

# Georgine's Catering



Catering- 215-785-0976

stacey@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 \$1.00 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 \$1.00 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

Soda, Soft Drinks, Juices, Beer and Alcoholic Drinks are at an additional charge 1-15

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## CLASSIC BUFFET PRICING\*

Comedy Rooms/Georgine's Dining Area

**Sunday-Friday** \$ 12.00 per person

**Saturday** \$ 13.50 per person

Extra Classic Buffet Menu Entrée \$ 2.00 extra per person

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

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

Prices do not include Tax (6%) or Gratuity (18%)

### Additional Options

Penne Pasta in Marinara	\$ 1.00 per person
Caesar Salad	\$ .50 per person
Cheddar or Herb Cheese Spreads (served on each Table)	\$ .75 per person
Soda (unlimited)	\$ 1.00 per person

### Party Options

Portable Dance Floor (only available for full room)	\$ 50.00
DJ (House DJ) with Portable Sound System	Call for pricing
Comedy Show (Private) provided by "The Comedy Works"	Call for pricing

### Upgraded Classic Buffet 3<sup>RD</sup> Entrée Options

The 3<sup>rd</sup> entrée selection is priced in addition to the base price of the Classic Buffet

**Chicken Marsala** \$ 3.00 extra per person

Served in a *Marsala Wine Sauce* with pan seared *Mushrooms*

**Chicken Parmigiana** \$ 3.00 extra per person

Our *Boneless Chicken Breast* cutlet with *Provolone Cheese* and topped with our *Homemade Tomato Sauce*

**Beef Bourginione** \$ 4.00 extra per person

Our *Braised Beef Cubes* slowly cooked in a *Burgundy Wine* Demi-Glaze with *Mushrooms & Onions*

**Broiled Flounder** \$ 4.00 extra per person

*Flounder* broiled with seasoning, *White Wine* and *Butter*

### Comedy Room/Dining Areas (30-100 people)

GEORGINE'S RESTAURANT

1320 Newport Rd., Bristol, Pa.

\*All pricing subject to change-Georgine's Catering retains the right to charge additional fees to parties that use our facilities for any type of wedding ceremony or reception without our prior knowledge! 6-18

# Georgine's Catering



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## CLASSIC BUFFET PRICING\*

*Sunday-Friday* Private Banquet Rooms \$ 13.00 per person  
*Saturday* \$ 16.00 per person

Extra Classic Buffet Menu Entrée \$ 2.00 extra per person

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

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

### Additional Options

Penne Pasta in Marinara \$ 1.00 per person  
Caesar Salad \$ .50 per person  
Cheddar or Herb Cheese Spreads (served each table) \$ .75 per person  
Soda (unlimited) \$ 1.00 per person

Cash Bar or "Running Tab" - Available on Request

Prices do not include Tax (6%), Gratuity (18%), Bar Tender Fee (\$50 each) or Room Fee (\$100)

DJ (House DJ) Built in BOSE SOUND SYSTEM & DANCE FLOOR PARTY LIGHTS *Call for pricing*

Comedy Show (Private) provided by "The Comedy Works" *Call for pricing*

### Upgraded Classic Buffet 3<sup>RD</sup> Entrée Options

The 3rd entrée selection is priced in addition to the base price of the Classic Buffet

**Chicken Marsala** \$ 3.00 extra per person

Served in a Marsala Wine Sauce with pan seared Mushrooms

**Chicken Parmigiana** \$ 3.00 extra per person

Our *Boneless Chicken Breast* cutlet with *Provolone Cheese* and topped with our *Homemade Tomato Sauce*

**Beef Bourginione** \$ 4.00 extra per person

Our *Braised Beef Cubes* slowly cooked in a *Burgundy Wine Demi-Glaze* with *Mushrooms & Onions*

**Broiled Flounder** \$ 4.00 extra per person

*Flounder* broiled with seasoning, *White Wine* and *Butter*

## PRIVATE BANQUET ROOMS

Jessie Room

(75-230 people)

Papa Roy Room

(75-150 people)

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# Georgine's Catering



## OPEN BAR LIQUOR

*Available for Weddings and Special Events in our  
Jessie Room, Papa Roy Room*

**Absolut Vodka**  
**Apple Pucker**  
**Bacardi Light Rum**  
**Bar Gin**  
**Captain Morgan Spiced Rum**  
**Christian Brothers Brandy**  
**Cream de Cocoa**  
**Dewars Scotch Whiskey**  
**Jack Daniels**  
**Jose Cuervo Tequilla**

**Kahlua**  
**Malibu Coconut Rum**  
**Martinin & Rossi Vermouth**  
**Old Grand Dad Whiskey**  
**Peach Tree Schnapps**  
**Seagrams 7**  
**Seagrams VO**  
**Southern Comfort**  
**Tanqueray**  
**Windsor Canadian**

### Pinnacle Flavored

Vodka  
Cherry  
Orange  
Grape  
Whipped

### Jacquins

Amaretto  
Anisette  
Apricot Brandy  
Blackberry Brandy  
Crème De Menthe-  
green or white  
Peppermint Schnapps  
Sloe Gin  
Vodka

### Beer on Tap

Miller Lite  
Yuengling Lager

### Wines

Chardonnay  
Zinfindel  
Merlot  
Burgandy

No Shots, drinks with 3 or more liquors, or frozen drinks served (6-18)  
Brands and Liquors subject to change according to availability