

Welcome Aboard!



We are Pleased to Present Our Most Popular Menus and look forward to Providing You with the Quality, Services and Presentation that allowed us to be Voted #1 for our Corporate & Private Jet Catering.

Our Creative Staff is at your Service to Assist you in Creating a Menu Specifically Suited to your Needs.

Your Guests will be pampered by Our Fine Staff as Our Chef's prepare a Dining Experience that hopes to make your Cruise Most Enjoyable and Memorable.

Our Customer Service Representitives look forward to helping you create a Cruise to Remember.

Thank You for the Opportunity to Serve.

G.S. "Buz" Georgis... Chef - President

Phone: 773 585-FOOD [3663] Fax: 773 585-5062

Menus, Register to Win & More on our Web Site: www.GEORGISCATERING.com

E-mail: GREATFOOD@GEORGISCATERING.com

Buz' E-mail: BUZCOOKS@GEORGISCATERING.com





Hor's d' oeuvre Menu

"Cold Hor's d' Oeuvres"

- * Beautiful Cut Fruit Presentation with Melon, Pineapple, Seedless Grapes & Berries *
- * Prosciutto Wrapped Asparagus with crumbled Gorgonzola & Balsamic Vinaigrette drizzle *
 - * Homemade Boneless Skinless Fried Chicken Breast Strips with Sauce For Dipping *
 - * International Cheese Presentation with appropriate accompaniments *
- * Assorted Finger Style Sandwiches to include Hoagie Cut, Wraps, Mini Croissants & more *

"Hot Hor's d' Oeuvres"

- * Bite Size Stuffed Breast of Chicken Medallions with Pesto Creme Sauce *

 * Homemade Italian Stuffed Mushrooms *
 - * Assorted Pastries & Dessert served with Freshly Brewed Coffee *
 - \$ 35.00 per person Includes Servers and Disposable Serviceware. Prices are subject to Sales Tax. China Service is available.





Country Buffet

A Great Selection of assorted Mini Sandwiches including:

- Mini Onion Roll Mini Croissant Rollups -
 - Silver Dollar Roll Mini Hoagie -
- Fancy Cut Triple Decker Edible Tray Garnishes -
 - * Two Homemade Deli Salads *
 - * Country Fried Chicken *
- * Fresh Cut Garden Vegetables with Country Dip *
- * Fresh Baked Mini Muffins with Whipped Country Butter *
 - * Assorted Pastries, Desserts and Freshly Brewed Coffee *

\$ 28.00 per person - Includes Servers and Disposable Serviceware.

Prices are subject to Sales Tax. China Service is available.







Deli Buffet



Assorted Deli Sandwiches including:

- Breast of Turkey Smoked Ham Grilled Chicken Breast Tuna Salad -
 - Medium Rare Roast Beef Grilled Chicken Salad Corned Beef -
 - Provalone American Munster Swiss Jack Cheese -

Presented On Silver Platters Accompanied By

- Two Freshly Prepared Deli Salads Delicious Chicken Drummetts -
- Fresh Cut Crudite` with Dip Relishes Appropriate Condiments -
 - * Assorted Pastries, Desserts and Freshly Brewed Coffee *
 - \$ 26.00 per person Includes Servers and Disposable Serviceware. Prices are subject to Sales Tax. China Service is available.





" Chicago Sunset"

Starters - Served Buffet Style or Passed

- * Fresh Cut Vegetables with Country Dip *
 - * Cheese & Cracker Presentation *
 - * Italian Stuffed Mushrooms *
- * Cocktail Meatballs Please Choose One *
- Spicy Swedish Italian Cajun Sweet Sour Bbq -

Main Course

- * Three Delicious Homemade Salads *
 - * Roast Beef Please Choose One *
- Roast Sirloin of Beef with Seasoned Mushroom Gravy -
 - Baked Short Ribs of Beef in a Rich Brown Gravy -
- * Choice of Boneless Breast or Bone-in Baked Chicken- Please Choose One *
 Traditional Athenian Cajun BBQ Vesuvio
 - * Accompaniment Please Choose One *
 - Roasted Polish Sausage Served with Homestyle Sauerkraut -
 - Pasta with Our Homemade Marinara & Roasted Italian Sausage Au Gratin Potato and Chef Vegetable Dijour -

Served with Assorted Fresh Baked Dinner Rolls & Butter

\$ 46.00 Per Person - Includes Servers and Disposable Serviceware.

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E-mailto: <a hr





Chef's Buffet with Passed Hor's d' oeuvres

Passed Hor's d' Oeuvres To Include

- * Glazed Breast of Chicken Kebobs *
- * Homemade Italian Stuffed Mushrooms *
- * Assorted Finger Style Sandwiches to include Beef Tenderloin, Shrimp Salad, Oven Roasted Breast Of Turkey, Smoked Salmon & More *

Chef's Buffet

- * Ceasar Salad with Croutons & Parmesan *
- * Stuffed Breast of Chicken with Pesto Creme Sauce *
 - * Pasta with Vodka Sauce *
 - * Asparagus Spears with Herbed Butter Sauce *
 - * Fresh Bakery Rolls with Butter *
- * Assorted Pastries and Desserts & Freshly Brewed Coffee *
- \$ 48.00 Per Person Includes Servers and Disposable Serviceware. Prices are subject to Sales Tax. China Service is available.





Chef's Deluxe Buffet with Passed Hor's d'oeuvres

Passed Hor's doeuvres to include -

- * Glazed Breast of Chicken Kebobs *
- * Homemade Italian Stuffed Mushrooms *
- * Assorted Finger Style Sandwiches to include Beef Tenderloin, Shrimp Salad, Oven Roasted Breast of Turkey, Smoked Salmon & more *

Chef's Deluxe Buffet

- * Ceasar Salad with Garlic Croutons & Parmesan *
- * Beautiful Cut Fruit Presentation with Melon, Pineapple, Seedless Grapes & Berries *
- * Prosciutto Wrapped Asparagus with crumbled Gorgonzola & Balsamic Vinaigrette drizzle *
 - * International Cheese Presentation with appropriate accompaniments *
 - * Chef Carved Marinated Sirloin of Beef with Appropriate Condiments *
 - * Stuffed Breast of Chicken Medallions with Pesto Creme Sauce *
 - * Tender Medallions of Veal Served with a Lemon Caper Sauce *
 - * Bowtie Pasta with Supreme Sauce *
 - * Rattatouli *
 - \$ 69.00 per person Includes Food, Servers and China Service.

 Prices are subject to Sales Tax.





That's Italian !! - Enjoy The Great Flavors Of Italy

Starters - Please Choose Two

- * Tomato & Onion Salad Vinaigrette *
- * Freshly Prepared Pasta Salad Chef's Choice *
- * Marinated Garden Vegetable Salad with Herbed Vinaigrette *
- * Traditional Ceasar Salad with Croutons & Grated Parmesan *

Entree' Selections - Please Choose Two or Three Entrees'

- * Tortellini Alfredo *
- * Eggplant Parmesan An Excellent Choice! *
- * Pasta Marinara Penne Pasta with Homemade Marinara *
- * Chicken Vesuvio with Vesuvio Potato Garlic & Oregano *
- * Meat Lasagna Baked To Perfection with Homemade Marinara *
- * Italian Sausage with Onions & Peppers in Homemade Marinara Sauce *
- * Italian Meatballs with Onions & Peppers in Homemade Marinara Sauce *

That's Italian Buffet Includes

- * Italian Breads & Fresh Baked Garlic Sticks with Butter *
- * Italian & Traditional American Pastries served with Freshly Brewed Coffee *
 - \$ 46.00 per person Includes Servers and Disposable Serviceware.

 Prices are subject to Sales Tax. China Service is available.





FIESTA BUFFET - ENJOY A GREAT MEXICAN FEAST

Enjoy Tacos & Fajitas with All the Trimmins'

Choose Two, Three or Four Entree's

- * Seasoned Shredded Chicken *
- * Taco Seasoned Ground Beef *
 - * Seared Fajita Beef Strips *
- * Seared Fajita Chicken Breast Strips *

Your Fiesta Buffet Includes The Following:

- * Crisp Corn Tortillas * Soft Flour Tortillas * Fiesta Rice *
- * Nacho Chips & Salsa * Shredded Lettuce * Shredded Cheddar *
 - * Refried Beans * Sour Cream * Chopped Onion & Tomato *
- \$ 42.00 per person Includes Servers and Disposable Serviceware. Prices are subject to Sales Tax. China Service is available.





"Who's Chicken ???" Great Chicken Buffets

Starters - Please Choose Two

- * Tomato & Onion Salad Vinaigrette *
- * Freshly Prepared Pasta Salad Chef's Choice *
- * Marinated Garden Vegetable Salad with Herbed Vinaigrette *
- * Traditional Ceasar Salad with Croutons & Grated Parmesan *

Please Select One or Two Entrees`

- * Chicken Florentine with Rice Pilaf *
- * Chicken Marsala Served with Fettuccini Noodles *
 - * Chicken Parmesian on Linguini Noodles *
- * Breast of Chicken with Pesto Creme Sauce on Bow Tie Pasta *
- * Breast of Chicken with Sun Dried Tomato Sauce and Rice Pilaf *
 - * Breast of Chicken with Rosemary Sauce and Wild Rice *
 - * Traditional Seasoned Baked Chicken with Augratin Potato *
 - * Chicken Vesuvio with Vesuvio Potato *
 - * Athenian Chicken with Oven Brown Potato *
 - \$ 42.00 per person Includes Servers and Disposable Serviceware.

 Prices are subject to Sales Tax. China Service is available.





"Homestyle Buffet"

- * Two Delicious Homemade Salads *
- * Roast Beef Please Choose One *
- Sliced Beef with Seasoned Mushroom Gravy -
- Short Ribs of Beef In A Rich Brown Gravy -
 - * Baked Chicken- Please Choose One *
- Traditional Athenian Cajun BBQ Vesuvio
 - * Accompaniment Please Choose One *
 - Polish Sausage with Homestyle Sauerkraut -
 - Pasta with Marinara & Italian Sausage -
 - Au Gratin Potato & Chef Vegetable -

Served with Dinner Rolls & Butter

\$ 32.00 per person - Includes Servers and Disposable Serviceware.

Prices are subject to Sales Tax. China Service is available.





Create a Delicious Home Cooked Buffet

Starters - Please Select One or Two

* Cut Fruit Presentation *

* Fresh Cut Garden Vegetables with Delicious Dip *

* Imported & Domestic Cheese with Gourmet Crackers *

Salads - Please Select One or Two

* Fresh Tossed Greek Salad with Feta Cheese, Olives & Tomato *

* Marinated Tomato & Onion Salad Vinaigrette *

* Mixed Salad Greens with assorted Dressings *

* Pasta Salad with Pesto and Parmesan *

* Herbed Redskin Potato Salad *

* Traditional Ceasar Salad *

Entree Selections - Please Select One, Two or Three

* Stuffed Cabbage with Meat Sauce *

* Oven Roasted Short Ribs of Beef in Rich Sauce *

* Tender Roast 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 *

* Italian Sausage with Roasted Peppers & Onions in Homemade Marinara *

* Baked Ham with Pineapple Glaze & Candied Sweet Potato *

* Boiled Fresh Brisket of Beef Served with Horseradish Creme Sauce *

* Boiled Baby Back Ribs with Homestyle Sauerkraut*

* BBQ Pork Back Ribs in a Tangy Sauce *

* Fettuccini Alfredo *

Accompaniments - Please Choose One, Two or Three

* Green Beans Almondine *

* Au Gratin Potato or Scalloped Potato *

* Penne Pasta with Roasted Sweet Bell Peppers in Homemade Marinara *

* Ratatouille - Delicious Grilled Vegetables with Homemade Marinara Sauce *

* Oven Roasted Potato or Rosemary Redskin Potato *

* Wild Rice or Chef Rice Pilaf *

* Whipped Potato with Gravy *

Served with assorted Fresh Baked Dinner Rolls with Butter

\$ 48.00 per person - includes Servers and Disposable Serviceware. Prices are subject to Sales Tax. China Service is available.





Chef Plated Sit Down Dinner

Passed and Buffet Presented Hor's d'oeuvres served prior to Dinner

- * Glazed Breast of Chicken Kebobs *
- * Homemade Italian Stuffed Mushrooms *
- * Prosciutto Wrapped Grilled Asparagus with crumbled Gorgonzola & Balsamic Vinaigrette drizzle *

Plated Dinner

- * Crisp Mixed & Wild Salad Greens with Chef Prepared Vinaigrette *
- * Tenderloin of Beef with a Wild Mushroom Demi Glace` served with Chef Vegetables & Potatoes Augratin *
- * Stuffed Breast of Chicken with Roasted Red Pepper Sauce served with Chef Vegetables & Vegetable Speckled Rice *
 - * Fresh Baked Rolls & Butter *
 - * Dessert and Freshly Brewed Coffee *
- \$ 72.00 per person Includes Sit Down Dinner, Servers and China Service Prices are subject to Sales Tax.





Additional Selections & Personalized Services

The Following Pages include Additional Entree & Accompaniment Selections. Please feel free to Create a Presonalized Menu that will best suit your needs.

Our Talanted & Creative Staff, as well as myself, are Anxious to assist you in any way to Help Create an Event that will be Most Memorable & Enjoyable.

Bun

G.S. "Buz" Georgis... Chef - President

Welcome Aboard!





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



Veal & Eggplant Napoleon



Mahi with Saffron Sauce



Veal Wrapped Beef Tenderloin



Couscous Stuffed Chicken with Lemon Caper Sauce



Crab Stuffed Chicken with Sauce Remoulade



Cornbread & Okra Stuffed Caiun Chicken



Herb Crusted Baby Lamb Chops



Lobster
Stuffed Chicken



Eggplant Parmesan Stuffed Chicken Breast



Mediterranean Stuffed Sirloin



Swordfish Rockafeller with Spinach Gorgonzola sauce



Roasted Red Pepper & Asparagus Stuffed Breast of Chicken



"BEEF"

* ROAST PRIME RIB OF BEEF WITH SEASONED AU JUS *

2009 SERVED WITH OUR HOUSE HASH BROWNS

* FILET MIGNON WITH CARAMELIZED ONIONS & SAUTEED MUSHROOMS *

SERVED WITH SMASHED POTATO, MUSHROOM GRAVY & GREEN BEANS

* BEEF TENDERLOIN SLICES WITH ROASTED GARLIC & WILD MUSHROOM SAUCE *

SERVED WITH PAN FRIED SLICED POTATOES WITH ONION & CHEF VEGETABLE

* SLICED SIRLOIN STEAK SERVED 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

* CRILLED 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 EGG NOODLES

"VEAL"

* 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 & PROVALONE 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 MARSALA - TENDER MEDALLIONS WITH MARSALA WINE SAUCE
SERVED WITH BOWTIE PASTA





"PORK"

* BBO 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 DUON 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 AUGRATIN 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 & CARMALIZED 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 CARMALIZED 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 & CARMALIZED PEARL ONIONS

* ROASTED PORK TENDERLOIN WITH COUNTRY STYLE WILD MUSHROOM SAUCE *

SERVED WITH BUTTERED MASHED POTATO, COUNTRY GRAVY & GREEN BEANS

"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



"FISH & SEAFOOD"

* GRILLED TUNA WITH SHALLOT BEURRE' BLANC *

SERVED WITH SMASHED ROASTED RED SKIN POTATOES & CHEF'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 & CHEF'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 JAMBALAYA *

SERVED OVER STEAMED WHITE RICE

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



"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 BOLOGNAISE 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 CACCATORI 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



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, BBO, 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 * * BBO 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, PEAPODS, SPROUTS & WATER CHESTNUTS * * ORIENTAL STEAK & VEGETABLE STIR FRY WITH GARLIC, BROCCIOLI & 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 BROCCIOLI, SPROUTS, PEAPODS, GARLIC & ONIONS *
- * ORIENTAL PORK & VEGGIE WITH GARLIC, ONIONS, PEAPODS, SPROUTS & CHESTNUTS *



SOUPS

* BEER CHEESE *

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

* FILE GUMBO *

* SHRIMP BISQUE *

* SEAFOOD CHOWDER *

* 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

* 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 CEASAR SALAD WITH GARLIC CROUTONS & PARMESAN CHEESE *

* RUSTIC POTATO SALAD WITH BACON, PEPPERS & ONIONS *

ACCOMPANIMENT SUBSTITUTIONS

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: * AUGRATIN 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 * GRITS * COUS COUS * RISOTTO * POLENTA * WILD RICE * CHEF'S RICE PILAF * RICE WITH FRESH VEGETABLES * BAKED BEANS * ORZO *

PASTA: * BOWTIE * PENNE * ANGEL HAIR * LINGUINI * RIGATONI * BUTTERED EGG NOODLES * * SPACHETTI * SHELLS * LASAGNA WITH SAUCE * ORZO * MACARONI & CHEESE WITH HAM *



Georgis Catering Executive Gervices

CORPORATE CLIENTS PROUDLY SERVED

- * NETJETS
- * AMERICAN EXPRESS
- * FORD MOTOR
- * AM000
- * HEITMAN FINANCIAL
- * FERRANTI SCIAKY
- * HERSHEY FOODS
- * ATLANTIC RICHFIELD
- * FLIGHT OPTIONS
- * WASTE MANAGEMENT
- * MARKETING SUPPORT
- * GENERAL ELECTRIC
- * H.P.SMITH
- * BORG WARNER
- * I.B.M.
- * ENTHONE * JOHNSON & JOHNSON
- * 3M
- * SEARS
- * INLAND MEETING & EXPOSITION CENTER
- * NALCO CHEMICAL
- * TOOTSIE ROLL
- * FLEX JET

- * BOEING
- * GOLDEN GRAIN
- * ED.J.DEBARTOLO CO
- * MORTON THIOKOL
- * SIGNATURE FLIGHT SUPPORT
- * BOMBARDIER
- * ATLANTIC AVIATION
- * PAYTON HUDSON CORP.
- * PEPSI COLA U.S.A.
- * EXECUTIVE JET
- * AMERICAN AIRLINES
- SOUTHWEST AIRLINES
- * NORTHWEST AIRLINES
- MILLIONAIR
- * PRIESTER AVIATION
- * WALT DISNEY CO.
- * HOLIDAY INN EXPRESS
- * MARIOTT COURTYARD INN
- * HAMPTON INN
- SLEEP INN
- FAIRFIELD INN
- * ETHICON



- PNEUMO ABEX
 - BELT RAILWAYS
- READERS DIGEST
- * EXXON
- * SINGER CORPORATION
- * FORBES
- * WM. WRIGLEY COMPANY
- * ACORN BOX
- * XEROX
- * NAVISTAR
- * CINTAS
- * TENNECO
- * CRAIN COMMUNICTIONS
- DONALD TRUMP
- PRETZEL STOUFFER
- * CHICAGO TRIBUNE
- * NATURAL GAS PIPELINE
- * MCI
- * STICKNEY TOWNSHIP COUNCIL ON AGING

- * A0N
- * ALLSTATE INSURANCE
- * MOTOROLA
- * BP AMOCO
- * BANK ONE
- * BEST FOODS
- * CHRYSTLER CORPORATION
- * FLYNN FINANCIAL
- * CROSFIELD
- * GATX
- * R.R. DONNELEY
- * PHILLIPS PETROLIUM
- * I.C. CENTRAL RAILROAD
- * JORDAN INDUSTRIES
- * MARMON HOLDINGS
- * PAXTON LUMBER
- * UNIVERSITY OF CHICAGO
- * SOUTH SHORE BANK
- SUN CHEMICAL
- UNIFORMS TO YOU
- * EDWARD DON





CELEBRITIES & NOTED OFFICIALS PROUPLY

- PRESIDENT GERALD FORD
- PRESIDENT JIMMY CARTER
- PRESIDENT GEORGE BUSH
- PRESIDENT BILL CLINTON
- VICE-PRESIDENT AL GORE
- BARBARA BUSH
- * CARLOS SALINAS de GORTARI/PRES. OF MEXICO
- * MAYOR RICHARD M.DALEY
- * GOV. JIM EDGAR
- * CITY CLERK JIM LASKI
- * MARGRET THATCHER
- M.GORBACHEV
- ROLLING STONES
- BRUCE SPRINGSTEEN
- * MICHAEL JACKSON
- * MAPONNA
- * PAUL MC CARTNEY & WINGS * NEIL YOUNG
- * THE MONKEES
- * TOMMY EDWARDS/WLS

- FRANK SINATRA
- HELEN REDDY
- * ALICE COOPER
- R.E.O. SPEEDWAGON

- * THE FIRM
- * TINA TURNER
- * U-2
- * GENESIS/PHIL COLLINS
- * GEORGE HARRISON
- * PON WAPE & ROMA/WLS
- * THE WHO
- * RICK NELSON
- * YES BEACH BOYS
- * JOURNEY
- * Z-95 RADIO

JOHN DENVER STYX











VANCOUVER CANUCKS SAN JOSE SHARKS

BUFFALO BILLS

* N.Y. YANKEES

* DETROIT REDWINGS

PETROIT REDWINGS

BALTIMORE ORIOLES

* PORTLAND TRAILBLAZERS

- ORLANDO MAGIC
- MINN. TIMBERWOLVES HOUSTON ROCKETS
- * L.A. KINGS
- ANAHEIM MIGHTY DUCKS
- CHICAGO BULLS
- CHICAGO CUBS
- * CHICAGO WHITE SOX
- * CHICAGO BLACKHAWKS
- WORLD CUP SOCCER
- BEARS SUPERBOWL TRAIN

- CHICAGO
 - ROBERT PLANT
 - SEALS & CROFTS
 - ROD STEWART
 - BAD COMPANY

 - * RINGO STARR
 - CHARLTON HESTON
 - TOM ARNOLD

 - * DANNY DEVITO
 - MACAULEY CULKIN





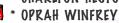








- * GRATEFUL DEAD
- * DEF LEPPARD
- OZZIE OSBORNE





* MIAMI VICE/DON JOHNSON





