

The background image shows an outdoor dining patio at dusk. A long table is set with white linens, glassware, and silverware. A centerpiece of white flowers and greenery sits on the table. String lights hang from the ceiling, and lanterns are placed around the patio. A statue of a child is visible in the background.

THE GEORGES EG

SPECIAL EVENT MENUS

RECEPTION

HORS D'OEUVRES

Items are priced by the dozen. Two dozen minimum per selection, please.

House Made Cheddar Cheese Straws	\$8
Deviled Eggs	\$14
Mushroom Caps filled with Spinach and Feta	\$24
Cucumber Canapes with Chicken Salad	\$24
Ham Biscuits	\$32
Chicken Fried Biscuits	\$32
Buffalo Creek Sliders	\$41
Curried Chicken Satay	\$31
Lamb Meatballs	\$38
Barbecued Shrimp and Bacon Skewers	\$45

PLATTERS AND DISPLAYS

Crudité

seasonal vegetables, hummus, olive and fennel tapenade	
small platter (serves 15)	\$25
large platter (serves 30)	\$40

House Made Pimento Cheese

water crackers (serves 15)	\$20
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Spinach Artichoke Dip

tortilla chips (serves 15)	\$25
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Pulled Pork Barbeque

served with 80 slider rolls	\$160
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Jumbo Shrimp

cocktail sauce (16-20/pound)	\$40
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Carving Board Turkey and Virginia Ham Party Platter

sliced oven roasted turkey breast and Virginia ham, Swiss cheese, honey mustard, served with slider rolls (serves 30)	\$150
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Seafood Tower

oysters, shrimp, smoked salmon, littlenecks, seaweed salad	\$15/guest
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Oysters on the Half Shell

by special request

RECEPTION

DESSERTS

Items are priced by the dozen. Two dozen minimum per selection, please.

Assorted Cookies

coconut, snickerdoodle, double chocolate, peanut butter, sugar, oatmeal raisin, chocolate chip \$12

Mini Tarts

lemon, chocolate, apple, pecan \$18

Mini Cupcakes

vanilla, chocolate, toffee, lemon, carrot, red velvet \$18

Mini Cheesecakes

chocolate/peanut butter, raspberryswirl, pumpkin, caramel \$24

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All food and beverage charges are subject to an additional 20% gratuity and 11.3% tax (5.3% state and 6% local)

BUFFET

ENTRÉE CHOICES

The Washington \$29/person

please select two

Frenched Breast of Chicken with choice of: marsala, lemon-caper butter or barbecue sauce

Andouille Sausage Penne Pasta

Maple Glazed Salmon

Pasta Prima Vera with seasonal vegetables

The Marshall \$39/person

please select two

Pan Seared Shrimp & Grits with tomato and red peppers in a garlic butter sauce

Seared Pork Chops

Beef Short Ribs

Pan Seared Duck Breast

Quinoa Stuffed Butternut Squash

The Georges \$49/person

please select two

Beef Tenderloin with choice of: garlic-herb butter, chimichurri, mushroom gravy or blue cheese sauce

Pan Roasted Diver Scallops

Crab Cakes

Lamb Chops

SIDE CHOICES

Please Select One

Rice Pilaf

Mashed or Roasted Potatoes

Garlic-Butter Pasta

Herb Polenta

Mashed Cauliflower

Wades Mill Cheese Grits

Please Select Two

Mixed Seasonal Vegetables

Braised Collard Greens

Roasted Asparagus

Sautéed Kale

Roasted Broccoli or Cauliflower

Tarragon-Honey Glazed Carrots

Green Beans

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SEATED DINNER

FIRST COURSE

Soup of the Day \$8

Seasonal Mixed Field Greens Salad \$10

MAIN COURSE

Frenched Breast of Chicken \$22
butter poached fingerling potatoes, broccoli, lemon thyme

Pan Roasted Salmon \$28
wild rice, spinach, lemon caper beurre blanc

Seared Pork Chop \$27
herb potatoes, skillet greens, sauce picante

Beef Short Ribs \$25
polenta, glazed carrots and carrot chips

Pan Roasted Diver Scallops \$32
pappardelle noodles, garden herb pistou, almonds, pecorino toscano cheese

Crisp Cauliflower Risotto \$19
charred green onion vinaigrette, parmesan

Beef Tenderloin \$42
seasonal vegetables, creamy mashed potatoes

Crab Cakes \$32
creamy mashed potatoes, seasonal vegetables, remoulade

Surf & Turf \$42
petit filet, crab cake, herb potatoes, asparagus with béarnaise, remoulade
substitute lobster tail for crab cake +\$10

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DESSERT BAR

Please Select Three

Vanilla Panna Cotta

seasonal fruit, crème fraîche

Cheesecake with Raspberry Sauce

walnut cookie crust

Mississippi Mudcake

pecan brownie, marshmallow, bourbon chocolate sauce

Flourless Chocolate Torte

creme anglaise

Lemon Pound Cake

seasonal berries, whipped cream

Tiramisu

sponge cake, coffee liqueur, mascarpone, chocolate

Parfait

seasonal fruit, granola, whipped cream

\$9/ person

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