

## GM'S BRUNCH BUFFET \$41pp\*

25- 60 guests. THREE HOUR EVENT.  
AVAILABLE EVERY DAY  
Start by 1:30PM or before.

### includes:

- Coffee, Tea, Juice & Soft Drinks
- Bagels • Fresh Fruit Salad
- Bacon, Sausage & Home Fries
- French Toast  
*choice of maple vanilla, apple cinnamon or banana walnut*
- Country Scramble  
*choice of broccoli & cheddar, spinach-tomato & feta or three cheese*
- Pasta *choice of ala vodka, primavera, mac & cheese, caprese or bolognese (+\$3pp)*
- Chicken  
*choice of francese, parmigiana, marsala or milanese*
- Choose one Salad:
  - Green Market  
*mixed greens, tomatoes, cucumbers, carrots, GM creamy herb dressing*
  - Chopped Wedge  
*bacon, tomatoes, red onions, bleu cheese crumbles, bleu cheese dressing, balsamic drizzle*
  - Traditional Caesar *romaine, pecorino, baked croutons*
  - George Martin Chopped (+\$3pp)

### dessert.

- Includes Dessert Samplers *served Family Style*
- Bring your own Special Occasion cake or request cake supplied. (Cakes ordered from Front Street Bakery. Price of cake plus \$25 order fee).

### brunch cocktail bar. +\$17pp\*

- DIY Bloody Mary, Mimosa & Screwdriver bar.  
Includes house vodka, choice of champagne or Prosecco, assorted juices, homemade Bloody Mary mix, fresh-cut fruits, shrimp cocktail skewers.  
*(add +\$6pp for premium brand liquor)*

*\*Plus tax & gratuity. All package prices subject to change.*

## FROM THE BAR

THREE HOURS

### call open bar. +\$28pp\*

**Includes:** unlimited spirits, beer, wine, champagne, Prosecco  
**Excludes:** shots, cordials & after dinner drinks

### premium open bar. +\$35pp\*

**Includes:** unlimited spirits, beer, wine, champagne, Prosecco  
**Excludes:** super premium brands, shots, cordials & after dinner drinks

### beer, wine & prosecco. +\$16pp\*

### wine down option.

**Includes:** \$30 bottles of House Wine with any party package

*(Inquire for additional information on brands)*



- **Event Planning Services available**  
Inquire about booking live entertainment
- **Food & Beverage Minimums** are applicable for all events
- **Deposit** \$200 non-refundable deposit required to secure date
- **Events run 3-3.5 hours** (add'l fees apply after 3.5 hours)
- **Children's Menu Items**  
available upon request (max. age 12) \$25 per child

*\*Plus tax & gratuity. All package prices subject to change.  
Menu choices & final head count required two weeks prior to event.*

# The GEORGE



## catering menu.

Lauren Cantwell  
General Manager  
516-551-6220

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## SIT-DOWN LUNCH \$59pp\*

20-40 guests. INDIVIDUALLY PLATED CUSTOM EVENT.  
AVAILABLE EVERY DAY, start by 1:30PM or before.

**Includes:** Coffee, Tea, Juice & Soft Drinks

### salad. (Choose One)

- Garden *mixed greens, carrots, cucumbers, tomatoes, onions, balsamic, creamy herb*
- Chopped Wedge *bacon, tomatoes, red onions, bleu cheese crumbles, bleu cheese dressing, balsamic drizzle*
- Caesar *romaine lettuce, hard boiled eggs, shaved pecorino, croutons, Caesar dressing*
- George Martin Chopped (+\$3pp)

### entrées.

#### meat. (Choose One)

- Flat Iron Steak • Berkshire Pork Chop • French Onion Meatloaf
- Pecan Crusted BBQ Baby Back Ribs • Short Rib Stroganoff
- Hand-cut Delmonico Ribeye (+\$12pp) • Center-cut Filet (+\$17pp)

#### seafood. (Choose One)

- Fillet of Salmon *choice of Simply Grilled, Dijon Herb Crusted or Sweet Chili Soy Glazed*
- Bucatini & Shrimp • BBQ Grilled Shrimp • Cajun Tuna
- Pan Seared Branzino • Mussels Provencal

#### chicken. (Choose One)

- Chicken Milanese • Chicken Parmigiana • Chicken Marsala
- Lemon Chicken • Chicken Saltimbocca

(Additional Vegetarian Options available upon request)

#### pasta. (Choose One) See "American Buffet" selections

### sides. (Choose Two) served family style

- Mashed Potatoes • Herb Roasted Red Potatoes
- Seasonal Mixed Vegetables • Brussels Sprouts (*bacon & bleu cheese*)
- Broccoli • Creamed Spinach

### dessert.

- Includes Assorted Sampler of Desserts
- Bring your own Special Occasion cake or request cake supplied.  
(Cakes ordered from Front Street Bakery. Price of cake plus \$25 order fee)

## GEORGE'S AMERICAN BUFFET \$58pp\*

25-60 guests. THREE HOUR EVENT.  
AVAILABLE EVERY DAY, start by 1:30PM or before.

**Includes:** Coffee, Tea, Juice & Soft Drinks

### salad. (Choose One)

- Garden *mixed greens, carrots, cucumbers, tomatoes, onions, balsamic, creamy herb*
- Chopped Wedge *bacon, tomatoes, red onions, bleu cheese crumbles, bleu cheese dressing, balsamic drizzle*
- Caesar *romaine lettuce, hard boiled eggs, shaved pecorino, croutons, Caesar dressing*
- George Martin Chopped (+\$3pp)

### pasta. (Choose One)

- Penne Ala Vodka *imported vodka, tomatoes, pecorino romano, red pepper flakes, fresh cream*
- Penne Pomodoro *slowly simmered tomatoes, basil, fresh mozzarella*
- Penne Primavera *seasonal vegetables, choice of marinara, garlic & oil, or champagne cream sauce*
- Mac & Cheese *baby shells, four cheese, Flamin' Hot Cheetos® crumble*

### entrées. (Choose Two)

- Flat Iron Steak *peppercorn-brandy sauce or GM steak sauce*
- French Onion Meatloaf *dry-aged beef blend, caramelized onions, beef jus, three cheeses*
- Pecan Crusted BBQ Baby Back Ribs
- Norwegian Salmon *choice of Simply Grilled, Dijon Herb Crusted or Sweet Chili Soy Glazed*
- Chicken Francese *lemon, white wine sauce*
- Chicken Marsala *mushroom-marsala wine sauce*
- Chicken Parmigiana *panko chicken outlet, marinara, mozzarella cheese*
- Chicken Milanese *panko chicken outlet, arugula, tomatoes, red onion, parmesan, olive oil & balsamic*
- Shrimp Scampi *garlic-white wine sauce*
- Shrimp Pomodoro *plum tomato sauce, fresh garlic*
- Chateaubriand Sliced Filet Mignon *bordelaise sauce (+\$17pp)*

Additional Entrées available upon request (+\$12-15pp)

### sides. (Choose Two)

- Mashed Potatoes • Herb Roasted Red Potatoes
- Seasonal Mixed Vegetables • Brussels Sprouts (*bacon & bleu cheese*)
- Broccoli • Creamed Spinach

### dessert.

See "Sit-down Lunch"

## UPGRADES

### tavern bites. (Choose Two) \$17pp\*

SERVED FAMILY STYLE

- Pan Toasted Pierogies
- Chicken Wings
- Wagyu Pigs in a Blanket
- Fried Mozzarella
- Chili Pop Shrimp
- Jumbo Bavarian Pretzel
- Tomato & Fresh Mozzarella Bruschetta
- Tuna Wonton Nachos (+\$6pp)

### boards & platters.

- Vegetable Crudité \$50 *crisp vegetables, traditional hummus & creamy herb sauce*
- Farmer's Board \$65 *seasonal meats & cheeses, marinated olives, Giardiniera vegetables, fig jam & crostini*
- Caprese Tomato Mozzarella Salad \$75 *fresh mozzarella, vine-ripened tomatoes, fresh basil, olive oil, balsamic & crostini*
- South of the Board-er \$65 *guacamole, pico de gallo, crispy tortilla chips, sliced peppers, shredded queso, radishes*

### on the sweet side.

- DIY S'mores \$6pp\* *graham crackers, fresh chocolate, assorted marshmallows & cooking flame*
- Hot Chocolate Bar \$6pp\* *assorted marshmallows, whipped cream, flavored syrups, pirouette cookies & more.*  
- Add on Cordials to Hot Chocolate Bar (+\$6pp)
- Sundae Bar \$6pp\* *vanilla & chocolate ice cream, brownie pieces, assorted sundae toppings & sauces*

The  
**GEORGE**

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