



The Georgian Club®



**COCKTAIL & RECEPTION
MENUS**

The Georgian Club®

Adrienne Scales
Director of Catering

Frank Corbett
Executive Chef

Due to market conditions, prices are subject to change up to thirty days prior to event.

Menu Selections are required 7 days prior to the event.

All food and beverage items are subject to a prescribed service charge and sales tax.

Members and guests of the Georgian Club are responsible for adhering to the Georgian Club's business casual dress code.



The Georgian Club®

COCKTAIL & RECEPTION MENUS

Cold Hors d'oeuvres

*Minimum Order of 50 pieces
\$3.00 per Piece*

Array of Deluxe Canapés

Assorted Finger Sandwiches

Pepper Seared Beef Tenderloin Crostini

Oak Smoked Salmon Coronets with Horseradish

Duck Confit with Croustade Crown

Twiced Baked Potatoes

Smoked Scallops with Cilantro Essence on Crostini

Bruschetta Display

Teriyaki Tuna Tartare with Wasabi Aioli on Fried Wontons (\$4 per piece)

Hot Hors d'oeuvres

Minimum Order of 50 pieces. Priced Per Piece.

Coconut Shrimp with Island Dipping Sauce \$4

Grilled Baby Lamb Chops \$4.50

Shrimp Wrapped in Applewood Smoked Bacon \$4

Mini Crab Cakes with Remoulade Sauce \$4

Bacon Wrapped Scallops \$4

Spring Rolls with Oriental Vegetables and Hot Mustard \$2.75

Chicken Tenderloins with Honey Mustard \$3

Stuffed Mushrooms with Sausage, Swiss Cheese \$2.25

Curried Beef Satay with Peanut Dipping Sauce \$3.25

Swedish Meatballs in Sour Cream, Mustard and Cognac Sauce \$2

Andouille Sausage in Pastry Served with a Mustard Sauce \$2.75

Spinach Spanikopita with Feta Cream \$2.25

Goat Cheese Stuffed Artichoke Hearts with Smoked Tomato Marinara \$3.25

Pecan Dusted Chicken Tenderloins with Banana Rum Sauce \$3.50



The Georgian Club®

Displays and Presentations

Minimum of 25 People

Seasonal Crudite Display

An Array of Colorful Raw Vegetables with Three Dipping Sauces

\$3.50 per person

International Cheese Display

A Variety of Cheeses from Around the World

Garnished with Grapes, Fresh Berries,

Assorted Crackers and Lavosh

\$6 per person

Antipasto Display

Arrangement of Italian Style Meats, Cheeses and Marinated Vegetables, Olives

\$10 per person

Fresh Seasonal Fruit and Berry Display

Yogurt Dipping Sauce

\$4 per person

Choice of Poached or Smoked Salmon Display

Classic garnishes, Assorted Crackers and Lavosh

\$6 per person

The Georgian Club®

Seafood Displays

Minimum of 25 People

Jumbo Gulf Shrimp

\$300 per 100 pieces

Certified Louisiana Oysters on the Half Shell

\$375 per 100 pieces

Alaskan Snow Crab Legs

\$450 per 100 pieces

Served with Cocktail Sauce, Horseradish, Lemon Wedges, and Appropriate Garnishes



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Seafood Displays (Continued)

Minimum of 25 People

Smoked Seafood Display

*Atlantic Salmon, Scallops, Trout,
Mussels,*

Traditional Garnishes, Water Crackers, Rye and Pumpernickel

\$12 per person

Sushi Display

Selection of Hand Rolled Maki Sushi

Sesame Soy Sauce, Pickled Ginger and Wasabi

\$300 per 100 pieces

Caviar Display

Russian or American Sturgeon Caviar Displayed in an Ice Carving

*Toast Points, Chopped Egg, Sour Cream, Minced Chives, and Made to Order Blini by a Chef
Attendant*

Market Price

Dip Selections

Served with Specialty Chips & Breads

Spinach and Artichoke Dip

\$4 per person

Warm Maryland Crab Dip

\$5 per person

Blue Cheese and Caramelized Onion Dip

\$4 per person

Baked Brie in Puff Pastry

Grapes and sliced French bread

\$60 per wheel



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Carving Stations

Minimum of 25 People

*All Carving Stations are served with Silver Dollar Rolls
A \$75 Culinarian's Fee Applies*

Mustard and Honey Glazed Ham
Peach Chutney
\$7

Roasted Breast of Turkey
Apricot-Cranberry Chutney
\$7

Top Round
Horseradish Crème
\$8

Roasted Pork Loin
Sun Dried Peaches
\$8

Peppered Strip Sirloin of Beef
Madeira Mushroom Sauce
\$9

Beef Tenderloin
Au Jus and Horseradish Sauce
\$11



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Specialty Stations

Minimum of 25 People

Minimum of 25 people

Pasta Station

Select 2 pastas and pair them with 2 sauces

Pastas:

Penne, Farfalle, Rotini,

Sauces:

Smoked Tomato Marinara, Primavera, Alfredo, Pesto

*Served with Grated Fresh Parmesan Cheese, Cracked Black Pepper,
Bacon, and Green Onions*

\$8.50 per person

Tortellini and Ravioli pasta

May be substituted for an additional \$1 per person

Mashed Potato Martini Bar

Buttermilk Mashed Potatoes served in Martini Glasses

*Seafood Provencal, Teriyaki Beef,
and Wild Mushroom and Broccoli and Cheddar toppings*

*Condiments include Sour Cream, Green Onions,
Shredded Farmhouse Cheddar Cheese, and Bacon Bits*

\$7.50 per person

Asian Stir Fry

Chicken and Beef Stir Fry

*Julienne Vegetables, Fried Rice, Sticky Rice,
Steamed Dumplings and Shu Mai*

Fortune Cookies

\$7.50 per person



The Georgian Club®

Reception Desserts

Bite Size Delights

Chef's Selection of Assorted Miniature Desserts

\$3 per person

Viennese Table

Whole and Individual Sized Cakes, Pies, Mousses, Truffles, and Tarts

\$7.50 per person

International Dessert Display

Cannoli, Baklava, Tiramisu, Fruit Tart, Black Forest Torte, Napoleons

\$8 per person

Chocolate Covered Strawberries

Choice of White or Dark Chocolate Fondant, a Combination, or "Tuxedo Style"

Seasonally Priced

Chocolate Fountain

Included with the fountain:

Your choice of Dark, Milk or White Chocolate

Angel Food Cake, Strawberries, Marshmallows and Pretzels

50 – 100 persons - \$450.00

100-150 persons - \$550.00

150-250 persons \$650.00