



Let's Make Your Next Event Delicious

CATERING PACKAGES & MENU

Call Or Text Our Catering Department Directly
(770) 376-0717

Main Restaurant **(770) 781-4525** Email **catering@eatatgiorgios.com**

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

*Alex & Hannah
Wedding | 2025*



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

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

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 & Tiropita (3 Pieces Per Serving) +\$3 Meatball Skewer +\$2 Italian Sausage +\$3 Souvlaki (Grilled Lean Pork | Chicken | Shrimp)
+\$2 Meatballs (2 Pieces Per Serving) +\$2 Wings +\$2 Bruschetta +\$2 Chicken Tenders (Grilled or Fried)

**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)

+\$10 Pasta +\$15 Baked Entree +\$15 Signature Entree +\$9 Grilled Salmon (Served Independently)

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



Catering Packages



The Mediterranean Table | \$20 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

Unless you prefer a different serving ratio, both entrees will be divided equally between the total number of guests.

Serving Recommendation:

When multiple entrée options are selected, quantities are generally split evenly across the total guest count.

For example, a 150-guest event would typically include 75 servings of each entrée above. Guests may request both entrées or take mixed portions, we strongly recommend increasing quantities beyond the guest count to help prevent shortages.

Add Appetizer: (Per Person)

| | | | |
|---|----------------------|----------------------|---|
| +\$5 Spanakopita & Tiropita (3 Pieces Per Serving) | +\$3 Meatball Skewer | +\$2 Italian Sausage | +\$3 Souvlaki (Grilled Lean Pork Chicken Shrimp) |
| +\$2 Meatballs (2 Pieces Per Serving) | +\$2 Wings | +\$2 Bruschetta | +\$2 Chicken Tenders (Grilled or Fried) |

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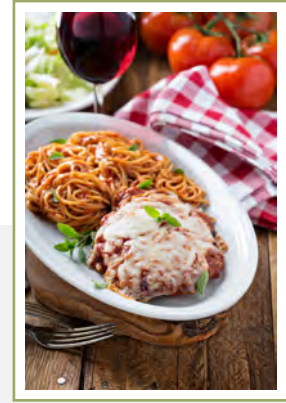
Add Additional Entree: (Per Person)

| | | | |
|-------------|--------------------|------------------------|---|
| +\$10 Pasta | +\$15 Baked Entree | +\$15 Signature Entree | +\$9 Grilled Salmon (Served Independently) |
|-------------|--------------------|------------------------|---|

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

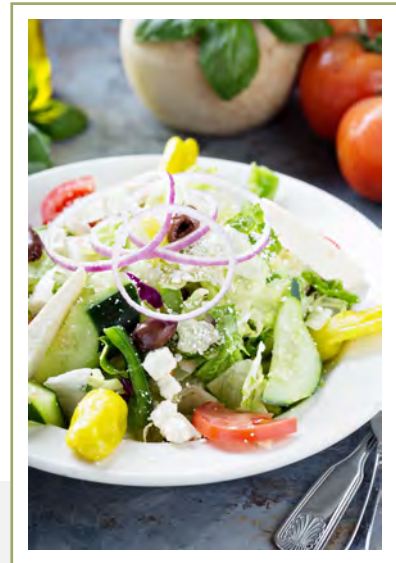
Ring-shaped pasta stuffed with ricotta and Romano cheese topped with Alfredo or marinara sauce and melted the cheese.

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.

** All Salads come with our Giorgio's Breadsticks*



The Menu



Appetizers & Additional Sides

Souvlaki Skewers

2 Half skewers (per person) of pork, chicken or Shrimp skewer grilled to perfection

Meatball Skewers

Our signature meatballs presented 3 per half skewer (1 Skewer Per Person)

Meatball Pan Style (2 Per Person)

Our signature meatballs presented in a full pan with our own marinara sauce

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

Grilled Salmon

An 4oz North Atlantic grilled salmon fillet. Topped with garlic and olive oil

Drinks

Sweet Tea, Unsweet and Lemonade



Additional Add-Ons

| Category | Description | Pricing |
|------------------------------------|---|-------------------|
| Event Personnel | \$75 per staff member per hour (2-hour minimum includes set-up and service) | Per Person / Hour |
| 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 - \$50 11 + Miles - \$50 + \$2 Per Mile

** Any orders of \$500 or more will incur a 5% service charge in addition to the standard delivery fee.*

Setup Charge: *This is "In Addition" to the Delivery Charge*

** Set-Up Includes: Proper Set-up of Catering Equipment, and Food at Designated Area*



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.
- Delivery prices vary, depending on the distance traveled.
- **If you cancel the entire event or remove any items within 24 hours of the scheduled time, the full balance will still be due.**
- **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

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