



526 EAST BRUCETON ROAD \* PITTSBURGH, PA 15236-4577

TELEPHONE: 412.655.4800 ~ FAX: 412.655.0713

[www.georgetowncentre.com](http://www.georgetowncentre.com)

**THIS INCLUSIVE WEDDING PACKAGE  
IS \$55.00 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**



**Candelabra for the Head Table**



**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 Almondine

Acorn Squash en Rum Sauce\*

Roasted Redskin Potatoes

Snap Peas & Baby 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 Sherried mushroom cap.*

## Special Vegetarian Selections:

### **Vegetable Strudel**

*Roasted fresh vegetables rolled in phylo dough and served with a special fire roasted tomato sauce.*

### **Penne Rigate Infusion**

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

## 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

Pistachio Crème Salad

Ziti and Peppers

Vegetable Vinaigrette

Green Bean & Potato Dijon

Potato Salad

Broccoli & Peppers

Orange Fluff Salad

## **ACCOMPANIMENTS: (Choice of Three)**

Vegetable Medley

Green Beans Almondine

Sautéed Zucchini

Herbed Red Skin Potatoes

Bacon & Cheddar Red Skin Potatoes

Snap Peas & Baby Carrots

Baked Stuffed Potato

Buttered Baby 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**

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

Beefeater Gin  
VO Whiskey  
Coffee Liquor  
Da Vinci Amaretto

**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 \$300.00
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.*