

georges'

Special Event Menus

Fall / Winter 2011



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Thank you for considering georges' for your special event...

We take pride in our ability to provide you and your guests with an experience that will be memorable. Every aspect of your event can be customized.

Our facilities include several different rooms, each with its own style and purpose. The top floor consists of two exclusive Private Dining Spaces each offering seating for up to 25 guests or it can be opened up into one room capable of seating 65 guests in a stylish atmosphere. Dark wood wainscoting, recessed lighting, and neutral-colored arched ceilings create a distinctive gathering space.

The ground floor includes our picturesque Garden Room, accommodating up to 40 guests. The room features excellent natural lighting and is perfect for an afternoon gathering. In the evening, the Garden Room's inset lighting creates an intimate space. Patio access is also available for the summer months.

The beautiful Lavender Room is also available for private functions by special arrangement. The Lavender Room can comfortably seat 80 guests and also has patio access for the summer months. In the cooler months, the rustic fireplace at the head of the room lends warmth and atmosphere to any occasion.

Executive Chef, Chris Siropaides is offering a varied menu which will change seasonally to incorporate the freshest ingredients available. The menu consists of a Breakfast, Lunch, Dinner, Reception (Buffet) Stations, and a Dessert Menu. Coffee, Tea, and Iced Tea service is included with each package. Prices do not include a 20% service charge (pre-tax) on both food and beverages, or a 6% sales tax on food only.

georges' Restaurant provides cream linens, burgundy napkins, personalized menus, and votive candles for all parties. Our Special Events Staff will be happy to assist you in all aspects of staging your event, from specialty linens, dance floor and audio-visual equipment rentals, to arranging on-site ceremonies and ordering wedding or specialty cakes.

For corporate meetings, showers, rehearsal dinners, social gatherings and so much more, georges' is the perfect place to hold your Special Occasion. Our Special Events Staff is committed to helping you create a flawless event that meets your desires, restrictions and budgeting goals. Because we listen to our guests, we are able to measure success in customer satisfaction. We look forward to bringing your ideas to life, and making your event memorable.

Breakfast Packages

Served Plated

Coffee, Tea, Iced Tea Included

Entrée

(Select Two)

Omelet

with choice of fillings:

peppers, tomatoes, onions, cheddar, ham,
spinach

Brioche French Toast

Pancakes

choice of regular, banana or blueberry

Quiche

with choice of fillings:

peppers, tomatoes, onions, cheddar, ham,
spinach

Sides

(Select One)

Crispy Bacon

Breakfast Sausage

Breakfast Potatoes

Dessert

(Select One)

Parfait

with seasonal fruit, yogurt, and granola

Fresh Fruit

\$25 per person

Breakfast Packages Continued

Served Buffet-Style
Coffee, Tea, Iced Tea Included

Continental

Assorted homemade pastries, assorted jams, Lancaster farm yogurt,
fresh fruit, coffee, tea and fresh squeezed juices
\$13 per person

American

Continental breakfast with scrambled eggs, crispy bacon,
sweet sausage and roasted potatoes
\$16 per person

Additions

Brioche bread French toast
Pancakes (regular, banana or blueberry)
Eggs Benedict
Add \$7 each

Supplements

Granola with fresh and dried fruit
Cereal with fresh and dried fruit
Oatmeal station
Fresh fruit salad
Add \$3 each



Sunday Brunch

Served Buffet-Style
Coffee, Tea, Iced Tea Included

Omelet Station

Made-to-Order Omelets with a variety of fillings

Pasta Station

Made-to-Order Pasta dishes with a variety of toppings

Prime Rib of Beef

Hand-carved with Au Jus and Horseradish Crème

Assortment of Chef-Selected International & Domestic Artisan Cheeses

Smoked Salmon, Pastrami Salmon, Smoked Trout or Mackerel, Pasta Salad, Chopped salad, Romaine Salad, Artichoke Salad with appropriate dressings and toppings

Fresh In-House Baked Breads, Croissants and Pastries

Hot Breakfast Entrees

Pancakes, French Toast, Breakfast Sausage, Bacon, Cheese Blintzes, and Eggs Benedict

Hot Lunch Entrees

Chicken curry with Basmati Rice
Lemongrass Tilapia with Bok Choy
Short Ribs with Roasted Potato, English Peas, and Red Wine Sauce

Dessert Station

with assorted cakes, cookies, fresh fruit, homemade ice cream, homemade sorbets, tarts, shooters and more

\$34.95 for Adults
\$17.00 for Children 12 years of age and younger

Please note: Brunch Selections are subject to change seasonally
Above menu is a sample, actual selections may vary slightly
Our Sunday Brunch is served every Sunday from 11:00-2:00 and is served in an area open to the public

Hors d'oeuvres

Hors d'oeuvres are priced per piece

Butlered Hors d'oeuvres

- | | |
|---|---|
| Jumbo White Gulf Shrimp Cocktail -\$3.5 | Grilled Lamb Lollipop -
mint crème fraîche -\$4 |
| Sushi Grade Tuna Tartar -
wasabi soy crème fraîche, crispy wonton -\$3.5 | Scallops wrapped in Bacon -\$4 |
| Homemade Smoked Salmon -
potato blini, dill sour cream -\$2.5 | Brie Cheese & Caramelized Onion Crostini -\$2.5 |
| Steak Tartar - on crostini -\$4 | Mushroom Duxelle -
with sherry and goat cheese cream -\$3 |
| Oysters on the half shell -
cocktail sauce and orange sherry mignonette,
east coast, west coast, or both -\$3 | Vegetable Spring Roll -
sweet & sour sauce -2.5 |
| Belgian Endive -
beet salad, feta cheese, balsamic glaze -\$3 | Mini georges' Crab Cake -
rémoulade sauce -\$3.5 |
| Deviled Eggs -\$2.5 | Spanikopita -\$3 |
| Maine Lobster Salad -
cucumber barquette -\$4 | Cheese Steak Spring Rolls -\$3.50 |
| Cold Beef Skewer -
With Asian vegetables -\$3.5 | Chicken Quesadilla -\$3 |
| Butternut Squash Soup Shooters -
With cinnamon cream and candied walnuts -\$3.5 | Spanish Grilled Cheese -
With manchego and Serrano -\$3 |
| | Roasted Petite Potatoes -
With sour cream, bacon & chives -\$2.5 |

Stationary Hors d'oeuvres

- Garden Fresh Crudités with dipping sauces -\$4/person
- Chef's Selection of International & Domestic Cheeses with crackers -\$8/person
- Fondue Station: cheese with bread and vegetable dippers -\$8/ person
- Antipasto Plate: assorted smoked & cured meat, roasted vegetables,
& marinated olives with foccacia -\$10/person

Butlered Hors d'oeuvres are priced per piece.
Four pieces per person per half hour is recommended, with a variety of 3-4 kinds.
-Please feel free to ask about hors d'oeuvres that you do not see above-

Lunch Packages

Served Plated

Coffee, Tea, Iced Tea Included

Light Lunch

Appetizer
(Select one)

Soup du Jour

Vegetable Spring Rolls
sweet & sour dipping sauce

Entrée
(Select One)

Mixed Baby Greens Salad
with toasted Almonds,
crumbled goat cheese, and
white balsamic vinaigrette
topped with:
Roasted Salmon
Or
Chicken Breast

georges' Caesar Salad
with creamy parmesan dressing
topped with:
Roasted Salmon
Or
Chicken Breast

Croissant
With chicken salad, tuna salad or egg salad
& Mixed Greens

Dessert
Select one from georges'
Signature Dessert Menu
(page 18)

\$25 per person

Perfect Lunch

Appetizer
(Select one)

Mixed Baby Greens
with toasted Almonds,
crumbled goat cheese, and
white balsamic vinaigrette

georges' Caesar Salad
with creamy parmesan dressing

Soup du Jour

Vegetable Spring Rolls
sweet & sour dipping sauce

Entrée
(Select two)

Pan-Seared Tilapia
Israeli cous cous, sugar snap pea vegetable
medley, lemongrass sauce, banana leaf

Duck Ravioli
Butternut squash sauce with dried cranberries

Steak Frites
flat iron steak, red wine sauce,
house-made french fries

Dessert
Select one from georges'
Signature Dessert Menu
(page 18)

\$30 per person

Lunch Packages Continued

Served Plated

Coffee, Tea, Iced Tea Included

Ultimate Lunch

Appetizer

(Select one)

Chopped Salad

Chopped bacon, tomato concassé,
red onion, hard-boiled egg,
buttermilk blue cheese dressing

Cheese Steak Spring Rolls

spicy ketchup

Vegetable Spring Rolls

sweet & sour dipping sauce

Entrée

(Select two)

Pan-Seared Salmon

Melted leek and cauliflower compote, roasted mushrooms, truffle sauce

Pan-Roasted Chicken Breast

Creamy mushroom orzo, sautéed garlic spinach, marsala sauce

8oz N.Y. Strip Steak

pomme purée, broccoli rabe, red wine
sauce

Dessert

Select one from georges'

Signature Dessert Menu

(page 18)

\$35 per person

Lunch Packages Continued

Served Buffet-Style
Coffee, Tea, Iced Tea Included

Appetizer
please see page 13
for full reception station menu

Entrée
(priced per person)

Cold Sandwich Stations (Lunch only)

Chicken, Egg, or Tuna Salad
sides of: lettuce, tomato, onion, mustard, mayonnaise, white and wheat bread,
& homemade chips
Choice of One: \$12 per person
Choice of Two: \$14 per person
A variety of all Three: \$16 per person

Assorted Cold Cuts of Meat
(turkey, ham, & roast beef)
sides of: lettuce, tomato, onion, mustard, mayonnaise, white and wheat bread,
& homemade chips
Choice of One: \$12 per person
Choice of Two: \$14 per person
A variety of all Three: \$ 16 per person

Hot Sandwich Station (Lunch only)

Hand Carved Prime Rib
Or
Roasted Turkey
sides of: provolone cheese, au jus sauce, ciabatta rolls
& homemade chips
\$18 per person

Dessert
please see page 14
for full reception station menu

-Please feel free to ask about selections you do not see above-

Dinner Packages

Served Plated

Coffee, Tea, Iced Tea Included

The Silver Package

Appetizer
(Select one)

Mixed Baby Greens
with toasted Almonds,
crumbled goat cheese, and
white balsamic vinaigrette

georges' Caesar Salad
with creamy parmesan dressing

Soup du Jour

Entrée
(Select two)

Pan-Seared Salmon
Melted Leek and Cauliflower compote, roasted
mushrooms, truffle sauce

Roasted Free Range Chicken Breast
Creamy Mushroom Orzo, Sautéed Spinach
marsala sauce

Steak Frites
flat iron steak, red wine sauce,
homemade french fries

Dessert
Select one from georges'
Signature Dessert Menu
(page 18)

\$45 per person

The Gold Package

Appetizer
(Select one)

Chopped Salad
chopped bacon, tomato concassé,
red onion, hard-boiled egg,
buttermilk bleu cheese dressing

Pear Salad
Poached pear, endive, frisse, candied walnuts,
blue cheese, raspberry vinaigrette

Prosciutto Salad
Fresh asparagus, balsamic marinated
mushrooms, baby arugula, prosciutto, shaved
parmesan, white balsamic vinaigrette

Entrée
(Select two)

Pan-Seared Scallops
Pea puree, fingerling potato, pearl onion,
English peas, applewood bacon sauce

Veal Chop
Roasted garlic pomme puree, asparagus,
baby carrot, Madeira sauce

8oz N.Y. Strip Steak
pomme purée, broccoli rabe, merlot wine sauce

Dessert
Select one from georges'
Signature Dessert Menu
(page 18)

\$55 per person

Dinner Packages Continued

Served Plated

Coffee, Tea, Iced Tea Included

Platinum Package

Appetizer

(Select one)

Homemade Smoked Salmon

Dill creme fraiche, baby arugula salad, fruit & nut bread

Sushi Grade Tuna Tartare

sweet chile sauce

Crab Cake

fresh guacamole, baby greens, rémoulade sauce

Entrée

(Select two)

Pan Seared Branzino

Roasted baby squash, micro arugula,
romesco sauce, aged balsamic

Roasted New Zealand Rack of Lamb

mushroom risotto, asparagus,
baby carrots, thyme jus

14oz NY Strip Steak

Au gratin potatoes, haricot verts,
baby carrots, Red wine sauce

Dessert

Select one from georges'

Signature Dessert Menu

(page 18)

\$65 per person

Surf & Turf Packages

Served Plated

Coffee, Tea, Iced Tea Included

Appetizer

(Select one)

Mixed Baby Greens

with toasted Almonds, crumbled goat cheese, and white balsamic vinaigrette

georges' Caesar Salad

with creamy parmesan dressing

Entrée

(Select one)

6oz. Filet with 4oz. Lobster Tail -\$72 per person

6oz. Filet with Two U12 Shrimp -\$63 per person

6oz. Filet with 3oz. Crabcake -\$62 per person

Roasted garlic pomme puree, sautéed spinach, baby carrot, beef sauce and choron sauce (tomato flavored hollandaise with tarragon)

Dessert

Select one from georges'

Signature Dessert Menu

(page 18)

Reception Stations

Served Buffet-Style
Coffee, Tea, Iced Tea Included

Appetizers

georges' Caesar Salad · \$7

Mixed Baby Greens
crumbled goat cheese, toasted almonds white balsamic vinaigrette -\$8

Chopped Salad
cucumbers, pear tomatoes, crispy bacon, portobello mushroom, blue cheese dressing -\$8

Antipasto Plate
smoked & cured meat, roasted vegetables, marinated olives, bread -\$10

Chef's Selected Domestic & Imported Cheese Plate
fresh fruit and nuts -\$8

Tuscan Vegetable Raioli
Roasted tomato couli, shaved parmesan -\$10

Raw Bar

(Prices are based on a one hour period)

Oysters on the Half Shell
Little Shims, Fire River -\$2.5 per piece

Top Neck Clams -\$1.5 per piece

Jumbo Shrimp Cocktail -\$3.5 per piece

Alaskan King Crab Legs -Market Price

Caviar
(Served by the ounce with traditional garnishes)
American Sturgeon, Beluga,
Osetra -Market Price

Reception Stations Continued

Served Buffet-Style
Coffee, Tea, Iced Tea Included

Land (Chef Attended)

Whole Roasted Filet Mignon with merlot jus -\$28

Slow Roasted Prime Rib with horseradish
cream -\$26

Roasted Turkey Breast with cranberry sauce
and gravy -\$22

Honey Baked Ham, caramelized pineapple
compote -\$22

Sea

Pan-Seared Tilapia
Israeli cous cous, sugar snap pea medley,
lemongrass sauce served on banana
leaf -\$24

Pan-Seared Scallops
Pea puree, fingerling potato, pearl onion,
English peas, applewood bacon sauce -\$35

Pan-Seared Salmon
Melted leek and cauliflower compote, roasted
mushrooms, truffle sauce -\$32

Mac & Cheese Station (Choose 3)

Classic Cheddar, White Cheddar & Truffle
Oil, Applewood Bacon, Cheese Steak, Buffalo
Chicken, Lobster -\$12

Pomme Puree Station

Onions, garlic, bacon, sour cream, chives -\$10

Pasta Station **Chef Attended

Pasta (select one)
penne, torchetti and tortellini
Sauces (select two)
tomato basil sauce, wild mushroom and
truffle essence, roasted garlic alfredo
sauce, or primavera
Served with grated parmesan
and toasted garlic bread -\$18

Grand Dessert

a sample of georges' signature desserts,
various cakes and tarts, assorted cookies,
petit fours -\$16

-Chef attended stations incur a \$125 fee per station-

-Please feel free to ask about selections you do not see above-

Kids' Menu

Served Plated

Coffee, Tea, Iced Tea Included

Appetizers

(Select One)

Mixed Baby Greens
with toasted Almonds,
crumbled goat cheese, and
white balsamic vinaigrette

georges' Caesar Salad
with creamy parmesan dressing

Entrée

(Select One)

Chicken Fingers & Fries

Sliders & Fries

Grilled Cheese & Fries

Mac & Cheese

Cheese Ravioli

Dessert

(Select One)

2 Scoops of Vanilla or Chocolate Ice Cream
With chocolate sauce, whipped cream, cherry, sprinkles

2 Cookies

Chocolate Chip, Oatmeal Raisin, Sugar, or White Chocolate Macadamia

Chocolate Fudge Brownie

\$18 per person
(\$15 per person without appetizer)

A la Carte

Soup

New England Clam Chowder -\$10

Mushroom, porcini cream -\$9

Butternut Squash
candied walnuts, cinnamon cream -\$9

Corn Chowder -\$9

Lentil, applewood smoked bacon,
homemade croutons -\$9

Tomato
homemade croutons -\$9

Salad

georges' Caesar salad
parmesan dressing -\$10

Mixed Baby Greens
toasted pistachios, crumbled goat cheese,
white balsamic vinaigrette -\$10

Chopped Salad
chopped bacon, tomato concassé, red onion,
hard-boiled egg, buttermilk blue cheese dressing -
\$12

Pear Salad

Poached pear, endive, frisse, candied walnuts,
blue cheese, raspberry vinaigrette -\$15

Shrimp and Crab Salad
arugula, avocado, citrus, orange poppyseed
vinaigrette -\$18

Appetizers

Jumbo Shrimp
shrimp cocktail -\$17
bacon & horseradish wrapped shrimp -\$20

Homemade Smoked Salmon
dill crème fraîche, baby arugula salad,
fruit & nut bread -\$15

Sushi Grade Tuna Tartare, sweet chile sauce -\$16

georges' crab cake
House slaw & rémoulade sauce -\$18

Vegetable Spring Rolls, sweet chile sauce -\$8

Cheesesteak Spring Rolls, spicy ketchup -\$10

Pasta

Duck Ravioli
Butternut Squash Sauce & Dried Cranberries -\$18

Rainbow Cheese Tortellini
With vodka sauce -\$13

Tuscan Vegetable Ravioli
Roasted tomato couli, shaved parmesan -\$15

Butternut Squash Ravioli
With chestnut froth, sautéed cinnamon apples -\$15

The Chef kindly requests that one appetizer be selected per course. He will gladly offer your guests a choice of appetizers with an addition surcharge of \$2 per person.

-Please feel free to ask about selections you do not see above-

À la Carte Continued

Land

NY Strip Steak,
pomme purée, broccoli rabe,
merlot wine sauce
8oz -\$42 or 14oz -\$50

Filet Mignon
blue cheese risotto, asparagus,
beef jus · 10oz \$45

Steak Frites
Herb butter, red wine sauce,
pomme frites -\$25

Grilled 12oz. Veal Chop
Roasted garlic pomme puree, asparagus, baby
carrot, madiera sauce -\$ 46

Roasted Duck Breast
Wild rice medley, butternut squash,
roasted root vegetables, orange-honey
Gastrique -\$36

Pan-Roasted Chicken Breast
Creamy Mushroom Orzo, sautéed garlic-
spinach, marsala sauce . \$24

Surf & Turf

6oz. Filet with 4oz. Lobster Tail -\$56
6oz. Filet with two U12 Shrimp -\$47
6oz. Filet with 3oz. Crab Cake -\$46

Served with roasted garlic pomme puree,
sautéed spinach, baby carrot, beef sauce and
choron sauce (tomato flavored hollandaise
with tarragon)

Sea

Pan-Seared Salmon
Melted leek and cauliflower compote, roasted
mushrooms, truffle sauce -\$32

Pan-Seared scallops
Pea puree, fingerling potato, pearl onion,
English peas, applewood bacon sauce -\$35

Roasted Red Snapper
Sautéed garlic spinach, pepperonata, olive
tapenade, toasted baguette, soffrito jus

Pan-Seared Tilapia
Israeli cous cous, sugar snap pea vegetable
medley, lemongrass sauce, banana leaf -\$24

Pan-Seared Branzino
Roasted baby squash, micro arugula, romesco
sauce, aged balsamic -\$36

Pasta

Duck Ravioli
Butternut squash sauce with
dried cranberries -\$18

Rainbow Cheese Tortellini
With vodka sauce -\$13

Tuscan Vegetable Ravioli
Roasted tomato couli, shaved parmesan -\$15

Butternut Squash Ravioli
Chestnut froth, sautéed cinnamon apples -\$15

georges' Signature Desserts

Molten Chocolate Cake

vanilla ice cream, raspberry coulis · \$9

White Chocolate Cheesecake

pecan crumble crust, balsamic
strawberries, strawberry sorbet · \$9

Apple Tart

vanilla ice cream, caramel sauce · \$9

Tahitian Vanilla Crème Brûlée

vanilla bean infused custard
in a crisp sugar shell · \$9

Open Bar Packages

Champagne Toast

\$7 per person
Pol Blanc Champagne

Breakfast / Brunch Open Bar

First Hour - \$14 / Second Hour - \$12 / Each Additional Hour - \$10
Bloody Marys, Mimosas, Miller Lite, Amstel Light, Heineken, Corona, Guinness, Paulaner N/A, Canyon Oaks Chardonnay, Canyon Oaks Merlot, Pol Blanc Champagne, Bottled Water, and Soft Drinks

Wine & Beer

First Hour - \$14 / Second Hour - \$12 / Each Additional Hour - \$10
Miller Lite, Amstel Light, Heineken, Corona, Guinness, Paulaner N/A, Canyon Oaks Chardonnay, Canyon Oaks Merlot, Pol Blanc Champagne, Bottled Water, and Soft Drinks

House Brands

First Hour - \$18 / Second Hour - \$16 / Each Additional Hour - \$14
Absolut, Absolut Vanilla, Absolut Citron, Smirnoff, Stoli, Stoli Raspberry, Beefeater, Bombay Dry, Gordon's, Bacardi, Captain Morgan, Malibu, Cuervo Gold, Jim Beam, Wild Turkey, Seagrams 7, Seagrams VO, Canadian Club, Dewer's, J & B, Famous Grouse, Cutty Sark, Jonnie Walker Red, Southern Comfort, Triple Sec, Apple Pucker, Peach Schnapps, Martini & Rossi Vermouths, Miller Lite, Amstel Light, Heineken, Corona, Guinness, Paulaner N/A, Canyon Oaks Chardonnay, Canyon Oaks Merlot, Paul Louis Champagne, Bottled Water, and Soft Drinks

Premium Brands

First Hour - \$20 / Second Hour - \$18 / Each Additional Hour - \$16
Includes All House Brand Pours Plus:
Grey Goose, Grey Goose Orange, Ketel 1, Belvedere, Ciroc, Bombay Sapphire, Tanqueray, Myer's, Mt. Gay, Jack Daniels, Maker's Mark, Crown Royal, Jameson, Chivas Regal 12yr, Jonnie Walker Black 12yr, Glenfiddish 12yr, Glenlivet 12Yr, Cointreau, Martini & Rossi Vermouths, Miller Lite, Amstel Light, Heineken, Corona, Guinness, Paulaner N/A, Canyon Oaks Chardonnay, Canyon Oaks Merlot, Pol Blanc Champagne, Bottled Water, and Soft Drinks

Cordials

First Hour - \$18 / Each Additional Hour - \$16
Bailey's Irish Cream, Kahlua, DiSaronno Amaretto, Frangelico, Chambord, Grand Marnier, Drambuie, Taylor Fladgate LBV Port

Any form of the above packages can be billed on a consumption basis,
please ask a Special Event staff member for details



Special Event Deposit Form

The deposit rates are as follows:
(please circle desired room)

\$250.00 per event for one Banquet Room (25 to 30 people)

\$500.00 per event for both Banquet Rooms (up to 60 people)

\$250.00 per event for Garden Room Dining Room (20 to 40 people)

\$1,000.00 per event for Lavender Dining Room (50 to 80 people)

\$2,000.00 per event for the Entire Restaurant (120 to 150 people)

Name _____ Event Date: _____

Company _____ Email Address _____

Address _____

City _____ State _____ Zip _____

Phone _____ Fax _____

Name of Event _____

Start Time _____ No. of Guests # _____ Deposit amount \$ _____

Credit Card (circle one) AmEx MasterCard Visa Discover Diner's

Name as it appears on the card: _____

Credit Card _____ Expiration: _____

I wish to reserve one or both of the private rooms, a dining room (Garden Room, Lavender Room), or the entire restaurant as indicated above. I hereby authorize georges' to charge my credit card for the deposit.

Signature _____ Date: _____

Please let us know if you would like the final bill to be charged to this card Yes No

Please send completed forms to:
Fax: 610.964.8850
503 W. Lancaster Avenue · Wayne, PA · 19087

Please note: A room and/or a date is not reserved until a deposit had been received. The deposit is refundable up to 30 days prior to the event. If canceled between 30 and 14 days prior to the event, the deposit can be withheld and transferred to a future event. The deposit for an event canceled within 14 days or less can not be refunded. 20