

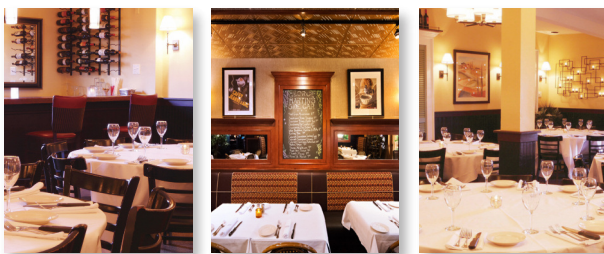
GEORGE MARTIN *The Original*



CATERING MENU

Barbie Korten
Catering Director

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65 North Park Avenue, Rockville Centre, NY 11570
www.georgemartintheoriginal.com
516-678-7272 (restaurant)

65 NORTH \$39.95pp* Food & beverage net minimums are applicable for all events.

TRADITIONAL LUNCH BUFFET MON-SUN 12-3PM

Includes: + Green Market Salad

PASTA (One selection)

- + Penne Ala Vodka *imported vodka, tomatoes, pecorino romano, red pepper flakes, fresh cream*
- + Penne Caprese *simmered tomatoes, basil, fresh mozzarella*
- + Penne Primavera *seasonal vegetables with your choice of marinara, garlic & oil or champagne cream sauce*
- Nana's Meatballs (ADD to any pasta course +\$5 pp)
Nana's custom blend of veal, beef & pork simmered in tomato sauce

ENTRÉES (Two selections)

- + Prime Flat Iron Steak *presented with your choice of peppercorn-brandy sauce or GM steak sauce*
- + Chicken *francese, mushroom marsala or parmigiana*
- + Salmon *mustard & pretzel crusted, oreganata, or lemon roasted*

SIDES (Two selections)

- + Mashed Potatoes + Roasted Potatoes + Seasonal Rice
- + Green Beans + Broccoli Florets + Seasonal Mixed Vegetables

DESSERTS (One selection) Includes Coffee & Tea service

- + Special Occasion Cake + Dessert Sampler *Chef's selection (\$3 pp cake fee if you bring your own cake)*

BAR PACKAGES (25 adult minimum)

TWO HOUR CALL BRAND OPEN BAR \$24.95pp*

(\$8.95 PER EACH ADDITIONAL HOUR)

Includes: unlimited call brand spirits and bottled beer, one selection red and white house wine and non-alcoholic beverages.

Excludes: shots, cordials/after dinner drinks, espresso beverages and bottled water service.

TWO HOUR PREMIUM BRAND OPEN BAR \$27.95pp*

(\$10.95 PER EACH ADDITIONAL HOUR)

Includes: unlimited spirits & bottled beer, two selections each of red and white house wines and non-alcoholic beverages.

Excludes: super premium liquors, shots, cordials/after dinner drinks, espresso beverages and bottled water service.

House wine selections include: *Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Malbec, Pinot Noir*

Seasonal Wine Lists are available for all events

GM FAMOUS BRUNCH BUFFET

\$42.95pp* AVAILABLE SATURDAY & SUNDAY AFTERNOON
(Food & beverage net minimums are applicable for all events)

- Includes: + Champagne Punch + Bread & Bagels
- + Fresh Fruit Salad + Bacon, Sausage & Home Fries
 - + French Toast *cinnamon apple, banana walnut, strawberry or plain*
 - + Country Scramble *broccoli & cheddar, spinach & gruyère or plain*
 - + Pasta *ala vodka, primavera, bolognese or broccoli, gorgonzola & walnuts*
 - + Chicken *francese, mushroom madeira or parmigiana*
 - + Coffee, Tea & Soda

SALAD (One selection)

- + Green Market Salad *mixed greens, tomatoes, cucumber, chickpeas, carrots, creamy herb dressing*
- + Traditional Caesar Salad *romaine, pecorino, baked croutons*
- + George Martin Chopped *candied walnuts, golden raisins, roasted peppers, fresh mozzarella, tomatoes, corn, balsamic vinaigrette (+\$4 pp)*

DESSERTS (One selection)

- + Special Occasion Cake *(\$3 pp cake fee if you bring your own cake)*
- + Housemade Brownies *whipped cream, chocolate sauce, M&M's*
- + Dessert Sampler *Chef's selection of assorted desserts*

GM FAMOUS BRUNCH BUFFET w/ BRUNCH BEVERAGE PACKAGE \$52.95pp*

Includes: famous brunch menu with unlimited mimosas, bloody Marys & screwdrivers.

Excludes: espresso beverages, fruit juices & bottled water service.

*plus tax & gratuity

Our restaurant has three rooms for gatherings of 15-100+ guests
THE SIDE CAR & THE SKYBOX *private dining rooms*
THE JORDAN *available Saturday & Sunday afternoons*
Your private room is specifically scheduled by your event size (minimum/maximum requirements apply).
Parties may be booked simultaneously on any date.

- Food & Beverage Minimums are applicable for all events
- Deposits are required for all events
- Room Fees may apply to events
- Children's Menus are available upon request (for ages 4-11)
- Events run 3-3.5 hours (add'l fees apply after 3.5 hours)
- Event Planning Services available (add'l fees may apply)

*plus tax & gratuity **All package prices subject to change.

The Original **\$52.95pp*** Food & beverage net minimums are applicable for all events.

TRADITIONAL DINNER BUFFET (AVAILABLE MON-SUN AFTER 4PM)

SALAD (One selection)

- ♦ Green Market *mixed greens, tomatoes, cucumber, chickpeas, carrots, GM's creamy herb dressing*
- ♦ Classic Caesar *crisp romaine tossed with baked croutons, pecorino romano and housemade Caesar dressing*
- ♦ George Martin Chopped *candied walnuts, golden raisins, roasted peppers, fresh mozzarella, tomatoes, corn, balsamic vinaigrette (+\$4 pp)*

PASTA (One selection)

- ♦ Penne Ala Vodka *imported vodka, tomatoes, pecorino romano, red pepper flakes, fresh cream*
 - ♦ Penne Caprese *slowly simmered tomatoes, basil, fresh mozzarella*
 - ♦ Penne Primavera *seasonal vegetables with your choice of marinara, garlic & oil or champagne cream sauce*
- Nana's Meatballs (ADD to any pasta course +\$5 pp)
Nana's custom blend of veal, beef & pork slowly simmered in tomato sauce

ENTRÉES (Two selections)

- ♦ GM Marinated Skirt Steak *signature blend of molasses & soy, crispy onion strings*
- ♦ Prime Flat Iron Steak *presented with your choice of peppercorn-brandy sauce or GM steak sauce*
- ♦ Medallions of Chicken *francese, mushroom marsala or parmigiana*
- ♦ Mustard & Pretzel Crusted Norwegian Salmon *chardonnay pan sauce*
- ♦ Shrimp Scampi *roasted garlic, fresh lemon, pinot grigio*
- ♦ Pork Jagerschnitzel *lemon-panko crusted pork scallopini, mushroom pan sauce*
- ♦ Carved Filet Mignon *herb jus (+\$12 pp)*

(Additional entrées available upon request (+\$10-\$15 pp))

SIDES (Two selections)

- ♦ Mashed Potatoes ♦ Roasted Potatoes ♦ Seasonal Rice
- ♦ Green Beans ♦ Broccoli Florets ♦ Seasonal Mixed Vegetables

DESSERTS (One selection)

Includes Coffee and Tea service

- ♦ Special Occasion Cake *(\$3 pp cake fee if you bring your own cake)*
- ♦ Housemade Brownies *whipped cream, chocolate sauce, M&M's*
- ♦ New York Cheesecake *whipped cream*
- ♦ Dessert Sampler *Chef's selection of assorted desserts*

THE AMERICAN BISTRO **\$64.95pp***

INDIVIDUALLY PLATED SERVICE WITH A CUSTOM EVENT MENU
(NOT AVAILABLE FRIDAY OR SATURDAY AFTER 5PM)

SALAD (One selection)

- ♦ Green Market *mixed greens, tomatoes, cucumber, chickpeas, carrots, GM's creamy herb dressing*
- ♦ Classic Caesar *romaine, housemade caesar dressing, croutons, pecorino*
- ♦ Iceberg Wedge *choice of bleu cheese or russian dressing, bacon, tomatoes, cucumber, red onions, balsamic drizzle*
- ♦ George Martin Chopped *candied walnuts, golden raisins, roasted peppers, fresh mozzarella, tomatoes, corn, balsamic vinaigrette*

ENTRÉES

STEAK (One selection)

- ♦ GM Marinated Skirt Steak *signature blend of molasses & soy, crispy onion strings*
- ♦ Prime Flat Iron Steak *presented with your choice of peppercorn-brandy sauce or GM steak sauce*
- ♦ Boneless Beef Short Rib *savory pan gravy & horseradish cream*
- ♦ Filet Mignon *8 oz, herb jus, crispy onion tangle (+\$12 per order)*
- ♦ Angus Ribeye *14oz, crispy onion tangle, GM steak sauce (+\$12 per order)*
- ♦ Steak & Cake *6oz, filet mignon paired with a jumbo lump crab cake (+\$14 per order)*

SEAFOOD (One selection)

- ♦ Mustard & Pretzel Crusted Norwegian Salmon *chardonnay pan sauce*
- ♦ Shrimp Scampi *roasted garlic, fresh lemon, pinot grigio*
- ♦ Fulton Market Catch *seafood selections from our seasonal menu (market price)*
- ♦ Ahi Tuna *8oz tuna seared rare, wasabi aioli, soy sauce, pickled ginger (+\$10 per order)*

FAVORITES (One selection)

- ♦ Medallions of Chicken *francese, mushroom marsala or parmigiana*
- ♦ Roasted Pork Loin *apples, braised cabbage*
- ♦ Seasonal Vegetable Ravioli *Chef's selection*

SIDES (Two selections)

- ♦ Mashed Potatoes ♦ Roasted Potatoes ♦ Seasonal Rice
- ♦ Green Beans ♦ Broccoli Florets ♦ Seasonal Mixed Vegetables

DESSERTS (One selection)

Includes Coffee and Tea service

- ♦ Special Occasion Cake *(\$3 pp cake fee if you bring your own cake)*
- ♦ Housemade Brownies *whipped cream, chocolate sauce, M&M's*
- ♦ New York Cheesecake *whipped cream*
- ♦ Flourless Chocolate Torte *chocolate ganache*

ENHANCEMENTS

APPETIZER COURSE (Two selections) **\$16pp***

Served Family Style

- ♦ Fresh Mozzarella & Vine-Ripened Tomatoes *fresh basil, olive oil, balsamic*
- ♦ Polenta Crusted Calamari *Dijon aioli, housemade marinara*
- ♦ Chili Pop Shrimp *tender petite shrimp in our housemade spicy chili aioli*
- ♦ Nana's Meatballs *Nana's blend of veal, pork & beef, slowly simmered sauce, warm ricotta, garlic crostini*
- ♦ Crunchy Sesame Tuna *wonton wrapped, wasabi, pickled ginger, soy sauce (+\$8 pp)*
- ♦ Jumbo Shrimp Cocktail *traditional horseradish cocktail sauce (+\$8 pp)*

PASTA COURSE (One selection) **\$9pp***

Please see pasta course selections in "THE ORIGINAL" menu

PASSED HORS D'OEUVRES **\$17pp***

Only available with catering package
(Includes all selections served for one hour)

- ♦ Petite Crab Cakes *Dijon aioli*
- ♦ Pigs in a Blanket *Dijon mustard*
- ♦ Fresh Mozzarella Bruschetta *tomato & basil*
- ♦ Tuna Tartare *crisp wonton, ginger & soy*
- ♦ Pretzel Baked Brie *fig jam*
- ♦ Filet Mignon Crostini *bleu cheese*

COLD PLATTERS

Serves 12-15 people

- ♦ Vegetable Crudité **\$45*** *whipped hummus, crisp vegetables, creamy herb dipping sauce*
- ♦ Assorted Cheeses **\$60*** *fresh fruit, crackers*
- ♦ Cold Antipasto **\$75*** *grilled zucchini, roasted peppers, fresh mozzarella, salami, petite shrimp, tomatoes, olives*
- ♦ Fresh Mozzarella & Vine-Ripened Tomatoes **\$65*** *fresh basil, olive oil, balsamic, herb crostini*
- ♦ Smoked Salmon **\$90*** *tomatoes, red onions, capers, cucumber, chive sour cream, crostini*

Executive Chef, Christopher Holt