GEORGIA HOUSE MILLSBORO EVENTS

119 MAIN STREET 302-934-6737 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 19.99

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.

PRICES ARE SUBJECT TO CHANGE BASED ON MARKET AVAILABILITY & PRICING

GEORGIA HOUSE MILLSBORO EVENTS

119 MAIN STREET 302-934-6737 WWW.EATGH.COM

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

asheville 17.99

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.

PORK LOIN Bonless pork loin oven roasted, sliced, tossed with onions and bell peppers.

MARINARA PENNE Penne noodles tossed in our homemade marinara sauce.

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

buckhead 27.99

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 oven roasted, sliced, tossed with onions and bell peppers.

CRAB & SHRIMP PASTA White wine cream sauce tossed.

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

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, fried and served with dill tartar & cocktail sauce.

ROASTED SEASONAL VEGETABLES MACARONI & CHEESE

SIDES
SWEET POTATO CASSEROLE
MASHED POTATOES

GREEN BEAN CASSEROLE PRETZEL SALAD

DESSERTS
PEACH BREAD PUDDING, CHOCOLATE BROWNIE & COCONUT CAKE

GEORGIA HOUSE IN HOUSE EVENTS

HOT APPETIZERS	PER 50 PIECES
Peeled Steamed Shrimp	85.00
Mini Crab Cakes With Dill Tartar	165.00
Boneless Chicken Wings	50.00
Meatballs With Homemade Marinara	45.00
Scallops Wrapped In Bacon	165.00
Zinfandel Grilled Chicken Skewer	60.00
Sesame Ginger Sirloin Beef Skewer	75.00

COLD APPETIZERS	PER 50 PIECES
Shrimp Cocktail With Cocktail Sauce Chicken Salad In Phyllo Cups Sweet Potato Biscuits With Ham & Sweet Brown Mustard Sauce	85.00 75.00 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 Spinach Artichoke Dip With Tortilla Chips	4.50 PER PERSON 60.00 PER PAN
Eastern Shore Crab Dip With Tortilla Chips	
Cream Of Crab	85.00 PER PAN
	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.

GEORGIA HOUSE SERVICE AGREEMENT

119 MAIN STREET 302-934-6737 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.

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. This service fee must be paid to reserve the private room. Date of Final Count:
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 in house 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 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 check 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:
Special 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 accommodate 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 Represenative: