

Sit Down Dinner (min. 18 people)

- Three Course** 23.95 pp
Salad/Entree/Dessert
- Four Course** 38.95 pp
Appetizer/Salad/Entrée/Dessert
- Passed Hors D'oeuvres** 7.95 pp
(choose five)

SIT DOWN APPETIZERS (choose one)

- Point Judith Calamari** lemon caper aioli
- Fresh Mozzarella** balsamic tomatoes & string beans
- Steamed Mussels** choice of sauce
- Al Vodka Pasta Shells** creamy tomato & pecorino
- Baked or Raw Little Neck Clams** on the ½ shell
- New England Clam Chowder**
- Grilled Portobello** candied walnuts, goat cheese & balsamic
- Linguini Caprese** plum tomatoes, basil garlic & EVO
- * **Shrimp Cocktail** traditional garnish
(*add \$2.5 per person)
- * **Sesame Crusted Ahi Tuna** peanut sauce
(*add \$2.5 pp)

SIT DOWN SALADS (choose one)

- Iceberg Wedge** tomato, cucumber, bacon & bleu cheese
- Simple Market Salad**
- Caesar Salad**
- * **GM Chopped Salad** candied walnuts, raisins, roasted peppers, fresh mozzarella, corn, tomatoes & balsamic
(*add \$1.5 pp)

SIT DOWN ENTREES (choose three)

Includes rice or potato & fresh vegetables

- Crab Stuffed Flounder** lemon & herb burre blanc
- St. Peter's Fish** picatta, oreganata or caper tomato sauce
- Salmon Fillet** dijon, oreganata or hoisen-teriyaki glazed
- Shrimp Scampi** served over linguini
- Batter Dipped Boston Scrod Fillet**
- Pecan Goat Cheese Crusted Chicken** honey balsamic broth
- Chicken Saltimbocca** prosciutto, fontina & sage
- Lemon Chicken Sauté** chardonnay, capers & artichokes
- Petite Filet Mignon** gorgonzola crust and bordelaise sauce
- Sliced Flat Iron Steak** roasted mushroom demi glace
- Maple Glazed Pork Tenderloin** roasted apples & pan jus
- * **Steak & Cake** filet mignon & crabcake
(*add \$7 pp)
- * **Steak & Crab Stuffed Shrimp**
(*add \$7 pp)
- * **Chili Rubbed Swordfish or Ahi Tuna**
(*add \$5 pp)

SIT DOWN DESSERT (choose one)

Includes coffee service

- GM Brownie**
- NY Style Cheese Cake**
- Apple Crisp ala Mode**
- Haagen-Dazs Ice Cream Sundae**
- Strawberries & Cream**
(based on market availability)
- Fresh Melon & Sorbet**
- Special Occasion Cake** choice of style
(ordered one week in advance please)

Buffet Style

Min. 25 people – Available on daytime parties

- Buffet Dinner** 29.95 pp
Includes: Two salads/roasted potatoes / one pasta / fresh vegetables / two entrees / dessert & coffee
- Additional Entrée** 7.95 pp
- Passed Hors D'oeuvres** 7.95 pp
(choose five)

BUFFET SALADS (choose one)

- Market Salad**
- Caesar Salad**
- GM Chopped Salad**
- Pasta Salad**
- Chopped Bleu Salad** tomato, bacon, cucumber & onion
- Baby Arugala** apple, pecans & crumbled goat cheese

BUFFET PASTA

Penne, baby shells or linguini

- Ala Vodka**
- Filletto Di Pomodoro** plum tomato, fresh basil & olive oil
- Macaroni & Cheese** (*add lobster \$4 pp)
- Carbonara** bacon, onion & peas in a pecorino cream
- Primavera Vegetables** virgin oil, roasted garlic & chardonnay
- Clam Sauce** garlic & oil or marinara
- Mussels Marinara** or fradiavlo

(continued)

BUFFET ENTREES

- Chicken Piccata**
lemon butter caper & chardonnay
- Chicken Parmigiana**
- Chicken Saltimbucca** prosciutto, fontina & sage
- Pecan Crusted Chicken** w/ goat cheese in
honey balsamic broth
- Chicken Portobello** in marsala sauce
- Maple Glazed Boneless Pork Loin**
- Sliced Flat Iron Steak**
roasted mushroom bordelaise
- Szechwan Style Skirt Steak** ginger soy glaze
- ***Carved Filet Mignon** port wine & bleu cheese
*(*add \$6 pp)*
- Hoisin Glazed Salmon Filet**
- Dijon Roast Salmon Filet**
- Crab Stuffed Flounder Filet**
- New England Style Fried Scrod**
- St. Peters Fish Piccata Style**
- St. Peters Fish Oreganata**
- ***Jumbo Shrimp** stuffed or scampi
*(*add \$4 pp)*

BUFFET DESSERT *(choose one)*

Includes coffee service

- Special Occasion Cake** *choice of style*
(ordered one week in advance please)
- Brownie Sundae**
- Fresh Fruit Salad**
- Family Style Dessert Sampling**
- Warm Apple Crisp**

HORS D'OEUVRES *(choose five)*

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| <ul style="list-style-type: none"> Calamari Fritti Vegetable Pot Stickers Mini Crabcakes Coconut Shrimp Jerk Chicken Satay Hoisin Steak Skewers Coconut Shrimp Sesame Crusted Tuna | <ul style="list-style-type: none"> Fresh Mozzarella Bruschetta Little Neck Clams on the 1/2 Shell Tomato-Goat Cheese Crustini Spinach-Shiitake Egg rolls Cajun Steak & Corn Quesadillas Baked Clams Oreganata Fried Oysters Remoulade Battered Chicken Tenders |
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LIQUOR PACKAGES

- Option #1**
Beer, Wine, Soda 15.95 pp
- Option #2**
Full open bar (3 hrs.)20.95 pp
- Option #3**
Run Tab



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