



Banquets

Options

Buffet Minimum of 30 guests. Choice of Three (3) Entrée Items.
Entrée Cost will be averaged.

RSVP Choice of Three or Four Entrée Items. RSVP Counts must be submitted to Giorgio's 72 hours prior to event. Place cards must be provided by host for each guest denoting what they have selected. There is no minimum/maximum # of guests for this option.

Individual Order Maximum of 30 guests. Choose a maximum of Four Entrée Items. Guests will order Entrée Selections with their server. Keep in mind that this option will take longer than the others due to the added time necessary to take the orders and prepare the food. Addtl. time is not allotted for this choice.

Details

- All Parties of 20 or more must have a pre-selected menu. Giorgio's will be presenting one check for payment. Separate checks are not permitted, but arrangements can be made to set up a fixed price for each guest to include tax & gratuity.
- Sunday Events subject to a 35 adult minimum & a \$5 per person surcharge.
- Parties are booked based on a 2 ½ hour timeline. Parties on Friday or Saturday Night can only be booked from 5 pm - 7:30 pm, or 8:00 pm - 10:30 p.m. Bookings on other days will be determined based on availability. Extending the time for your party may be possible, but is at the sole discretion of the manager and may be subject to additional costs.
- Dessert may be omitted by reducing Entrée prices by \$3.00.

Booking / Deposits

Bookings and deposits are based on estimates at time of booking. Minimum numbers must be provided to Giorgio's one week (7 calendar days) before event. After this time, adjustments may be made to add guests, but reductions will not be allowed.

Deposits are requested at time of booking and are non-refundable. This amount will be deducted on the final bill.

Under 30 pp	\$ 100.00 deposit
31-60 guests	\$ 200.00 deposit
Over 60	25% of estimated cost

Banquet Menu

All prices include salad (except where noted), bread, dessert, soft drinks and coffee/tea. Prices do not include Sales Tax (5%) and Gratuity (20%)

\$22.00 Per Person

Pasta Pomodoro	Mykonos Salad*
Pasta Bolognese	Spanakopita Platter*
Pasta Meatballs <i>(Penne or Linguine)</i>	Chicken Caesar*
Penne Primavera	<i>(*Plated Only) / Includes Cup Soup</i>
	Heavy Hors D'Oeuvres Option

\$25.00 Per Person

Athenian Chicken (R,V)	Chicken Marsala (L)
Linguini with Clam Sauce	Chicken Savoia (R)
Eggplant Parmigiana (L)	Cheese Tortellini
Chicken Parmigiana (L)	Mediterranean Pasta with Chicken
Chicken Francaise (R)	Pasta Diavola with Sausage
Chicken Picatta (L)	

\$27.00 Per Person

Salmon (R,V)	Veal Marsala (L)
Flounder (R,V)	Shrimp Picatta (L)
Pork Chops (P,V)	Shrimp Scampi (L)
London Broil (P,V)	Veal Francaise (R)
Veal Picatta (L)	Veal Parmigiana (L)

\$29.00 Per Person

Veal Savoia (R)	Filet Mignon (add \$2.50) (P,V)
Seafood Linguini <i>(Red/White)</i>	<i>(For Buffet Served Sliced & Roasted)</i>
Beef Shishkebab (R)	Crabcakes (add \$4.50) (R,V)
Grilled Ribeye (P,V)	Rack of Lamb (add \$4.50) (P,V)

Key— (R) Rice, (P) Potato, (V) Vegetable, (L) Linguini,

Appetizers

Pita with Tzatziki	\$1.25 pp*	Spanakopita	\$3.85 pp*
Zucchini Sticks	\$2.95 pp*	<i>(Spinach) Triangles</i>	
Mozzarella Sticks	\$2.95 pp*	Tyropita	\$3.85 pp*
Chicken Tenders	\$3.55 pp*	<i>(Cheese) Triangles</i>	
Chicken Wings	\$3.55 pp*	Greek Sampler	\$3.55 pp*
Meatballs	\$3.55 pp*	Saganaki	\$3.55 pp*
	<i>Choice of Sauce—BBQ, Asian, Tomato or Swedish</i>	<i>(Flaming Cheese)</i>	
Stuffed Mushrooms		Fried Calamari	\$4.65 pp
<i>(sausage)</i>	\$3.55 pp*	Shrimp Scampi	\$4.75 pp
<i>(crab)</i>	\$5.75 pp	Mini-Crabcakes	\$5.75 pp
Keilbasa Sausage	\$3.55 pp*		

*Heavy Hors D'Oeuvres Selections

Kid's Meals

\$10.99 (include soft drink and dessert)

Linguini or Penne Pasta w/ Tomato Sauce
Pita Pizza (plain)
Grilled Cheese Sandwich
Chicken Tenders w/ Fries
Junior hamburger (5 oz.)

Desserts

Choose One Dessert or
Choose Assortment
(served buffet or family style)

Luncheons

(11 a.m.—2:00 p.m. only)

Special A La Carte Luncheon Menu Available
For Parties of 20-30 (Please See Manager for Details)

Wine & Beer Options

Wine and Beer is available for your event (Ask Management for Menu) and may be arranged in one of the following ways:

- 1) Cash Bar - Servers will keep an individual tab for each party guest to be paid by guest.
- 2) Host Tab - Servers will keep a tab on all Beer & Wine based on consumption to be paid by host
- 3) Bottle Service - Host will choose & pay for bottles of wine to be placed on tables based on an estimated # of guests
- 4) WineStyles Bottles - Wines may be chosen from the WineStyles Cellar for your event. A separate check will be presented for the wine and the associated bottle fees.