The George Inn

Est. 1872

DINNER BUFFET TWO

\$44.95 PER PERSON CHILDREN 5 AND UNDER FREE, 6-10 1/2 PRICE

APPETIZERS

JALAPENO POPPERS OR MOZZARELLA STICKS OR QUESADILLAS

ENTREES

PENNE ALA VODKA EGGPLANT ROLLATINI

CHICKEN(PICCATA, FRANCESE, MARSALA, <u>OR</u> CREAMY CAJUN)
TENDERLOIN TERIYAKI <u>OR</u> VEAL (PICCATA, FRANCESE, <u>OR</u> MARSALA)
FRESH SALMON (TERIYAKI, STUFFED, <u>OR</u> LEMON & BUTTER) <u>OR</u> GREEK PASTA WITH SHRIMP (SHRIMP SAUTEED WITH GARLIC, FRESH MUSHROOMS, FRESH BABY LEAF SPINACH AND SUNDRIED TOMATOES. TOSSED WITH PENNE PASTA AND CHUNKS OF MELTED FETA CHEESE)
SERVED WITH BREAD AND BUTTER
SAUTEED MIXED VEGETABLES, MASHED POTATOES AND HERBED WHITE RICE

SALAD

WITH YOUR FAVORITE DRESSING

DESSERTS

CARAMEL APPLE CAKE **OR** NEW YORK STYLE CHEESECAKE DRIZZLED WITH RASPBERRY SAUCE

SOFT BEVERAGES

COCA COLA SODAS
TEA: HOT OR UNSWEETENED ICED
COFFEE: REGULAR OR DECAFFEINATED

ALCOHOLIC BEVERAGES

FOR AN ADDITIONAL COST, WE OFFER AN EXTENSIVE SELECTION OF BEER (DOMESTIC AND IMPORTED)
WINE, SANGRIA, MIMOSA BOWL OR ANY REQUESTS YOU MIGHT HAVE

MINIMUM 25 GUESTS

The room is available for 3 hours. Additional time is \$150 per hour, maximum 2 hours Please inform us of allergies or special requests in advance. NO FOOD TO-GO.

A 25% deposit is required to guarantee date of function Number of guests and menu selections to be finalized 10 days prior to event Table decorations may be set up 2 hours before the event. No open flame. No glitter. We provide ivory tablecloths and napkins. For color linens, we can provide our vendor selections and prices.

FINAL PAYMENT IN CASH OR CREDIT CARD
ALCOHOL NOT INCLUDED IN PRICES LISTED, PLEASE CALL FOR DETAILS
NJ TAX AND 20% GRATUITY WILL BE ADDED TO THE BILL

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SIGNATURE		TELEPH	IONE	

DATE OF FUNCTION

RESTAURANT, BANQUET ROOM, TAP ROOM, PACKAGE GOODS, HUMIDOR CIGARS 84 STATE ROUTE 94, VERNON, NJ 07462
TELEPHONE (973) 827-5758
WWW.THEGEORGEINN 1872.COM
OPEN DAILY