

The Georgian Resort

Reception Hors d'oeuvres & Enhancements

Hot Hors d' oeuvres *(pricing per 100 pieces)*

- Scallops Wrapped in Bacon
- Maryland Crab Cakes
- Shanghai Shrimp
- Island Coconut Chicken
- Crispy Fried Pot Stickers
- Asian Spring Rolls
- Italian / Swedish Meatballs
- Three Cheese Stuffed Mushrooms
- Island Coconut Shrimp
- Sesame Chicken Sate'
- Boneless Chicken Bites
- Raspberry Baked Brie in Puff Pastry
- Assorted Mini Quiche
- Franks in a Blanket

Cold Hors d' oeuvres *(pricing per 100 pieces)*

- Tomato Basil Bruschettes
- Chicken Liver Pate
w/Apples & Flatbreads
- Proscuitto Wrapped Melon
- Fresh Mozzarella & Grape Skewers
- Shrimp Cocktail
- Smoked Salmon Canapés

(Minimum of 50 guests) All prices are subject to 7% NYS Sale Tax and 20% Service Charge

Hors d' Oeuvres pricing is based on 100 pieces.

To calculate needs - multiply the number of guests expected
by 8 pieces (the estimate of each guest's consumption).

Pricing available upon request - contact Jody Woodin sales@georgianresort.com 518-668-5401 ext 362



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Reception Additional Displays

Additional Displays *(pricing per approximate 100 servings)*

◆ **International Cheese and Fruit Display**

Seasonal Fruits, Julienne Vegetables, Imported/Domestic Cheese Gourmet Crackers and Specialty Dips

◆ **Fresh Vegetable Crudite Display**

Fresh Raw Vegetables and Gourmet Dips

◆ **Italian Antipasto Display**

Salami, Prosciutto, Pepperoni, Provolone, Fresh Mozzarella, Marinated Artichokes, Roasted red peppers

◆ **Raw Bar**

Fresh shucked Littleneck Clams and Oysters, Ocean shrimp, Lemon Wedges, Horseradish, Cocktail sauce, Mignonette Sauce

◆ **Smoked Salmon Display**

Smoked Salmon with Lemon Dill Crème Fraiche, Red Onions and Capers

◆ **Trio of Hot Dips**

Tomato Basil Maryland Crab Dip ~ Spinach and Artichoke Dip
Roasted Garlic and Gorgonzola Dip served with gourmet crackers & Baguettes

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Buffet Dinner Selections

Chicken

- ◆ Chicken Marsala ◆ Chicken Provencal ◆ Chicken Parmesan ◆ Chicken Picatta
- ◆ Chicken Cordon Bleu w/Supreme Sauce

Meat Selections

- ◆ Beef Bordelaise ◆ Sliced Boneless Pork Au Poivre ◆ Tropical Sliced Pork Tenderloin
- ◆ Beef Bourguignon ◆ Beef Stroganoff ◆ Italian Sliced Roast Beef w/Red Wine Sauce

Pasta

- ◆ Tri-Colored Tortellini Alfredo ◆ Classic or Vegetarian Lasagna
- ◆ Penne served choice of, Aglio Olio, Tomato Basil Cream Sauce or Ala Vodka
- ◆ Baked Manicotti or Stuffed Shells

Seafood

- ◆ Broiled Salmon with Lemon Butter or Hollandaise
- ◆ Filet of Sole Florentine w/ Dill Sauce ◆ Baked Scod Meditereanean
- ◆ Seafood Newburg

Accompaniments

- ◆ Fresh Medley of Vegetables ◆ Maple Glazed Baby Carrots ◆ Green Beans Almondine ◆ Zucchini Parmesean
- ◆ Hot Marinated Artichokes Hearts ◆ Broccoli Romano ◆ Baby Roasted Red Potatoes ◆ Garlic Whipped Potatoes ◆ Rice Pilaf ◆ Wild Rice with Pecans and Mushrooms ◆ Sweet Potatoes w/ Nutmeg and Ginger

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Chef Attended Carving Stations

Chef Attended Carving Station Selections Per Person Charge.

\$75 Attendant Fee Additional for each Station additional

- ◆ Tenderloin of Beef Cabernet Demi Glaze
- ◆ Roast Prime Ribs of Beef Au Jus
- ◆ Pork Tenderloin
- ◆ Turkey Breast w/ Cranberry Orange Relish
- ◆ Baked Virginia Ham w/ Apricot Glaze

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Bars and Beverages

◆ **Open Bars, House Brands**

First Hour \$ per person

2nd and 3rd Hour \$ per person

4th Hour, \$ per person, 5th Hour, \$ per person

Includes House, Call and Premium Brand Liquors, two choices of Draft Beer, House Wine (by the glass) & Soda

◆ **Open Soda Bar**

addtl. \$ per person/per hour

◆ **Beer, Wine and Soda Bar**

House and Domestic Brands \$ First Hour, \$ Each Additional Hour

◆ **Cash Bar**

Bar Pricing plus \$ Bar Charge for Bar Staffing (two bartenders)

◆ **Cordial Cart**

Available at the cost of \$ per person

◆ **Champagne Toast**

Sparkling Grape Juice \$ a glass

House Champagne \$ a glass

Great Western Champagne \$ a glass

Korbel Brut \$ a glass

Champagne Fountain \$ (serves 125)

◆ **Beer & Wine**

Keg of Domestic Beer \$ (Coors Lite, Budweiser)

Keg of Imported or Premium Beer \$ (Stella Artois, Samuel Adams Seasonal,

Davidson Brothers *Dacker*)

House Wine \$ per Bottle

◆ **Punch Bowls**

Non-Alcoholic Punch \$, Alcohol Punch \$

Punch choice selections available upon request

Please feel free to discuss alternative bar arrangements with us. Our guests are not allowed to bring their own alcoholic beverages into the banquet facilities. We do not serve shots.

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THE
G E O R G I A N

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Plated Dinners, Soups, Salads, Appetizers

Soups - Hot

- ◆ Chicken and Spinach with Pasta
- ◆ Smoked Chicken & Sweet Corn Chowder
- ◆ Lobster and Roasted Red Pepper Bisque
- ◆ Andouille Sausage and Red Potato Chowder
- ◆ New England Clam Chowder
- ◆ Manhattan Clam Chowder
- ◆ Cream of Broccoli with Vermont Cheddar

Soup - Cold

- ◆ Gazpacho
- ◆ Summer Strawberry
- ◆ Vichyssoise (Potato & Leek)
- ◆ Cucumber Dill

Salads

- ◆ Fresh Garden Salad
- ◆ Traditional Caesar
- ◆ Antipasto Salad
- ◆ Plantation Salad
- ◆ Fresh Mozzarella, Ripe Tomato, Red Onion, Balsamic Glaze
- ◆ Baby Spinach, Mandarin Oranges, Toasted Almonds, Oriental Glaze

Hot Appetizers

- ◆ Lobster Ravioli served over Spinach with a Saffron Beurre Blanc
- ◆ Penne Pasta Tomato, Basil Cream Sauce, Garlic Basil Bread
- ◆ Cajun Chicken, Andouille Sausage Streudel Apricot Dijon Glaze
- ◆ Shrimp, Lobster, Sea Scallops, Sherry cream sauce in Puff Pastry
- ◆ Stuffed Portobello with Spinach, Roasted Red Peppers and Goat Cheese

Cold Appetizers

- ◆ Melon Plate, Seasonal Berries with Raspberry Mint Drizzle
- ◆ Ocean Shrimp Cocktail with Horseradish and Lemon
- ◆ Grilled Asparagus, Portabello Mushroom, Goat Cheese, Balsamic Glaze
- ◆ Beef Carpaccio of Tenderloin with Horseradish Crème Fraiche



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Plated Dinners, Entree Accompaniments

Vegetables

- ◆ Fresh Medley of Vegetables ◆ Zucchini ◆ Parmesean, Hot Marinated Artichoke Hearts
- ◆ Broccoli Romano ◆ Fresh Asparagus w/ Pine Nuts ◆ Green Bean Almondine ◆ Glazed Baby Carrots

Potatoes / Rice

- ◆ Baby Roasted Red Potatoes ◆ Garlic Whipped Potatoes ◆ Stuffed Baked Potato
- ◆ Sweet Potatoes w/ Nutmeg and Ginger ◆ Rice Pilaf ◆ Wild Rice with Pecans and Mushrooms

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Plated Dinners, Entree Selections

Beef

- ◆ Roasted Prime Rib of Beef au Jus
- ◆ New York Strip Steak, Sweet Bourbon Peppercorn Demi-Glace
- ◆ Filet Mignon, 8oz filet Rosemary Garlic Butter
- ◆ Sliced Top Sirloin of Beef, Caramelized Onion & Mushroom Demi Glaze

Chicken

- ◆ Chicken Parmigiana, Sauteed Chicken Breast topped w/ marinara and Mozzarella
- ◆ Chicken Marsala, Sautéed mushrooms, shallots, rosemary demi glaze
- ◆ Cranberry, Apple and Walnut Stuffed Chicken, Cranberry Apple Glaze
- ◆ Italian Marinated Grilled Breast of Chicken, Prosciutto ham, fresh basil and smoked mozzarella
- ◆ Chicken Breast, with a Garlic Cream Sauce and Spinach Grape Tomatoes
- ◆ Chicken Provencal, Cured Olives, Diced Tomato, Fresh Basil, White Wine & Butter

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Seafood

- ◆ Broiled Fresh Atlantic Salmon Fillet, Lemon Dill Shallot Cream Sauce
- ◆ Cracker & Herb Encrusted Haddock Fillet, Hollandaise Sauce
- ◆ Seafood Newburg, Served over Puff Pastry
- ◆ Ocean Shrimp Scampi, Garlic, Chopped Tomato, Parsley, White Wine
- ◆ Stuffed Sole Florentine w/ Dill Sauce and Toasted Almonds

Pork and Veal

- ◆ Roasted Boneless Pork Loin, with Normandy Sauce
- ◆ Stuffed Roast Loin of Pork w/ Wild Rice and Mandarin Oranges
- ◆ Veal Sorrentino, Eggplant, Prosciutto Ham, Basil Marinara
- ◆ Veal Cordon Bleu, Stuffed with Ham, Swiss Sauce Mornay

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Pasta

- ◆ Penne Puttanesca, Spinach, Tomatoes, Capers, Olives, Artichokes
- ◆ Pasta Primavera Served with Red or White Sauce
- ◆ Tri-Colored Cheese Tortellini Tomato Basil Cream
- ◆ Pasta Rigatoni, Virgin Olive oil and Vegetables
- ◆ Stuffed Roasted Portabello Mushrooms, Spinach, Red Peppers, Goat Cheese, Balsamic Vinegar
- ◆ Spring Asparagus Risotto, Roasted Grape Tomatoes
- ◆ Eggplant Roulade, Cheese and Basil Marinara

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