

Corporate Catering 2007 Drop Off Menu

Whether you're planning a breakfast meeting, organizing box lunches for the team, in need of meals for a production crew or maybe a casual afternoon reception, you can count on Catering by George to deliver!

The following menus are designed for drop off service.

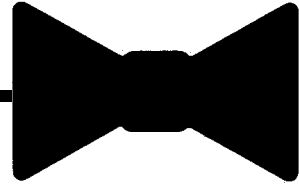
When the occasion calls for something a little more formal, please call us at 713-699-1693 to speak with a catering coordinator.

Enjoy breakfast, lunch, desserts or hors d'oeuvres, by George!

Welcome to Catering by George	1
<i>General information, minimums, delivery fees & scheduling, to place an order, cancellation policy, payment information, upgrades for rentals & staffing</i>	
Breakfast by George	2
<i>Continental, Breakfast Trays, Hot Breakfasts & Beverages</i>	
Hot Lunch by George	3-6
<i>Hot Lunch Menus- complete meals</i>	3
<i>Hot Buffet Favorites-pasta buffet, baked potato buffet, Texas bar-b-q, fajita buffet & taco bar</i>	4
<i>Simple Solutions-casseroles</i>	4
<i>Ala Carte Entrée Selections -chicken, beef, seafood & vegetarian</i>	5
Side Selections	
<i>Salads, Vegetables, Grains, Potatoes, Pasta, & Lunch Beverages</i>	6
Deli by George	7-8
<i>Entrée Salad Box Lunches & Club Cafe</i>	7
<i>Deli Platters, Sandwich Box & Black Tie Box Lunches</i>	8
Desserts by George	9
Hors D'oeuvres by George	10, 11
<i>Platters, Dips & Spreads</i>	10
<i>Cold & Hot Hors d'oeuvres by the dozen</i>	11
Event Services	12
<i>Event planning information</i>	

Catering by George, Inc.

your complete catering resource



GENERAL INFORMATION

- ❖ All necessary serving pieces, plastic ware & condiments are included.
- ❖ Hot lunch selections are set up buffet style in chafing dishes.
- ❖ The prices listed do not include delivery charge or sales tax.

Prices are subject to change without notice.

MINIMUMS, DELIVERY/PICKUP FEES & SCHEDULING

- ❖ There is a \$75.00 minimum purchase for delivery.
- ❖ Menu minimums are 8 for cold & 10 for hot, unless otherwise specified.
- ❖ To set up, deliver & pick up fees start at \$25.00. For outlying areas, please call for pricing.
- ❖ After 4:30 PM & weekends prices double.
- ❖ Deadline for placing orders is 3:00 PM the day prior to your order. However, there are times our delivery schedule requires us to close out the day before 3:00 PM.
- ❖ Call to confirm availability for Saturday or Sunday orders.

We schedule our deliveries 45 minutes prior to allow time to set up & be ready 15 minutes ahead of your serving time.

TO PLACE AN ORDER

Call 713-699-1693, fax 713-695-0937 or email yummy@cateringbygeorge.com

Having the following information ready will allow us to process your request smoothly:

- ❖ Date & Day of event
- ❖ Serving time & time we can pickup any equipment
- ❖ Number of guests
- ❖ Delivery Address, Contact, Phone Number, & Cell Number
- ❖ Billing Address, Contact, Phone, Fax, Cell Number, & Email Address
- ❖ Payment Information
- ❖ Any special set up requests or dietary needs.

CANCELLATION POLICY

We do not charge a cancellation fee when canceling before 3:00 PM the day prior to your order. Same day cancellations will result in 100% payment.

PAYMENT INFORMATION

Orders are COD. We accept checks, Visa, Master Card & American Express. Corporations ordering on a regular basis may be eligible for net 10 day terms.

Individuals whether ordering for personal or company, out of town clients & first time orders are COD or credit card only. Credit card payments will be authorized the day before delivery.

UPGRADES

Upgrade luncheon disposables to clear acrylic plates, tumbler, & utensils \$2.75 per person
China, flatware, glassware & linens are available for rental; consult your event coordinator for pricing.
Client will be charged replacement cost of all missing or damaged rental equipment.

Professional wait staff is available for \$30.00 an hour with a minimum of 5 hours.

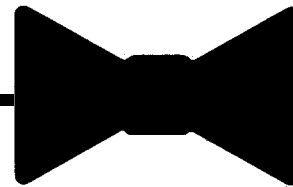
Please call with any special requests or ideas

-1-

Call 713-699-1693 Fax 713-695-0937 www.cateringbygeorge.com yummy@cateringbygeorge.com

Catering by George, Inc.

your complete catering resource



Breakfast by George

Pastries are baked daily in our bakery. Our market fresh fruit is prepared the day of your order.

The Continental - 8.40 per person
Seasonal sliced fruit & chef's choice of freshly baked pastries

Assorted Pastry Tray
Chef's choice of half size breakfast pastries
Small, 45 pieces - 67.45
Medium, 68 pieces - 86.35
Large, 90 pieces - 139.45

Assorted Muffin Box - 35.50 per 2 dozen
A pastry box with chef's choice of banana nut, lemon poppy seed, orange blossom, apple cinnamon or blueberry 3 oz. muffins

Fresh Fruit Tray
Small, serves 20 - 48.00
Medium, serves 30 - 72.00
Large, serves 50 - 98.50

Freshly Baked Quiche Tray - 26.25 each
Pre-sliced & presented on a tray, each serves 8
Choose: Lorraine, Bacon & Cheddar, Mushroom Florentine or Pan Sausage & Monterey Jack ~~New~~ Sante Fe

~~New~~ **Coffee Cakes** - 23.50 each
Each freshly baked cake serves 12. Ready to unwrap & enjoy. Choose from: blueberry crumb, pecan streusel, apple cinnamon raisin or orange cranberry walnut.

Hot Breakfast

Breakfast Tacos - 5.95 per person
(2 tacos per person)
choose: egg & cheese taco with potato, bacon or sausage, served with salsa.

Breakfast Empanadas - 2.50 each
flaky empanada pastry filled with eggs, sausage, onion, tomato, cilantro & cheese

~~New~~ **The Southwestern** - 8.45 per person
migas, fresh fruit bowl, tortillas & salsa rojo

The All American - 8.65 per person
scrambled eggs, bacon, fresh fruit bowl & biscuits

~~New~~ **The Texas Scramble** - 9.25 per person
scrambled eggs with choice of up to three:
shredded cheese, diced ham, tomatoes, bell peppers, onions, sausage, bacon, or jalapenos
hash browns, fresh fruit bowl & coffee cake

~~New~~ **The French Quarter** - 9.45 per person
Creole breakfast bread pudding with bacon, fresh fruit bowl & petite croissants

Breakfast Add Ons

Add to any of the hot breakfasts

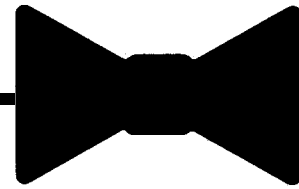
Hash browns or Grits - 1.00 per person / Bacon or Sausage - 1.75 per person

Beverages

Fresh Orange Juice - 19.95 per gallon
Each gallon serves sixteen 8-ounce servings

Coffee or Hot Tea Service - 25.00 per pot
Each 96 oz. pot serves 12 8-ounce cups

10 oz Assorted Juices - 1.85 each



Hot Lunch by George

Hot selections are set up buffet style with chafing dishes & includes disposable plates, utensils & napkins.

New Orange Ginger Chicken	11.50 per person
Boneless chicken breast marinated in orange juice, soy sauce, rice vinegar, garlic & fresh ginger. <i>Steamed rice, sesame broccoli, dumplings.</i>	
New Beef with Sugar Snap Peas	12.90 per person
Flank steak stir fried in soy, hoisin, dark sesame oil, onion, ginger, then tossed with sugar snap peas & carrots. <i>Steamed rice, oriental salad, dumplings.</i>	
New Sweet n Sour Pork.....	10.50 per person
Cubed pork, batter fried & served with a light sweet n sour sauce. <i>Steamed rice, vegetable stir-fry, dumplings.</i>	
New Chicken Cacciatore	10.45 per person
Bone in chicken pieces braised in onions, peppers & Roma tomatoes. <i>Pasta Georgio, Caesar salad with house made croutons. Freshly baked bread & butter</i>	
Chicken Parmesan	13.25 per person
Breaded & baked with homemade tomato sauce & provolone cheese <i>Penne marinara, sautéed zucchini & squash, tossed salad with Italian dressing. Freshly baked bread & butter.</i>	
Mama Mia Meatloaf	10.35 per person
A zesty combination of Italian sausage & ground beef topped with a tomato basil sauce. <i>Parsley new potatoes, & garden salad with dressing. Freshly baked bread & butter</i>	
New Southwestern Chicken.....	11.35 per person
Boneless chicken breast glazed with a lime infused sauce. <i>Cumin roasted potatoes, green beans with walnuts. Freshly baked bread & butter.</i>	
Enchiladas	9.95 per person
Hand rolled enchiladas, cheese & our special chili gravy. Choose: chicken, spinach or beef. <i>Acapulco rice & refried beans. Chips & Salsa</i>	
Chicken Fried Steak	10.95 per person
Hand breaded beef cutlet served with cream gravy. <i>Mashed potatoes, green beans & garden salad with dressing. Freshly baked bread & butter</i>	
Chicken Fried Chicken	10.25 per person
Fried chicken breast served with cream gravy. <i>Mashed potatoes, green beans & garden salad with dressing. Freshly baked bread & butter</i>	
California Dreaming	11.85 per person
Grilled chicken breast topped with avocado, Monterey Jack cheese & pico de gallo. <i>Herbed rice, sautéed vegetables & garden salad with dressing. Freshly baked bread & butter</i>	
New Roast Beef Au Jus.....	11.35 per person
Slow roasted round of beef, hand carved & served in au jus. <i>Yukon gold mashed potatoes, carrots & green beans. Freshly baked bread & butter</i>	
New Grilled Pork Kabob	11.15 per person
Grilled pork, mushrooms & onions on a 10" Skewer <i>Wild rice & mixed vegetables. Freshly baked bread & butter</i>	
New Chicken Crepes.....	10.99 per person
Crepe shells filled with chicken & mushrooms in a veloute` sauce. <i>Rice pilaf, mixed vegetables & garden salad with dressing. Freshly baked bread & butter</i>	



Hot Buffet Favorites

Hot selections are set up buffet style with chafing dishes & includes disposable plates, utensils & napkins.

Pasta Buffet..... 9.50 per person

Choose two pastas: penne, bowtie, cavatappi, spaghetti, linguine or angel hair

Choose two sauces: Bolognese, marinara, Alfredo, pesto or garlic, fresh basil & Roma tomatoes.

Toppings meatballs, Italian sausage, chicken or shrimp..... 1.75 per topping

Your choice of salad. Freshly baked bread & butter

Baked Potato Buffet 9.25 per person

Sour cream, grated cheese, bacon bits, chives, butter, pico de gallo, broccoli/cheese

Includes a garden salad & fruit salad.

To add Chopped Beef, Diced Ham or Chili 1.75 per person

Texas Bar-B-Q Buffet 11.95 per person

Relish tray, jalapeno cornbread, potato salad & cowpoke beans.

Select two: Brisket ~ Honey Jalapeno Chicken ~ Link Sausage

Select three: add 2.25 per person

Fajita Buffet 13.90 per person

Beef & chicken fajitas with grilled onions & peppers, guacamole, sour cream, grated cheese,

pico de gallo, jalapenos, flour tortillas, chili con queso, Includes Spanish rice, refried beans,

chips & salsa

Taco Bar 9.35 per person

Crispy or soft tacos served with ground beef or chicken, shredded lettuce, diced tomatoes,

grated cheese & sour cream. Includes rice & beans, chips & salsa

Simple Solutions

Only one choice to make today!

Served with chips & house made salsa or freshly baked bread basket

Penne Pasta Chicken & Sun-dried tomatoes 8.25 per person

Penne Pasta Shrimp & Sun-dried tomatoes..... 8.55 per person

Meat Lasagna..... 8.15 per person

New **Chicken Florentine Lasagna**..... 8.45 per person

Savory Beef Tips over Egg Noodles..... 8.35 per person

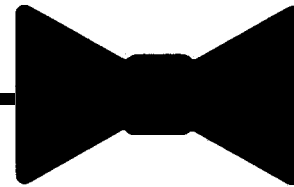
King Ranch Chicken..... 8.10 per person

New **Fusilli with Shrimp, Roasted tomatoes, & asparagus**..... 8.55 per person

New **Grilled Chicken, Linguini & Broccoli**..... 7.95 per person

Shrimp Creole with White Rice..... 9.25 per person

Customize your simple solutions with items from our side dish selections on page 6



A la Carte Selections

Select an a la carte item & complete your meal with the purchase of two side selections to create your own menu or choose an item to add to a buffet menu

We are happy to accommodate vegetarian requests.

An individual vegetarian entrée can be ordered, with the same sides enjoyed by all!

Chicken

Chicken Florentine - 6.44 per person

Filled with fresh creamed spinach, grilled & fire roasted

New **Bistro Chicken** - 6.35 per person

Boneless breast of chicken drizzled with a white wine & garlic sauce, fresh basil, thyme

Chicken Francaise - 6.65 per person

Sautéed in Parmesan cheese batter & finished with a citrus cream sauce

Chicken Piccata - 6.44 per person

Baked in light lemon sauce & topped with fresh lemon slices & capers

Garlic Rosemary - 6.35 per person

Roasted with garlic & fresh rosemary white sauce

Chimichurri Chicken - 6.65 per person

Marinated in chipotle, cilantro, parsley, garlic, grilled & served with a light sauce

Beef & Chicken

Chicken & Beef - 17.95 per person

Four petite chicken & beef tenderloin medallions topped with a rich brown sauce

Beef

New **Flank Steak with Corn Salsa** - 7.95 per person

Flank steak marinated in red wine & garlic, grilled, topped with Southwestern corn salsa

New **Chopped Steak** - 6.85 per person

Black Angus course ground beef, grilled with caramelized onions & a rich brown sauce

Seafood

Herbed Crusted Tilapia -- 8.35 per person

Filets lightly baked in a lemon butter sauce

New **Lemon Pepper Catfish** - 8.35 per person

Baked catfish finished in a light butter sauce

New **Grilled Mahi Mahi** - 8.95 per person

Seared filets finished with an orange lime glaze

Snapper Ponchtrain - 12.90 per person

Grilled snapper in a sauce of mushrooms, artichoke hearts, shrimp, Creole vegetables, white wine & butter

New **Mediterranean Salmon** - 9.70 per person

Baked fillets seasoned with pepper, dill weed, sun dried tomatoes, black olives, fresh lemon juice & feta cheese.

Vegetarian

Vegetable Tart - 5.50 per person

Individual tart filled with caramelized onion, sun-dried tomato & asparagus

Vegetarian Empanada - 5.65 per person

Filled with tomato, onion, cheddar & Monterey jack cheese

New **Cheese Manicotti** - 5.75 per person

Two cheese filled manicotti topped with a fresh tomato basil sauce

Vegetable Strudel - 5.95 per person

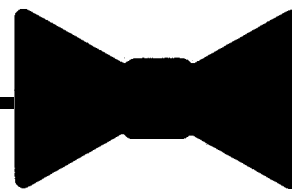
Roasted zucchini, squash, tomatoes, mushrooms, mozzarella & basil in a flaky puff pastry

Spinach Wellington - 5.85 per person

Spinach & mozzarella in a flaky puff pastry

New **Pasta Primavera** - 5.75 per person

Cavatappi pasta tossed with asparagus tips, yellow squash, roma tomatoes, julienne purple onions topped with Parmesan cheese & fresh basil



Side Selections

*Select side selections to complete your a la carte entrée menus.
Choose an item to add to a hot lunch menu or simple solution casserole*

House Salads 2.45 per person

Caesar Salad

Romaine lettuce, grated Parmesan cheese with house made dressing & croutons

Garden Salad

Romaine & green leaf lettuces with cucumbers, tomatoes, shredded carrots & red cabbage

Fresh Fruit Salad

A mix of seasonal favorites

Tossed Italian Salad

Mixed greens, Kalamata olives, sliced red onions, Roma tomatoes with Italian dressing

Greek Salad

Mix of green leaf, iceberg and Romaine lettuces with Pepperoncini peppers, thinly sliced red onions, cherry tomatoes, cucumbers & feta cheese with vinaigrette dressing

Market Fresh Vegetables 2.65 per person

Green Beans or Green Beans with Walnuts

Refried Beans or Charro Beans

Sautéed Zucchini, Squash & Oregano

Steamed Broccoli or Steamed Cauliflower

Sautéed Snow Peas

Corn on the Cob

Stir-Fry Vegetables

Mixed Vegetables

Pan Fried Cabbage

Grain 2.40 per person

Lemon Rice Pilaf

Acapulco Rice

Spanish Rice

Pecan Wild Rice

Quinoa

Signature Salads 3.25 per person

Spinach Salad

Fresh spinach, arugula, walnuts & sliced roma tomatoes with a balsamic vinaigrette dressing.

Arugula & Fennel

Arugula, fennel & orange tossed with a citrus vinaigrette

Spinach, Orange & Almond

Fresh spinach, celery, red onions & oranges with sliced almonds drizzled with Champagne vinaigrette

Santa Fe Salad

Mixed greens avocado, kidney beans, pine nuts with a peppery vinaigrette dressing.

Mixed Field Greens

Mixed field greens berries, walnuts with a raspberry vinaigrette.

Potato 2.40 per person

Mashed Potatoes

New Potatoes with Herbs & Garlic

Yukon Gold Mashed Potatoes

Roasted Sweet Potato Wedges

Sliced & Diced Yukon Gold with our tomato, green chili glaze

Augratin Potatoes

Pasta 2.40 per person

Penne with Marinara

Linguine with Garlic & Crushed Peppers

Fettuccine Alfredo

Orzo

Baked Macaroni & White Cheddar with breadcrumb topping

Potato Chips - 1.00 per bag

Individual Fruit, Potato or Pasta Salad Cup - 1.25 each

Beverages

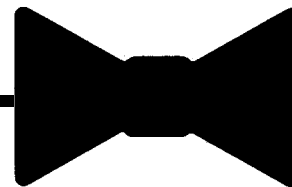
Include cups, ice & condiments

Fresh brewed Iced Tea - 15.00 gallon

Fruit Punch or Homemade Lemonade - 15.00 gallon

Bottled Water - 1.50 each

12 oz soda cans - 1.50 each



Deli by George

Entrée Salad Box Lunches

8 person minimum order / 4 per box selection

Box lunches are labeled & all include rolls & butter with dessert bar.

Asian Beef Salad - 12.15

Slices of grilled teriyaki beef tossed with napa cabbage, romaine lettuce, tomato wedges, thin slices of cucumbers, red onions & fresh cilantro. Soy-Sesame Dressing

Kim's Cobb Salad - 10.85

Kim George's favorite! This salad is topped with grilled chicken, bacon, avocado, hard-boiled eggs, crumbled blue cheese, cucumbers & tomatoes.

Sonoma Shrimp Salad - 11.45

Seared shrimp served over Romaine lettuce with walnuts, blue vein cheese, pine nuts & jicama. Vinaigrette dressing

The Chef Salad - 10.45

Tossed greens with slices of ham, turkey, hard-boiled eggs & Cheddar cheese.

Little Italy - 10.25

Spring mix with penne pasta, black olives, red onion, tomato & grilled chicken. Topped with feta cheese

Rice & Black Bean Salad - 9.95

Our signature salad of rice, black beans & mangoes. With pasta salad & fresh fruit.

The Trio - 10.65

A scoop of tuna salad, a scoop of chicken pecan salad served on a bed of greens. With fresh fruit.

Grilled Chicken Bean Salad - 10.50

Marinated chicken breast, bell peppers, garbanzo beans, tomato and Serrano chile pepper. Tossed with a Charmoula Marinade.

Mediterranean Tuna & Caper Salad - 10.75

Mixed salad greens, tomatoes, capers, tuna, garbanzo beans, green beans, & olives.

Grilled Chicken Caesar - 10.25

Slices of grilled chicken over romaine lettuce, Parmesan cheese & our house made Caesar dressing & croutons.

Fajita Salad - 11.95

Grilled chicken or beef fajita over mixed greens with avocado, diced tomatoes, sliced red onions, black beans & corn with salsa vinaigrette.

Grilled Salmon - 12.75

Grilled salmon served over romaine & spinach with thin slices of red onion & caper with a lemon basil vinaigrette

Club Café

Set up buffet style ~ 15 person minimum

One entrée salad & two side salads with crackers - 10.45 per person

One entrée salad, one side salad, & one soup with crackers - 11.15 per person

Café Club sandwich, soup & side salad- 11.45 per person

Cafe Club Sandwich

oven roasted turkey, ham, bacon, provolone, sliced tomato & avocado on freshly baked roll

Entrée Salad Selections

choose from entrée salads listed above

Side Salad Selections

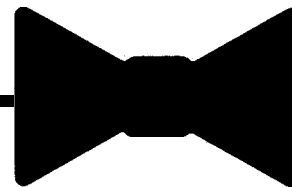
Garden Salad, Pasta Vegetable Salad, Fruit Salad, Cucumber & Red Onion Salad

Soup Selections

Fire Roasted Corn Bisque, Black Bean, German Potato, Clam Chowder, Minestrone, Chicken Tortilla

Catering by George, Inc.

your complete catering resource



Deli by George

Chicken Wrap - 69.50 each
(21 sandwiches on each platter)
Grilled chicken, roma tomatoes, Parmesan cheese, lettuce, red onions, & garlic dressing in herb wrap.

Steak Wrap - 79.00 each
(21 sandwiches on each platter)
Grilled steak, lemongrass, onions, leaf lettuce, cucumber, julienne carrots & cilantro in herb wrap

Sandwich Platter - 7.95 per person

Made with an assortment of breads & served with your choice of relish tray or potato chips
Chicken Salad * Tuna Salad * Mesquite Smoked Turkey Breast * Roast Beef * Extra Lean Ham & Cheese
Avocado & Tomato * Vegetarian Wrap

Sandwich Box Lunches

8 person minimum order / 4 per box selection

Box lunches are labeled & condiments are always on the side

The Lunch Bag - 6.95
Sandwich, chips & cookie

Pesto Chicken - 12.95
Pesto & garlic roasted chicken breast with roasted red pepper mayonnaise on focaccia bread. Pasta salad, fruit cup & dessert bar.

The Lunch Box - 9.85
Sandwich, chips, fruit cup & two cookies

Greek Hero Sandwich - 10.95
French bread with layers of roasted red peppers, cucumber, onions, & tomatoes over a hummus spread. Sprinkled with feta cheese. Fruit cup & dessert bar.

Black Tie Wrap Box Lunches

8 person minimum order / 4 per box selection

Includes your choice of one salad & one dessert ~ all boxes must have the same salad & dessert

Roasted Turkey - 12.45
Fresh roasted turkey, cranberry Mayo, baby greens, Roma tomatoes, Creole mustard dressing in a honey wheat wrap.

Chicken Wrap - 11.95
Grilled chicken, Roma tomatoes, Parmesan cheese, Romaine lettuce, thin red onions, topped with garlic dressing in an herb garlic wrap

Smoked Salmon - 13.95
Smoked salmon, red onion, tomato, spring lettuce mix, dill cream cheese spread in a tomato wrap.

Lemongrass Steak - 12.65
Grilled steak with lemon grass, red & white onions, leaf lettuce, cucumber, julienne carrots, cilantro with rice wine vinaigrette in a herb & garlic wrap.

Grilled Shrimp - 13.20
Bay shrimp, fresh cilantro, lettuce, pico de gallo, white corn salsa in a tomato wrap.

California Roll - 11.75
Black bean, white corn, fresh cilantro, roma tomatoes, onions, pickled garlic, cucumber & avocado in an herb & garlic wrap with tomatilla sauce & chipotle sour cream on the side

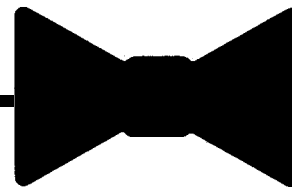
Select One Salad

Mixed Field Greens, Marinated Tortellini & Broccoli, Fresh Fruit Melon Bowl

Select One Dessert

Individual Chess Pie, Fruit Tart, Chocolate Dipped Strawberry, Texas Sized Pralines
Mexican Chocolate Cake, Cheesecake, Apricot Zinger, Mocha Cake

-8-



Desserts by George!

*The perfect ending to your meal, our bakery's freshly baked dessert.
How sweet it is!*

by the dozen

(please call for availability on selections)

Assorted Cookies - 13.35 per dz.

oatmeal raisin, chocolate chip, pecan sandies, peanut butter chunk, sweetie, spritz, fudge nut, half moons, coconut macaroons

Brownies - 12.85 per dz.

double fudge, fudge nut, butterscotch blondie, Mississippi mud, turtle, peanut butter, cream cheese

Dessert Bars - 12.85 per dz.

pecan pralines, pecan diamonds, lemon bars, congo, raspberry shortbread, cheesecake, apricot shortbread, key lime

Petite French Pastries - 21.50 per dz.

mini éclairs with white & dark chocolate topping, mini cream puffs, petit fours glaze, mini cream horns, petite fruit tarts with apricot glaze

3" Tarts - 28.95 per dz.

fruit, chocolate mousse, white chocolate pecan, key lime

Cake Slices - 18.00 per dz.

assortment of Mexican chocolate, carrot, Italian cream, German chocolate

Strawberries on a Stick - 28.50 per dz.

5 to 6 fresh strawberries on a wooden skewer dipped in dark chocolate, drizzled with white chocolate.

Chocolate Dipped Strawberries - 19.50 per dz.

hand dipped in white & dark chocolate

Assorted Dessert - 15.75 per dz.

a fabulous assortment of freshly baked desserts! cookies, brownies, dessert bars, or 3" fruit tarts

Raisin Bread Pudding Creamy Bourbon Sauce

Serves 10 - 18.50 Serves 20 - 28.50

Peach Bread Pudding

Serves 10 - 18.50 Serves 20 - 28.50

Fruit Cobblers, seasonal choices

Serves 10 - 19.85 Serves 20 - 31.75

Cupcakes 1.70 each

Pound Cake 15.00 ea.

serves 8, choose lemon or blueberry

Frangipane Fruit Tart 27.85 ea.

a European classic

Serves 12-16 - 27.85 each

Cheesecake 32.50 ea.

serves 14, with Fruit Topping

Whole Cake Selections

carrot cake with cream cheese icing - Italian cream cake
German chocolate cake - tres leche - apricot zinger - black forest
chocolate raspberry excess cake - Mexican chocolate

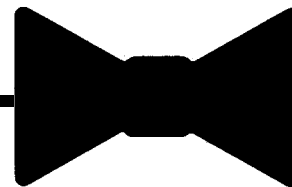
8" Round serves 8-10 - 18.35

Quarter Sheet Cake serves 15 - 39.25

Full Sheet Cake serves 75 - 125.00

Half Sheet Cake serves 35 - 65.00

Let us personalize your cakes with a message (company logo may be extra)



Hors d'oeuvres by George

*A sample of what we have to offer! Perfect for afternoon breaks or after hours receptions.
These items are delivered on disposable trays & chafing dishes, ready to open & enjoy.*

Platters

Artisan Cheese - 3.25 per person
(15- person minimum) An artistic display of imported & domestic cheeses with crackers & bread rounds

Grilled Vegetable - 2.25 per person
(15- person minimum) Seasonal vegetables with basil dipping sauce

Poached Asparagus - 3.45 per person
(15- person minimum) Poached asparagus garnished with baby corn & drizzled with an herb vinaigrette

Poached Crudités - 3.05 per person
(15- person minimum) A delightful platter of poached green beans, carrots, asparagus, broccoli, cauliflower & red bell pepper. With a creamy basil dipping sauce

Baked Brie Wrapped in Puff Pastry

Apricot, blueberry or raspberry filling & served with French bread rounds

Small (serves 10) - 25.00 Large (serves 25) - 48.75

Mini Croissant Sandwiches - 85.00 ea

Serves 20, two sandwiches per person

Marinated Roast Beef - 47.50 ea

Serves 20. Thinly sliced roast beef marinated in Italian dressing, capers & Bermuda onions. Served with silver dollar rolls.

Cold Boiled Shrimp - 89.50

50 jumbo shrimp with cocktail sauce

Antipasto 3.35 per person

(15- person minimum)

Variety of olives, marinated vegetables, cheeses and smoked meats

Dips & Spreads

All dips are sold by the quart, each quart serves 20

Guacamole Dip with Homemade Tortilla Chips - 37.50

Hot Spinach & Artichoke Dip with French Bread Rounds - 28.95

Black Bean Salsa with Won Ton Chips - 31.20

Hummus with Herbed Pita Chips - 36.50

Hot Thai Shrimp Dip with Fried Won Tons - 39.75

Louisiana Crab Dip with Pita Chips - 45.20

Feta Cheese & Sun-dried Tomato Torta

A Catering by George favorite! Our famous spread is perfect on crackers or bread rounds.

Small (serves 10) - 24.20 Large (serves 25) - 42.50

Try a Torta Six pack to go!

A Catering by George favorite! Our famous spread is perfect on crackers or bread rounds

Keep in your freezer for those last minute guests.

6 petite torta's - 48.75



Hors d'oeuvres by George

*A sample of what we have to offer! Perfect for afternoon breaks or after hours receptions.
These items are delivered on disposable trays or chafing dishes, ready to open & enjoy.*

Cold Hors d'oeuvres by the dozen

3 dozen per item minimum order!

Fruit Kabobs – 19.20

Parisian scooped melons, pineapples, & strawberries topped with a slice of star fruit. Dipped in a honey ginger glaze and sprinkled with coconut

Endive Sunburst – 14.40

Endive stuffed with micro greens, mandarin oranges, toasted walnuts and drizzled with a Japanese rice wine vinaigrette

Crab & Avocado Roll – 25.80

Sushi rice with crab & avocado served with soy sauce & pickled ginger

Grilled Chicken Spinners – 15.00

Bermuda onions, capers, grilled chicken, cilantro & our special tangy sauce wrapped in flat bread & cut into pinwheels

Smoked Salmon Spinners – 17.40

Bermuda onions, capers, smoked salmon & cream cheese wrapped in flat bread & cut into pinwheels

Cilantro Chicken Skewer – 22.20

Served with honey jalapeno dipping sauce

Salmon Crepe – 27.00

Cone shaped crepes filled with cream cheese and salmon. Garnished with fresh dill

Petite Blue Cheese Biscuits with Beef

Tenderloin – 27.00

Sliced blue cheese biscuit filled with sliced beef tenderloin & horseradish-chive cream.

Hot Hors d'oeuvres by the dozen

3 dozen per item minimum order!

Sun-dried Tomato Rolls – 18.00

Puff pastry bite topped with sliced sun-dried tomatoes, fresh basil & Parmesan cheese

Phyllo Triangles – 19.80

Light, flaky Phyllo dough triangles baked with spinach & feta cheese

Chicken Brochette – 18.00

Skewered chicken tender, gouda cheese & jalapeno wrapped in pepper bacon & grilled

Rosemary Chicken Skewer – 19.20

Grilled rosemary chicken tender, topped with roasted tomato

Empanadas – 22.80

Savory empanada filled with spicy beef, chicken or vegetable & cheese

Armadillo Eggs – 21.00

Jalapenos stuffed with cheese, rolled in sausage, coated in herbs & spices & baked to golden brown

Chorizo Stuffed Dates – 22.20

Dates filled with chorizo, wrapped in bacon & grilled

Goat Cheese & Artichoke Fritter – 28.80

Quarter artichoke heart with goat cheese in Parmesan bread crumbs

Brie & Pear in Phyllo – 25.80

Brie cheese, pear slice & toasted almonds baked in phyllo triangle

Crab Puff Pastry – 27.00

Crab blended with cream cheese & baked in puff pastry

Sausage & Cheddar Won Ton – 25.20

Crispy won ton cup with pork sausage & cheddar cheese filling

Vegetable Spring Roll – 15.00

Chinese vegetables & ginger fried in spring roll wrapper

Mini Beef Wellingtons – 34.80

Tender beef, mushrooms and spinach served in individual puff pastry

Thai Meatballs – 13.80

Spicy meatballs in crushed red pepper & apricot sauce.

Catering by George, Inc.

your complete catering resource



Event Services

Let us create a special menu for your special event!

Grand Openings

Open Houses

Cocktail Receptions

Employee & Client Appreciation Gatherings

Wedding

Holiday Celebration

Memorial

Whatever the occasion, casual or formal, Catering by George listens to your ideas & creates the right presentation, menu, rentals & services to make your event a success, by George!