



Giorgio's Banquets (On-Site)

BANQUET OPTIONS

BUFFET – Minimum guarantee of 35 Adult Guests. Choice of three entrée items.

RSVP – Choice of three or four entrées. RSVP final 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.

INDIVIDUAL ORDER – Max of 40 guests. Guests can choose from a pre-selection of entrées (3 or 4) on the day.

***WEDDINGS/FORMAL EVENTS** – *Additional fees may be assessed for wedding receptions due to the more complicated nature of the event and the associated time and effort necessary. Please discuss with manager for details.*

ENTRÉES

Prices are per person and include house salad, bread, dessert, soft drinks, coffee.

Prices do not include Sales Tax (10%) and gratuity (20%)

\$35.00

Penne Pomodoro
Linguini Bolognese
Linguini with Meatballs
Penne Alfredo
Penne Primavera Agli' Olio

\$45.00

Salmon
Mahi Mahi
Roasted Pork Loin
Grilled Flatiron Steak (8oz)
Lobster Ravioli
Shrimp Picatta
Shrimp Santorini

\$40.00

Mediterranean Penne with Chicken
Penne Diavola with Sausage
Cheese Tortellini
Eggplant Parmigiana
Athenian Chicken
Chicken Parmigiana
Chicken Francaise
Chicken Picatta
Chicken Marsala
Chicken Savoia

Filet Mignon (8oz) +\$20

Crab Cakes +\$20

Children

Children (Under 10) enjoying from the buffet will be charged ½ of adult price.

Otherwise, they are free to choose any item from the Kids Menu ala carte for \$16.99

APPETIZERS

Prices are per person in addition to the Entrée selection price

Spanakopita/Tyropita.....	\$6.00	Greek Wings	\$7.50
Mozzarella Sticks.....	\$6.00	Kielbasa Sausage.....	\$7.00
Zucchini Sticks.....	\$6.00	Greek Sampler.....	\$7.00
Meatballs.....	\$7.00	Fried Calamari	\$8.50
Chicken Tenders	\$7.00	Stuffed Mushrooms with Crab.....	\$9.00
Stuffed Mushrooms Florentine.....	\$7.00	Shrimp Scampi.....	\$9.00
Stuffed Mushrooms with Sausage.....	\$7.00	Mini Crab Cakes	\$12.00

DESSERTS

Choose 1 dessert for everyone or assortment served family style.

Cannoli	Chocolate Layer Cake	Red Velvet Cake
Baklava	Carrot Cake	Berry Mascarpone
Cheesecake	Tiramisu Cake	

WINE AND BEER

HOST TAB – Servers will keep a tab on all wine and beer based on consumption to be paid by host

CASH BAR – servers will keep an individual tab for each guest to be paid by guest

BOTTLE SERVICE – Host will choose and pay for bottles of wine (from restaurant menu) to be placed on tables based on an estimated number of guests.

WINESTYLES BOTTLES – Wines may be chosen from the WineStyles cellar for the price of the bottle (retail) and a \$10 per bottle fee.

DETAILS

MENU – ALL parties must have a pre-selected menu.

TIMELINE AND RESERVATION TIMES – Parties are booked based on a 2 ½ hour timeline. Parties on Friday or Saturday night can only be booked from 5:00-7:30 pm or 8:00-10:30 pm. Bookings on other days will be determined based on availability. Extending the time for your party may be possible but is at the discretion of the manager and may be subject to added costs.

SUNDAY EVENTS – are subject to a 45-adult minimum and a \$15 per person surcharge.

BOOKINGS – Bookings and deposits are based on estimates at the 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 – Deposits are requested at time of booking and are non-refundable. This amount will be deducted from the final bill » 30-50 guests +\$200, Over 50 +20% of est. cost. Cancellation within 48 hours of the event will be charged in full.

PAYMENTS – One check will be presented to the host for payment at the conclusion of the event to include tax (9%) and gratuity (20%). Separate checks are not permitted.