







catering@georgines.com

Classic Buffet Menu

Fresh Fruit Salad

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

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 Two from the Main or Upgraded Entrée Option list)

Roasted Chicken Breast (Bone-In)

Cooked in your choice of a Wine Sauce, Bar-B-Que Sauce or a Teriyaki Marinade

Roast Turkey Breast

Sliced Turkey served in our Home-made Pan Gravy

Veal & Peppers (add \$5.00 per person)

Our Famous dish made with Cubed Veal, Bell Peppers, Onions, Mushrooms and slow cooked in our Home-made Tomato Sauce

Roast Pork Tenderloin

Seasoned with a dry rub, sliced and served in a Brown Home-made Gravy

Baked Ham

Our own Fresh Virginia Ham sliced and served in a Pineapple Glaze

Meatball Parmigiana

Hand-Made Seasoned Meatballs in our Tomato Sauce covered with Provolone Cheese

Sausage & Peppers

Boardwalk Style Sweet Italian Sausage with sautéed Fresh Onions & Peppers

Baked Stuffed Shells

Pasta Shells stuffed with Ricotta Cheese, topped with our Tomato Sauce and Parmesan Cheese

Pasta Primavera

Cooked Penne Pasta in a blend of Heavy Cream with Parmesan Cheese and Fresh Vegetables

Baked Macaroni & Cheese (add \$3.00 per person)

The classic Al Dente Elbow Macaroni with a Three Cheese Blend, Spices and baked to a Crispy Crust Top

Roast Beef

Tender Angus Beef seasoned overnight and slow cooked, sliced and served in Brown Gravy

All Entrees include Roasted Potatoes, Vegetable of the Day, Fresh Baked Bread & Butter

Dessert Table

Assorted Cakes (subject to change-according to availability)

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



