

café georgio's catering menu

Our Famous Flatbread

(Plain Flatbread Shells 3 for 12\$)

The Traditional Topped with sliced tomatoes, herb infused olive oil and quattro formaggi \$9

The Tanglewood A traditional with sautéed greens, onions, capers and hot pepper cheese \$13

The Portabella A traditional with roasted red peppers and fresh mozzarella \$16

Starters (minimum order... one dozen)

Chicken Satay with Horsey Sauce Skewered Chicken, marinated and grilled \$27/dozen

Maryland Crab Cakes with Remoulade Sauce (3 oz each) \$54/dozen

Jumbo Shrimp (includes lemon wedges and cocktail sauce)

6-8 shrimp per pound , 10-12 shrimp per pound , 21-25 shrimp per pound. Call for price

Skewered Shrimp and Scallops Kabobs 2 shrimp and 2 scallops per order \$110/dozen

Shrimp Boursin Stuffed with boursin and wrapped with bacon; grilled \$48dozen

Sausage en Croute 20/ dozen

Beggars Purses Lamb, duck or filet stuffing, wrapped in phyllo and baked Call for price

Stuffed Peppers Roasted garlic and veal sausage, marinara and 4 cheese \$30/ dozen

15 Veal Meatballs with Marinara Sauce ½ pan \$40

Salads to Remember pp= per person

Tanglewood Salad Baby field greens, tomato, hearts of palm, cukes, asparagus, Maytag Blue, chili roasted pecans and croutons; served with a white balsamic cider dressing \$3 pp

Caesar Salad Crisp romaine, kalamata olives, anchovies, crostina and classic Caesar dressing \$3.50 pp

Killer Tomato Salad Tomatoes, asparagus, onions, celery and peppers; topped with feta, capers and a balsamic vinaigrette \$3.50 pp (only if the tomatoes are worthy)

The Original Cajun Salad Mixed greens, blacked chicken (3 Oz per person), tossed with lemon herb dressing, provolone, proscuitto, onions, pepperoncini, cukes and gorgonzola cheese \$5 pp

The Chief The ultimate chopped salad with Italian meats and cheeses \$5 pp

Fresh Fruit Seasonal Selection \$3 pp

Hummus with Crostina \$2 pp

Taboulee \$2 pp

Tanglewood Platter for 6 Domestic and imported cheeses and meats, hearts of palm, stuffed grape leaves, prosciutto /provolone rolls, Divinia olives, artichoke hearts, lupine beans, roasted reds, sundried tomato tapenade and capers \$24 Add 8 oz Ahi Tuna to Platter \$39

Super Soups Call in advance for selections Quarts also available

Cup \$3 Bowl \$5 Bisque Cup \$5 Bowl \$7

Pasta Pasta Pasta 1/2 pan

La Pasta with Chicken Linguini, blackened sweet peppers, onions and white clam sauce. SPICY! \$50

Mediterranean Pasta Peppers, onions, olives, capers, artichoke hearts, tomato, mint, feta, lemon and wine tossed with herb pappardelle \$40

Murph's Pasta 6 Jumbo shrimp, stuffed with boursin and wrapped with bacon; grilled and stacked on angel hair laced with moutarde sauce, spinach, red onion frizzies and roasted red pepper coulis \$50

Pasta Foody Angel hair tossed with Ricci's hot sausage, sun dried tomatoes, garlic, fresh basil and banana peppers in a broken tomato, red wine sauce \$50 SPICY!

Pesto Pesto Pasta Olive oil and garlic with fresh basil and pignoli nuts, portabella mushrooms, spinach, feta, roasted reds, pecorino Romano cheese and imported trenne \$70

Shrimp a la Vodka Sautéed in a vodka tomato cream sauce with garlic and fresh herbs and Romano cheese over herb pappardelle \$80 (includes 12 shrimp)

Chicken 1/2 pan Prepared with boneless breasts

Chicken Picatta Sautéed with mushrooms, lemon and wine sauce \$60

Chicken Marsala Sautéed with mushrooms, sweet peppers, herbs and marsala wine \$60

Chicken Boursin Boneless chicken breast stuffed with boursin cheese, pan roasted Romano style. Topped with a roasted garlic mornay \$60

The Nutcracker Nut-crust chicken breast, oven roasted with artichoke hearts and served in an olive oil, feta, garlic, herb and wine sauce \$60

Chicken Whitford Stuffed with fresh spinach, sun dried tomatoes and feta cheese; served in a balsamic, sun dried tomato and mushroom demi-glace \$60

Chicken Wasabi Sesame and herb crusted with oriental veggies, wasabi and ginger plum sauces \$60

Chicken Romano Floured and sautéed with lemon wine sauce \$60

Beef and Pork There are minimum order requirements on these items

Whole filet, seasoned and firegrilled to medium rare. Sliced and served with House demi glace. Serves 8-12 \$Call for price

Tuscan Style Whole Ham Dry rubbed with rosemary and sage Serves 12 \$70

Pork Tenderloin Fire grilled, sliced and topped with grilled pineapple, hoisin and BBQ Serves 6 \$70

Standing Pork Rib Rack 7 Bone. My favorite party item Serves 7 \$60

Osso Bucco Veal shanks roasted in their own juices with rosemary, sage and vegetable mire poix in a rich veal demi glace \$ Call for price

Lamb Shanks \$ Call for price

A Selection of House Famous Sauces 8oz \$5 -9

Moutarde	Wasabi	Brown Butter Lemon	Brown Butter Garlic
Fresh Ginger Plum	Horsey	Hot Sweet and Sour	Chipolte Mayo
Jack Daniel BBQ		Roasted Red Pepper Coulis	

Side Items ½ Pan

Cheddar and Chive smashed Taters \$25	Risotto \$50	
All Veggie Stir Fry \$35	Spinach Pie \$40	Pasta with Marinara \$30
Mac and Cheese \$50	Roasted Red Potatoes \$25	
Scalloped		

Breadworks Bread 48 hours notice please

Ciabatta 3.5	Rustic Italian 3.50	Sour Dough 3.50	Salt Sticks .50
--------------	---------------------	-----------------	-----------------

Georgio's Texas Toast by the loaf

Breadwork's Rustic Italian, rubbed with garlic and fresh herbs; firegrilled 7.50

Sweet Treats 48 hour notice please

Capt'n Morgan Rumcake with Sauce \$ 25	Farina Walnut Torte \$30
Chocolate Pecan Pie with Sauce \$15	Coconut Cream Pie \$15
Coconut Bomb with Raspberry filling Cake \$30	Tiramisu \$ 28

Cheesecake \$25

Brownie Gob \$22

Triple Chocolate Torte \$32

Assorted Homemade Pies

Dessert Sauces: Chocolate, Raspberry, Crème Anglaise, Vanilla and Caramel \$ 10 per oz

Our Mission and Who we are

We are Grace Hopwood, George Ward and Bernie Bereksazi. We began café georgio's in 1992 on a shoestring budget and high hopes. Our plan was to provide impeccable service, freshly prepared food reflecting the best of what the market has to offer, and to present it beautifully.

Bernie Bereksazi joined our crew 9 years ago. We made him a partner 3 years ago. Bernie is a Hyde Park Culinary Grad, and we are very fortunate to have him.

We have a passion for what we do. Our food shows it, our staff shows it. We have been very blessed over the years to have the finest and most caring staff in Pittsburgh. Let us go to work for you.

As with our café menu, if you don't see what you want on this menu, just call us. 412-833-7000

Ordering Info

Please place catering orders 48 hours in advance whenever possible. However, we will do our best to accommodate short notice orders and funeral catering .

Café georgio has a minimum pick up catering amount of \$100. Prices do not include delivery charges that may apply. The minimum delivery order is \$150 and free delivery area is limited .

We have quality disposable flatware, plates and bowls. However, linen service, glass ware and china is available for an additional fee.

We can supply chafing dishes and sternos for hot food. It is the customer's responsibility to return them to the café

We have some gorgeous serving platters and bowls that you may borrow. Everything must be returned clean and undamaged within 48 hours of your event. Client will be responsible for breakage.

We can also provide professional servers and bartender for your event.

Deposits and Payments

A 25 % deposit is required at the time of menu selection. Balance is due on the day of the event.

Guest count may be increased up to 2 days before the event.

Cancellation may occur less than 7 days before scheduled event, but client will be responsible for unrecoverable costs.

We accept cash, business checks, Visa, MasterCard and Discover.