

BAR PACKAGES (25 guest minimum)

TWO HOUR CALL OPEN BAR \$24pp*

(\$10pp PER EACH ADDITIONAL HOUR)

Includes: unlimited call brand spirits, bottled & tap beer, non-alcoholic beer & one selection each of red & white house wine.

Excludes: shots, cordials & after dinner drinks, espresso beverages and bottled water service.

TWO HOUR PREMIUM OPEN BAR \$28pp*

(\$12pp PER EACH ADDITIONAL HOUR)

Includes: unlimited premium brand spirits, bottled & tap beer, non-alcoholic beer, one selection of red, white & rosé house wine.

Excludes: shots, cordials & after dinner drinks, espresso beverages and bottled water service.

WINE & BEER PACKAGE \$17pp*

Includes: unlimited house wines (Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir), Tap & Bottled import & domestic beers.



JUST LOOKING TO WINE DOWN?

Include a la carte \$20 house red & white wine bottles with your event (must accompany Lunch or Dinner Prix-fixe), 15-25 guest limit.

**Plus tax & gratuity. All package prices subject to change.*

SUNRISE BRUNCH BUFFET \$45pp*

PERFECT FOR YOUR SHOWER
(SATURDAYS 40 GUEST MIN.) (SUNDAYS 70 GUEST MIN.)

Includes:

- Coffee, Tea, Juice & Soft Drinks
- Muffins & Bagels • Fresh Fruit
- French Toast
Maple Cinnamon, Strawberries & Cream or Bananas Foster
- Scramble *Broccoli & Cheddar, Spinach & Feta or Three Cheese*
- Cavatappi Pasta *Alla Vodka, Pomodoro, Primavera or Mac & Cheese*
- Chicken *Parmigiana, Artichoke, Marsala or Francese*
(substitute Skirt Steak +\$7pp)
- Breakfast Potatoes
- Bacon *or* Sausage

SALAD (Choose One)

- George Martin Chopped *candied walnuts, golden raisins, roasted peppers, fresh mozzarella, tomatoes, corn, balsamic vinaigrette (+\$2pp)*
- Classic Caesar Salad *romaine, pecorino, baked croutons*
- Chopped Tomato & Bleu Cheese

Add-ons: Chicken +\$6pp • Shrimp +\$7pp • Steak +\$8pp

DESSERT SAMPLERS

Includes:

- Brownie Sundae • Cheesecake
- Cookie Sliders & Ice Cream • Cotton Candy

You are welcome to bring your own cake.

**All package prices subject to change.*

If you don't see a menu item you would like included please inquire. We would be happy to work with you. Pricing & head count may vary.

- **Food & Beverage Minimums** are applicable for all events
- **Deposits** are required for all events
- **Children's Menus** are available upon request (for ages 4-11)
- **Events run 3 – 3.5 hours** (add'l fees apply after 3.5 hours)
- **Event Planning Services available** (add'l fees may apply)



**Prices above reflect credit/debit card purchases. We offer a 3.5% DISCOUNT for CASH final payment. Plus tax & gratuity.*



CATERING MENU

33 West Sunrise Highway, Merrick

516-379-2222

www.georgemartingroup.com

LUNCH PRIX-FIXE \$39.95pp*

15-25 guests (AVAILABLE MONDAY–FRIDAY BETWEEN 12PM–4PM)
(CLOSED TUESDAYS)

Includes: Coffee, Tea & Soft Drinks

FIRST COURSE (Choose Two) Served Family Style

- Crispy Brussels Sprouts
- Chili Pop Shrimp
- Old School Wings
- Homemade Meatballs
- Fresh Burrata Mozzarella
- Spinach Dip

SECOND COURSE (Choose One) Individual Salads

- Chopped Tomato & Bleu Cheese Salad
- Classic Caesar Salad *romaine, pecorino, baked croutons*
- GF House Salad
- George Martin Chopped *candied walnuts, golden raisins, roasted peppers, fresh mozzarella, tomatoes, corn, balsamic vinaigrette (+\$3pp)*

THIRD COURSE (Choose Three) Individual Entrées

- Sautéed Chicken *Artichoke, Parmigiana with pasta, or Marsala, served with mashed potatoes & mixed vegetables*
- Cavatappi Pasta *Alla Vodka or Pomodoro*
- Mac & Cheese
- Atlantic Salmon *Almond Dijon, Sweet Chili Glaze or Simply Grilled, served with mashed potatoes & mixed vegetables*
- Horseradish Crusted Meatloaf *mashed potatoes & mixed vegetables*
- GF Prime Burger w/ French Fries *lettuce, tomato, onions, pickle & American cheese*
- Grilled Chicken Sandwich *mozzarella cheese & honey mustard on ciabatta bread*
- Marinated Skirt Steak (+\$5pp)

FOURTH COURSE Dessert Samplers

Includes:

- Brownie Sundae
- Cheesecake
- Cookie Sliders & Ice Cream
- Cotton Candy

You are welcome to bring your own cake.

DINNER PRIX-FIXE \$49.95pp*

15-25 guests (AVAILABLE SUNDAY–THURSDAY AFTER 4PM)
(CLOSED TUESDAYS)

Includes: Coffee, Tea & Soft Drinks • Grillfire Pretzels

FIRST COURSE (Choose Two) Served Family Style

- Crispy Brussels Sprouts
- Chili Pop Shrimp
- Old School Wings
- Spinach Dip
- Homemade Meatballs
- Fresh Burrata Mozzarella
- Sesame Tuna Crunch (+\$3pp)

SECOND COURSE (Choose One) Individual Salads

- Chopped Tomato & Bleu Cheese Salad
- Classic Caesar Salad *romaine, pecorino, baked croutons*
- GF House Salad
- George Martin Chopped *candied walnuts, golden raisins, roasted peppers, fresh mozzarella, tomatoes, corn, balsamic vinaigrette (+\$3pp)*

THIRD COURSE (Choose Three) Individual Entrées

- Sautéed Chicken *Artichoke, Parmigiana with pasta, or Marsala, served with mashed potatoes & mixed vegetables*
- Meatballs & Cavatappi Pasta *Alla Vodka or Pomodoro*
- Mac & Cheese
- Almond Dijon Salmon *served with mashed potatoes & mixed vegetables*
- Simply Grilled Salmon *or Shrimp Skewers*
- Half Rack Baby Back Ribs *served with mashed potatoes & mixed vegetables*
- Horseradish Crusted Meatloaf *served with mashed potatoes & mixed vegetables*
- Chicken Parmesan
- Marinated Skirt Steak (+\$5pp)
- Steak & Pop Shrimp (+\$7pp)

FOURTH COURSE Dessert Samplers

Includes:

- Brownie Sundae
- Cheesecake
- Cookie Sliders & Ice Cream
- Cotton Candy

You are welcome to bring your own cake.

FAMILY STYLE BRUNCH \$35pp*

15-25 guests (AVAILABLE SUNDAYS ONLY)

Includes: Coffee, Tea, Juice & Soft Drinks

FIRST COURSE

- Muffins & Bagels
- Fresh Fruit
- French Toast *maple cinnamon or bananas Foster*

SECOND COURSE

- Egg Dish *Popeye Scramble, Farmer's Scramble or Three Cheese Scramble*
- Salad *GM Chopped, Chopped Tomato & Bleu Cheese or Caesar*
- Cavatappi Pasta *Alla Vodka, Pomodoro, or Mac & Cheese*
- Country Style Breakfast Potatoes

Add-ons:

Bacon & Sausage Platter +\$5pp

On Pasta or Salad: Chicken +\$6pp • Shrimp +\$7pp • Steak +\$8pp

THIRD COURSE Dessert Samplers

Includes:

- Brownie Sundae
- Cheesecake
- Cookie Sliders & Ice Cream
- Cotton Candy

You are welcome to bring your own cake.

BRUNCH COCKTAIL PACKAGES

- UNLIMITED SANGRIA & CHAMPAGNE PUNCH \$10pp*
- UNLIMITED BLOODY MARYS, MIMOSAS & SCREWDRIVERS \$15pp*

Executive Chef, Frank Greco

**Plus tax & gratuity. All package prices subject to change.*

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