



**THIS INCLUSIVE WEDDING PACKAGE
IS \$63.00 PER PERSON ~ COMPLETE**
[Includes All Taxes & Gratuities]

THE PACKAGE INCLUDES:

Five Hour Rental of Banquet Room



***Four Hour Open Bar - Which Includes:**

Professional Bartenders

Bar Options listed on page 10



Complimentary Champagne Toast for the Head Table



Hot & Cold Hors D' Oeuvres

Served Upon the Arrival of Your Guests



Sit Down or Buffet Dinner

With White Glove Service



Customized Wedding Cake



Table Linens in Your Choice of Colors



Director for Your Reception



Unlimited Consultations

WEDDING SIT DOWN DINNER

Each dinner selection includes a Chef's selection of two stationary cold hors d'oeuvres & three hot hors d'oeuvres, served.

APPETIZERS: (Choice of One)

Traditional Italian Wedding Soup

Homemade Wedding Soup w/ three symbolic meatballs.

Potato & Leek Soup

Fresh Fruit Compote

Canadian Beer Cheese Soup

Cream of Broccoli Soup

French Onion Soup

Princess Soup

*Melon w/ Prosciutto

*Shrimp Cocktail

SALADS: (Choice of One)

Salad Georgetown

Fresh seasonal greens, sliced mushrooms, tomato, onions, & black olives served with our specially prepared raspberry vinaigrette dressing.

Tossed Garden Salad

Caesar Salad

ACCOMPANIMENTS: (Choice of Two)

Chef's Special Baked Stuffed Potato

A baked potato half filled w/ a mixture of potato, chives and cheeses.

Vegetable Medley

A variety of steamed fresh seasonal vegetables.

Sautéed Zucchini

Green Beans Georgetown

Acorn Squash en Rum Sauce*

Roasted Redskin Potatoes

Snap Peas & Carrots

Mashed Potatoes

Rice Pilaf Georgetown

Wild Rice Medley

Steamed Broccoli

Sautéed Mixed Squash

****Market Price: please ask your consultant***

SIT DOWN DINNER ENTREES: (Choice of Two)

Stuffed Chicken Natalia

A boneless chicken breast filled with herbed spinach, sun-dried tomatoes, mushrooms, and Feta cheese. Served with a tomato and cream sauce

Chicken Veronique

Boneless, sautéed chicken breast simmered in a light Champagne Sauce infused with blush Zinfandel grapes.

Chicken Marsala

Sautéed boneless chicken breast topped with an onion, pepper, mushroom and Marsala Wine sauce.

Stuffed Chicken Breast

A boneless chicken breast stuffed with seasoned bread dressing.

Chicken Piccata

Sautéed boneless chicken breast in a light lemon butter, mushroom, caper, and White Wine sauce.

Chicken Moutarde

Pan-fried breaded chicken cutlet served w/ a light Hollandaise & Dijon Mustard Sauce.

Chicken Cordon Bleu

Boneless chicken breast filled with thinly sliced Prosciutto ham & Swiss Cheese. Lightly breaded, deep-fried & napped with cheese sauce.

Chicken Ala Romano

Tender breast of chicken pan fried with our special egg & Romano Cheese batter then topped with a lemon butter & white wine sauce.

Boston Scrod ala Georgetown

A fresh filet of Boston scrod topped with seasoned bread crumbs and broiled in lemon and butter.

SIT DOWN DINNER ENTREES: (Continued)

*** Potato Encrusted Salmon Filet, Dijonnaise**

Fresh salmon filet rolled in shredded potatoes, pan-fried and served on a bed of Dijon mustard and cream sauce.

*** Salmon w/ Dill Sauce**

A fresh filet of Norwegian Salmon napped with an elegant Sherry Wine, cream and dill sauce.

Tilapia Almondine

Broiled fresh filet of farm raised Tilapia crowned with toasted almonds.

Tilapia Veronique

Broiled fresh filet of farmed raised Tilapia served in a light Champagne Sauce infused with blush Zinfandel grapes.

Roast Pork Loin

Rosemary seasoned boneless pork loin, thinly sliced, and served with natural gravy.

Stuffed Pork Chop

Center cut chop stuffed with seasoned bread dressing then slowly baked-moist and tender.

Pork Bracciola

Boneless pork loin filled with spinach, mushrooms, feta cheese and sun-dried tomatoes and served with a special cream, sun-dried tomato, and roasted garlic sauce.

Roast Sirloin of Beef w/ Mushroom Sauce

Slowly roasted choice top sirloin, sliced thin, and crowned with a rich Mushroom and Red Wine sauce.

Beef Bracciola

Thinly sliced roast sirloin of beef filled with mushrooms, spinach, sun-dried tomatoes, feta cheese and served with Sauce Espagnole.

****Market Price: Please ask your consultant.***

SIT DOWN DINNER ENTREES: (Continued)

***Prime Ribs of Beef**

Aged blue ribbon beef, slow roasted to perfection. Served au jus.

***Broiled Filet Mignon**

A generous portion of prime center cut beef tenderloin served with a Sherried mushroom cap.

***Prime New York Strip Steak**

Aged prime New York strip steak broiled to order. Served w/ a mushroom cap.

Special Vegetarian Selections:

Vegetarian & vegan options available upon request.

Please ask your consultant for details

ALL SIT DOWN DINNER ENTREES INCLUDE:

~ Fresh Baked Dinner Rolls w/ Sweet Butter

~ Fresh Brewed Coffee, Tea & Iced Tea (Served)

DESSERT:

~ Your Specially Customized Wedding Cake

****Market Price: Please ask your consultant.***

WEDDING BUFFET DINNER SELECTIONS:

Each dinner selection includes a Chef's selection of two stationary cold hors d'oeuvres and three hot hors d'oeuvres, served.

APPETIZERS & SALADS: (Choice of One Served)

Salad Georgetown

Fresh seasonal greens, sliced mushrooms, tomato, onion & black olives served with our specially prepared raspberry vinaigrette dressing.

Tossed Garden Salad

Italian Wedding Soup

French Onion Soup

Canadian Beer Cheese Soup

Potato & Leek Soup

Cream of Broccoli Soup

Fresh Fruit Compote

Caesar Salad

Princess Soup

*Shrimp Cocktail

*Melon w/Prosciutto

BUFFET SALADS: (Choice of Two)

Marinated Cucumber & Tomato

Broccoli & Cauliflower

Green Beans & Gruyere

Pasta Salad w/ Fresh Vegetables

Cucumbers w/ Crème Fraiche

Ziti and Peppers

Vegetable Vinaigrette

Green Bean & Potato Dijon

Potato Salad

Broccoli & Peppers

ACCOMPANIMENTS: (Choice of Three)

Vegetable Medley

Green Beans Georgetown

Sautéed Zucchini

Herbed Red Skin Potatoes

Snap Peas & Carrots

Bacon & Cheddar Red Skin Potatoes

Baked Stuffed Potato

Buttered Carrots

Sautéed Mixed Squash

Steamed Broccoli

Wild Rice Medley

Rice Pilaf

**Market Price: Please ask your consultant.*

BUFFET DINNER ENTREES:
[Choice of Three; Includes One carved Selection]

Pasta w/ Sun-Dried Tomato Sauce

Al dente pasta tossed in a rich tomato and basil cream sauce.

Penne Rigate Infusion

Penne pasta with fire grilled vegetables, toasted pine nuts and calamata olives served with a sweet basil pesto sauce.

Stuffed Shells

Ricotta filled shells baked in our home-style tomato sauce with melted Mozzarella cheese.

Stuffed Chicken Breast, Natalia

Boneless breast of chicken filled with herbed spinach, sun-dried tomatoes, mushrooms and Feta cheese. Served with a special tomato & cream sauce.

Chicken Marsala

Sautéed chicken breast served with a special onion, pepper, mushroom, and Marsala Wine sauce.

Chicken Moutarde

Pan-fried breaded chicken cutlet served with a light Hollandaise and Dijon Mustard Sauce.

Chicken Cordon Bleu

Boneless chicken breast filet filled with thinly sliced Prosciutto Ham and Swiss cheese. Lightly breaded, deep-fried, and napped with Cheddar cheese sauce.

Stuffed Chicken Breast

A boneless chicken breast stuffed with seasoned bread dressing.

Chicken Piccata

Sautéed boneless breast of chicken in a light lemon butter, mushroom, caper, and White Wine sauce.

BUFFET DINNER ENTREES: (Continued)

Chicken Portofino

Pan fried breast of chicken topped with herbed spinach, diced fresh tomatoes and melted Mozzarella cheese.

Chicken Ala Romano

Tender breast of chicken pan fried with our special egg & Romano Cheese batter then topped with a lemon butter & white wine sauce.

Chicken Veronique

Boneless, sautéed chicken breast simmered in a light Champagne Sauce infused with blush Zinfandel grapes.

Boston Scrod Ala Georgetown

Fresh filet of Boston Scrod topped with our Chef's specially seasoned bread crumbs and broiled in lemon and butter.

Tilapia Almondine

Fresh filet of farm raised Tilapia baked in lemon butter and topped with pan toasted almonds.

Tilapia Veronique

Broiled fresh filet of farmed raised Tilapia served in a light Champagne Sauce infused with blush Zinfandel grapes.

Seafood Coquille

A variety of fresh seafood simmered in a rich sherry and cream sauce. (May we suggest rice pilaf or wild rice medley as an accompaniment).

Roast Sirloin of Beef

Sliced top sirloin of beef served au jus.

Louisiana Style Sirloin Tips

Tender pieces of choice sirloin tossed with special Cajun seasonings and grilled with onions and peppers.

BUFFET DINNER ENTREES: (Continued)

Beef Bracciola

Thinly sliced roast sirloin of beef filled with mushrooms, spinach, sun-dried tomatoes, feta cheese and served with Sauce Espagnole.

CHEF CARVED ENTREES: (Select One)

Steamship Round of Beef

*Slowly roasted steamship round of Western beef cooked until fork tender.
Served with horseradish sauce.*

Semi-Boneless Virginia Ham

Tender round of baked Virginia ham.

Roast Turkey Breast

Roast breast of Vermont turkey.

Honey Mustard Roasted Corned Beef Brisket

Slowly roasted and topped with a special Honey & Mustard Glaze.

***Prime Ribs of Beef**

Aged, prime blue ribbon prime ribs of beef. Slow roasted to mouth watering perfection.

ALL ENTREES INCLUDE:

~ Fresh Baked Rolls & Sweet Butter.

~ Fresh Brewed Coffee, Tea & Iced Tea (Served).

DESSERT:

~ Your Specially Customized Wedding Cake

**Market Price: Please ask your consultant.*

BAR OPTION #1

LIQUORS

Vodka
Gin
Amaretto
Scotch

Rum
Peach Schnapps
Bourbon
Blended Whiskey

DRAFT BEERS

Yuengling

Miller Lite

HOUSE WINES

Chardonnay
Merlot

White Zinfandel

BAR OPTION #2 **(\$5.00 Per Person Liquor & Wine)**

LIQUORS

Tito's Vodka
Bacardi Light Rum
Old Grand Dad Bourbon
Jacquin's Peach Schnapps
Cutty Sark Scotch

Beefeater Gin
VO Whiskey
Coffee Liquor
Da Vinci Amaretto
Captain Morgan

TWO DRAFT BEERS

Yuengling

Miller Lite

WINES

Merlot
Cabernet

Chardonnay
White Zinfandel

ADDITIONAL INFORMATION:

1. Reservations are confirmed with a \$750.00 deposit.
2. The final payment and guaranteed dinner count is required seven days prior to your wedding. Any final questions and details will be discussed at that time.
3. All evening receptions are five hours in duration. Afternoon weddings are four hours with beginning time depending on evening bookings.
4. Additional time can be requested. There is an additional charge for this Service. Requests for additional time must be made seven days prior to your wedding.
5. Wedding ceremonies can be performed at *The Georgetown Centre*. Your reception consultant can help you with planning your special service. The cost of having your ceremony here is \$400.00
6. In addition to the menu selections offered here, *The Georgetown Centre*, can customize a menu to meet your specific requirements.
7. Your linen choices can be color coordinated.
8. Any special items that you may have for your reception can be delivered to *The Georgetown Centre* the day before your wedding, during normal business hours.
9. If cookies are to be delivered to *The Georgetown Centre*, we suggest that you tray the cookies before delivery. There will be an additional charge if the cookies are not trayed beforehand.
10. Special Pricing may be available for some Friday Evenings and Sundays receptions. Please inquire.
11. Seating is at round tables accommodating up to ten people. There will be a minimum of 8 people per table.
12. Final preparations and menu selections should be made no later than one month prior to your wedding.
13. All of our Wedding Package options provide you with a director to insure that your wedding will run smoothly from start to finish.

IN CONCLUSION:

Remember that our prices include
all taxes, gratuities & service charges.

This is an important consideration when you are
comparing The Georgetown Centre to other caterers.

*We offer this material only as an introduction to our
services and facilities. If you have any questions or desire
more information, Please contact us at:*

**The Georgetown Centre, Inc.
526 East Bruceton Road
Pittsburgh PA 15236-4577**

Telephone: 412.655.4800

Fax: 412.655.0713

E-mail: *Info@GeorgetownCentre.com*

Or visit us online at:

www.GeorgetownCentre.com

*Thank you for considering The Georgetown Centre for
your wedding reception.*