

# SPECIAL EVENT MENUS 2017



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

<b>The Power Lunch</b>	<b>\$30</b>	<b>The George Lunch</b>	<b>\$40</b>
<p><b><u>Starter</u></b> <i>(Choice of)</i></p>		<p><b><u>Starter</u></b> <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><b><u>Entrée</u></b> <i>(Choice of)</i></p>		<p><b><u>Entrée</u></b> <i>(Choice of)</i></p>	
<p>Fish &amp; 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><b><u>Dessert</u></b> <i>(Served Family Style)</i></p>		<p><b><u>Dessert</u></b> <i>(Served Family Style)</i></p>	
<p>Assorted Dessert Bars</p>		<p>Banana Foster Bread Pudding Assorted Dessert Bars</p>	
<p><b><u>Beverage Service</u></b></p>		<p><b><u>Beverage Service</u></b></p>	
<p>Soft Drink, Coffee &amp; Tea Service</p>		<p>Soft Drink, Coffee &amp; Tea Service</p>	

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## PLATED

*(Served from 4:00 PM to 10:00 PM)  
Priced per person*

<b>The George</b>	<b>\$45</b>	<b>The Old Blue Eyes</b>	<b>\$55</b>
<p><b><u>Salad</u></b> <i>(Choice of)</i></p>		<p><b><u>Salad</u></b> <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><b><u>Entrée</u></b> <i>(Choice of)</i></p>		<p><b><u>Entrée</u></b> <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><b><u>Dessert</u></b> <i>(Served Family Style)</i></p>		<p><b><u>Dessert</u></b> <i>(Served Family Style)</i></p>	
<p>Assorted Dessert Bars</p>		<p>Assorted Dessert Bars</p>	
<p><b><u>Beverage Service</u></b></p>		<p><b><u>Beverage Service</u></b></p>	
<p>Soft Drink, Coffee &amp; Tea Service</p>		<p>Soft Drink, Coffee &amp; Tea Service</p>	

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Priced per person

<b>The Big Spender</b>	<b>\$60</b>	<b>The Triple George</b>	<b>\$80</b>
<p><b><u>Salad</u></b> <i>(Choice of)</i></p> <p>House Garden Salad Caesar Salad with Sourdough Garlic Croutons</p>		<p><b><u>Appetizer</u></b></p> <p>Shrimp Cocktail</p>	
<p><b><u>Entrée</u></b> <i>(Choice of)</i></p> <p>Char Broiled Swordfish</p> <p>Seafood Cioppino <i>Clams, Mussels, Shrimp, Crab &amp; 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><b><u>Salad</u></b> <i>(Choice of)</i></p> <p>House Garden Salad Caesar Salad with Sourdough Garlic Croutons</p>	
<p><b><u>Dessert</u></b> <i>(Served Family Style)</i></p> <p>Banana Foster Bread Pudding Assorted Dessert Bars</p>		<p><b><u>Entrée</u></b> <i>(Choice of)</i></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><b><u>Beverage Service</u></b></p> <p>Soft Drink, Coffee &amp; Tea Service</p>		<p><b><u>Dessert</u></b> <i>(Served Family Style)</i></p> <p>Banana Foster Bread Pudding Assorted Dessert Petit Fours</p>	
<p><b><u>Beverage Service</u></b></p> <p>Soft Drink, Coffee &amp; Tea Service</p>		<p><b><u>Beverage Service</u></b></p> <p>Soft Drink, Coffee &amp; Tea Service</p>	

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## BUFFETS

*Buffet Service for two hours*

*Minimum of 25 guests*

*Priced per person*

<b>Third Street</b>	<b>\$45</b>	<b>Downtown Grand</b>	<b>\$55</b>
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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<b>DISPLAYS &amp; BOARDS</b> <i>priced per person</i>		<b>SALADS</b> <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		
<b>SLIDERS</b> <i>priced per piece</i>		<b>DESSERTS</b> <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

<b>SELECTIONS</b>	<b>SELECT \$8 per drink</b>	<b>PREMIUM \$10 per drink</b>	<b>ULTRA \$12 per drink</b>
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	CANA BRAVA
TEQUILA	MONTE ALBAN	DON JULIO SILVER	PATRON SILVER
GIN	GORDON'S	HENDRICKS	BOMBAY SAPPHIRE, TANQUERAY
COGNAC	HENNESEY 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, KENDALL 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

	<b>SELECT</b> Per person	<b>PREMIUM</b> Per person	<b>ULTRA</b> 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

<b>MARTINI'S</b>	COSMOPOLITAN, LEMON DROP, ESPRESSO, APPLLETINI, CLASSIC "DIRTY"	\$12.00 per drink
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# WINES

<b>CHAMPAGNE &amp; SPARKLING</b>	<b>CHARDONNAY</b>	<b>SAUVIGNON BLANC</b>	<b>INTERESTING WHITES/ BLENDS</b>
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	<b>REISLING</b>	
DOM PERIGNON BRUT \$350 Epernay France	MARKHAM \$46 Napa Valley, CA	14 HANDS \$40 Columbia Valley, WA	
<b>PINOT GRIGIO / PINOT GRIS</b>	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		
	ORIN SWIFT \$60 "MANNEQUIN" CA		

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# WINES cont'd

<b>MERLOT</b>	<b>CABERNET SAUVIGNON</b>	<b>PINOT NOIR</b>	<b>INTERESTING REDS / BLENDS</b>
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	ORIN SWIFT "ABSTRACT" CA \$68
MANTANZAS CREEK WINERY \$52 BENNETT VALLEY, CA	OBERON \$64 Napa Valley, CA	BENTON LANE \$50 Willamette Valley, OR	THE PRISONER \$80 Napa Valley, CA
RODNEY STRONG \$48 Sonoma County, CA	JUSTIN \$54 Paso Robles, CA	BYRON \$62 Santa Maria, CA	VIDAL-FLEURY COTES DU RHONE \$40 Rhone, France
FERRARI-CARANO \$55 Sonoma County, CA	JACKSON ESTATE \$60 Alexander Valley, CA	WILLAMETTE VALLEY VINEYARDS \$59 Willamette Valley, OR	TENUTA L'ILLUMINATA 'TEBAVIO' BOROLO \$120 Piedmont, 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
<b>SYRAH / SHIRAZ</b>	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	<b>ZINFANDEL</b>	ANTINORI 'TIGANELLO' \$200 Bolgheri, Italy
<b>MALBEC</b>	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		
	ORIN SWIFT "MERCURY HEAD" CA \$240		

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# DINING ROOM CAPACITIES

ROOM NAME	CAPACITY
SIDEBAR	40 Plated Event 75 Cocktail Reception
LOUNGE	70 Plated Event 125 Cocktail Reception
PATIO	50 Plated Event 100 Cocktail
RESTAURANT	200 Plated Event (excluding patio) 250 Plated Event (including Patio)

# FOOD & BEVERAGE REQUIREMENTS

SIDEBAR							
	MON	TUE	WED	THUR	FRI	SAT	SUN
LUNCH	\$500	\$500	\$500	\$500	\$500	N/A	N/A
DINNER	\$1000	\$1000	\$1000	\$1000	\$1000/hr	\$1000/hr	\$1000

LOUNGE							
	MON	TUE	WED	THUR	FRI	SAT	SUN
LUNCH	\$1500	\$1500	\$1500	\$1500	\$1500	N/A	N/A
DINNER	tbd	tbd	tbd	tbd	tbd	tbd	tbd

\* Please note that the lounge F&B requirements have dynamic pricing based on current and past business volumes. Please see Special Events Coordinator for package pricing.

PATIO							
	MON	TUE	WED	THUR	FRI	SAT	SUN
LUNCH	N/A	N/A	N/A	N/A	N/A	N/A	N/A
DINNER	\$1000	\$1000	\$1000	\$1000	\$1000/hr	\$1000/hr	\$1000

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\* For restaurant buy outs please contact Special Events Coordinator for package details



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