



Let's Make Your Next Event Delicious

## CATERING PACKAGES & MENU

[catering@eatatgiorgios.com](mailto:catering@eatatgiorgios.com)

(770) 781-7425

Pick Up | Delivery | Delivery with Set-Up | Full Service





## Catering Packages



### The Simple Spread | \$10 per person

**Ideal for:** Office lunches, team meetings, school gatherings, and casual group events.

- 1 Choice of Pasta (Marinara or Meat Sauce)
- Garden Salad
- Breadsticks

#### Pasta Choices:

Spaghetti    Angel Hair    Rigatoni    Bow-Tie    Linguini    Fettuccini    Gluten Free Penne

#### Pasta Sauces:

Marinara	Marinara & Meat	Garlic Butter	Pink (Marinara & Alfredo)
Alfredo	Picatta	Florentine	

#### Add Within Pasta: (Per Person)

+\$1 Chicken    +\$1 Sausage    +\$1 Meatballs    +\$2 Shrimp

#### Add Appetizer: (Per Person)

+\$5 Spanakopita	+\$4 Meatball Skewer	+\$2 Italian Sausage	+\$3 Souvlaki
+\$2 Meatballs	+\$2 Wings	+\$2 Bruschetta	

*\*Regular Meatball Appetizer consists of a pan styled servings of 45 (Full Pan) individual meatballs in marinara.*

*\*Meatball Skewer Appetizer consists of three (3) meatballs on a individual skewer (1 skewer per person) and a side of marinara.*

#### Add Additional Pasta Entree: (Per Person)

+\$8 Pasta

**Additional Costs Will Be Applied For:** Delivery, Delivery + Setup, or Full Service.



## Catering Packages



### The Classic Gathering | \$15 per person

**Ideal for:** Family celebrations, mid-sized parties, or corporate luncheons.

- 1 Signature Italian or Baked Entree
- Choice of Garden, Caesar Salad or Greek Salad (Add \$1 per person for Greek)
- Breadsticks

Since the chicken or eggplant are packaged separately from the pasta, you have the ability to choose the pasta.

#### Pasta Choices For Our Parmigiana, Florentine Parmigiana Or Ala Giorgio Pasta Only

Spaghetti    Angel Hair    Rigatoni    Bow-Tie    Linguini    Fettuccini    Gluten Free Penne

#### Pasta Choices For Our Parmigiana, Florentine Parmigiana Or Ala Giorgio Pasta Only

Florentine	Marinara & Meat	Garlic Butter	Pink (Marinara & Alfredo)
Alfredo	Picatta	Marinara	

#### Add Cheese or Protein To Pasta: Parmigiana, Florentine Parmigiana Or Ala Giorgio Pasta Only

##### (Per Person)

+\$1 Chicken to Pasta	+\$1 Sausage to Pasta	+\$2 Shrimp to Pasta
+\$1 Meatballs to Pasta	+\$1 Cheese to Pasta	

#### Add Appetizer: (Per Person)

+\$5 Spanakopita	+\$4 Meatball Skewer	+\$2 Italian Sausage	+\$3 Souvlaki
+\$2 Meatballs	+\$2 Wings	+\$2 Bruschetta	

*\*Regular Meatball Appetizer consists of a pan styled servings of 45 (Full Pan) individual meatballs in marinara.*

*\*Meatball Skewer Appetizer consists of three (3) meatballs on a individual skewer (1 skewer per person) and a side of marinara.*

#### Add Additional Entree: (Per Person)

+\$8 Pasta	+\$10 Baked Entree	+\$12 Signature Entree
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**Additional Costs Will Be Applied For:** Delivery, Delivery + Setup, or Full Service.



## Catering Packages



### The Mediterranean Table | \$18 per person

**Ideal for:** Weddings, showers, corporate events, and mixed Greek & Italian themed occasions.

- 1 Greek Option (Gyro Meat or Souvlaki Skewers)
- 1 Italian Entrée (Italian, Baked, Pasta)
- Choice of 2 Salads (Greek Salad + Garden, or Caesar Salad)
- Breadsticks + Pita Bread + Tzatziki

#### Add Appetizer: (Per Person)

+\$5 Spanakopita	+\$4 Meatball Skewer	+\$2 Italian Sausage	+\$3 Souvlaki
+\$2 Meatballs	+\$2 Wings	+\$2 Bruschetta	

*\*Regular Meatball Appetizer consists of a pan styled servings of 45 (Full Pan) individual meatballs in marinara.*

*\*Meatball Skewer Appetizer consists of three (3) meatballs on a individual skewer (1 skewer per person) and a side of marinara.*

#### Add Additional Entree: (Per Person)

+\$8 Pasta	+\$10 Baked Entree	+\$12 Signature Entree
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**Additional Costs Will Be Applied For:** Delivery, Delivery + Setup, or Full Service.



## The Menu

### Italian Entrees

#### Parmigiana

Your choice of Chicken, Eggplant topped with marinara and baked with mozzarella cheese. Served with the pasta of your choice.

#### Fettuccine Alfredo

Our signature Alfredo sauce tossed with fettuccine pasta.

#### Chicken Piccata

Our house recipe white wine and lemon-kissed garlic piccata sauce tossed with capers and linguini pasta



#### Florentine Parmigiana

Your choice of Chicken or Eggplant Parmigiana. Pasta is topped with our Florentine sauce (a combination of spinach, cheese, marinara, and Alfredo sauce). Served with the pasta.

#### Pasta

Choice of Angel Hair, Spaghetti, Rigatoni, Bow-Tie, Linguini, Fettuccine, or Gluten Free Penne tossed in a meat, marinara or garlic butter sauce.

### Baked

#### Rigatoni

Rigatoni pasta smothered in marinara or meat sauce and baked with mozzarella cheese.

#### Lasagna

Layers of pasta sheets alternated with meat sauce, Parmesan cheese, ricotta cheese and mozzarella cheese. Topped with marinara and melted cheese then baked.

#### Spaghetti A'la Giorgio

Baked pasta with pepperoni, meat sauce, sautéed bell peppers, mushrooms and melted cheese.



#### Manicotti

House-made oven baked pasta stuffed with a blend of mozzarella, ricotta, cheddar and Romano cheeses, topped with marinara and melted cheese.

#### Tortellini

Ring-shaped pasta stuffed with ricotta and Romano cheese topped with Alfredo or marinara sauce and melted the cheese.

#### Stuffed Shells

Baked to order jumbo pasta shells, stuffed with a mixture of spinach, ricotta and Romano cheese. Topped with marinara and mozzarella cheese.



## The Menu

### Salads & Soups

#### House Salad

A mix of fresh romaine and iceberg lettuce, cherry tomatoes, red onions, and cucumbers. Served with breadsticks and house Italian dressing on the side.



#### Greek Salad

Crispy iceberg and romaine lettuce blend with tomatoes, onions, pepperoncini, kalamata olives, cucumbers and bell peppers. Topped with feta cheese. Served with house Italian dressing on the side.

#### Caesar Salad

Fresh cut romaine lettuce, shredded Parmesan, cucumbers and croutons. Served with breadsticks and creamy Caesar dressing on the side

#### Minestrone Soup

16oz 32oz

#### Greek Soup

16oz 32oz

#### Breadsticks

Our signature breadsticks are baked fresh daily, golden on the outside and soft on the inside. Gently brushed with garlic butter, they're the perfect size for dipping and complement every entrée and salad.

### Appetizer Platters

#### Combo Platter

##### Choose a combination of 4 of the following:

Our Crispy Fried Chicken Fingers, Mozzarella Sticks, Four Cheese Fried Ravioli & Fries

Half pan: 7 tenders / 10 mozzarella sticks  
10 fried ravioli / fries

Full pan: 15 tenders / 20 mozzarella sticks /  
20 fried ravioli / fries



#### Meat Platter

##### Choose a combination of 4 of the following:

Grilled Chicken, Pork Souvlaki Skewer, Italian Meatballs or Sausage

Half Pan: 6 Souvlaki skewers / 15 tenders /  
15 meatballs / 15 sausages / 1lb gyro

Full pan: 10 souvlaki skewers / 25 tenders /  
25 meatballs / 25 sausages / 2lb gyro

## The Menu



### Appetizer Sides

#### **Souvlaki Skewers**

2 Half skewers (per person) of chicken or pork. Grilled to order.

#### **Meatball Skewers**

Our signature meatballs are presented on 2 Half skewers (per person)

#### **Italian Sausage**

Savory Italian pork sausage

#### **Chicken Tenders (2 Per Person)**

Grilled or fried 2 oz tenders

#### **Spanakopita (3 Per Person)**

A savory feta cheese and spinach stuffed phyllo pastry. Baked and served with tzaziki sauce.

#### **Gyro Meat**

By the LB (4lb – 6lbs Per 50 People) Premium rotisserie gyro meat with house-made tzatziki sauce

#### **Buffalo Wings (2 Per Person)**

Jumbo fried chicken wings smothered in our house recipe honey spice sauce

#### **Bruschetta**

Light, fresh, simple and made in-house. A blend of chopped tomatoes, feta cheese, chopped Greek olives, balsamic vinegar and oregano served with toasted baguette slices. A perfect start dinner

#### **Drinks**

Sweet Tea, Unsweet and Lemonade



## Additional Add-Ons

<u>Category</u>	<u>Description</u>	<u>Pricing</u>
Event Personnel	\$75 per staff member per hour (2-hour minimum includes set-up and service)	Per Person / Hour
10' x 10' Outdoor Tent	Event-grade tent for uncovered outdoor serving areas	+\$25 each
Premium Chafing Dish Buffet Set	Polished stainless-steel buffet setup with post-event pickup	+25 Rental charge per set
Standard Wire Chafing Dish Set	Disposable rack setup with pans and fuel	Included
Serving Utensils	Tongs, spoons, and ladles for each dish	Included
Premium Plates & Napkins	Upgraded presentation-grade disposables	+\$1 per person
Sternos, Standard Plates & Napkins	Basic disposables	Included

### Delivery & Setup Fee Structure

Service fee based on distance, scale, and service tier (Delivery or Full Service).

#### Delivery Only:

0 to 5 Miles - \$30      6 to 10 Miles - \$40      10+ Miles - \$40 + \$2 Per Mile

#### Delivery & Setup Charge

10% of Total Food Cost – This Covers Delivery, Equipment, And Coordination.



### STIPULATIONS

- A 25% deposit is due upon within 24 hours of signing and the remaining balance is due seven (7) days before the scheduled event.
- Menu changes are not permitted within 72 hours of event.
- If you cancel the entire event, or any items on a reservation within 24 hours of the scheduled event, you are still responsible the entire balance.
- Delivery prices vary, depending on the distance traveled.
- If you refuse any or all food items upon delivery, you are responsible for the full amount of the balance.

*We look forward to making your event delicious.*

Catering Inquiries

Please contact us at | [catering@eatatgiorgios.com](mailto:catering@eatatgiorgios.com)

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Giorgios Catering Menu | 2025