken Breast*

A Skinned, *Boned Chicken Breast* cooked in white wine stuffed with seasoned home-made bread stuffing

Baked Stuffed Tilapia with Crab Imperial*

Fresh Tilapia seasoned and stuffed with Georgine's famous *Crab Imperial*

Chicken Parmigiana

Our *Chicken Breast* cutlet with covered in seasoned bread crumbs, fried and then baked with *Provolone* Cheese and topped with our *Homemade Tomato Sauce*

All Entrees include Roasted Potatoes, Vegetable of the Day, Fresh Baked Bread with Cheddar and Herb Cheese Spread

Dessert Table

Cheese Cake, Carrot Cake, Chocolate Cake and assorted desserts change according to availability

Hot Coffee, Hot Tea and Iced Tea are included at No Charge

Soda, Soft Drinks, Juices, Beer and Alcoholic Drinks are at an additional charge

* These Entrees (without stuffing) can be custom cooked to be *Gluten Free* on special request