

Georgina's

Premium Formal Package

Social Hour

International Cheese & Crackers, Fresh Fruits & Vegetables served with a dip

Unlimited Non-Alcoholic Bar

Assorted Sodas, Juices, Strawberry Daiquiris, Pina Coladas, Margaritas
-Sparkling Apple Cider Toast-



Family Style, Buffet, or Sit-Down Dinner (choose one)

Salad (Choice of One)

Fresh Garden Salad (choice of dressing) or Caesar Salad

Main Course (Choice of Three)

Please select from our extensive Main Course Menu
Beef, Veal, Seafood, Chicken, Pork, or Vegetarian Dishes

Vegetable (Choice of One)

Honey Glazed Carrots, Green Bean Almondine, Vegetable Medley

Starch (Choice of One)

Roasted Red Bliss Potatoes, Penne Pasta, Spanish Rice

Choice of One Dessert Station

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream
Chocolate, Caramel, and Strawberry Toppings
Oreo Cookie, M&M's, Gummy Bears, Marshmallow, Sprinkles, Nuts

Or

Delectable Chocolate Station

Chocolate Dipping Station with Bananas, Pretzels, Pineapples, Strawberries, Cookies, Marshmallows and
Arrangements of Italian Cookies

Unlimited Coffee & Tea Station

\$65

(All prices are subject to 7.35% sales tax and 20% Banquet charge.)



Georgina's



CHICKEN ENTRÉES

- ✦ **-Stuffed Chicken-**
*Choice of Greco Stuffing (Feta & Spinach)
Or Cornbread & Sausage Stuffing*
- ✦ **-Chicken Francaise-**
Served in a Lemon Butter White Wine Sauce
- ✦ **-Chicken Cordon Bleu-**
*Chicken Breast Stuffed with
Ham and Cheddar Cheese*
- ✦ **-Chicken Marsala-**
Served in a Marsala Mushroom Demi Glaze
- ✦ **-Chicken Parmigiana-**
*Prepared with our Marinara Sauce & Topped
with Freshly Shredded Mozzarella Cheese*
- ✦ **-Chicken Supreme-**
*Stuffed with Ham, Roasted Red Peppers &
Spinach Topped with a Poulet Sauce*
- ✦ **-Chicken Siciliano-**
*Sautéed Chicken Breast Topped with Prosciutto and
Provolone Cheese Covered in a
Portabella Mushroom Garlic Sauce*



BEEF & VEAL ENTRÉES

- ✦ **-Prime Rib- (Add \$6pp)**
Served with a Delicious Au Jus
- ✦ **-Surf & Turf- (Add \$8pp)**
*The Ultimate Combination of
Baked Stuffed Shrimp & Filet Mignon*
- ✦ **-Roasted Sliced Sirloin-**
*Choice of Demi Glaze or a
Béarnaise Sauce*
- ✦ **-Beef Tips-**
*Drizzled with a Burgundy Glaze
Or a Pineapple Teriyaki Glaze*
- ✦ **-Veal Palermo-**
*Breaded Veal Cutlets sautéed in a seasoned
Olive Oil Garlic Sauce & Topped with Sundried
Tomatoes and Artichokes*



SEAFOOD ENTRÉES

- ✦ **-Jumbo Baked Stuffed Shrimp- (Add \$5pp)**
*Served with a Seafood & Cheese Stuffing
Or Seafood Cracker Stuffing*
- ✦ **-Baked Scrod-**
*Baked in a Lemon Butter White Wine Sauce
& Topped with Cracker Crumbs*
- ✦ **-Baked Salmon-**
Drizzled in our Signature Dill Cream Sauce
- ✦ **-Grilled Swordfish-**
*Topped with a Sundried Tomato Basil
Buerre Blanc*
- ✦ **-Baked Stuffed Sole-**
Filled with a Three Cheese Seafood Stuffing
- ✦ **-Lobster Ravioli- (add \$5pp)**
Finished with a Newburg Sauce



VEGETARIAN & ITALIAN FAVORITES

- ✦ **-Vegetarian Lasagna-**
*Choice of Marinara Sauce
Or White Cream Sauce*
- ✦ **-Eggplant Parmigiana-**
*Topped with Marinara Sauce
and Freshly Shredded Mozzarella Cheese*
- ✦ **-Stuffed Eggplant-**
Stuffed with Creamed Spinach
- ✦ **-Stuffed Portabella Mushroom- (Vegan Option)**
*Stuffed with a Wild Rice & Vegetable Stuffing
Topped With a Balsamic Glaze
Or a Red Pepper Coulis Sauce (Non-Vegan)*
- ✦ **-Meat Lasagna-**
Served with our Homemade Marinara Sauce



PORK ENTRÉES

- ✦ **-Stuffed Pork -**
Filled with a Herb Apricot Stuffing
- ✦ **-Sliced Pork Loin-**
Served with a Garlic Madeira Demi Glaze
- ✦ **-Roasted Pork Loin-**
*Topped with your choice of a
Peach Teriyaki Glaze or an Apple Sage Glaze*

