

GEORGIA HOUSE MILFORD EVENTS

18 SOUTH WALNUT STREET

302-422-6763

WWW.EATGH.COM

all packages below include: iced tea, soda, coffee, bread & butter, and dessert

greensboro 13.99

CREAM OF CRAB SOUP Soup that made us famous
KITCHEN'S CHOICE SOUP

KENTUCKY SALAD Buttermilk fried chicken, salad mix, croutons, hard boiled eggs, bacon & tomatoes. zinfandel, ranch & honey mustard dressing

CAESAR SALAD Romaine lettuce, croutons, parm cheese, tomatoes, red onions & caesar dressing

chapel hill 14.99

KENTUCKY SALAD Buttermilk fried chicken, salad mix, croutons, hard boiled eggs, bacon & tomatoes. zinfandel, ranch & honey mustard dressing

CAESAR SALAD Romaine lettuce, croutons, parm cheese, tomatoes, red onions & caesar dressing

PASTA MARINARA Home made marinara sauce topped with shaved parmesean cheese

PASTA PRIMAVERA Home made primavera sauce with broccoli, carrots, peppers & parm cheese

ADD TO PASTA: CHICKEN 3 SHRIMP 4 MEATBALLS 2

pinehurst 15.99

CAESAR Romaine lettuce, croutons, parm cheese, tomatoes, red onions & caesar dressing.

SPINACH DIP served with tortilla chips.

BRUSCHETTA Fresh diced tomatoes, basil on top of toasted bread.

MEATBALLS Home made meatballs tossed in marinara sauce.

CHICKEN SALAD IN PHYLLO Chicken salad in phyllo cups.

raleigh 14.99

CREAM OF CRAB SOUP Soup that made us famous
KENTUCKY SALAD Buttermilk fried chicken, salad mix, croutons, hard boiled eggs, bacon & tomatoes. zinfandel, ranch & honey mustard dressing

CAESAR SALAD Romaine lettuce, croutons, parm cheese, tomatoes, red onions & caesar dressing

ASSORTED SANDWICHES Turkey sandwich, club sandwich, chicken salad sandwich

durham 15.99

KENTUCKY SALAD Buttermilk fried chicken, salad mix, croutons, hard boiled eggs, bacon & tomatoes. zinfandel, ranch & honey mustard dressing

CAESAR SALAD Romaine lettuce, croutons, parm cheese, tomatoes, red onions & caesar dressing

MEATBALLS Home made meatballs tossed in marinara sauce.

BONELESS CHICKEN WINGS Breaded, all white meat & fried.

SWEET POTATO BISCUITS WITH HAM Home made sweet potato biscuits, brown mustard sauce & ham.

myrtle 18.99

CAESAR Romaine lettuce, croutons, parm cheese, tomatoes, red onions & caesar dressing.

SPINACH DIP served with tortilla chips.

BRUSCHETTA Fresh diced tomatoes, basil on top of toasted bread.

ZINFANDEL GRILLED CHICKEN SKEWERS

SWEET POTATO BISCUITS WITH HAM Home made sweet potato biscuits, brown mustard sauce & ham.

MINI CRAB CAKES Maryland style crab cakes, pan seared.

DESSERTS

CHEESECAKE BARS & CHOCOLATE BROWNIES

AN 21% SERVICE CHARGE WILL BE ADDED TO ALL EVENTS.

GEORGIA HOUSE MILFORD EVENTS

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all packages below include: iced tea, soda, coffee, bread & butter, caesar salad, and dessert

asheville 17.99

ZINFANDEL GRILLED CHICKEN Skinless, boneless breast marinated in our zinfandel dressing and char grilled.

BUTTERMILK FRIED CHICKEN Hand breaded, boneless, skinless chicken breast, marinated in buttermilk.

PORK LOIN Boneless pork loin, marinated in an apple cider brine.

MARINARA PENNE Penne noodles tossed in our homemade marinara sauce.

stone mountain 19.99

ZINFANDEL GRILLED CHICKEN Skinless, boneless breast marinated in our zinfandel dressing and char grilled.

BUTTERMILK FRIED CHICKEN Hand breaded, boneless, skinless chicken breast, marinated in buttermilk.

YANKEE POT ROAST Pepper garlic rub, slow roasted until tender. Topped with brown gravy, onions & carrots.

NEW ORLEANS PASTA Chicken, andouille sausage, shrimp, penne in a creamy cajun sauce.

biltmore 21.99

ZINFANDEL GRILLED CHICKEN Skinless, boneless breast marinated in our zinfandel dressing and char grilled

BUTTERMILK FRIED CHICKEN Hand breaded, boneless, skinless chicken breast, marinated in buttermilk.

PORK LOIN Boneless pork loin, marinated in an apple cider brine.

CRAB & SHRIMP PASTA White wine cream sauce tossed with rotini pasta garnished with aged parmesan cheese.

buckhead 25.99

ZINFANDEL GRILLED CHICKEN Skinless, boneless breast marinated in our zinfandel dressing and char grilled

BUTTERMILK FRIED CHICKEN Hand breaded, boneless, skinless chicken breast, marinated in buttermilk.

TENDERLOIN MEDALLIONS Most tender and leanest cut of meat, seasoned & seared to medium temperature.

CRAB CAKE Maryland style crab cake, pan seared and served with dill tartar & cocktail sauce.

SIDES

ROASTED SEASONAL VEGETABLES
MACARONI & CHEESE

SWEET POTATO CASSEROLE
MASHED POTATOES

GREEN BEAN CASSEROLE
PRETZEL SALAD

DESSERTS

PEACH BREAD PUDDING, CHOCOLATE BROWNIE & COCONUT CAKE

AN 21% SERVICE CHARGE WILL BE ADDED TO ALL EVENTS

GEORGIA HOUSE MILFORD EVENTS

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HOT APPETIZERS

PER 50 PIECES

Peeled Steamed Shrimp	85.00
Mini Crab Cakes With Dill Tartar	85.00
Boneless Chicken Wings	50.00
Meatballs With Homemade Marinara	45.00
Scallops Wrapped In Bacon	85.00
Zinfandel Grilled Chicken Skewer	60.00
Sesame Ginger Sirloin Beef Skewer	75.00

COLD APPETIZERS

PER 50 PIECES

Shrimp Cocktail With Cocktail Sauce	85.00
Chicken Salad In Phyllo Cups	75.00
Sweet Potato Biscuits With Ham & Sweet Brown Mustard Sauce	75.00
Shrimp Salad In Phyllo Cups	85.00
Tomato Basil Bruschetta	50.00
Assorted Cookies	50.00
Chocolate Brownies	35.00

APPETIZERS

Fruit, Vegetables & Cheese	4.50 PER PERSON
Spinach Artichoke Dip With Tortilla Chips	60.00 PER PAN
Eastern Shore Crab Dip With Tortilla Chips	85.00 PER PAN
Cream Of Crab	3.50 PER PERSON
Soup Of The Day (upon availability)	2.50 PER PERSON
Texas Chili	3.50 PER PERSON

APPETIZER OPTIONS ARE PRICED TO ADD TO PACKAGES, PURCHASED WITHOUT A PACKAGE,
AN ADDITIONAL SERVICE FEE MAY APPLY.

AN 21% SERVICE CHARGE WILL BE ADDED TO ALL EVENTS

GEORGIA HOUSE SERVICE AGREEMENT

18 SOUTH WALNUT STREET 302-422-6763 WWW.EATGH.COM

We understand that planning an event takes time and careful consideration. It brings us great joy to know you have chosen The Georgia House for your special occasion. We take the success of your event seriously and feel privileged to serve you. Your agreement of the terms below ensure that your special occasion will run smoothly from start to finish. Once again, thank you, we appreciate your business.

Milford Georgia House's banquet room is located on the second floor and accessed only by a flight of stairs.

Menu & Guest Guarantees:

For your event you will receive a private room and a private server. The menu selection and final count of guests is due no later than (1) week prior to your event.

Date of Final Count: _____

Client Initial: _____

For events of less than 20 guaranteed guests you may dine off our regular menu. There will be a service fee of \$50.00 for your event. The service fee must be paid to reserve the private room.

Date of Final Count: _____

Client Initial: _____

For events of less than 10 guaranteed guests you may dine off our regular menu. There will be a service fee of \$75.00 for your event. This service fee must be paid to reserve the private room.

Date of Final Count: _____

Client Initial: _____

There is a minimum guarantee count of 20 people for all buffets. If the amount of attendees increases from the final count given, a 48 hour notice is required. Please note, that this increase is welcomed, but it will affect the quality of food and service and we must prepare for it to ensure a smooth event.

Amount of Buffet Food Prepared:

We will prepare food for the agreed upon final count. All food leftover on the buffet will be saved and put in carry out containers by our staff and given to the events contact person.

Payment & Service Fees:

Full payment is due (1) week prior to your event.

Date of Final Count: _____

Client Initial: _____

There is an 21% service charge that will be applied to the total of your bill. In the instance there are more guests in attendance than the final count given, there will be a bill presented at the end of the event. Beginning at 9:30 pm there will be a charge of \$100.00 and the room will be available up to an additional hour for your event.

Client Initial: _____

We accept Cash, Checks, Visa, Master Card, American Express and Discover credit cards.

Last Minute Events:

Speical arrangements may be made for events booked within the (1) week deadline. These occasions are handled on a case by case basis and we will accomodate the best we can.

CONTACT & BILLING INFORMATION:

Contact Person: _____

Client Name: _____

Contact Phone Number #1: _____

Contact Phone Number #2: _____

E-Mail Address: _____

Date of Event: _____

Food Service Time: _____

By signing below indicates that I am a designated event host and have read the service agreement and agree to its guidelines.

Signature of Client: _____

GH Representative: _____

Date: _____