

SPECIAL EVENT MENUS 2016



Food and beverage pricing is subject to a 21% service charge and 8.15% state sales tax.



PLATED

(Served from 11:00 AM to 4:00 PM Only)
Priced per person

| The Power Lunch | \$30 | The George Lunch | \$40 |
|---|-------------|--|-------------|
| <p><u>Starter</u> <i>(Choice of)</i></p> | | <p><u>Starter</u> <i>(Choice of)</i></p> | |
| <p>New England Clam Chowder Caesar Salad with Sourdough Garlic Croutons</p> | | <p>House Garden Salad New England Clam Chowder</p> | |
| <p><u>Entrée</u> <i>(Choice of)</i></p> | | <p><u>Entrée</u> <i>(Choice of)</i></p> | |
| <p>Fish & Chips George Burger George's Chopped Salad</p> | | <p>Chopped Salad Char-Broiled Atlantic Salmon with Lemon Butter Sauce New York Strip Steak with Cracked Pepper Corn Demi-Glace</p> | |
| <p><u>Dessert</u> <i>(Served Family Style)</i></p> | | <p><u>Dessert</u> <i>(Served Family Style)</i></p> | |
| <p>Assorted Dessert Bars</p> | | <p>Banana Foster Bread Pudding Assorted Dessert Bars</p> | |
| <p><u>Beverage Service</u></p> | | <p><u>Beverage Service</u></p> | |
| <p>Soft Drink, Coffee & Tea Service</p> | | <p>Soft Drink, Coffee & Tea Service</p> | |

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PLATED

(Served from 4:00 PM to 10:00 PM)

Priced per person

| The George | \$45 | The Old Blue Eyes | \$55 |
|--|-------------|---|-------------|
| <p><u>Salad</u> <i>(Choice of)</i></p> | | <p><u>Salad</u> <i>(Choice of)</i></p> | |
| <p>House Garden Salad Caesar Salad with Sourdough Garlic Croutons</p> | | <p>House Garden Salad Caesar Salad with Sourdough Garlic Croutons</p> | |
| <p><u>Entrée</u> <i>(Choice of)</i></p> | | <p><u>Entrée</u> <i>(Choice of)</i></p> | |
| <p>Chicken Christopher with Lemon Butter Sauce Char Broiled Swordfish with Lemon Butter Sauce New York Strip Steak with Pepper Corn Sauce <i>Served with Chef's Suggested Accompaniments</i></p> | | <p>Char-broiled Salmon with Lemon Butter Sauce Spicy Seafood Linguine with Shrimp and Scallops tossed with Linguine and Spicy Creole Sauce New York Strip Steak with Cracked Pepper Corn Sauce <i>Served with Chef's Suggested Accompaniments</i></p> | |
| <p><u>Dessert</u> <i>(Served Family Style)</i></p> | | <p><u>Dessert</u> <i>(Served Family Style)</i></p> | |
| <p>Assorted Dessert Bars</p> | | <p>Assorted Dessert Bars</p> | |
| <p><u>Beverage Service</u></p> | | <p><u>Beverage Service</u></p> | |
| <p>Soft Drink, Coffee & Tea Service</p> | | <p>Soft Drink, Coffee & Tea Service</p> | |

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Priced per person

| The Big Spender | \$60 | The Triple George | \$80 |
|--|-------------|--|-------------|
| <p><u>Salad</u> (Choice of)</p> <p>House Garden Salad Caesar Salad with Sourdough Garlic Croutons</p> | | <p><u>Appetizer</u></p> <p>Shrimp Cocktail</p> | |
| <p><u>Entrée</u> (Choice of)</p> <p>Char Broiled Swordfish</p> <p>Seafood Cioppino <i>Clams, Mussels, Shrimp, Crab & Scallops in a Herb Tomato Broth</i></p> <p>Filet Mignon with Red Wine Sauce <i>Served with Chef's Suggested Accompaniments</i></p> | | <p><u>Salad</u> (Choice of)</p> <p>House Garden Salad Caesar Salad with Sourdough Garlic Croutons</p> | |
| <p><u>Dessert</u> (Served Family Style)</p> <p>Banana Foster Bread Pudding Assorted Dessert Bars</p> | | <p><u>Entrée</u> (Choice of)</p> <p>Australian Lobster Tail Char-Broiled Swordfish Dry Age Bone-in New York with Pepper Corn Sauce <i>Served with Chef's Suggested Accompaniments</i></p> | |
| <p><u>Beverage Service</u></p> <p>Soft Drink, Coffee & Tea Service</p> | | <p><u>Dessert</u> (Served Family Style)</p> <p>Banana Foster Bread Pudding Assorted Dessert Petit Fours</p> | |
| <p><u>Beverage Service</u></p> <p>Soft Drink, Coffee & Tea Service</p> | | <p><u>Beverage Service</u></p> <p>Soft Drink, Coffee & Tea Service</p> | |

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BUFFETS

Buffet Service for two hours

Minimum of 25 guests

Priced per person

| Third Street | \$45 | Downtown Grand | \$55 |
|---|-------------|--|-------------|
| Pepper Streak Skewers | | Georges Deviled Eggs | |
| Char-Broiled Chicken Fettuccini | | Smoked Salmon Canapés | |
| Warm Spinach & Artichoke Dip Served with warm Sourdough Bread | | Mushroom Caps stuffed with Crabmeat | |
| Vegetable Crudités with Blue Cheese Dressing | | Chopped Salad with Balsamic Dressing | |
| Fresh Mozzarella Canapés with Roma Tomatoes and Basil | | Caesar Salad with Sourdough Garlic Croutons | |
| Cheese Display with Assorted Crackers Stilton, Fontina, Cheddar, Goat Cheese, Pepper Jack and Brie Cheese | | Chicken Picatta with Lemon Caper Butter Sauce | |
| Bruschetta Display <i>Build Your Own</i> Includes Grilled Baguette, Bruschetta Mix, Roasted Garlic and Basil | | Slow Roasted Prime Rib with whipped Horseradish and Au Jus | |
| Assorted Homemade Cookies Caramel Apple Cobbler | | Rice Pilaf | |
| | | Chef's Seasonal Vegetables | |
| | | Yukon Gold Mashed Potatoes | |
| | | Assorted Dinner Rolls and Butter | |
| | | Caramel Apple Cobbler | |
| | | Assorted Dessert Bars | |

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HORS D'OEUVRES

Priced per piece

| Hot Items | | Cold Items | |
|---|--------|---|--------|
| Pepper Steak Skewers | \$4.00 | Fresh Mozzarella Canapés with Roma Tomatoes and Basil | \$3.00 |
| Crab Stuffed Mushroom Caps | \$4.00 | Georges Deviled Eggs | \$3.00 |
| Herb Crusted Petite Lamb Chops | \$6.00 | Vegetable Lavash | \$4.00 |
| Shrimp George with Lemon Butter Sauce | \$5.00 | Seared Ahi Tuna chips | \$4.00 |
| Petite Crab Cakes With Tartare Sauce | \$4.00 | Smoked Salmon Canapés | \$5.00 |
| Oysters Rockefeller | \$4.00 | Oysters on the ½ Shell | \$3.00 |
| Pot Stickers | \$3.00 | Shrimp Cocktail | \$4.00 |
| Vegetarian Spring Rolls | \$3.00 | | |
| Spicy Chicken Wings with Stilton Dressing | \$3.00 | | |
| Chicken Satay | \$3.00 | | |
| Bacon Wrapped Scallops with Pineapple Chutney | \$5.00 | | |
| Potato & Goat Cheese Tartlet | \$3.00 | | |

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| DISPLAYS & BOARDS <i>priced per person</i> | | SALADS <i>priced per person</i> | |
|--|---------|---|--------------------------|
| Imported Cheese Board | \$5.00 | House Salad | \$2.00 |
| Fresh Seasonal Fruit Tray | \$5.00 | Caesar Salad | \$3.00 |
| Tomato & Fresh Mozzarella | \$3.00 | George's Chopped Salad | \$3.00 |
| Warm Crab & Artichoke Dip | \$5.00 | Crab Louie | \$7.00 |
| Warm Spinach & Artichoke Dip | \$4.00 | Pasta Salad | \$3.00 |
| Seafood Bar with Shrimp, Crab Claws and Oysters | \$18.00 | | |
| Antipasto Display | \$5.00 | | |
| Bruschetta on Grilled Baguette | \$3.00 | | |
| Guacamole & Salsa w/ Chips | \$4.00 | | |
| Charcuterie Platter | \$8.00 | | |
| SLIDERS <i>priced per piece</i> | | DESSERTS <i>priced per dozens</i> | |
| Fish Cod | \$3.00 | Assorted Homemade Cookies | \$25.00 |
| Turkey | \$3.00 | Chocolate Fudge Brownies | \$24.00 |
| Pulled Pork | \$4.00 | | <i>priced per person</i> |
| Chicken Parmesan | \$3.00 | Caramel Apple Cobbler | \$6.95 |
| | | Banana Foster Bread Pudding | \$6.95 |

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HOSTED BAR

| SELECTIONS | SELECT \$8 per drink | PREMIUM \$10 per drink | ULTRA \$12 per drink |
|-------------------|--|--|---|
| SCOTCH | HOUSE OF STUART | DEWAR'S WHITE LABEL | GLENLIVET 12 YEAR MACALLAN 12YEAR |
| BOURBON | EVAN WILLIAMS | JIM BEAM | BULLEIT |
| VODKA | ABSOLUT, STOLI | KETEL ONE, BELVEDERE | GREY GOOSE, CHOPIN |
| WHISKEY | SEAGRAM 7 CROWN | CROWN ROYALE | CROWN RESERVE |
| RUM | CRUZAN | BACARDI LIGHT | 10 CANE |
| TEQUILA | MONTE ALBAN | HERRADURA SILVER | PATRON SILVER |
| GIN | GORDON'S | HENDRICKS | BOMBAY SAPPHIRE, TANQUERAY |
| COGNAC | MARTELL VS | REMY MARTIN VS | COURVOSIER VSOP |
| HOUSE WINES | GREYSTONE MERLOT, VILLA CALINA CABERNET, VINA CALINA CHARDONNAY, MARTIN RAY PINOT NOIR | BENVOLIO MERLOT, EDUCATED GUESS CABERNET, KENDEL JACKSON CHARDONNAY | OBERON CABERNET, CHALONE CHARDONNAY, |
| ALL BARS INCLUDE | DOMESTIC/IMPORTED BEER \$6.00 EACH | RED BULL/ENERGY DRINK \$7.00 EACH | ASSORTED SOFT DRINKS / JUICES \$5.00 EACH |

\$150 bartender fee will apply for each bartender for the first four (4) hours. Additional fees may apply for extending.

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HOSTED BAR PACKAGE

| | SELECT Per person | PREMIUM Per person | ULTRA Per person |
|-------------|-----------------------------|------------------------------|----------------------------|
| One Hour | \$23.00 | \$26.00 | \$31.00 |
| Two Hours | \$33.00 | \$40.00 | \$45.00 |
| Three Hours | \$44.00 | \$52.00 | \$57.00 |
| Four Hours | \$55.00 | \$62.00 | \$67.00 |
| Five Hours | \$60.00 | \$68.00 | \$73.00 |

| | | |
|------------------|---|-------------------|
| MARTINI'S | COSMOPOLITAN, LEMON DROP, ESPRESSO, APPLLETINI, CLASSIC "DIRTY" | \$12.00 per drink |
|------------------|---|-------------------|

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WINES

| CHAMPAGNE & SPARKLING | CHARDONNAY | SAUVIGNON BLANC | INTERESTING WHITES/ BLENDS |
|---|--|--|--|
| LAMARCA PROSECCO \$48 Veneto Italy | VINA CALINA \$32 Casablanca, Chile | SILVERADO \$36 Napa Valley, CA | WHISPERING ANGEL ROSE \$50 Provence, France |
| DOMAINE CHANDON SPLIT \$14 NV California | DARCIE KENT \$39 Central Coast, CA | NOBILO \$36 Marlborough N.Z. | FESS PARKER VIOGNIER \$56 Santa-Barbara, CA |
| RUFFINO MOSCATO \$36 Piedmont, Italy | ELEMENTS BY ARTESA \$44 North Coast, CA | LIBERATED \$64 Sonoma County, CA | SAUVIGNON VOUVRAY \$40 Loire Valley, France |
| ZONIN PROSECCO \$40 Veneto Italy | CAMBRIA \$45 Santa Maria Valley, CA | MURPHY – GOODE \$40 North Coast | |
| CHARLES CAZANOVE BRUT \$65 Reims, France | CHALONE \$64 Central Coast CA | RODNEY STRONG \$42 Russian River Valley, CA | |
| VEUVE CLICQUOT YELLOW LABEL \$120 Reims, France | KENDALL JACKSON \$36 Napa Valley CA | CAKEBREAD \$50 Napa Valley, CA | |
| BOLLINGER 'LA GRANDE ANNEE' BRUT \$120 | KIM CRAWFORD UNOAKED \$48 Marlborough, NZ | HARTWELL \$70 Napa Valley, CA | |
| PERRIER ~ JOUET BRUT \$300 'La Fleur de Champagne' Epernay France | JORDAN \$48 Russian River Valley, CA | REISLING | |
| DOM PERIGNON BRUT \$350 Epernay France | MARKHAM \$46 Napa Valley, CA | 14 HANDS \$40 Columbia Valley, WA | |
| PINOT GRIGIO / PINOT GRIS | SONOMA CUTRER \$64 Sonoma Coast, CA | CARMEL ROAD \$35 Monterey County, CA | |
| SAN ANGELO \$48 Tuscany, Italy | PATZ & HALL \$85 Sonoma, CA | HEINTZ EIFEL KABINETTE \$38 Mosel, Germany | |
| DUCK POND \$36 Willamette, OR | STAG'S LEAP \$65 Napa Valley, CA | | |
| SANTA MARGHERITA \$45 Alto Adige, Italy | ROMBAUER \$75 Carneros, CA | | |

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WINES cont'd

| MERLOT | CABERNET SAUVIGNON | PINOT NOIR | INTERESTING REDS / BLENDS |
|---|--|--|--|
| GREYSTONE \$32 Sonoma County, CA | VINA CALINA \$32 Valle Central, Chile | MARTIN RAY \$40 Russian River Valley, CA | ATALON 'PAULINE'S CUVÉE' \$54 Napa Valley, CA |
| BEVOLIO ROSSO BLEND \$32 Tuscany, Italy | EDUCATED GUESS \$48 Napa Valley, CA | MEIOMI \$52 Sonoma, CA | GIRARD PETITE SYRAH \$66 Napa Valley, CA |
| KENDALL JACKSON 'GRAND RESERVE' \$40 Sonoma County, CA | LOUIS MARTINI \$60 Napa Valley, CA | JACKSON ESTATE \$45 Anderson Valley, CA | THE PRISONER \$80 Napa Valley, CA |
| MANTANZAS CREEK WINERY \$52 BENNETT VALLEY, CA | OBERON \$64 Napa Valley, CA | BENTON LANE \$50 Willamette Valley, OR | VIDAL-FLEURY COTES DU RHONE \$40 Rhone, France |
| RODNEY STRONG \$48 Sonoma County, CA | JUSTIN \$54 Paso Robles, CA | BYRON \$62 Santa Maria, CA | TENUTA L'ILLUMINATA 'TEBAVIO' BOROLO \$120 Piedmont, Italy |
| FERRARI-CARANO \$55 Sonoma County, CA | JACKSON ESTATE \$60 Alexander Valley, CA | WILLAMETTE VALLEY VINEYARDS \$59 Willamette Valley, OR | SAN GIORGIO 'UGOLFORTE' BRUNELLO DI-MONTALCINO \$120 Tuscany, Italy |
| DUCKHORN \$100 Napa Valley, CA | FERRARI-CARANO \$64 Alexander Valley, CA | RODNEY STRONG \$62 Russian River Valley, CA | SAN GIORGIO 'UGOLFORTE' BRUNELLO DI-MONTALCINO \$120 Tuscany, Italy |
| SYRAH / SHIRAZ | FREEMARK ABBEY \$72 Napa Valley, CA | CARMEL ROAD \$64 Monterey, CA | NUSCHESE 'CASSIUS' ANGLIANICO \$165 Campania, Italy |
| CAMBRIA 'TEPUSQUET' \$40 Santa Maria, Ca | LA JOTA VINEYARD \$84 Howell Mountain, CA | HARTFORD COURT ARRENDELL \$170 Russian River Valley, CA | ARCANUM \$195 Tuscany, Italy |
| YANGARRA ESTATE VINEYARD \$43 McLaren Vale, Australia | WILLIAM HILL BENCH BLEND \$90 Napa Valley, CA | ZINFANDEL | ANTINORI 'TIGANELLO' \$200 Bolgheri, Italy |
| MALBEC | HARTWELL \$125 Napa Valley, CA | EDMEADES \$40 Mendocino, CA | QUINTESSA \$275 Rutherford, CA |
| TERRAZAS MALBEC \$87 Mendoza, Argentina | CHIMNEY ROCK \$160 Stags Leap District, CA | BRAZIN \$45 Lodi, CA | OPUS ONE \$500 Napa Valley |
| PIATELLI MALBEC \$44 Mendoza, Argentina | SILVER OAK \$200 Napa Valley, CA | | |

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