Airfort Menn

Voted #1 in an Aviation International Survey... Thanks to You!

We are Dedicated to Excellence in the Chicagoland Area and in Providing the Best Service Possible to

'All Chicagoland Airports'

MDW • ORD • PWK • DPA • GYY • ARR • UGN • LOT • ENW • MKE

Our Mission...Treat Customers as Friends & Serve the Finest Quality & Variety with Creative Presentation Along with the Best Service Available.

We Realize That to Successfully Fulfill & Surpass the Exacting Needs of Corporate Aviation, We Need to Service One Market, Chicagoland, and Continue to Bring You New & Innovative Menus & Services.

This Menu Contains Our Latest Menu Items Along with Our Traditional Menu.
We Hope You Enjoy Our Selections.
Thanks Again for the Opportunity to Serve.
G.S. "Buz" Georgis... Chef - Owner

Celebrating Over 50 Years... Thanks to You!

Visit us at www.georgiscatering.com



Georgis Catering
EXECUTIVE SERVICES

Dreakfa

→ BREAKFAST SELECTIONS → CONTROL OF THE PROPERTY OF THE PROPE

INDIVIDUAL DELUXE CONTINENTAL BREAKFAST FRESH BREAKFAST PASTRIES, BREADS, CAKES, MUFFINS, CROISSANT & BAGELS WITH CUT FRUIT

INDIVIDUAL LEAN & MEAN CONTINENTAL BREAKFAST LOW FAT MUFFIN, LOW FAT BAGEL & FAT & CHOLESTEROL FREE COFFEE CAKE & FRESH CUT FRUIT

OR

GRANOLA LOW FAT CEREAL WITH SKIM OR 2% MILK, FRESH BANANA & STRAWBERRIES & CHOICE OF ONE LOW FAT OR REGULAR BREAKFAST BREAD

SCOTTISH SMOKED SALMON TRAY

SCOTTISH SMOKED SALMON WITH SLICED TOMATO & RED ONION, CAPERS, BAGEL & REGULAR, FLAVORED OR LOW FAT CREAM CHEESE

EUROPEAN CONTINENTAL BREAKFAST

IMPORTED MEATS & CHEESE SLICED & PRESENTED WITH HEARTY BREADS, SLICED TOMATO & ONION, & APPROPRIATE CONDIMENTS. SERVED WITH FRESH CUT MELON, STRAWBERRIES & SEEDLESS GRAPES. INDIVIDUAL BREAKFAST OR ON LARGER SERVING TRAYS

"BREAKFAST ROLL VARIETY TRAY"

FRESH DANISH, BREAKFAST PASTRIES, NUT BREADS, COFFEE CAKE, MUFFINS & BAGELS AVAILABLE WITH CUT FRUIT

"LEAN & MEAN BREAKFAST ROLL VARIETY TRAY"

LOW FAT MUFFIN, LOW FAT BAGELS & FAT & CHOLESTEROL FREE COFFEE CAKES COMBINATION TRAYS OF REGULAR & LOW FAT ROLLS AVAILABLE

"GOOD DAY SUNSHINE" - HOT BREAKFASTS

VACATION OMELET*

BACON, MUSHROOMS, ONIONS, PEPPERS, DICED TOMATO & CHEESE

SPANISH OMELET*

DICED PEPPERS, TOMATO, ONION & JACK CHEESE TOPPED WITH SALSA

FRESH VEGETABLE OMELET*

PEPPERS, ONION, MUSHROOMS & CHEESE

HAM & CHEESE OMELET*

DICED HAM WITH CHEDDAR & JACK CHEESE

WESTERN OMELET*

DICED ONION, PEPPERS & SMOKED HAM

THREE CHEESE OMELET*

CHEDDAR, JACK & PROVOLONE

BREAKFASTS INCLUDE:

CUT FRUIT & BREAKFAST PASTRY, CHOICE OF SMOKED HAM SLICES, SAUSAGE OR BACON & BREAKFAST POTATO

* EGG BEATERS, TURKEY SAUSAGE & LOW FAT CHEESE ARE AVAILABLE FOR BREAKFASTS

BEEF TENDERLOIN SLICES OR CANADIAN BACON ARE ADDITIONAL

NEW BREAKFAST SELECTIONS

GET 'EM WHILE THEY'RE HOT - BREAKFASTS SERVED WITH BREAKFAST POTATO WHERE APPROPRIATE

TENDER FILET MEDALLIONS & SCRAMBLED EGG BREAKFAST
BEEF TENDERLOIN MEDALLIONS GRILLED AU POUVRE` ARE TOPPED
WITH MARINATED GRILLED BEEFSTEAK TOMATO SLICES & PRESENTED
WITH SEASONED SCRAMBLED EGGS

PRIME RIB OMELET

TENDER CARVED PRIME RIB & TANGY HORSERADISH CHEESE MAKE THIS ONE A WINNER!

PHILLY CHEESESTEAK OMELET BREAKFAST

SEASONED THINLY SLICED TENDERLOIN OF BEEF, SAUTEED PEPPERS & ONIONS, PROVOLONE & MOZZARELLA CHEESE MAKE THIS AN OMELET TO REMEMBER

'OPPA' - GYROS OMELET BREAKFAST

SLICED GYRO MEAT, FETA CHEESE, ONION & DICED TOMATO OMELET WITH WARM PITA BREAD

FRENCH TOAST & PEPPERED MAPLE BACON BREAKFAST SANDWICH OUR KICKIN' HOMEMADE PEPPERED MAPLE BACON & SCRAMBLED EGGS SERVED BETWEEN TWO SLICES OF MAPLE VANILLA BUTTER SEASONED FRENCH TOAST - DON'T MISS THIS ONE

SMOKED HAM, CHEDDAR & EGG CROISSANT BREAKFAST SLICED SMOKED HAM, CHEDDAR CHEESE & EGGS PRESENTED ON CROISSANT

GRILLED SIRLOIN CROISSANT BREAKFAST SANDWICH
MARINATED GRILLED SLICED SIRLOIN & BUTTER FRIED EGGS TOPPED
WITH PROVOLONE CHEESE & PRESENTED ON A FRESH CROISSANT
WITH SAUTEED MUSHROOMS, ONIONS & DICED TOMATO

BREAKFAST AROUND THE WORLD

SOUTH OF THE BORDER

SMOKED HAM, PEPPER, ONION & CHEESE FRITATTA SERVED WITH JALAPENO CORN MUFFIN & WHIPPED HONEY BUTTER

GREEK SPINACH OMELET

FETA CHEESE, BUTTER SAUTEED SPINACH & SAUTEED ONION

EUROPEAN OMELET

PROSCIUTTO, FRESH MOZZARELLA, OREGANO, GREEN PEPPER & ONION

THE MEXICAN

DICED TOMATO SALSA, CRUMBLED SMOKED BACON & PEPPER JACK CHEESE, GREEN PEPPERS & ONION SERVED WITH JALAPENO PEPPERS & WARM FLOUR TORTILLA

PIZZA OMELET

ITALIAN SAUSAGE, SWEET RED SAUCE, OREGANO, MUSHROOMS, ONIONS, GREEN PEPPER & MOZZARELLA CHEESE

HANG OVER OMELET

SMOKED BACON, GIARINARIA, SAUTEED ONION & JACK CHEESE

TUSCAN ZUCCHINI FRITATTA

GRILLED ZUCCHINI, RICOTTA CHEESE, ZUCCHINI FLOWERETS, FRESH GARLIC & OREGANO TOPPED WITH SHREDDED PARMESAN

SOUTHWESTERN FRITATTA

BUTTER SAUTEED CORN & ONION, DICED TOMATO, PEPPER JACK CHEESE & FRESH CILANTRO. SERVED WITH FRESH SALSA & WARM FLOUR TORTILLAS

BREAKFAST ITEMS ARE PRESENTED ON SILVER SERVING PLATTERS WITH APPROPRIATE CONDIMENTS

Visit us at www.georgiscatering.com

Georgis Catering
EXECUTIVE SERVICES

FRESH CUT VEGETABLE TRAY

GENEROUS PORTIONS OF FRESH CUT VEGETABLES

BROCCOLI
CAULIFLOWER
CHERRY TOMATOES
CARROTS
CELERY
ASSORTED PEPPERS & MORE

PRESENTED ON SILVER PLATTERS ACCOMPANIED BY

FANCY TRAY GARNISHES FRESHLY PREPARED DIP

SEASONAL FRESH FRUIT TRAY

GENEROUS PORTIONS OF FRESH SEASONAL FRUIT

HONEY DEW MELON CANTALOUPE HAWAIIAN PINEAPPLE FRESH STRAWBERRIES SEEDLESS GRAPES KIWI STAR FRUIT

PRESENTED ON SILVER PLATTERS ACCOMPANIED BY

FANCY TRAY GARNISHES LOW FAT YOGURT DIP

INTERNATIONAL CHEESE TRAY

GENEROUS PORTIONS OF WORLD CLASS CHEESE TO INCLUDE SOME OF THE FOLLOWING

STILTON - SMOKED PROVOLONE BEL PAESE - GORGONZOLA JARLSBERG - NEUFCHATEL SHARP CHEDDAR - GRUYERE PROVOLONE - EDAM MUENSTER - BABY SWISS FONTINA

PRESENTED ON SILVER PLATTERS ACCOMPANIED BY

FANCY TRAY GARNISHES
SEEDLESS GRAPES
GOURMET CRACKER SELECTION



EXECUTIVE TRAYS INCLUDE DISPOSABLE BLACK PLATES, MATCHING FLATWARE, SERVING UTENSILS & NAPKINS.

Visit us at www.georgiscatering.com

EXECUTIVE S ERVICES

EXECUTIVE DELI SANDWICH TRAY

SANDWICHES FRESHLY PREPARED WITH THE FOLLOWING

BREAST OF TURKEY - SMOKED HAM - GRILLED CHICKEN BREAST

TUNA SALAD - MEDIUM RARE ROAST BEEF

GRILLED CHICKEN SALAD CORNED BEEF PROVOLONE - AMERICAN

MUNSTER - SWISS IACK CHEESE

PRESENTED ON SILVER PLATTERS ACCOMPANIED BY

TWO FRESHLY PREPARED DELI SALADS DELICIOUS CHICKEN DRUMMETTES, RELISHES, APPROPRIATE CONDIMENTS



EXECUTIVE SLICED DELI TRAY

GENEROUS PORTIONS OF FRESHLY SLICED DELI MEATS & CHEESE TO INCLUDE



PRESENTED ON SILVER PLATTERS ACCOMPANIED BY

TWO FRESHLY PREPARED DELI SALADS, LETTLICE & SLICED TOMATO, FRESH BAKED ROLLS

& BREADS, RELISHES, FANCY TRAY GARNISHES AND, APPROPRIATE CONDIMENTS

LEAN N' MEAN LOW FAT SANDWICH TRAY

SPECIALLY PREPARED WITH LOW FAT OR FAT FREE **INGREDIENTS & HEART FRIENDLY BREADS:**

BREAST OF TURKEY - GRILLED VEGETABLES - GRILLED CHICKEN BREAST TURKEY PASTRAMI - LOW FAT OSTRICH - LOW FAT SHRIMP SALAD TURKEY HAM - GRILLED CHICKEN SALAD WITH LOW FAT MAYO

PRESENTED ON SILVER PLATTERS ACCOMPANIED BY TWO FRESHLY PREPARED LOW FAT DELI SALADS, GRILLED SKINLESS CHICKEN BREAST STRIPS, CARROT STICKS, APPROPRIATE CONDIMENTS

EXECUTIVE LUNCHEON TRAY GARNISHES

FRESH CUT VEGETABLE TRAY GARNISHES FRIED CHICKEN BREAST STRIPS WITH DIP CHAR GRILLED CHICKEN BREAST STRIPS FRIED CHICKEN DRUMMETTES WITH DIP

NEW SANDWICHES & ACCOMPANIMENTS

AVAILABLE ON EXECUTIVE SANDWICH TRAYS & INDIVIDUAL SANDWICH LUNCHES

SALADS SALADS

TEX-MEX BEAN SALAD WITH FRESH CILANTRO, TOMATO & ONION DELI POTATO & PASTA SALAD OF THE DAY

BUFFALO MOZZARELLA WITH SLICED TOMATO, FRESH BASIL & EXTRA VIRGIN OLIVE OIL

ANTIPASTO PASTA SALAD WITH IMPORTED MEATS & CHEESE

TRAY GARNISHES

MARINATED GRILLED CHICKEN KABOBS

SALAMI & CHEESE KABOBS

FRESH CUT VEGETABLES

GRILLED MEDITERRANEAN SIRLOIN KABOBS

SEASONED CHICKEN DRUMMETTES

BUFFALO - HONEY GLAZED - CRISP FRIED - FAJITA - CAJUN - TANGY BBQ

DELICIOUS GRILLED CHICKEN BREAST STRIPS BASIL PESTO - HONEY GLAZED - SESAME HOISEN - LEMON HERB - TANGY BBQ

SANDWICHES SANDWICHES

GRILLED CHICKEN SALAD ON FRESH BAKED CROISSANT GRILLED VEGETABLES ON WHOLE GRAIN BREAD

GRILLED TUNA SALAD ON A FRESH BAKED ROLL

HONEY WALNUT LITE CREAM CHEESE ON DATE NUT BREAD

GRILLED CHICKEN BREAST WITH LOW FAT GREEN PEPPERCORN SAUCE ON FRENCH BREAD

THIN SLICED SMOKED SALMON, TOMATO & RED ONION SERVED ON FRESH BAKED SOFT SANDWICH BAGEL WITH LITE CAPER DIJONNAISE

SLICED TOMATO, FRESH BEEFALO MOZZARELLA & FRESH BASIL ON ITALIAN BREAD AVAILABLE WITH IMPORTED ITALIAN SALAMI OR PROSCIUTTO

IMPORTED EUROPEAN MEATS & CHEESE WITH SHREDDED LETTUCE, SLICED TOMATO &SLICED RED ONIONS ON FRESH BAKED ROLLS

STUFFED, ROLLED & GRILLED TORTILLA SANDWICHES

ASSORTED GRILLED VEGETABLES WITH LITE CREAM CHEESE

SMOKED TURKEY, SWISS CHEESE, SHREDDED LETTUCE & DIJONNAISE

THOUSAND ISLAND GRILLED CHICKEN BREAST STRIPS WITH SHREDDED

LETTUCE & SALSA



VOTED #1 IN AVIATION INTERNATIONAL SURVEY...THANKS TO YOU! Visit us at www.georgiscatering.com

Phone: (773) 585-FOOD or (773) 585-3663 Fax: (773) 585-5062

Georgis Catering

EXECUTIVE SERVICES

Executive Lines

NEW SANDWICH LUNCHES

THREE PAK SANDWICH SAMPLER LUNCH

CAESAR SALAD ROLL UP, TRIPLE DECKER & PESTO GRILLED CHICKEN FOCACCIA BITE. SERVED WITH FRESH CUT VEGGIES WITH DIP, DELI SALAD & DESSERT

THAT'S ITALIAN SANDWICH LUNCH

TRADITIONAL HOAGIE WITH GENEROUS PORTIONS OF ITALIAN DELI MEATS, CHEESE, SHREDDED LETTUCE, SLICED TOMATO, RED ONION & HOMEMADE DELI DRESSING. SERVED WITH FRESHLY PREPARED DELI SALAD, MARINATED OLIVES & DESSERT

SMOKED SALMON SANDWICH LUNCH

SLICED SMOKED SALMON WITH CRISP LETTUCE LEAVES, SLICED TOMATO, RED ONION & CAPER INFUSED CREAM CHEESE ON A FRESH BAGEL. SERVED WITH FRESH CUT FRUIT & DESSERT

PROSCIUTTO & TOMATO SANDWICH LUNCH

THINLY SLICED PROSCIUTTO & FRESH MOZZARELLA, FRESH BASIL, THIN SLICED RED ONION, LETTUCE LEAVES & SLICED TOMATO WITH AN HERBED VINAIGRETTE DRIZZLE PRESENTED ON CRUSTY BREAD. SERVED WITH FRESH CUT FRUIT & DESSERT

GRILLED SIRLOIN SANDWICH LUNCH

MARINATED SLICED SIRLOIN STEAK WITH CARAMELIZED RED ONION SAUCE PRESENTED ON A FRESH CROISSANT. SERVED WITH RUSTIC POTATO SALAD, CUT VEGGIES WITH DIP & DESSERT

CHICKEN CAESAR ROLLUP SANDWICH LUNCH

CAESAR SALAD ROLLUP SANDWICH WITH GRILLED CHICKEN BREAST, TRADITIONAL CAESAR DRESSING & PARMESAN CHEESE. SERVED WITH PASTA WITH VEGETABLE SALAD & DESSERT

GREEK SALAD & GRILLED CHICKEN ROLLUP SANDWICH LUNCH

GREEK SALAD WITH HERB GRILLED CHICKEN BREAST ROLLUP SANDWICH WITH FETA CHEESE, CALAMATA OLIVES, TOMATO, GREEN PEPPERS & ONIONS. SERVED WITH PASTA SALAD & DESSERT

CHICKEN FAJITA ROLLUP SANDWICH LUNCH

FAJITA GRILLED CHICKEN, GREEN PEPPER & ONION FLOUR TORTILLA ROLLUP. SERVED WITH TEX-MEX BEAN SALAD, FRESH SALSA, CHIPS & DESSERT

GRILLED VEGGIE SANDWICH LUNCH

MARINATED GRILLED FRESH VEGETABLES WITH PESTO SAUCE SERVED ON AN HERBED FOCACCIA WITH PASTA SALAD & DESSERT

INDIVIDUAL EXECUTIVE LUNCHES

INDIVIDUAL LUNCHES ARE SERVED ON INDIVIDUAL SILVER PLATTERS WITH APPROPRIATE CONDIMENTS, FRESH CUT FRUIT, FRESH BAKED ROLL WITH BUTTER & DESSERT.
SHRIMP COCKTAIL IS AVAILABLE ON ALL LUNCHES

A CREATIVE TWIST ON CHICKEN BREAST LUNCHES AN ALL NEW LINE-UP !!!

ATHENIAN -WITH LEMON & HERBS ON MIXED GREENS WITH HERB VINAIGRETTE

MEDITERRANEAN CHICKEN SERVED WITH HERBED COUS COUS SALAD GRILLED BBQ CHICKEN SERVED WITH REDSKIN POTATO SALAD

CHICKEN ITALIANO - OREGANO, GARLIC & SPICES SERVED WITH PASTA SALAD

PESTO CHICKEN - MARINATED WITH BASIL & OLIVE OIL, SERVED ON PASTA

SEARED FAJITA CHICKEN STRIPS WITH SALSA, CONDIMENTS & FLOUR TORTILLAS

SOUTHWESTERN CHICKEN ON MIXED SALAD GREENS WITH TEX MEX RICE SALAD

GRILLED OR FRIED CHICKEN BREAST STRIPS WITH BLUE CHEESE OR BBQ DIP COUNTRY FRIED CHICKEN SERVED WITH REDSKIN POTATO SALAD

SEASONED GRILLED BREAST SERVED WITH MIXED SALAD GREENS & VINAIGRETTE

CHICKEN SELECTIONS AVAILABLE FOR DELI TRAYS, SANDWICH TRAYS & HOT DINNERS SALADS CAN BE PREPARED REDUCED FAT ON REQUEST

CHOICE GRILLED STEAK LUNCHES WITH APPROPRIATE CONDIMENTS

BEEF TENDERLOIN SLICES ON MIXED SALAD GREENS
SEARED STRIP STEAK FINGERS ON MIXED SALAD GREENS
SEARED BEEF TENDERLOIN STRIPS ON MIXED SALAD GREENS

SEAFOOD LUNCHES SERVED WITH APPROPRIATE SAUCES & CONDIMENTS

6 JUMBO SHRIMP ON A BED OF FRESH SALAD GREENS

SEAFOOD COMBO - JUMBO SHRIMP, LOBSTER, & CRAB

GRILLED SALMON WITH DILL CAPER DIJONAISSE

GRILLED SWORDFISH WITH FRESH CILANTRO SALSA

SEAFOOD HARVEST - SCALLOPS, SHRIMP PEPPERS & ONION TOSSED WITH HERB VINAIGRETTE, SERVED ON MIXED SALAD GREENS

ADDITIONAL SEAFOOD SELECTIONS ARE AVAILABLE



SANDWICH LUNCHES SERVED WITH APPROPRIATE CONDIMENTS

OVER SIZE CHAR GRILLED BREAST OF CHICKEN - SERVED ON FRESH BAKED ROLLS & BREAD WITH APPROPRIATE CONDIMENTS, LETTUCE & TOMATO

FRESHLY PREPARED SANDWICHES WITH BREAST OF TURKEY, LEAN SMOKED HAM, ROAST BEEF, GRILLED BREAST OF CHICKEN, CORNED BEEF, TUNA &

CHICKEN SALAD & DELI CHEESES ON FRESH BREADS & ROLLS.

6" HOAGIE SANDWICH - A COMBINATION OF DELI MEATS AND CHEESE, SHREDDED LETTUCE, SLICED TOMATO, SLICED ONION AND OUR FRESHLY PREPARED HOMEMADE DELI DRESSING

VOTED #1 IN AVIATION INTERNATIONAL SURVEY...THANKS TO YOU! Visit us at www.georgiscatering.com

EXECUTIVE/ SERVICES

NEW CHILLED LUNCHES

ATHENIAN LUNCH

LEMON-HERBED CHAR GRILLED CHICKEN BREAST STRIPS SERVED WITH VEGETABLE & HERB INFUSED COUS COUS. CRUSTY BREAD & DESSERT

THAT'S ITALIAN DELI LUNCH SLICED ITALIAN MEATS & CHEESE, FRESH MOZZARELLA, SLICED TOMATO, RED ONION, PEPPERONCINI, CHERRY PEPPERS & VINAIGRETTE DRIZZLE. SERVED WITH PESTO PASTA SALAD, CRUSTY BREAD, CONDIMENTS & DESSERT

GRILLED CHICKEN FAJITA LUNCH

FAJITA GRILLED CHICKEN STRIPS, GRILLED ONION & GREEN PEPPERS, FRESH FLOUR TORTILLA, SOUR CREAM & DICED TOMATO SERVED WITH TEX-MEX BEAN SALAD, FRESH SALSA & CHIPS

BRUSCHETTA WITH PROSCIUTTO LUNCH

THINLY SLICED PROSCIUTTO & FRESHLY PREPARED BRUSCHETTA WITH HOMEMADE GARLIC RUBBED TOASTED BREAD ROUNDS, PASTA SALAD & DESSERT

CRISP COUNTRY FRIED CHICKEN LUNCH

COUNTRY FRIED CHICKEN BREAST SERVED WITH ALL AMERICAN TRADITIONAL POTATO SALAD, FRESH CUT VEGGIES WITH DIP, CRUSTY **BREAD & DESSERT**

CHILLED MEATLOAF LUNCH

DELICIOUS HOMEMADE MEATLOAF SLICES SERVED OVER CRISP LETTUCE, SLICED TOMATO & RAW ONION WITH TRADITIONAL POTATO SALAD, CONDIMENTS, FRESH BAKED BREAD & DESSERT

ALL AMERICAN SLICED DELI LUNCH

A GENEROUS ASSORTMENT OF SLICED MEATS & CHEESE, CRISP LETTUCE, SLICED TOMATO, RAW ONION & APPROPRIATE CONDIMENTS WITH CRUSTY BREAD, DELI SALAD & DESSERT

CHAR GRILLED SIRLOIN

WITH MARINATED GRILLED VEGETABLE LUNCH

MARINATED SIRLOIN STRIPS & SEASONED GRILLED VEGETABLES SERVED WITH HEARTY FRESH BAKED BREAD, RUSTIC POTATO SALAD & DESSERT

FRESH MOZZARELLA WITH PROSCIUTTO LUNCH

THINLY SLICED PROSCIUTTO, SLICED TOMATO, FRESH MOZZARELLA SLICES, FRESH BASIL, & RED ONION SLICES WITH PESTO VINAIGRETTE DRIZZLE, FOCACCIA & DESSERT

NEW SALAD LUNCHES

GREEK SALAD WITH ATHENIAN GRILLED CHICKEN LUNCH

TRADITIONAL GREEK SALAD WITH ICEBERG LETTUCE, FETA CHEESE, CALAMATA OLIVES, TOMATO, CUCUMBER, ONION TOPPED WITH ATHENIAN GRILLED CHICKEN BREAST & GREEK VINAIGRETTE, FOCACCIA & DESSERT

CAESAR SALAD WITH GRILLED CHICKEN LUNCH

TRADITIONAL CAESAR SALAD WITH FRESH CROUTONS, GRATED PARMESAN CHEESE & CAESAR DRESSING TOPPED WITH GRILLED CHICKEN BREAST, CRUSTY BREAD & DESSERT

SMOKED SALMON LUNCH

SCOTTISH SMOKED SALMON WITH SLICED TOMATO, RED ONION & CAPERS ON MIXED GREENS WITH CREAM CHEESE, BAGEL & DESSERT

GRILLED SIRLOIN STEAK SALAD LUNCH

MARINATED, GRILLED CHOICE SIRLOIN STEAK, SLICED & SERVED ON MIXED SALAD GREENS WITH TOMATO, RED ONION, VINAIGRETTE DRESSING. FOCACCIA & DESSERT

SUMMER SIRLOIN SALAD LUNCH

SEASONED GRILLED SIRLOIN STEAK SLICES SERVED OVER MIXED SALAD GREENS WITH CRUMBLED

GORGONZOLA, TOMATO, RED ONION, HERBED VINAIGRETTE, FOCACCIA & DESSERT

PROSCIUTTO WITH FRESH FRUIT LUNCH

THINLY SLICED PROSCIUTTO & FRESH SEASONAL FRUIT ON MIXED SALAD GREENS WITH CITRUS VINAIGRETTE, CRUSTY BREAD & DESSERT

CLASSIC PROSCIUTTO, FRESH MOZZARELLA

& TOMATO SALAD LUNCH

THINLY SLICED PROSCIUTTO, SLICED TOMATOES, FRESH MOZZARELLA SLICES, FRESH BASIL, & RED ONION SLICES ON MIXED SALAD GREENS WITH PESTO VINAIGRETTE, FOCACCIA & DESSERT

ANTIPASTO PASTA SALAD LUNCH

ITALIAN MEATS & CHEESE TOSSED WITH FRESH GRILLED VEGETABLES, PASTA & HERBED VINAIGRETTE SERVED WITH CRUSTY BREAD & DESSERT

ASIAN SALAD LUNCH

CHICKEN SATAY SERVED OVER VEGETABLE INFUSED ASIAN NOODLES. SERVED WITH PEANUT SAUCE, ROLL & DESSERT

SEAFOOD LUNCHES ON MIXED GREENS WITH FRESH ROLL & DESSERT

MARINATED SWORDFISH WITH FRESH CILANTRO SALSA ISLAND GRILLED MAHI MAHI WITH PINEAPPLE SALSA GRILLED SALMON WITH CAPER DIJONAISSE - RED ONION GARNISH FAJITA GRILLED TUNA WITH FRESH CILANTRO & AVOCADO SALSA



VOTED #1 IN AVIATION INTERNATIONAL SURVEY...THANKS TO YOU! Visit us at www.georgiscatering.com

Phone: (773) 585-FOOD or (773) 585-3663 Fax: (773) 585-5062

Leorgis Catering

EXECUTIVE SERVICES

Appetizers & Sor's D Oemures

**NEW HOT APPETIZERS & HOR'S D OEUVRES

EGG ROLLS WITH SWEET SOUR DIP & CHINESE HOT MUSTARD

CRAB STUFFED SHRIMPS WITH TANGY COCKTAIL SAUCE

TANGY BBQ PORK BACK RIBS OR SLOW ROASTED BBQ BEEF RIBS SERVED WITH TANGY BBQ SAUCE

OUR FAMOUS "ITALIAN STUFFED MUSHROOMS" - WITH HOT ITALIAN SAUSAGE, CHEESES & HERBS

COCKTAIL MEATBALLS

BUFFALO ~ SPICY ~ CAJUN ~ BBQ ~ CURRANT ~ ITALIAN ~ SWEET SOUR

INDIVIDUAL APPETIZER PIZZAS

CHEESE & SAUSAGE ~ VEGETABLE ~ PEPPERONI ~ CHEESE ~ SUPREME GRILLED CHICKEN BREAST STRIPS - FAJITA STYLE ~ TANGY BBQ ~ HONEY GLAZED ~ PESTO

SOUTHERN FRIED CHICKEN BREAST STRIPS WITH SPICY BBQ OR MARINARA SAUCE FOR DIPPING

GLAZED CHICKEN DRUMMETTES

BUFFALO ~ HONEY GLAZED ~ FAJITA ~ CAJUN ~ SPICY BBQ ~ ORIENTAL

SOUTHERN FRIED OR ITALIAN SEASONED CHICKEN DRUMMETTES WITH SPICY MARINARA SAUCE FOR DIPPING

ERIC'S MOCK CHICKEN LEG KABOBS - SKEWERED SEASONED CHICKEN BREAST LIGHTLY BREADED & FRIED

BACON WRAPPED ARTICHOKE HEARTS OR BACON WRAPPED SCALLOPS OR BACON WRAPPED SHRIMP

CLAMS CASINO OR OYSTERS ROCKAFELLER

PIT BBQ CHICKEN & BBQ PORK SANDWICHES ON MINI ROLLS

MINI HAND MADE BURRITOS WITH CHICKEN & BEEF & APPROPRIATE CONDIMENTS

"ENCHILADAS MARTINEZ" - MINI CHICKEN & PORK ENCHILADAS IN A SPICY RED SAUCE

BAKED BRIE WITH APRICOT SAUCE EN'CROUTE

CHEESE TORTELLINI KABOBS WITH SPICY MARINARA OR PESTO CREME SAUCE

MUSHROOMS ROCKAFELLER - SAUTEED FRESH MUSHROOMS & SHALLOTS IN A DELICIOUS GORGONZOLA SAUCE

ARTICHOKES AU GRATIN - WITH SHRIMP, BACON, MUSHROOMS & BREAD CRUMBS IN GORGONZOLA SAUCE

SILVER DOLLAR SIZE VEAL PARMIGIANA, CHICKEN PARMIGIANA & MINI PUB CHEESE BURGER SANDWICHES

FRIED CHEESE STICKS WITH SPICY MARINARA DIPPING SAUCE

FRIED EGGPLANT PARMESAN STICKS STUFFED WITH MOZZARELLA CHEESE SERVED WITH MARINARA SAUCE

CHEDDAR STUFFED FRIED JALAPENO PEPPERS OR FISH & CHIPS WITH TARTAR SAUCE

SPICY TEX-MEX CHILI SERVED WITH CORN BREAD, JALAPENO BUTTER, SHREDDED CHEESE & DICED ONIONS

SMOKED CHICKEN & CHEESE QUESADILLA SERVED WITH FRESHLY PREPARED SALSA & CONDIMENTS

PIZZA-DILLA - TORTILLAS STUFFED WITH ITALIAN SAUSAGE, CHEESE, MUSHROOMS, ONIONS & PIZZA SAUCE

TERIYAKI PORK & VEGETABLE KABOBS OR MARINATED GRILLED SHRIMP KABOBS

MARINATED GRILLED CHICKEN KABOBS WITH FRESH PEPPERS & ONION

NEW COLD APPETIZERS & *** HOR'S D OEUVRES

IMPORTED PROSCIUTTO WRAPPED MELON SLICES

MARINATED OCTOPUS WITH CELERY, TOMATO, ONION & HERBS IN OLIVE OIL

SOUTHWESTERN BEAN SALAD WITH FRESH CILANTRO, PEPPERS, DICED TOMATO, ONIONS & VINAIGRETTE

CHEVRE' CHEESE & ROASTED RED PEPPERS DRIZZLED WITH BALSAMIC VINAIGRETTE ON GARLIC ROUNDS

CHEESE TORTELLINI SALAD - MILD SALAD PEPPERS & IMPORTED OLIVES WITH VINAIGRETTE

CREAM CHEESE WITH ROASTED RED PEPPERS & BALSAMIC VINAIGRETTE STUFFED CELERY

FRESH MOZZARELLA WITH PROSCIUTTO, SLICED TOMATO, FRESH BASIL, OREGANO & OLIVE OIL

INTERNATIONAL MEAT & CHEESE PLATTER WITH BREADS & GOURMET CRACKERS

POLYNESIAN CHICKEN & PINEAPPLE KABOBS OR SALAMI & CHEESE KABOBS

GOLDEN FRIED CHICKEN SERVED COLD WITH RUSTIC POTATO SALAD & CARROT STICKS

DELICIOUS FRIED CHICKEN BREAST STRIPS WITH SAUCE FOR DIPPING HONEY MUSTARD ~ SPICY BBQ ~ ORIENTAL ~ RANCH ~ SESAME ~PEPPERCORN PARMESAN ~ BLUE CHEESE

CHILLED BUFFALO WINGS - LIGHTLY BREADED SWEET & SPICY DRUMMETTES SERVED WITH CELERY & DIP

FRESH CUT VEGETABLES PRESENTED WITH CHOICE OF DIPS SPINACH ~ CAJUN ~ ORIENTAL ~ COUNTRY RANCH ~ PEPPERCORN PARMESAN ~ BLUE CHEESE

FRESHLY PREPARED SALSA &/OR GUACAMOLE SERVED WITH CRISP TORTILLA CHIPS

SLICED MELON TRAY WITH FRESH STRAWBERRIES & SEEDLESS GRAPES LOW FAT STRAWBERRY YOGURT ~ LOW FAT BLUEBERRY YOGURT ~ LOW FAT LEMON YOGURT

ASSORTED FINGER SANDWICHES, MINI CROISSANT, MINI HOAGIES & SILVER DOLLAR SANDWICHES

GRILLED CHICKEN BREAST & BACON CLUB QUARTERS WITH LETTUCE,
TOMATO & SEASONED MAYO

"MUFFULETTA" - SALAMI, CAPOCCOLLA, PROVOLONE, PROSCIUTTO, MOZZARELLA, OLIVES, ONION, LETTUCE, TOMATO & OUR OLIVE OIL DRESSING ON CRUSTY BREAD COMPLETE THIS CLASSIC NEW ORLEANS SANDWICH!!

ITALIAN ANTIPASTO PLATTER WITH MEATS, CHEESE, OLIVES, MUSHROOMS & PEPPERS & BREADS

MARINATED ARTICHOKE HEARTS WITH FRESH HERBS IN EXTRA VIRGIN OLIVE OIL

MARINATED SHRIMPS & SCALLOPS CEVICHE' WITH FRESH CILANTRO, RED ONION, PEPPERS & SPICES

CAJUN BLACKENED SCALLOPS WITH PASTA, BELL PEPPERS & FRESH HERBS WITH ITALIAN VINAIGRETTE

ASSORTED CANAPES - SHRIMP, SMOKED SALMON & MEDITERRANEAN SIRLOIN STEAK ON TOASTED ROUNDS

PEPPERCORN SEARED TUNA MEDALLIONS WITH WASABI CILANTRO SAUCE

CHILLED ASPARAGUS SPEARS WITH BALSAMIC SHALLOT VINAIGRETTE GRILLED CHICKEN SALAD MINI ROLL UP SANDWICHES

CHILLED JUMBO SHRIMP PLATTERS WITH APPROPRIATE CONDIMENTS SMOKED SALMON PRESENTATION WITH RED ONIONS, CAPERS, TOAST POINTS & LEMON

Visit us at www.georgiscatering.com

EXECUTIVE// SERVICES



Eggplant Parmesan Stuffed Chicken Breast

Herb Encrusted Rack of Lamb

Chicken with

Lemon Caper Sauce



Mahi Mahi with Safron Mango Sauce



Swordfish Rockafeller

with Spinach &

Gorgonzola Cheese

Roasted Red Pepper & Asparagus Stuffed Chicken - Low Fat

Veal & Eggplant Napoleon with

Fresh Basil



Couscous Stuffed





Veal Wrapped Beef Tenderloin



Lobster Stuffed Chicken



Cornbread & Okra Stuffed Cajun Chicken



HOW ABOUT SOME NEW ENTREE IDEAS? VOTED #1 IN AVIATION INTERNATIONAL SURVEY...THANKS TO YOU! Visit us at www.georgiscatering.com

Georgis Catering
EXECUTIVE SERVICES

Dinners

GOURMET DINNERS

SERVED WITH JUMBO SHRIMP COCKTAIL, MIXED GOURMET GREEN SALAD WITH VINAIGRETTE DRESSING, FRESHLY PREPARED VEGETABLE & POTATO OR RICE DI JOUR, DINNER ROLL WITH BUTTER & GOURMET DESSERT.

BEEF -BEEF

FILET MIGNON WITH - SAUTEED MUSHROOMS OR WILD MUSHROOM SAUCE
SLICED SIRLOIN STEAK SERVED WITH WILD MUSHROOM SAUCE
CHOICE STRIP STEAK SERVED WITH SAUTEED MUSHROOMS

SEAFOOD SE

GRILLED TUNA WITH HERB SHALLOT BEURRE BLANC
GRILLED SALMON WITH LEMON CAPER DILL SAUCE

GRILLED SWORDFISH WITH GINGER SOY SAUCE
GRILLED MAHI MAHI WITH CITRUS SAUCE

CHICKEN -

BREAST OF CHICKEN WITH YOUR CHOICE OF SAUCE: SUN DRIED TOMATO SAUCE ~ PESTO CREAM SAUCE ~ WILD MUSHROOM SAUCE MARINARA SAUCE

STUFFED BREAST OF CHICKEN CORDON BLEU WITH CANADIAN BACON & BABY SWISS CHEESE

STUFFED BREAST OF CHICKEN A LA KIEV WITH HOTEL BUTTER STUFFED BREAST OF CHICKEN WITH WILD MUSHROOM SHALLOT SAUCE

VEAL W

VEAL PARMESAN - TENDER MEDALLIONS WITH MARINARA & MOZZARELLA CHEESE

VEAL PICCATA - TENDER MEDALLIONS WITH LEMON CAPER SAUCE

VEAL MARSALA - TENDER MEDALLIONS WITH MARSALA WINE SAUCE



PORK -

ROASTED PORK TENDERLOIN WITH YOUR CHOICE OF SAUCE: TRIPLE THICK PEPPERCORN DIJON SAUCE ~ ROASTED RED PEPPER SAUCE WILD MUSHROOM SAUCE



NEW BEEF & VEAL SELECTIONS

PLEASE NOTE: SOME ENTREES MAY REQUIRE 24 HOUR OR MORE NOTICE!

BEEF -B

ROAST PRIME RIB OF BEEF WITH SEASONED AU JUS SERVED WITH OUR HOUSE HASH BROWNS

> FILET MIGNON WITH CARAMELIZED ONIONS & SAUTEED MUSHROOMS SERVED WITH SMASHED POTATO, MUSHROOM GRAVY & GREEN BEANS

MUSHROOM GRAVY & GREEN BEAN
BEEF TENDERLOIN SLICES WITH
ROASTED GARLIC &
WILD MUSHROOM SAUCE

SERVED WITH PAN FRIED SLICED POTATOES WITH ONION & CHEF VEGETABLE

SLICED SIRLOIN STEAK WITH WILD MUSHROOM & ROASTER RED PEPPER SAUCE
SERVED WITH TWICE BAKED POTATO & CHEF'S GRILLED VEGETABLES

CHAR GRILLED CHOICE STRIP STEAK SERVED WITH SAUTEED MUSHROOMS & ONIONS

SERVED WITH BUTTERED OVEN BROWNED HERBED POTATO & GREEN BEAN CASSEROLE

GRILLED OSTRICH STEAK SERVED WITH SAUTEED MUSHROOMS & CARAMELIZED ONIONS

SERVED WITH BUTTERED OVEN BROWNED HERBED POTATO & GRILLED VEGETABLES

BBQ BEEF RIBS WITH TANGY SAUCE
SERVED WITH BUTTERED CORN COBBLETS, BAKED BEANS & CORN
BREAD WITH WHIPPED HONEY BUTTER

CHICKEN FRIED STEAK SERVED WITH COUNTRY GRAVY
SERVED WITH BUTTERED MASHED POTATO, COUNTRY GRAVY &
GREEN BEANS

PEPPER STEAK IN A SPICY BEEF & TOMATO SAUCE SERVED WITH BUTTERED NOODLES

VEAL W

MEDITERRANEAN STYLE VEAL MEDALLIONS WITH ARTICHOKE HEARTS IN A HERBED LEMON SAUCE SERVED WITH ANGEL HAIR PASTA

VEAL OSCAR - STUFFED MEDALLIONS WITH CRAB MEAT & CHARON SAUCE
SERVED WITH PENNE PASTA & FRESH ASPARAGUS

VEAL SALTIMBOCCA - WITH PROSCIUTTO & PROVOLONE CHEESE &TOPPED WITH VELOUTE' SAUCE SERVED WITH RIGATONI PASTA

VEAL MEDALLIONS A` L' CHAMPINGNON - WITH A WILD MUSHROOM DEMI GLAZE CREAM SAUCE SERVED WITH BUTTERED LINGUINI

VEAL PARMESAN - SAUTEED VEAL MEDALLIONS, HOMEMADE
MARINARA & MOZZARELLA CHEESE
SERVED WITH ANGEL HAIR PASTA

VEAL MEDALLIONS ON A BED OF CARAMELIZED RED ONIONS
WITH SAUCE BEURRE' BLANC
SERVED WITH ANGEL HAIR PASTA & FRESH ASPARAGUS

VEAL PICCATA - TENDER MEDALLIONS WITH LEMON CAPER SAUCE SERVED WITH PENNE PASTA

> VEAL MARSALA - TENDER MEDALLIONS WITH MARSALA WINE SAUCE SERVED WITH BOW TIE PASTA

VOTED #1 IN AVIATION INTERNATIONAL SURVEY...THANKS TO YOU! Visit us at www.georgiscatering.com

EXECUTIVE/ SERVICES

NEW PORK & LAMB SELECTIONS

PLEASE NOTE: SOME ENTREES MAY REQUIRE 24 HOUR OR MORE NOTICE!

PORK - PORK

BBQ BACK RIBS

SERVED WITH BUTTERED CORN COBBLETS, BAKED BEANS & CORN BREAD WITH WHIPPED HONEY BUTTER

GRILLED PORK CHOPS WITH TRIPLE THICK GORGONZOLA SAUCE SERVED WITH POTATOES O, BRIEN & SAUTEED GREENS

ROASTED PORK TENDERLOIN WITH TRIPLE THICK PEPPERCORN DIION SAUCE

SERVED WITH OVEN ROASTED HERBED REDSKIN POTATO & CHEF'S **GRILLED VEGETABLES**

BLACKENED PORK CHOPS

SERVED WITH SAUTEED GREENS WITH BACON & SCALLOPED POTATO

CHAR GRILLED PORK CHOPS

SERVED WITH AU GRATIN POTATO & GREEN BEANS

STUFFED PORK CHOPS WITH CORN BREAD STUFFING & COUNTRY GRAVY SERVED WITH BUTTERED MASHED POTATO, COUNTRY GRAVY &

GREEN BEANS

STUFFED CHOPS WITH ROASTED GARLIC & CARAMELIZED ONIONS & ROASTED RED PEPPER SAUCE

SERVED WITH TWICE BAKED POTATO & FRESH ASPARAGUS

PIT BBO PORK

SERVED WITH BUTTERED CORN COBBLETS, BAKED BEANS, CREAMY COLE SLAW & CORN BREAD WITH WHIPPED HONEY BUTTER

ROAST LOIN OF PORK

SERVED WITH HOMEMADE STUFFING, COUNTRY GRAVY, WHIPPED POTATO & GREEN BEANS

SEARED THEN ROASTED PORK TENDERLOIN WITH CONFIT OF CARAMELIZED RED ONIONS

SERVED WITH SMASHED ROASTED RED SKIN POTATOES & CHEF'S VEGETABLE

SEARED PORK TENDERLOIN WITH ROASTED RED PEPPER SAUCE SERVED WITH CHEF'S RICE PILAF & CARAMELIZED PEARL ONIONS

ROASTED PORK TENDERLOIN WITH COUNTRY STYLE WILD MUSHROOM SAUCE

SERVED WITH BUTTERED MASHED POTATO, COUNTRY GRAVY & **GREEN BEANS**

A LAMB

GRILLED LAMB CHOPS WITH ROSEMARY DEMI GLAZE SERVED WITH OVEN ROASTED HERBED POTATO & GREEN BEANS A'LA GREQUE

BRAISED LAMB SHANKS AVGO LEMONO

A DELICIOUS EGG LEMON SAUCE SERVED WITH OVEN ROASTED HERBED POTATO & GREEN BEANS A'LA GREQUE

BRAISED LAMB SHANKS IN RED SAUCE

SERVED WITH CHEF'S RICE PILAF & OKRA

NEW SEAFOOD SELECTIONS

PLEASE NOTE: SOME ENTREES MAY REQUIRE 24 HOUR OR MORE NOTICE!

FISH & SEAFOOD

GRILLED TUNA WITH SHALLOT BEURRE' BLANC SERVED WITH SMASHED ROASTED RED SKIN POTATOES & CHEE'S VEGETABLE

GRILLED TUNA WITH LITE CITRUS BUTTER SAUCE SERVED WITH RISOTTO & BUTTERED VEGETABLES

PEPPERCORN ENCRUSTED GRILLED TUNA WITH CAJUN BEURRE' BLANC

SERVED WITH CAJUN RICE & GRILLED VEGETABLES

GRILLED SALMON WITH LEMON CAPER DILL SAUCE SERVED WITH RICE PILAF & CHEF'S VEGETABLES

BAKED WHITE FISH WITH A SPICY TOMATO, ONION & SWEET PEPPER CREOLE SAUCE

SERVED WITH RICE PILAF & OKRA

GRILLED SWORDFISH VESUVIO - WITH LEMON, OREGANO & GARLIC SERVED WITH OVEN ROASTED VESUVIO POTATO & CHEE'S VEGETABLE

GRILLED SWORDFISH 'A LEMONE' -WITH LEMON CAPER SAUCE SERVED WITH ANGEL HAIR PASTA & CHEF'S GRILLED VEGETABLE

GRILLED SWORDFISH WITH TEQUILA GINGER SAUCE SERVED WITH RICE PILAF & GRILLED ZUCCHINI

GRILLED SWORDFISH WITH PINEAPPLE SALSA SERVED WITH RICE PILAF & GRILLED SQUASH

GRILLED MAHI MAHI WITH MANGO-JALAPENO-CILANTRO SALSA SERVED WITH COUS COUS & CHEF'S VEGETABLE

GRILLED MAHI MAHI WITH RED **ONION MARMALADE** SERVED WITH CHEF'S RICE PILAF & CHEF'S VEGETABLE

GRILLED MAHI MAHI ROCKAFELLER -ENCRUSTED IN SPINACH, GARLIC & BREAD CRUMBS SERVED WITH RICE PILAF & CHEF'S VEGETABLE

PAN FRIED CATFISH - WALNUT CREAM SAUCE SERVED WITH DIRTY RICE & OKRA

SHRIMP CREOLE WITH TANGY TOMATO, ONION & BELL PEPPER SAUCE

SERVED OVER STEAMED WHITE RICE

SEAFOOD PAILLA - CLAMS, SHRIMP, SCALLOPS COOKED IN THEIR **OWN JUICES WITH RICE**

SHRIMP ETOUFFEE - IN A RICH & SPICY BROWN SAUCE SERVED OVER STEAMED WHITE RICE

SEAFOOD NEWBERG - SHRIMP, SCALLOPS, CRABMEAT & LOBSTER IN SHERRY CREAM SAUCE SERVED OVER STEAMED WHITE RICE

SEAFOOD IAMBALAYA

SERVED OVER STEAMED WHITE RICE

SCALLOPS FRA' DIAVOLA - WITH HOT PEPPERS & GARLIC IN A SPICY RED SAUCE

VOTED #1 IN AVIATION INTERNATIONAL SURVEY...THANKS TO YOU! Visit us at www.georgiscatering.com

Phone: (773) 585-FOOD or (773) 585-3663 Fax: (773) 585-5062

Georgis Catering
EXECUTIVE SERVICES

Dinners

NEW CHICKEN SELECTIONS ***

PLEASE NOTE: SOME ENTREES MAY REQUIRE 24 HOUR OR MORE NOTICE!

CHICKEN...CHICKEN...CHICKEN

BAKED BREAST OF CHICKEN FRA' DIABLO IN A "SPICY" TOMATO SAUCE

SERVED WITH ZUCCHINI IN A LITE SAUCE & RIGATONI PASTA

BAKED BREAST OF CHICKEN `A LA BOLOGNESE IN A RICH BEEF & VEGETABLE SAUCE SERVED WITH CHEF'S RICE PILAF

BAKED BREAST OF CHICKEN `A L' ESPAGNOLE IN A RICH MUSHROOM TOMATO SAUCE

ACCOMPANIMENT SUGGESTIONS *
BUTTERED ZUCCHINI WITH CARROT SLIVERS & RIGATONI PASTA

BREAST OF CHICKEN WITH ARTICHOKE HEARTS &
HERBED LEMON CREAM SAUCE
SERVED WITH ANGEL HAIR PASTA

CHICKEN VESUVIO - GARLIC, OREGANO & EXTRA VIRGIN OLIVE OIL
SERVED WITH OVEN ROASTED VESUVIO POTATOES & FRESH GREEN
BEANS WITH CHUNKY TOMATO SAUCE

ATHENIAN CHICKEN

LEMON, OREGANO & GARLIC MAKE THIS A CLASSIC SERVED WITH OVEN ROASTED HERBED POTATOES & GRILLED ZUCCHINI IN SAUCE

CHICKEN CACCIATORE - WITH ONIONS & PEPPERS IN A THICK HOMEMADE TOMATO SAUCE

SERVED WITH RIGATONI PASTA & GREEN BEANS

GRILLED BREAST OF CHICKEN `A L' CHAMPIGNONS IN A WILD MUSHROOM SAUCE SERVED WITH GRILLED VEGETABLES & WILD RICE

STUFFED CHICKEN BREAST A'LA FARCI FILLED WITH SEASONED GROUND TURKEY & ASPARAGUS SERVED WITH PESTO CREAM SAUCE, VEGETABLE MEDLEY & CHEF'S

RICE PILAF

GRILLED BREAST OF CHICKEN WITH PESTO CREAM SAUCE
SERVED WITH ASPARAGUS IN A LITE SAUCE & ANGEL HAIR PASTA

STUFFED BREAST OF CHICKEN A'LA KIEV WITH CREAM SAUCE SERVED WITH BABY BUTTERED VEGETABLES & CHEF'S RICE PILAF

CHICKEN FRIED CHICKEN WITH COUNTRY SAUSAGE GRAVY
SERVED WITH MASHED POTATO, MUSHROOM GRAVY &
CORN COBBLETS

STUFFED BREAST OF CHICKEN WITH OYSTER BIENVILLE STUFFING SERVED WITH WILD MUSHROOM SHALLOT SAUCE, GRILLED VEGETABLES & RISOTTO

STUFFED BREAST OF CHICKEN A'LA FARCI FILLED WITH SAUSAGE & WILD RICE

SERVED WITH SHALLOT CREAM SAUCE & GRILLED CHEF'S VEGETABLES

STUFFED BREAST OF CHICKEN CORDON BLEU WITH CANADIAN BACON & BABY SWISS CHEESE

SERVED WITH CREAM SAUCE, ASPARAGUS IN A LITE SAUCE & CHEF'S RICE PILAF

HOMEMADE CHICKEN POT PIE WITH POTATOES & VEGETABLES BAKED IN A GOLDEN CRUST

HICKORY SMOKED PULLED BBQ CHICKEN WITH TANGY BBQ SAUCE WITH A TOASTED KAISER ROLL, MASHED POTATOES, GRAVY, CORN COBBLETS & CORN MUFFINS WITH WHIPPED HONEY BUTTER

CHICKEN WITH RED BEANS & RICE SERVED WITH OKRA IN SPICY TOMATO SAUCE

NEW MENU SELECTIONS

PLEASE NOTE: SOME ENTREES MAY REQUIRE 24 HOUR OR MORE NOTICE!

HOME COOKED FAVORITES

STUFFED CABBAGE WITH MEAT SAUCE

OVEN ROASTED SHORT RIBS OF BEEF IN RICH SAUCE

TENDER SLICED SIRLOIN OF BEEF WITH SEASONED MUSHROOM GRAVY

SWEDISH MEATBALLS SERVED WITH BUTTERED EGG NOODLES IN RICH SAUCE

TURKEY BREAST WITH COUNTRY GRAVY SERVED WITH HOMEMADE BREAD STUFFING

BAKED CHICKEN - TRADITIONAL, BBQ, ATHENIAN OR VESUVIO WITH VESUVIO POTATO

BAKED HAM WITH PINEAPPLE GLAZE & CANDIED SWEET POTATO

BOILED FRESH BRISKET OF BEEF SERVED WITH HORSERADISH SAUCE

BOILED BABY BACK RIBS WITH HOMESTYLE SAUERKRAUT BBQ PORK BACK RIBS IN A TANGY SAUCE

ITALIAN &

FETTUCCINI ALFREDO

ITALIAN SAUSAGE WITH ROASTED PEPPERS & ONIONS IN HOMEMADE MARINARA

CHEESE STUFFED SHELLS WITH HOMEMADE TOMATO SAUCE & FRESH BASIL

MANICOTTI WITH HOMEMADE MARINARA

BAKED VEGETABLE LASAGNA WITH SAUCE ALFREDO

BAKED MEAT LASAGNA WITH HEARTY HOMEMADE MEAT SAUCE

ITALIAN MEATBALLS WITH SPAGHETTI WITH SPICY MEAT SAUCE

BAKED PENNE PASTA LAYERED WITH CHEESE & HOMEMADE MARINARA

PASTA WITH BAKED CLAMS & PEPPERS FRA' DIAVLO
EGGPLANT PARMESAN WITH MOZZARELLA & MARINARA
THREE CHEESE TORTELLINI WITH PESTO CREAM SAUCE
PASTA PRIMAVERA

STIR FRY 🚜

ORIENTAL SEAFOOD STIR FRY WITH SHRIMPS, SCALLOPS & ORIENTAL VEGETABLES

MEDITERRANEAN - SIRLOIN STEAK, GARLIC, HERBS, PEPPERS, ONIONS & ZUCCHINI

SHRIMP STIR FRY WITH ONIONS, PEA PODS, SPROUTS & WATER CHESTNUTS

ORIENTAL STEAK & VEGETABLE STIR FRY WITH GARLIC, BROCCOLI & ONIONS

CHICKEN A'LA GREQUE - GARLIC, OREGANO, LEMON & OLIVES IN SAUCE

STIR FRIED SIRLOIN STEAK, FRESH ASPARAGUS, BABY POTATOES, ONIONS & HERBS

CHICKEN & VEGGIE STIR FRY WITH BROCCOLI, SPROUTS, PEA PODS, GARLIC & ONIONS

ORIENTAL PORK &VEGGIE - WITH GARLIC, ONIONS, PEA PODS, SPROUTS & CHESTNUTS

Visit us at www.georgiscatering.com

Leorgis Catering

EXECUTIVE SERVICES

Soup, Salad & Accompaniments

NEW MENU SELECTIONS

PLEASE NOTE: SOME ENTREES MAY REQUIRE 24 HOUR OR MORE NOTICE!

SOUPS SOUPS

SEAFOOD GUMBO
IN RICH STOCK WITH TOMATO, PEPPERS & OKRA
CORN & SAUSAGE CHOWDER WITH DICED POTATO

SEAFOOD CHOWDER

BEER CHEESE

FILE' GUMBO

SHRIMP BISOUE

CORN & CRAB BISQUE

SPLIT PEA WITH SMOKED HAM

CREAM OF CUCUMBER WITH LEEKS

CREAM OF ASPARAGUS

NEW ENGLAND CLAM CHOWDER

POTATO LEEK

GAZPACHO

VICHYSSOISE

SALADS SALADS

FRESH TOSSED GREEK SALAD WITH FETA CHEESE, OLIVES, TOMATO & ONIONS

MARINATED TOMATO & ONION SALAD IN HERBED VINAIGRETTE

MIXED SALAD GREENS WITH ASSORTED DRESSINGS

> PESTO PARMESAN PASTA SALAD WITH ARTICHOKE HEARTS

HERBED REDSKIN POTATO

SALAD

TRADITIONAL CAESAR SALAD WITH GARLIC CROUTONS & PARMESAN CHEESE



OPTIONAL SELECTIONS IF YOU CARE TO SUBSTITUTE ENTREE ACCOMPANIMENTS

VEGETABLES

STEAMED FRESH VEGETABLES IN A LITE SAUCE

CREAMED CORN GREEN BEANS WITH ROASTED PEPPERS

GRILLED FRESH VEGETABLES

CHEF VEGETABLE DI JOUR

SAUTEED GREENS WITH BACON

GREEN BEANS ALMANDINE

GREEN BEAN CASSEROLE

RATATOUILLE

GRILLED VEGETABLES WITH TOMATO SAUCE

SPAGHETTI SQUASH

EGG PLANT PARMESAN

BRAISED VEGETABLES IN SAUCE

FRESH ASPARAGUS WITH BUTTER

BUTTERED CORN COBBLETS

POTATOES -

AU GRATIN POTATO

PARSLEY BUTTERED RED SKIN POTATO

TWICE BAKED POTATO

O'BRIEN POTATOES

ONION & PEPPERS

SCALLOPED POTATO

WHIPPED POTATOES WITH GRAVY

OVEN ROASTED POTATOES WITH FRESH HERBS

STARCH -

RICE WITH ASPARAGUS TIPS

CRIT

cous cous

RISOTTO

POLENTA

WILD RICE

CHEF'S RICE PILAF

RICE WITH FRESH VEGETABLES

BAKED BEANS

ORZO

PASTA -

BOW TIE - PENNE - ANGEL HAIR

LINGUINI - RIGATONI - SPAGHETTI

BUTTERED EGG NOODLES

SHELLS

LASAGNA WITH SAUCE

ORZO

MACARONI & CHEESE WITH HAM



VOTED #1 IN AVIATION INTERNATIONAL SURVEY...THANKS TO YOU! Visit us at www.georgiscatering.com