

Georgine's Catering



Catering- 215-785-0976

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Special Brunch Menu

(Served Buffet Style-30 guest minimum)

Fresh Fruit Salad

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

Scrambled Eggs

French Toast

Bacon & Sausage

Home Fries

Toast & Jellies

1 Classic Menu Entrée*

*Does not include any upgrades

Menu Station Option

Replace the Scramble Eggs with a "Made to Order" Omelet Station

Additional cost is \$4.00 p/p plus a Chef fee of \$75

Dessert Table

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

Beverage Station

Hot Coffee, Hot Tea and Iced Tea, Apple & Orange Juice are included at No Charge
(Soda, Soft Drinks, Beer and Alcoholic Drinks are at an additional charge from the Bar)

Comedy Room & Main Dining Area \$ 20.50 per person*

Banquet Room (Jessie or Papa) \$ 22.50 per person*

Minimum of 75-125 people (depending on Banquet room)

Optional Private Bartender in the Banquet room- \$75

*All pricing does not include Tax (6%), Gratuity (18%) Event Deposit,
\$250 room fee-(Banquet Rooms only)

All pricing subject to change without notice.-Georgine's Catering retains the right to charge additional fees to parties where their guests damage our property or leave excessive trash in the room or on the floor.

All teens/children must be supervised by adults at all times.

This menu is NOT available for any Weddings or Wedding Celebrations. 6/24