

# The George Inn

Est. 1872

## DINNER BUFFET ONE

\$44.95 PER PERSON

CHILDREN 5 AND UNDER FREE, 6-10 1/2 PRICE

### APPETIZERS

MOZZARELLA STICKS OR POTATO SKINS

### ENTREES

PENNE ALA VODKA

EGGPLANT ROLLATINI

TENDERLOIN TERIYAKI OVER HERBED WHITE RICE

CHICKEN (PICCATA, FRANCese, MARSALA, OR CREAMY CAJUN)

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 AND YOUR CHOICE OF MASHED POTATOES OR HERBED WHITE RICE

### SALAD

SERVED WITH YOUR FAVORITE DRESSING

### DESSERTS

CARAMEL APPLE PIE 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

DATE OF FUNCTION \_\_\_\_/\_\_\_\_/\_\_\_\_ TIME \_\_\_\_ GUESTS \_\_\_\_ DEPOSIT \_\_\_\_

SIGNATURE \_\_\_\_\_ TELEPHONE \_\_\_\_\_