

# Banquets at St. George



by JH&R  
Catering

*"Where Elegance Meets Excellence"*

528 W. 77th Avenue • Schererville, IN 46375 • [www.batsg.com](http://www.batsg.com)  
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## Dinner Menu

### Hors d'oeuvres

Prices Per Tray - Serving 50 pieces per tray

#### Hot

BBQ or Italian Meatballs	\$50	Chicken Drumettes	\$50	Spring Rolls	\$50
Stuffed Mushrooms	\$55	Italian Sausage Marinara	\$50	Smoked Sausage	\$50
Mini Crab Cakes	\$60	Bacon Wrapped Dates	\$50	Chicken Brochette	\$60
Grilled Scallops	\$60	Spanikopita	\$60	Tyropita	\$60

#### Cold

Assorted Cheese Tray	\$50	Fresh Fruit Tray	\$50	Bruchetta	\$50
Shrimp Cocktail Teaspoons	\$60	Assorted Vegetable Tray	\$50	Cold Cut Tray	\$55
Deviled Eggs	\$50	Assorted Half Sandwiches	\$60	Prosciutto Wrapped Melon	\$60
Tomato Caprese	\$55	Feta & Kalamata Tray	\$15 ea.	Artichoke Bruschetta	\$60

#### Dinner Includes

- Fresh Baked Out of the Oven Bread, Butter, Choice of 3 Appetizers or Soup, plus Salad, Vegetable, Starch and Dessert.
- Coffee Station with an Assortment of Herbal Teas. Add Sodas for an Additional \$1.50 per Person.
- Linen (90 x 90 White or Ivory Table Cloth and Choice of Color Napkin).
- Cutting and Serving of the Wedding Cake. Placing of Place Cards.

#### Dinner Package Includes

- Fresh Baked Out of the Oven Bread, Butter, Choice of 3 Appetizers or Soup, plus Salad, Vegetable, Starch and Dessert.
- Coffee Station with an Assortment of Herbal Teas.
- Four and a half (4.5) hour Open Bar of Basic Package. Price applies to events booked after 11-01-10.
- Bar package includes House Brands, Bottled Beer, Wine, Mixed and Blended Drinks and Sodas.
- Linen (90 x 90 White or Ivory Table Cloth and Choice of Color Napkin).
- Cutting and Serving of the Wedding Cake. Placing of Place Cards.

**FRIDAY & SUNDAY WEDDING PACKAGES ARE ELIGIBLE FOR A \$4.00 DISCOUNT OR CHAIR COVERS**

All prices subject to tax and service charge

Effective 5-1-2011

# Plated Entree

**Prime Rib** Dinner Package  
\$35.00 \$43.00

Slow roasted prime rib of beef served with au jus and horseradish sauce

**Filet Mignon** \$34.00 \$42.00

Grilled filet mignon served with merlot wine and mushroom sauce

**Filet Mignon & Chicken** \$37.00 \$45.00

Grilled filet mignon served with merlot wine and mushroom sauce paired with a boneless chicken breast and white chardonnay sauce

**Surf and Turf** \$39.00 \$47.00

Grilled filet mignon and broiled shrimp or salmon filet

**Tenderloin & Chicken Roulade** \$34.00 \$43.00

Grilled beef tenderloin medallions with merlot wine and mushroom sauce paired with four cheese blend stuffed chicken breast

**Tenderloin & Shrimp** \$34.00 \$43.00

Grilled beef tenderloin medallions with merlot wine and mushroom sauce paired with broiled shrimp

**Roast Sirloin of Beef** \$26.00 \$34.00

Thin slices of beef served with merlot wine and mushroom sauce

**Beef Sirloin & Chicken** \$29.00 \$37.00

Tender sliced sirloin of beef with merlot wine and mushroom sauce paired with a boneless chicken breast with white chardonnay sauce

**Chicken Breast Roulade** \$27.00 \$35.00

Boneless chicken breast stuffed with four cheese blend, spinach and roasted red pepper

**Chicken A La Greque** \$26.00 \$34.00

Chicken breast seasoned with spices, lemon and olive oil

**Chicken Piccata** \$25.00 \$34.00

Boneless breast of chicken served with a creamy sauce of capers, lemon and white wine

**Pork Loin** \$26.00 \$34.00

Loin of pork stuffed with apple stuffing and served with bourbon sauce

**Roast Turkey** \$26.00 \$35.00

Breast of turkey thin sliced and served with light gravy

**Shrimp Scampi** \$27.00 \$35.00

Broiled shrimp served on a bed of spinach with thyme butter sauce

**Orange Roughy Almondine** \$25.00 \$33.00

Boneless orange roughy broiled and topped with toasted almonds and lemon butter sauce

**Baked Salmon Filet** \$25.00 \$33.00

Served with white wine lemon butter sauce

# Family Style or Buffet

Choice of 3 Entrées  
Dinner \$34.00 Dinner Package \$42.00

Roast Sirloin of Beef • Grilled BBQ Pork Chops  
Apple Stuffed Port Loin • Italian Sausage and Mostaccioli  
Chicken Marsala • Chicken Vesuvio • Chicken Picatta  
Baked Chicken Breast • Chicken Rigatoni Marsala  
Oven Fried Chicken Breast • Grilled Chicken Madeira  
Fettuccine Alfredo • Polish Sausage and Sauerkraut

Chicken Roulade - Add \$1.00  
Beef Tenderloin - Add \$2.00  
Large Shrimp Skewers - Add \$3.00

All plated, family style and buffet entrées are served with the following selections:



**Appetizers** (Select 3)  
See Hors d'oeuvres section  
OR

**Soups** (Select 1)  
Lemon Rice • Cream of Broccoli • Minestrone  
Cream of Potato • Cream of Mushroom  
Chicken Shell or Noodle

**Salad** (Select 1)  
Gourmet Tossed Salad on Cucumber Bowl  
Gourmet Salad Served on Parmesan Bowl (\$1.00 extra)  
Add Goat Cheese, Walnuts and Cranberries (50¢ extra)

**Choice of 2 Dressings**  
Italian • Ranch • French • Garlic • Champagne  
Cranberry Vinaigrette • Raspberry Vinaigrette

**Vegetables** (Select 1)  
String Beans Almondine or Polonaise  
Fresh Asparagus • Glazed Baby Carrots  
Vegetable Medley (carrots, broccoli, cauliflower)  
Peas and Carrots • Corn O'Brien

**Starches** (Select 1)  
Herb Roasted Red Potatoes • Oven Brown Potato  
Mashed Potato • Baked Potato • Rice Pilaf  
Double Baked Potato or Au Gratin Potato (50¢ extra)

**Dessert**  
Ice Cream - Vanilla, Chocolate, Peppermint, Spumoni  
Sherbet - Lemon, Orange, Rainbow  
Sweets Table with Chocolate Fountain (\$3.50 extra)