

# Georgina's



## LUXURY WEDDING PACKAGE

### A FIVE – HOUR PREMIUM WEDDING RECEPTION



#### Package Highlights

A 5 Hour Premium Open Bar, Brut, Spumante, or Sparkling Moscato Toast with Raspberries.  
Customized Wedding Cake from a Premier Local Italian Pastry Shoppe



#### Cocktail Hour

Cold Display - International Cheese, Assorted Crackers, Fresh Fruits & Vegetables, with Dipping Sauce  
Butler Style Passed Hors D'Oeuvres (Choose Four): Teriyaki Tenderloin Tips with Pineapple, Seafood Stuffed Mushrooms, Cheese Stuffed Mushrooms, Chicken Tenders, Chicken Wings, Bruschetta, Fried Ravioli, Swedish Meatballs, Fried Mozzarella, Baby Fried Shrimp, Spanakopita, Pigs in a Blanket, Bacon Wrapped Scallops, Mini Chicken Quesadillas



#### Pasta Course (+\$3 Per Person for Plated Service)

Penne Pasta with your choice of one homemade signature sauce  
*Marinara, Pomodoro, Romano, Pesto, Alfredo, or Alla Vodka Sauce.*



#### Second Course

Choice of Garden Salad, Caesar Salad, or Baby Field Greens with Dried Cranberries & Mandarin Oranges with your choice of Dressing. Served with Assorted Dinner Rolls.



#### Entrees

Choice of Three Main Entrees from Our Extensive Main Course Menu.



#### Vegetable and Starch Selection

Vegetable (Choose One): Honey Glazed Carrots, Green Bean Almondine, or Vegetable Medley  
Starch (Choose One): Roasted Red Bliss Potatoes, Penne Marinara, Rice Pilaf, Twice Baked Potato, or Baked Potato with Butter & Sour Cream



#### Chocolate Dipping Station

Chocolate Dipping Station with Pretzels, Pineapple, Strawberries, Assorted Cookies & Marshmallows.



#### Additional Accommodations

Unlimited Coffee, Decaf Coffee & Tea Station. Children's Meals, Vegetarian, Gluten-Free and Other Dietary Needs Available Upon Request. Choice of Formal Sit-Down Service or Stationed Service with Carver

**\$115** Per Person

+7.35% sales tax and 20% banquet charge

