

Entrees

(All trays serve approximately 20 people)

Pan-Seared Chicken Parmesan house marinara & mozz	\$80.00
Lemon Chicken w/ Capers in a Lemon Buerre Blanc	\$80.00
Tuscan Chicken w/ Sun dried Tomatoes, Kalamata Olives, Roasted Garlic, Basil and White Wine	\$85.00
Sausage & Apple Stuffed Chicken w/ a Brandy Apple Glaze	\$85.00
Chicken Ala George Grilled Chicken layered w/ Zucchini, Procutto & Mozzarella in a Sherry Tomato Demi glaze	\$85.00
Chicken Marsala Mushrooms & a Marsala wine sauce	\$80.00
Chicken Florentine Egg-battered in a Lemon Buerre Blanc w/ fresh Spinach	\$85.00
Grilled Italian Sausage & Peppers with red sauce	\$60.00
House Made Meatballs in marinara	\$60.00
Onion & Ale Pork Loin w/ Bass Ale & Three-Onion sauce	\$100.00
Roast Pork Portabella in a Marsala Wine Sauce	\$80.00
Grilled Marinated Flank Steak w/ Mushroom Merlot sauce	\$120.00
Peppercorn Encrusted Beef Tenderloin w/ Horseradish mayo	MP
Beef Tenderloin wrapped w/ Bacon & Rosemary	MP
Jumbo Baked Stuffed Shrimp w/ Crabmeat stuffing & Sherry	\$140.00
Stuffed Fresh Filet of Sole w/ Crabmeat stuffing & Parsley butter	MP

Creative & Thoughtful Food
Vegetarian • Local • Organic • Continental Cuisine Offered

Sides and Such

Fresh Grilled Atlantic Salmon w/a Lemon Buerre Blanc	\$120.00
Rosemary Roasted Red Bliss Potato	\$40.00
Horseradish Mashed Potatoes	\$40.00
Parsley Buttered Baby Boiled Potatoes	\$40.00
Haricots Vertes in tarragon butter	\$55.00
Orange Ginger Carrots	\$40.00
Candied Sweet Potatoes	\$45.00
Nutty White & Wild Rice	\$45.00
Roasted Asparagus with olive oil and cracked pepper	\$55.00
Fresh Veggie Medley	\$50.00
Sauteed Broccoli Rabe with garlic and olive oil	\$60.00
Rice Pilaf	\$45.00
Balsamic Grilled Veggie Platter	\$75.00
Panecotte Escarole and Beans sauteed with Garlic Extra Virgin Olive Oil, Baked with Bread Cubes and Parmesan Cheese	\$55.00 (Serves 20)

3-Foot Giant Party Subs

Classic Italian Combo w/ Genoa Salami, Pepperoni, Country Ham, Provolone, Lettuce, Tomato, Hot and Sweet Peppers, Red Onion, and Oregano Vinaigrette Dressing	\$52.00
Ham, Turkey, & Cheese All Decked Out w/ the Fixins w/ Lettuce, Tomato, Onion, Hot & Sweet Peppers, & Oregano Vinaigrette Dressing	\$52.00

Chef / Owner, Paula Konareski



www.CafeGeorgebyPaula.com

A La Carte Menu

Available Monday - Friday, 7am - 3pm



Café George
by Paula

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www.cafegeorgebypaula.com

Restaurant Hours 7am-3pm

Stationary Items

Domestic Cheese, Fresh Fruit & Crackers sm. \$60.00 (serves 20) lg. \$100.00(serves 35)
Pepperoni, Cheese, & Crackers sm. \$60.00 (serves 20) lg. \$100.00(serves 35)
Fresh Seasonal Crudité w/ dip w/ roasted shallot bleu cheese dip or creamy herb dip sm. \$60.00 (serves 20-25) lg. \$100.00(serves 35-40)
Lemon Basil Hummus w/pita \$40.00 (serves 20)
Baked Brie in Puff Pastry \$45.00 (serves 20-25) w/ Honey, Toasted Almonds,Granny Smith Apples & Crusty Baquette
Roasted Garlic & White Bean Dip \$45.00 (serves 20) w/sesame bread sticks
Artichoke & Cheese Dip \$45.00 (serves 20-25) Served with Crusty Baquette
Hot Chorizo & Cheese Dip \$55.00 (serves 20-25) with Scallions, Cilantro, & Black Beans, with Tortilla Chips
Nova Salmon Display \$85.00 (serves 20-25) w/ Capers, Onions, Tomato, Chopped Egg & Cream Cheese. Served w/ Brown Bread
½ Size Sandwiches: \$36.00 per doz. Mini Tarragon Chicken Salad – Roast Beef & horseradish sauce (3 doz. min. per tray)
Fresh Mozzarella & Tomato – Country Ham, Cheddar & Dijon – Thanksgiving on a Roll
Brushetta \$12.00 per doz. Classic tomato, basil w/shaved parmesan or Grilled balsamic veggie with feta or crumbled bleu

Individual appetizers

(sold by the doz. -- 3 dozen minimum, unless otherwise stated)

Jumbo Shrimp Cocktail \$28.00 doz. / 4 doz. min. with House Cocktail Sauce and Lemon
Jumbo Wasabi Stuffed Shrimp \$30.00 doz. / 4 doz. min. Wrapped in Bacon with a Honey Ginger Glaze
Jumbo Chipotle-BBQ Shrimp \$30.00 doz. / 4 doz. min. w/ PepperJack Cheese wrapped in Bacon
Marinated Sea Scallops \$20.00 doz. / 4 doz. min. Wrapped in Bacon
Pan Seared Claw Crabcakes \$18.00 doz. / 4 doz. min. with Chipotle Pepper Mayo

Lobster Puffs with a Sherry Leek Cream in Puff Pastry	\$24.00 doz. / 4 doz. min.
Crispy Crab Rangoons with a Scallion-Ginger Dipping Sauce	\$18.00 doz.
Potato Cheese Cakes w/Scallion Sour Cream	\$15.00 doz.
Sausage & Cheese Stuffed Mushrooms	\$18.00 doz.
Brie & Pecan Stuffed Mushrooms	\$18.00 doz.
Mediterranean Turnovers with Sundried Tomato, Asiago, Artichoke, Olives and Pine Nuts	\$15.00 doz.
Teriyaki Chicken Sticks w/Scallion Ginger Glaze	\$16.00 doz.
Tomato, Basil & Fresh Mozzarella Skewers with extra virgin olive oil drizzle	\$15.00 doz.
Hoisin Flank Steak Skewers with Scallions & Crisp Red Peppers	\$18.00 doz.
Chorizo Sausage Puffs w/ Sundried Tomato and Mozzarella	\$15.00 doz.
Mini Blue Corn Pulled Pork Tostada w/ a Black Bean & Corn Salsa	\$18.00 doz. / 4 doz. min.
Prosciutto & Asiago Risotto Balls w/ a Roasted Garlic Aioli	\$18.00 doz. / 4 doz. min.
Sliced Tenderloin of Beef with Melted Gorgonzola & Balsamic Onion Crostini	\$24.00 doz. / 4 doz. min.
Coconut Chicken Sticks with Apricot Horseradish Sauce	\$16.00 doz.
Artichoke Goat Cheese or	
Bacon Cheddar Chive Tartlets	\$16.00 doz.
Sedona Spring Rolls w/ Cajun Chicken, Cilantro, Scallions, Black Beans, Cheddar or	\$18.00 doz.
Without Chicken	\$16.00 doz.
Crispy Duck Spring Rolls with Mango Chipotle Sauce	\$18.00 doz.
Crispy Coconut Shrimp Sticks with Apricot Horseradish Sauce	\$24.00 doz.
Buttermilk Chicken Tenders with BBQ or Honey Mustard	\$28.00 for 50
Spicy Buffalo Wings with Celery and Bleu Cheese	\$36.00 for 50
Boneless Buffalo Wings with Celery and Bleu Cheese	\$38.00 for 50
Mini Veal Meatballs with a Peppercorn Demi-Glaze	\$25.00 for 60

Fresh & Innovative Salads

Big Antipasto with Imported Meats, Cheese, Olives, Peppers & Roasted Veggies with Extra Virgin Olive Oil and Red Wine Splash Served with Tuscan Flat Bread	\$80.00
Fruit 'n Nut Salad Granny Smith Apples, Bose Pears, Caramelized Pecans & Dried Cranber- ries, Sunflower Seeds Tossed with Field greens, topped with Crumbled Gorgon- zola Drizzled with Raspberry Vinaigrette	\$60.00
Classic Greek Salad Crisp Romaine, Feta, Kalamata Olives, Red Onion and Tomatoes with a Housemade Oregano Vinaigrette	\$50.00
House Garden Salad with Red Leaf and Crisp Iceberg, Chick Peas, Onions, Roma Tomatoes & Cucumbers,Sliced Black Olives, Shredded Carrots, Radishes, thin Red On- ion, with your Choice of Dressing	\$50.00
Classic Caesar Salad Housemade dressing, Shaved Parmesan & Croutons	\$50.00

Pastas and ...

(Tray sizes feed approximately 20 people)

Penne Ala Vodka	\$60.00 per tray
Penne w/ House Marinara	\$45.00 per tray
Meat & Cheese Lasagna	\$70.00 per tray
Cheese Tortellini w/ Pesto Cream sauce	\$60.00 per tray
Grilled Veggie Lasagna (white)	\$70.00 per tray
Baked Stuffed Jumbo Shells	\$55.00 per tray
Mediterranean Penne with Roasted Eggplant, Plum Tomatoes, Capers, Garlic Basil & White Wine	\$60.00 per tray
Eggplant Rollatini Stuffed w/Ricotta & Mozzarella	\$65.00 per tray
Eggplant Parmesan Filled w/Ricotta & Mozzarella	\$60.00 per tray

Fresh & Innovative Cuisine