



PARTY MENU 1

APPETIZERS

choice of

*GEORGE HOUSE SALAD

mixed greens, tomatoes, house dressing

*MEATBALLS

Braised meatballs, parmesan cheese,
tomato basil sauce

ENTREES

choice of

ORGANIC CHICKEN MARTINI

parmesan crusted, lemon butter sauce

VEAL SCALLOPINI MARSALA

mushrooms, marsala wine sauce

SOLE OREGANATA

breadcrumbs, oregano, lemon white
wine sauce

3H WINE BEER & SODA

\$50 per person

(not including tax & tip)



PARTY MENU II

APPETIZER

family style

GEORGE HOUSE SALAD
FRESH MOZZARELLA
FRIED CALAMARI
BAKED CLAMS OREGANATA
EGGPLANT ROLLATINI
SAUSAGE & PEPPERS

PASTA

PENNE ALA VODKA

ENTREES

choice of

ORGANIC CHICKEN MARTINI
parmesan crusted, lemon butter sauce

VEAL SCALLOPINI MARSALA
mushrooms, marsala wine sauce

SOLE OREGANATA
bread crumbs, oregano, lemon, white wine sauce

NY STRIP STEAK

DESSERTS & COFFEE

Family Style

\$54 per person

(not including tax & tip)



PARTY MENU 3

APPETIZER

family style

OSYTERS, CLAMS, SHRIMP
cocktail sauce

AHI TUNA TARTARE
GEORGE HOUSE SALAD
FRESH MOZZARELLA
FRIED CALAMARI
EGGPLANT ROLLATINI
SAUSAGE & PEPPERS

PASTA

PENNE ALA VODKA

ENTREES

choice of

ORGANIC CHICKEN MARTINI
parmesan crusted, lemon butter sauce

VEAL SCALLOPINI MARSALA
mushrooms, marsala wine sauce

SOLE OREGANATA

bread crumbs, oregano, lemon, white wine sauce

GRILLED WILD SALMON
NY STRIP STEAK
FILET MIGNON
RIBEYE STEAK



• ESTD • • 2022 •

GEORGE

*** ITALIAN ***

DESSERTS & COFFEE

\$85 per person

BUFFET STYLE

***Tray –Mozzarella Caprese**

Organic Tomato, Red bell peppers, fresh basil, mix olives,
Balsamic drizzle

***Tray – Eggplant Rollatini**

Fresh Mozzarella, ricotta, tomato basil sauce

***Tray –Chicken Martini**

With green peas, lemon white wine sauce

***Tray –Veal Marsala**

With mushroom, Marsala wine sauce

***Tray- Penne Ala Vodka**

Penne Pasta with tomato vodka cream sauce

This party menu its
3 hours food and **Wine Bear & sods**
\$45 per person
(no tax or tip induced)

