



Giorgio's Premier Caterers



Welcome to Giorgio's.

We are a company that has built a reputation on our affordable high quality cuisine & celebrations.
To us, each party is unique.

*We would like to wish a warm welcome
to you and all our guests.*

Giorgio's is available for all special events & celebrations whether personal or corporate. In addition to our superb cuisine & unique location, we offer every party impeccable service. Our professional attitude, coupled extensive experience & attention to detail, assures that your celebration will run smoothly & successfully.

*Come in and feel at home in our luxurious
surroundings at the
Fox Hill Golf & Country Club.*

Call & give us the opportunity to show you the same dedication & quality service.
We are confident that you will be more than satisfied.

Serving the public for over 45 years.



(631) 727-6076 • Fax (631) 369-8705

Fully Licensed & Insured Premier Caterer • Free Consultation or Proposal Upon Request

Take the Virtual Tour at www.giorgiosatfoxhill.com

Your Reception Includes

Five Hours of Premium Open Bar

Serving unlimited premium brand liquors, bottled beer, wines, champagne, martinis & frozen tropical drinks from our bar & service to your tables.

Choice of Full Length Color Linens

Black Tuxedo & White Glove Service

Tuxedoed Doorman

Valet Parking

Insured & bonded

Four Course Dinner

All of our food is prepared fresh by culinary trained chefs on the premises & each menu is individually designed for your special day

Bottled Water with Lemon on all Tables

1

Champagne with Strawberries

Served in lobby upon arrival

Strawberries Dipped in Chocolate

Served in lobby as evening ends

Tiered or Stacked Wedding Cake

Spacious Luxurious Bridal Suite

With your own private restroom, make-up vanities & your own personal Bridal Hostess

Our Gentleman's Suite

With an elegant terrace facing Long Island Sound is now available

We offer a Complimentary Golf Cart Limousine

To transport the bridal party to the beach for scenic photographs on the Sound

Beautifully Manicured Grounds

For that perfect wedding picture, featuring waterfalls, ponds, bridges, gazebos & flowers

Matrons for the Best Room & Lobby Always Included

Two Maitre d' Supervising Your Affair

Giorgio's Cocktail Hour

Hors d'oeuvres

We are well-known for the quality of our Hors d'oeuvres. All are meticulously handmade from only the freshest ingredients & elegantly presented on Silver Trays & served Butler Style.

(All items listed are included)

Coconut Chicken

Strips of chicken breast topped with shredded coconut

Fresh Scallops

Nestled in bacon strips

Bruschetta

Diced, ripened tomatoes in fresh basil, garlic & virgin oil

Spanakopa

Pastry Puff filled with shrimp & feta cheese

Abrancini

Short-grain Arora rice croquette with mozzarella, romano cheese & prosciutto~
Served with a plump tomato dipping sauce

Shrimp Wellington

Shrimp & feta cheese wrapped in phyllo dough

Fresh Mozzarella in Carrozza

Petite, fresh mozzarella sandwiches fried until golden served with marinated dipping sauce

Stuffed Mushroom Caps

Silver dollar mushroom caps filled with stuffing of onion, celery & mushroom, rosemary, Italian parsley, freshly grated romano cheese & virgin olive oil

Sliced Filet Mignon

Mouth-watering Filet Mignon sliced & served on a crostini bread topped with a giardinera sauce

Tender Shrimp

Tender shrimp is fried to golden & crunchy~ served with lemon & tartar sauce

Pigs in a Blanket

Wrapped in puff pastry dough

Chinese Spare ribs

Delicately broiled in a honey barbecue sauce

Hot Chafing Selections

(Select 10)

Trippa Napolitano

The finest honeycomb beef tripe simmered in a spicy onion & plum tomato sauce topped with fresh basil.

Rice Pilaf

Imported rice baked in the oven with virgin olive oil, chicken stock & imported herbs

Calamari Fra Diavolo

Sautéed in plum tomatoes, wine, garlic, basil sauce, sweet, hot or medium

Arroz Con Pollo

with cilantro, pimento, peas, onion, saffron & scallions

Eggplant Parmigiana

Fried eggplant baked with mozzarella cheese, plum tomato sauce & parmigiana cheese

Fried Calamari

Calamari lightly poached then deep fried till golden brown served with a spicy fra diavolo sauce

Oriental Beef Stir Fry

Thinly sliced sirloin stir fried with Chinese vegetables, ginger, soy sauce & garlic served with golden fried rice

Pesame Chicken

Chicken tenderloin stir fried with Chinese vegetables in a honey sesame soy sauce & topped with toasted sesame seeds

Mussels Bianco or Rosso

Sweet mussels steamed in a broth of white wine, garlic & fresh Italian parsley finished in garlic butter

Eggplant Rollatini

Lightly fried eggplant stuffed & rolled with ricotta, impastata & romano cheeses, finished with marinara sauce

Breast of Chicken Francaise

Dipped in an egg batter & lightly sautéed in a lemon, white wine, butter sauce

Rollad Lemon Sole

Sole stuffed with feta cheese & spinach, finished in a lemon, butter & wine sauce

Chicken Brochettes

Tender breast of chicken marinated in olive oil & fresh herbs skewered with onions, green & red peppers then grilled with a honey teriyaki sauce & sesame seeds

Italian Sausage & Peppers

Sweet Italian sausage pan seared with sweet peppers, spanish onions in a basil tomato sauce

Veal Scallopini Marsala

Milk fed veal medallions sautéed with shallots, mushrooms, marsala wine & brown sauce

Grilled Skirt Steak

with garlic, cilantro & cracked pepper

Chicken Cacciatore

Boneless breast of chicken sautéed with sweet peppers, onions, garlic & mushrooms then simmered in red wine & plum tomatoes

Seafood Fra Diavolo

A combination of seafood with plum tomato & basil hot sauce

Stuffed Cabbage

Freshly ground sirloin mixture with raisins, tomatoes, sugar & spices

Chicken Scarpariello

Breast of chicken sautéed with onions, fresh rosemary, new potatoes & Italian sausage finished in a balsamic vinegar, chicken broth & virgin olive oil

Jambalaya

Shrimp, mussels, clams, chicken & sausage over saffron rice

International Cocktail Stations

Sushi Bar

Authentic Japanese Sushi Bar with traditional accompaniments

California Rolls

Avocado, crab sticks, cucumber & sesame seeds, Tekka Maki

Tuna Rolls

Yellow Fin tuna, red pepper & sliced strips of peppers & scallions rolled with Japanese rice

Our Sushi Tables are decorated with a Japanese theme & served with chop sticks & selected condiments.

All items listed are included in Sushi Bar.

Rainbow Rolls

Salmon, tuna, avocado & crab sticks

Bagel Rolls

Smoked salmon, cucumbers & cream cheese

Oshinko Maki

Japanese pickled vegetable rolls

Pasta Station

Surrounded by baskets of Garlic & Focaccia Breads cooked to order on request
(select 2)

Penne Linghara

Sundried tomatoes, pignolis, artichoke hearts & shitake mushrooms in a light tomato sauce

Rigatoni Matriciana

Pancetta bacon, plum tomatoes, fresh basil

Penne Bolognese

A light meat sauce with a mixture of pork, veal, plum tomatoes, basil, onions & a touch of cream... a northern favorite

Tortellini Carbonara

with pancetta bacon, prosciutto, onions & peas in a rosemary cream sauce

Farfalle Gamberi

Baby shrimp, artichoke hearts, baby peas with pesto, tomatoes & cream

Oriechiette a la Pesto

Tender oriechiette pasta cooked al dente with fresh basil, virgin olive oil, aged romano cheese & roasted pignoli nuts

Gnocchi Pescatore

Spinach, garlic with shrimp & scallops

Fettuccini Alfredo

Wide Italian noodles cooked al dente & served in a creamy alfredo sauce

Homemade Miniature Cheese Ravioli Pescatore

Spinach, garlic, virgin olive oil, shrimp, scallops, wine & plum tomatoes

Farfalle a la Vodka

Baby peas & porcini mushrooms

Cornucopia of Breads

(Included)

Elegantly displayed rye, pumpernickel, six grain breads, assorted rolls, hot focaccia bread & breadsticks with 3 kinds of gourmet butters

Carving Board

Expertly carved with traditional Garnish, Sauces & Breads
(Select 3)

Marinated London Broil
with natural au jus

Oven Roasted Butterball Turkey
with cranberry mayonnaise

Pineapple Glazed Smoked Ham
with honey mustard

Stuffed Loin of Pork
with sage, apples, prosciutto & fontina cheese

Glazed Corn Beef
with Dijonnaise

Leg of Domestic Baby Lamb
with natural au jus

Cold Gourmet Platters

Fresh harvest of Vegetables Crudite
Zucchini, carrots, scallions, broccoli, radishes, celery,
yellow crookneck squash, cauliflower & stringbeans

International Cheeses

Fine selection of international cheese wheels served with
an assortment of crackers

Bountiful Display of Gourmet Fresh Fruit

Cascade of freshly ripened seasonal fresh fruits & berries
displayed on a mirrored platters

Bistro Antipasto Display (Included)

Traditional Cold Antipasto

Genoa salami, soppressata, green & black olives, imported
provolone, marinated mushrooms, artichoke hearts
& pickled vegetables

Insalata de Mare

Calamari Scungilli, baby shrimp, fresh crabmeat, celery,
olive oil & oregano served in a basil lemon dressing

Fresh Stringbean & Tomato Salad

Stringbeans & sliced tomatoes topped with olive oil, salt,
pepper & a light balsamic drizzle

Italian Giardiniera Display
Cauliflower, carrots, cherry peppers, onions &
other vegetables complete this traditional
Italian favorite with a sweet vinaigrette

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Marinated Mushrooms

Fresh button mushrooms marinated in white wine
vinegar, chili pepper & oregano with a touch of garlic

Fresh Artichoke Salad

Baby artichokes roasted to perfection with herbs,
olive oil & parmesan cheese shavings

Farfalle Capriccioso

Farfalle, diced genoa salami, sundried tomatoes,
pesto sauce, cherry peppers & fresh mozzarella

Fusilli Tri Colore

Sun dried tomatoes, artichoke hearts,
roasted peppers & herbs

Grilled Vegetarian Platter

Freshly grilled vegetables including Italian zucchini squash,
purple eggplant, yellow crookneck squash, thinly sliced red,
yellow & green bell peppers & seedless pepper filets
creatively displayed on a mirrored platter

Fresh Mozzarella & Prosciutto

Homemade fresh mozzarella rolled with imported prosciutto

Reception Dinner Menu

Appetizers Cold & Hot

(Select 1)

Fruit & Berry Melody

Sliced honeydew, cantaloupes melons, pineapple & oranges garnished with strawberries & fresh mint

Cantaloupe Basket

Half a cantaloupe basket filled with fresh fruit & topped with shredded coconuts

Torre Di Pisa

Tower of fresh mozzarella, grilled eggplant, tomato, roasted peppers & red onion in a creamy balsamic dressing

Shrimp Cocktail

Jumbo shrimp poached & chilled served with cocktail sauce & lemon
add'l \$3.50 pp

Penne Rigati al Filetto di Pomodoro

Quill pasta served with a light tomato sauce made with plum tomatoes, sweet onions & olive oil
simmered with fresh basil

Crespelle a l'Ortolana

Crepe stuffed with your choice of mushrooms, asparagus or broccoli, Ricotta filling served with sauce aurora...
a blend of plum tomatoes, basil, sweet onion, prosciutto, sundried tomatoes with a touch of cream

Eggplant Rollatini

Sliced eggplant rolled with a stuffing of prosciutto, parsley, ricotta, mozzarella & romano cheese
baked in marinara sauce

Chicken Wellington

Chicken wrapped in puff pastry with a spinach and ricotta cheese filling topped in a marsala wine sauce

Hot Soups

(Select 1)

New England Clam Chowder, Seafood Bisque, Onion or Cream of Mushroom

Insalata

(Select 1)

Insalata della Casa

Spring mix, mushrooms, red pepper, cucumbers, plum tomatoes & carrots topped with a light vinaigrette

Tri Colore

Arugula, endives, radicchio with toasted walnuts & gorgonzola cheese, tossed with a light lemon vinaigrette
add \$2.00 pp

Baby Spinach Salad

Baby spinach, hard boiled eggs, bacon, red onions & mushrooms tossed in a warm balsamic mustard dressing
add \$2.50 pp

Classic Caesar Salad

Crisp romaine lettuce & parmesan cheese tossed with toasted croutons & Giorgio's caesar dressing
add \$2.00 pp

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Duet Course

Available upon request, ask your Banquet Manager for more details

Intermezzo

Refreshing sorbet to cleanse your palate in a natural lemon shell
add \$2.50 pp

Pasta Course

Penne Rigati & Filetto di Pomodoro

Quill pasta served with a light tomato sauce made with plum tomatoes, sweet onions, proscuitto & olive oil simmered with fresh basil
add \$4.50 pp

...continued on next page

...Reception Dinner Menu continued

Seconds Always Served *Denotes Upgraded Selection

Main Entree

No Substitutions on Pasta, Vegetable or Chicken Finger Dishes

Beef

(Select 1)

Roasted Beef

Roasted Shells of Beef with
a Mushroom Bordelaise reduction

Prime Rib

Herb Crusted Prime Rib of Beef
in it's own juices
with a touch of rosemary

Filet Mignon

Topped with a light cognac cream sauce*

Surf & Turf

with maitre d' hotel sauce*

Domestic Rack of Lamb

Broiled with a rosemary garlic au jus*

Chateau Brion

Center cut sliced Filet Mignon
delicately broiled
& topped with a Bordelaise sauce*

Poultry

(Select 1)

Chicken a la Principessa

Boneless breast of chicken simmered with fresh
herbs topped with fresh asparagus,
sliced vine rippened tomatoes & fresh mozzarella
in a chardonnay sauce

Chicken Wellington

Chicken wrapped in puff pastry with
a spinach and ricotta cheese filling
topped in a marsala wine sauce

Chicken Margarita

Sauteed with white wine, lemon butter & shrimp

Chicken Calvados

Boneless breast of chicken sauteed with fresh
apples, raisins & pignoli nuts
in a calvados cream sauce

Long Island Duckling

Fresh duck served over wild rice
in a raspberry sauce*

Chicken Bollatini

Boneless breast of chicken rolled with prosciutto,
mozzarella & romano cheese then sauteed
in a mushroom marsala wine sauce

Chicken Francaise

Sauteed in lemon, butter & white wine

Veal

(Select 1)

Veal Al Limone

Sauteed with lemon, butter, capers & artichoke hearts

Veal Francaise

Sauteed with lemon, butter & white wine

Veal Scallopine a la Mona Lisa

Veal medallions stuffed with sherry wine & herbs, topped with tomatoes, mozzarella & roasted red peppers

Veal Cordon Bleu

Tender veal filled with ham, fontina cheese, a touch of butter & parsley

Veal Medallion

Prepared with eggplant, prosciutto, shitake mushrooms & topped with a demi glaze sauce

Center Cut Veal Chop

Grilled to perfection sauteed with mushrooms*

Seafood

(Select 1)

Stuffed Lemon Sole

Filled with crabmeat or vegetable stuffing

Salmon Alla Champagne

Fresh roasted salmon with red onions & basted with Korbel® champagne drizzled with a grape cream sauce

Yellow Fin Tuna au Poivre

Sauteed with shallots, green pepper corns, fish veloute in a brandy cream sauce

Filet of Sole Piccata

Sauteed with white wine, lemon butter, artichoke hearts & capers

Stuffed Shrimp

Filled with crabmeat & horseradish sauce*

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Pasta

Penne Venezia

Fresh asparagus, sundried tomatoes, shrimp & scallops topped with a carbonara sauce

Vegetable Platters

A fine array of fresh grilled seasonal vegetables

Chicken Fingers & Fries

Freshly breaded breast of chicken served with french fried potatoes

(For Children 12 & Under Only)

Accompaniments Du Jour

Potato

Chef's choice

Double Baked Potato

Roasted New Bliss potatoes with fresh rosemary, garlic, romano & parmesan cheese & olive oil

Golden Potatoes

Potato croquette fried until golden then blended with mozzarella, romano & parmesan cheeses coated in Italian seasonings

Roasted Garlic Whipped Potatoes

Freshly mashed Idaho potatoes with roasted garlic & herbs

Bouquet of Fresh Seasoned Vegetables & Rolls

Chef's daily selection of farm fresh vegetables accompanied by homemade rolls & decorated fresh whipped butter

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Dessert

Wedding Cake

Custom tiered or stacked with your choice of filling

Your choice of

Chocolate Mousse or Sherbert
served in a decorative astor chocolate cup

Accompanies your Wedding Cake

Coffee or Tea

(offered twice)

Freshly brewed decaf or regular coffee, espresso, tea, Pambuca

Giorgio's Premium Specialties

Indulge in Giorgio's Premium Selections

from

Special Touches • Hors d'oeuvres
Cocktail Hour Stations • Finishing Touches

Special Touches

We are now offering a

Deluxe Cigar Bar, Cordials & Caviar

Assorted domestic, imported cigars,
premium cordials, brandies & imported caviars

*add \$15. pp & up

For your extended celebration are now offering an

After Hours Private Cocktail Lounge

Ask your Banquet Manager for more information

Overtime includes premium open bar

& full staff service for one hour

*add \$6.50 pp

Giorgio's Premium Specialties

Customize Your Affair with
Giorgio's Premium Specialties

May We Suggest

Served Butler Style with White Gloves
Select 2 *add \$5.75 pp Select 3 *add \$7.75 pp



Cocktail Hour

Garlic Crusted Rack of Lamb Chops
Served with rosemary demi glaze

Jumbo Shrimp Ranchetta
Wrapped in bacon & fontina cheese

Oysters Rockefeller
Spinach, beshamel sauce & shallots

North Atlantic Lobster Claws
With cocktail sauce

Smoked Salmon Canapés
With capers, lemon & dill

Little Neck Clams Oreganata
With fresh parsley, semolina bread crumbs, garlic, virgin olive oil & spices

Oysters Pesto
Plump oysters baked with fresh basil, virgin olive oil, aged romano
& pignoli nuts



Giorgio's Premium Specialties

Cocktail Stations

New England Seafood Festival

Continuously filled with jumbo prawn shrimp, Maine lobsters, snow crab legs, clams & oysters on the half shell, marinated mussels, Frutta DiMare served with New Orleans remoulade, tangy cocktail sauce, lemons & tabasco
*add \$18.50 pp

Nautical Shellfish Display

Continuously filled with jumbo shrimp, clams, oysters, marinated mussels, Frutta DiMare, lemons, cocktail sauce & New Orleans remoulade
*add \$14.00 pp

Jumbo Shrimp, Clams & Oysters

Served with cocktail sauce & lemons.
Presented Butler-Style during your cocktail reception
Unlimited for one hour
*add \$12.00 pp

Roast Suckling Pig

Suckling Pig marinated in teriyaki & pineapples then slow roasted & carved at your cocktail reception by one of our professional chefs
\$250.00 additional

Smoked Salmon with White Fish

Served with a three pepper vinaigrette
*add \$4.00 pp

Spanish Paute

A selection of authentic Spanish food surrounded by baskets of corn tortilla chips, assorted salsa, guacomole, sour cream & crumbled monterey jack cheese
*add \$3.00 pp

Paella

Mussels, clams, shrimp & chicken served over saffron flavored rice
*add \$3.50 pp

Oriental

Sesame Chicken sauteed with tender vegetables & hoisen sauce, stir fried vegetables in a light teriyaki glaze with wild mushrooms
*add \$3.50 pp

Cannelloni Florentine

With parsley, tomatoes & cream sauce
*add \$2.00 pp

Half Fresh Hawaiian Pineapple

Topped with fresh strawberries & shredded coconut
*add \$2.50 pp

Seafood Crepe

Gulf shrimp, tender bay scallops & sweet crabmeat simmered in a rich newburg sauce then filled in a light French pancake & finished with a light cream sauce
*add \$5.00 pp

Classical Shrimp Cocktail

Jumbo prawn shrimp lightly poached in a court bouillon then chilled & served on a bed of lettuce with a tangy cocktail sauce
*add \$6.50 pp

Soup

New England Clam Chowder, Seafood Bisque or Onion Soup
Select 1~ *add \$3.95 pp

Intermezzo

Choice of flavors
Served with frosted grapes, mint leaves & Creme De Mint
*add \$3.95 pp

Ice Sculpture Display

Exquisitely hand-carved ice sculpture. Several styles to choose from starting at \$300.

Giorgio's Premium Specialties

Cocktail Stations

Unlimited for One Hour

Russian Table

*add \$8.50 pp

Norwegian Smoked Salmon
with dill horseradish

Sliced Table

with assorted crackers & dijon mustard sauce

Smoked Local Rainbow Trout
with cream cheese horseradish sauce

Red & Black Caviar
with dark pumpernickel toast points

Pickled Herring Salad

Served with all the classical garnishes of chopped red onions & hard boiled eggs, capers, fresh horseradish, dark pumpernickel toast points & Russian vodka on ice

14



China Wok Station

Direct from Chinatown

*add \$3.95 pp

Beking Shrimp

Jumbo prawn shrimp sautéed with Chinese vegetables in a spicy Hunan sauce

Steak Kew

Beef tenderloin stir fried with Chinese vegetables in a brown tea sauce

Ginger Glazed Scallops

Sea scallops stir fried in hot peanut oil with snow peas, water chestnuts & fresh ginger

Steak Kew & Jumbo Shrimp Singapore Style

Beef tenderloin & jumbo shrimp with broccoli & brown tea sauce

Giorgio's Premium Specialties

Finishing Touches

Deluxe Viennese Table

*add \$12.00 pp or \$14.00 pp including one hour of overtime

An assortment of freshly made pastries, cakes & desserts

Freshly made fruit crepes, flambee & served with orange sauce & whipped cream

Assorted cakes, fruit tarts, chocolate mousse cake, tiramisu cake & more

Fresh fruit imported from all over the world

French & Italian pastries, cannolis, napoleons, cream puffs & eclairs

Belgian waffles with a full European ice cream chart

Assorted Italian & butter cookies

Our international coffees, espresso, cappuccino & served with cordials & fresh strawberries with a Grand Marniere sauce

Old fashioned cotton candy machine made to order & crunchy jelly apples

Assorted flavored mousse & rice pudding

Deluxe Chocolate Fondue Fountain

Accompanied by an array of dipping condiments ~ \$750.



Chocolate Shot Machine

Experience a rich espresso-like European shot of drinking chocolate served as an aperitif or dessert ~ \$350.



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Mini Viennese Table

An assortment of French & Italian pastries

Cannolis, napoleons, cream puffs, eclairs & more with assorted Italian & butter cookies

Fresh fruit, assorted cordials, espresso & cappuccino *add \$7.95 pp

International Coffee Station

Espresso, cappuccino & freshly brewed coffees served with assorted cordials & topped with fresh whipped cream

*add \$4.50 pp

Assorted Cookie Platters & Pastry

Fresh cookie platters & miniature pastry with an assortment of Italian & butter cookies served to each table

*add \$2.95 pp

Giorgio's

Notes



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*Mastering Special Events
as we
Chart Our Course for the Future.*

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