

Georgine's Catering

Catering 215-785-0976



catering@georgines.com

Sunday Brunch Menu

(Served Buffet Style)

Fresh Fruit Salad

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

Scrambled Eggs

French Toast

Bacon & Sausage

Home Fries

Toast & Jellies

One Classic Menu Entree*

*Does not include any upgrades

Omelet Station *(Option)*

Replace the Scrambled Eggs with a "Personal Chef" Omelet Station

Additional cost is \$5.00 p/p, plus a Chef fee of \$75 (one chef per 50 guests)

Dessert Table

Cheese Cake, Carrot Cake, Chocolate Cake and assorted desserts

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)

Comedy Room & Main Dining Area (30 guest minimum) \$23.75 per person*

Banquet Room (Jessie or Papa Roy) (75 guest minimum) \$25.75 per person*

Optional Private Bartender in the Banquet room - \$75

All pricing does not include tax (6%), Gratuity(18%) and Event Deposit

Room fee of \$250.00 for either the Jessie or Papa Roy rooms

All Teens/Children must be supervised by adults at all times

This menu is NOT available for any wedding or Wedding Celebrations

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Classic Buffet Menu

Roasted Chicken Breast (Bone-In)

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

Roast Turkey Breast

Roasted & Carved with *Gravy*

Roast Beef

Thinly sliced with our *Brown Gravy*

Roast Pork Tenderloin

Roasted & sliced with *Gravy*

Baked Ham

Fresh Virginia Ham served in a Pineapple Sauce

Meatball Parmigiana

Tender and delicious topped with melted *Provolone Cheese*

Sausage & Peppers

Boardwalk Style Sweet Italian Sausage with fresh Onions & Peppers

Baked Stuffed Shells

A Classic with Red Sauce

Pasta Primavera

Penne Pasta in a rich cheesy cream sauce with fresh Vegetables

Baked Macaroni and Cheese (\$4.00 extra per person)

Our Three Cheese Blend, Perfectly Baked

Chicken Marsala (\$4.00 extra per person)

Marinated and Grilled Boneless Breast with a Marsala Wine Sauce with Mushrooms

Chicken Parmigiana (\$4.00 extra per person)

Boneless Cutlets with melted Provolone Cheese and our Red Sauce

Broiled Salmon Filet or Flounder (\$4.00 extra per person)

Always fresh with a Lemon Butter Sauce

Veal & Peppers (\$4.00 extra per person)

Tender, Braised Veal in our Secret Sauce with Bell Peppers, Onions & Mushrooms