

# Corporate Catering 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!*

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## 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

- ❖ Breakfast orders have a \$75.00 minimum purchase.
- ❖ Lunch minimums are 8 for cold & 10 for hot.
- ❖ To deliver, set up & pick up fees start at \$30.00. For outlying areas, please call for pricing.
- ❖ 3 PM deadline for placing new orders or changing existing orders. Please note: 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](mailto:yummy@cateringbygeorge.com)  
Having the following information ready will allow us to process your request smoothly:

- ❖ Date & Day of your order(s)
- ❖ 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.
- ❖ Order & delivery confirmations will be sent to allow you to review & verify the order.

## 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 catering 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**

## Breakfast by George

**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** – 36.50 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, Pan Sausage &  
Monterey Jack, or Santé Fe

**Coffee Cakes** – 23.85 each  
Each freshly baked, pre-sliced 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

**Kaiser Sandwich** – 5.95 each  
Kaiser roll with bacon, egg & cheese

**Croissant Sandwich** – 5.95 each  
3 oz croissant sandwich with a choice of  
sausage, egg & cheese or bacon, egg & cheese

**The All American** – 9.25 per person  
Scrambled eggs, bacon, sausage, fresh fruit  
bowl & biscuits

**Crepes Benedict** – 9.45 per person  
French Crepe shells filled with fluffy scrambled  
eggs, ham, topped with a hollandaise sauce.  
hash browns & fresh fruit bowl

**The Texas Scramble** – 9.65 per person  
Eggs scrambled with choice of up to three  
ingredients: *shredded cheese, diced ham, tomatoes,  
bell peppers, onions, sausage, bacon, or jalapenos*  
hash browns, fresh fruit bowl & coffee cake

**The French Quarter** – 9.75 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  
6oz Assorted Yogurts – 2.25 each

## Beverages

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

**10 oz Assorted Juices** – 1.85 each

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

## Hot Lunch by George

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

<b>Chicken Cacciatore</b> .....	10.65 per person
<i>Bone in chicken pieces braised in onions, peppers &amp; Roma tomatoes. Pasta Georgio, Caesar salad with house made croutons. Freshly baked bread &amp; butter</i>	
<b>Chicken Parmesan</b> .....	13.25 per person
<i>Breaded &amp; baked with homemade tomato sauce &amp; provolone cheese Penne marinara, sautéed zucchini &amp; squash, tossed salad with Italian dressing. Freshly baked bread &amp; butter.</i>	
<b>Mama Mia Meatloaf</b> .....	10.55 per person
<i>A zesty combination of Italian sausage &amp; ground beef topped with a tomato basil sauce. Parsley new potatoes, tossed Italian salad with dressing. Freshly baked bread &amp; butter</i>	
<b>Chicken Cordon Bleu</b> .....	13.85 per person
<i>Chicken breast hand rolled, &amp; filled with ham, &amp; Swiss cheese, then breaded &amp; sautéed until golden, served with supreme sauce. Rice pilaf, vegetable medley, garden salad. Freshly baked bread &amp; butter</i>	
<b>Enchiladas</b> .....	9.95 per person
<i>Hand rolled enchiladas, cheese &amp; our special chili gravy. Choose: chicken, spinach or beef. Acapulco rice, refried beans. Chips &amp; Salsa</i>	
<b>Chicken Fried Steak</b> .....	11.25 per person
<i>Hand breaded beef cutlet served with cream gravy. Mashed potatoes, green beans, garden salad with dressing. Freshly baked bread &amp; butter</i>	
<b>Chicken Fried Chicken</b> .....	10.45 per person
<i>Fried chicken breast served with cream gravy. Mashed potatoes, green beans, garden salad with dressing. Freshly baked bread &amp; butter</i>	
<b>California Dreaming</b> .....	12.25 per person
<i>Grilled chicken breast topped with avocado, Monterey Jack cheese &amp; pico de gallo. Herbed rice, sautéed vegetables, garden salad with dressing. Freshly baked bread &amp; butter</i>	
<b>Roast Beef Au Jus</b> .....	12.45 per person
<i>Slow roasted round of beef, hand carved &amp; served in au jus. Yukon gold mashed potatoes, carrots &amp; green beans, garden salad with garlic buttermilk dressing. Freshly baked bread &amp; butter</i>	
<b>Pot Roast</b> .....	11.95 per person
<i>Tender pot roast simmered with celery, carrots, &amp; onions. New potatoes, garden salad with dressing. Freshly baked bread &amp; butter</i>	
<b>Chicken Crepes</b> .....	10.99 per person
<i>Crepe shells filled with chicken &amp; mushrooms in a velouté sauce. Rice pilaf, mixed vegetables, garden salad with dressing. Freshly baked bread &amp; butter</i>	

## Hot Buffet Favorites

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

**Pasta Buffet** .....9.85 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 house salad. Freshly baked bread & butter

**Baked Potato Buffet** .....9.65 per person

*To add Chopped Beef, Diced Ham or Chili* .....1.95 per person

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

Includes a house salad & fruit salad.

**Texas Bar-B-Q Buffet** .....12.95 per person

*With all three meat selections* .....15.20 per person

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

Select two: Brisket ~ Honey Jalapeno Chicken ~ Link Sausage

**Fajita Buffet** .....14.25 per person

*Add shrimp fajitas*.....18.00 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.

**Hauté Sandwich Bar**.....10.25 per person

Oven roasted potato wedges, cole slaw, condiment tray with lettuce, diced tomatoes, onions,

fried jalapenos, sliced Swiss & cheddar cheese, crumbled bleu cheese, mustard, &

mayonnaise. Select two: Hand-formed Hamburgers ~ Bratwurst ~ Chipotle Grilled Chicken

Breast ~ Cajun Fried Fish

**Taco Bar** .....9.65 per person

*Add Baja Beer battered fish tacos*..... 11.90 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** .....8.45 per person

**Penne Pasta Shrimp & Sun-dried tomatoes**.....8.85 per person

**Meat Lasagna** ..... 8.65 per person

**Vegetable Lasagna**.....8.45 per person

**Chicken & Dumplings**.....8.95 per person

**Savory Beef Tips over Egg Noodles** .....9.25 per person

**King Ranch Chicken** .....8.75 per person

**Biscuit Topped Chicken Pot Pie** .....8.95 per person

**Grilled Chicken, Linguini & Broccoli** .....8.45 per person

**Seafood Gumbo with White Rice**.....9.50 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** – 6.75 per person

Filled with fresh creamed spinach, grilled & fire roasted

#### **Bistro Chicken** – 6.45 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** – 6.55 per person

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

#### **Garlic Rosemary** – 6.50 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

### – PORK –

#### **Sage & Pecan Pork** – 6.80 per person

Boneless pork cutlets breaded with pecans, sage & bread crumbs

#### **Garlic Breaded Pork Chop** – 6.85 per person

Pork chop with house made garlic breading, baked to perfection

### – BEEF –

#### **London Broil** – 9.25 per person

Thin slices of broiled flank steak with béarnaise sauce.

#### **Chopped Steak** – 7.75 per person

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

#### **Swiss Steak** – 8.75 per person

Tenderized steak braised with a blend of fresh vegetables.

### – SEAFOOD –

#### **Herbed Crusted Tilapia** – 8.35 per person

Fillets lightly baked in a lemon butter sauce

#### **Provençal Fish Fillets** – 9.35 per person

Broiled fish fillets topped with Greek olives, garlic, tomatoes & herbs

#### **Snapper Ponchtrain** – 13.25 per person

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

#### **Pistachio-Crusted Salmon Cake** – 8.95 per person

Salmon combined with bread crumbs, mustard and lime zest formed into cakes, then baked & topped with a citrus beurre blanc (2 cakes per person)

### – VEGETARIAN –

#### **Vegetable Tart** – 5.65 per person

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

#### **Vegetarian Empanada** – 5.65 per person

Filled with tomato, onion, Monterrey jack & cheddar cheese

#### **Cheese Manicotti** – 5.75 per person

Two cheese filled manicotti topped with a fresh tomato basil sauce

#### **Vegetable Strudel** – 6.25 per person

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

#### **Spinach Pie** – 6.15 per person

Spinach & mozzarella in a flaky pie crust

#### **Pasta Primavera** – 6.10 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 & Romaine lettuces with Pepperoncini peppers, thinly sliced red onions, cherry tomatoes, cucumbers & feta cheese with vinaigrette dressing

#### Creole Potato Salad

A Catering by George classic!

#### Cole Slaw

#### Pasta Vegetable Salad

### – 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 Spinach

Corn on the Cob

Stir-Fry Vegetables

Fried Green Tomatoes

Mixed Vegetables

Pan Fried Cabbage

### – POTATO – 2.55 per person –

Mashed Potatoes

New Potatoes with Herbs & Garlic

Yukon Gold Mashed Potatoes

Roasted Sweet Potato Wedges

Augratin Potatoes

Cumin Roasted Potatoes

### – SIGNATURE SALADS – 3.45 per person –

#### Spinach Salad

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

#### Oriental Salad

Red leaf lettuce, red, yellow, & green peppers, snow peas, radishes, & chopped green onions with a peanut 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 raspberry vinaigrette

#### Iceberg Wedge with Blue Cheese Dressing

Iceberg wedges displayed on a tray, drizzled with blue cheese dressing, then garnished with tomato roses

### – GRAIN – 2.55 per person –

Lemon Rice Pilaf

Acapulco Rice

Spanish Rice

Rice with Cilantro & Carrots

Couscous

Steamed Rice

Pecan Wild Rice

### – PASTA – 2.65 per person –

Penne with Marinara

Linguine with Garlic & Crushed Peppers

Fettuccine Alfredo

Orzo

Pan fried noodles with vegetables

Baked Macaroni & White Cheddar with breadcrumb topping

Potato Chips – 1.25 per bag

Individual Salad Cups: Fruit, Potato, Cole Slaw or Pasta Salad – 1.35 each

## Beverages

Includes 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 - 11.15**

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

**Sonoma Shrimp Salad - 12.45**

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 - 11.65**

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

**Club Salad - 10.50**

Salad greens with strips of turkey, crumbled bacon, shredded cheese & scallions

**Mediterranean Tuna & Caper Salad - 10.75**

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

**Grilled Chicken Caesar - 10.85**

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, served in a Tortilla bowl

**Grilled Salmon - 12.85**

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

**Club Café Buffet**

*Create your own buffet with a combination of soup, salad or sandwich!*  
*Set up buffet style ~ 15 person minimum*

**10.95 per person**

One entrée salad & two side salads

**11.45 per person**

One entrée salad, side salad, & one soup

**12.45 per person**

Café Club sandwich, soup & side salad

**Cafe Club Sandwich**

Oven roasted turkey, ham, bacon, provolone, sliced tomato & avocado on a petite roll

**Entrée Salad Selections**

Choose from entrée salads listed above

**Side Salad Selections**

Asian Noodle Salad, Orzo Vegetable Salad, Fruit Salad

**Soup Selections**

Fire Roasted Corn Bisque | Black Bean | German Potato  
Clam Chowder | Minestrone | Cilantro Chicken Bisque

## Deli by George

### Wrap Platter – 8.50 per person

*An assortment of wrap sandwiches & served with your choice of Potato salad, Pasta Salad, Cole slaw or Chips*

Roasted Turkey | Chicken Wrap | Lemongrass Steak | California Roll

### Sandwich Platter – 8.25 per person

*Made with an assortment of breads & served with your choice of Potato salad, Pasta Salad, Cole slaw or 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 – 7.25

Sandwich, chips & cookie

#### Club Café Sandwich Box – 9.25

Oven roasted turkey, ham, bacon, provolone, sliced tomato & avocado on a freshly baked roll.

Pasta salad, fruit cup, & dessert bar

#### Almost New Yorker – 9.95

A healthy twist to an old favorite! Turkey pastrami, red onions, roma tomatoes & horseradish mayo. Chips, apple & pickle spear

#### The Lunch Box – 9.95

Sandwich, chips, fruit cup & two cookies

#### The Lunch Box Combo – 9.95

Croissant sandwich, house salad, fruit cup & cookies

#### Greek Hero Sandwich – 10.95

A great vegetarian option! French bread with layers of roasted red peppers, grilled eggplant, 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

Asian Noodle | Japanese Cole Slaw | Mixed Field Greens  
Marinated Tortellini & Broccoli | Fresh Fruit Melon Bowl

### Select One Dessert

3" Fruit Tart | Chocolate Dipped Strawberry | Cheesecake  
Mini Bundt Cakes of Mexican Chocolate | Italian Cream | Carrot Cake | or Strawberry Shortcake

## 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

#### 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

Half Sheet Cake serves 35 - 65.00

Full Sheet Cake serves 75 - 125.00

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 & 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 & sprinkled with coconut

#### **Endive Sunburst – 14.40**

Endive stuffed with micro greens, mandarin oranges, toasted walnuts & 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 & salmon. Garnished with fresh dill

#### **Petite Blue Cheese Biscuits with Beef**

#### **Tenderloin – 27.85**

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 – 19.25**

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

#### **Rosemary Chicken Skewer – 21.50**

Grilled rosemary chicken tender, topped with roasted tomato

#### **Empanadas – 23.95**

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 – 16.25**

Chinese vegetables & ginger fried in spring roll wrapper

#### **Mini Beef Wellingtons – 34.80**

Tender beef, mushrooms & spinach served in individual puff pastry

#### **Thai Meatballs – 14.25**

Spicy meatballs in crushed red pepper & apricot sauce.

## **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!