

## Appetizer Party Trays

*Half Trays feed 8 - 12 people & Full Trays feed 16 - 20*

### Fried Calamari

*Tender, golden fried calamari perfectly seasoned and served with a marinara dipping sauce*

Half \$ 40.00 Full \$75.00

### Georgina's Carroza

*Fresh mozzarella on focaccia bread fried and served with a special pink sauce*

Half \$ 40.00 Full \$75.00

### Georgina's Stuffed Eggplant

*Ricotta, mozzarella, Italian seasonings rolled in eggplant served in a white cream sauce with sun-dried tomatoes*

Half \$ 40.00 Full \$75.00

### Mozzarella Sticks

*Served with side homemade marinara sauce*

Half \$ 35.00 Full \$70.00

### Rice Balls

*Blended together with mozzarella and Romero cheeses, then deep fried, served with marinara sauce*

Half \$ 35.00 Full \$70.00

## Salad & Vegetable Party Trays

*Dressings: House Balsamic Vinaigrette, Blue Cheese, Ranch, Creamy Italian, Oil & Vinegar*

### Italian Antipasto Salad

*Salami, provolone, prosciutto, ham, soppressata, roasted red peppers, tomatoes & Olives served on a bed of lettuce*

Half \$ 35.00 Full \$65.00

### Insalata Caprese

*Tomato & mozzarella garnished with fresh basil & garlic drizzled with oil*

Half \$ 35.00 Full \$70.00

### Tossed Garden Salad

*Iceberg lettuce, cucumbers, tomatoes, sliced red onion, olives and carrots served with your choice of dressing*

Half \$ 17.50 Full \$35.00

### Fried Ravioli

*Medium sized cheese filled ravioli battered then golden fried, served with marinara sauce on the side*

Half \$ 35.00 Full \$65.00

### Garlic Knots

*Baked fresh to order, our dough rolled and seasoned to perfection with chopped fresh garlic, cheese and a blend of Italian seasonings*

Half \$ 15.00 Full \$25.00

### Wings

*Baked then fried BBQ or Buffalo wings, choice of Mild, Medium or Hot Served with celery sticks, blue cheese or ranch dressing*

Half \$ 40.00 Full \$70.00

### Mussels in White or Red Sauce

*New Zealand mussels sautéed in garlic & oil served either in a red or white sauce*

Half \$ 40.00 Full \$75.00

### Georgina's Stuffed Mushrooms

*Crab meat with bread crumbs and Italian seasonings served in a butter wine sauce*

Half \$ 40.00 Full \$75.00

### Zucchini Sticks

*Served with marinara sauce or horseradish*

Half \$ 30.00 Full \$55.00

### Cranberry Spinach Salad

*Cool baby spinach, slivered almonds and dried cranberries with a specially blended house dressing*

Half \$ 25.00 Full \$45.00

### Greek Salad

*Iceberg lettuce, crumbled feta cheese, kalamata olives, cucumber, tomato and pepperoncinis served with our house dressing*

Half \$ 35.00 Full \$65.00

### Mixed Vegetables

*Zucchini, onions, peppers, broccoli and carrots sautéed and seasoned with garlic and oil*

Half \$ 40.00 Full \$75.00

## Salad & Vegetable Party Trays con't

### Caesar Salad

*Romaine lettuce mixed with parmesan cheese and our zesty creamy Caesar dressing topped with garlic croutons*

Half \$ 25.00 Full \$45.00

### Bruschetta

*A wonderful blend of chopped tomatoes, garlic, kalamata olives, parmesan cheese & olive oil*

Quart \$15.00

## Pasta & Entrée Party Trays

*Pasta choices: spaghetti, penne, linguini & angel hair*

### Baked Ziti

*Ziti with a ricotta and mozzarella cheese blend baked to perfection*

Half \$ 40.00 Full \$70.00

### Baked Ziti Siciliana

*Ziti with a ricotta & mozzarella cheese blend topped with fried eggplant and baked to perfection*

Half \$ 40.00 Full \$75.00

### Penne alla Vodka

*Penne pasta mixed with sautéed onions & prosciutto in a pink vodka sauce*

Half \$ 55.00 Full \$85.00

### Pasta with Broccoli

*Sautéed broccoli in a light garlic, olive oil and broth blend topped with grated cheese*

Half \$ 35.00 Full \$65.00

### Pasta Primavera

*Thinly sliced onions sautéed to perfection with garden fresh zucchini, carrots and broccoli in a light broth, topped with imported Romano cheese*

Half \$ 45.00 Full \$85.00

### Pasta with White Clam Sauce

*Baby Clams sautéed with garlic and olive oil in a white wine sauce served over pasta with whole baby clams*

Half \$ 40.00 Full \$75.00

### Cheese Ravioli

*Cheese filled ravioli's served with our homemade marinara sauce*

Half \$ 50.00 Full \$100.00

### Homemade Meat Lasagna

*Generously layered lasagna with a blend of ricotta, mozzarella and our homemade meat sauce*

Half \$ 50.00 Full \$95.00

### Pasta Carbonara

*Our homemade Alfredo sauce with added ham and peas served over your choice of pasta*

Half \$ 45.00 Full \$85.00

### Pasta Alfredo

*Your choice of pasta mixed in our homemade Alfredo Sauce*

Half \$ 40.00 Full \$75.00

### Pasta with Marinara Sauce

*Your choice of pasta served in our homemade marinara sauce*

Half \$ 30.00 Full \$55.00

### Pasta with Meatballs

*Meatballs over your choice of pasta in our homemade marinara sauce*

Half \$ 40.00 Full \$75.00

### Pasta Aglio e Olio

*Sautéed garlic and olive oil with Italian seasonings and a light broth blend mixed with your choice of pasta*

Half \$35.00 Full \$60.00

### Pasta Bolognese

*Alight tomato sauce with chopped sausage and Italian seasonings*

tossed with your choice of pasta

Half \$40.00 Full \$75.00

## Party Trays

- Half Trays Feed Approx. 8-10 Guests
- Full Trays Feed Approx. 15-20 Guests

*Delivery and Chaffing Extra*

## Meat Entrées

*Meat dishes do not come with pasta*

### Tortellini in Red or White Sauce

*Cheese filled pasta in our homemade marinara sauce*

Half \$ 40.00 Full \$75.00

Alfredo sauce

Half \$ 45.00 Full \$85.00

### Manicotti

*Light crepe-like pasta filled with a seasoned ricotta and mozzarella cheese blend served in our marinara sauce*

Half \$ 40.00 Full \$80.00

### Eggplant Parmigiana

*A generous portion of thinly slice eggplant, covered in marinara sauce and baked with mozzarella cheese*

Half \$ 50.00 Full \$95.00

### Chicken Parmigiana

*Lightly breaded chicken cutlet with tomato sauce, then baked with mozzarella cheese*

Half \$ 65.00 Full \$100.00

### Chicken Francese

*Battered breast of chicken sautéed in lemon butter & with wine sauce*

Half \$ 65.00 Full \$100.00

### Sausage and Peppers

*Sautéed and sliced sausage with sautéed onions and peppers*

Half \$ 45.00 Full \$85.00

### Chicken Cacciatore

*Sautéed chicken with onions, peppers and mushrooms in red sauce*

Half \$ 55.00 Full \$95.00

### Veal Francese

*Battered veal cutlet sautéed in lemon butter & white wine sauce*

Half \$ 75.00 Full \$135.00

### Veal Marsala

*Tender pieces of veal sautéed with Marsala wine and fresh mushrooms*

Half \$ 75.00 Full \$135.00

### Chicken Marsala

*Tender chicken breast sautéed with Marsala wine and fresh mushrooms*

Half \$65.00 Full \$100.00

### Veal Parmigiana

*Breaded veal cutlet covered with tomato sauce topped with melted mozzarella cheese*

Half \$ 75.00 Full \$135.00

### Chicken alla Georgina

*Breaded tender chicken cutlet baked to perfection with mushrooms in a butter wine sauce*

Half \$65.00 Full \$100.00

### Georgina's Balsamic Chicken

*Breast of chicken marinated in balsamic vinegar topped with chopped tomatoes and red onions served over a bed of lettuce*

Half \$ 65.00 Full \$95.00

## Seafood Party Trays

### Lobster Ravioli

Chunks of lobster meat in Ravioli served in our own pink sauce

Half \$ 80.00 Full \$160.00

### Shrimp Scampi

Large shrimp, egg dipped and sautéed in lemon butter white wine sauce

Half \$ 70.00 Full \$135.00

### Shrimp Marinara

Fresh shrimp sautéed with garlic then tossed with our homemade marinara sauce

Half \$ 70.00 Full \$130.00

### Shrimp Fra Diavolo

Shrimp sautéed with garlic then tossed with a spicy red sauce served over your choice of pasta

Half \$ 75.00 Full \$135.00

### Shrimp Francese

Battered shrimp sautéed in lemon butter and white wine sauce served over your choice of pasta

Half \$ 70.00 Full \$135.00

### Zuppa de Pesce

Clams, shrimp, calamari, mussels in sautéed garlic with a white or red sauce

Half \$ 75.00 Full \$140.00

## Desserts

### Cannoli's

Mini Cannoli \$ 1.50 each

Full Cannoli \$ 3.50 each

Chocolate Cannoli \$ 3.75 each

Brownies \$ 2.00 each



**OLD FASHIONED  
HOME COOKING**

## Gourmet Neapolitan (Round) Pies

*No Substitutions*

**Georgina's Supreme Pizza** personal \$ 8.95 sm 18.95 lg 21.95

*Choose any 6 toppings from the topping list*

**Grandma 16" Pizza** 14.50 - Extra cooking time required

*Square pizza layered with mozzarella cheese, then marinara sauce dolloped on top.*

**White Pizza** personal \$ 8.95 sm 13.50 lg 16.95

*Fresh ricotta cheese, sauteed with garlic & topped with mozzarella*

**White Tomato** personal \$ 8.95 sm 13.50 lg 16.95

*Ricotta, Tomato and garlic with mozzarella cheese*

**White Portabello Mushroom & Garlic** personal \$ 8.95 sm 14.95 lg 16.95

*Ricotta, portabello mushrooms and garlic with mozzarella cheese*

**White Pesto Pie** personal \$ 8.95 sm 14.95 lg 16.95

*Ricotta and pesto sauce with mozzarella cheese*

**White Eggplant Pie** personal \$ 8.95 sm 14.95 lg 16.95

*Ricotta and Eggplant with mozzarella cheese*

**Portabello & Spinach White Pie** personal \$ 8.95 sm 15.95 lg 18.95

*Portabello mushrooms, spinach & Ricotta topped with mozzarella cheese*

**Vegetarian Salad Pizza** personal \$ 8.95 sm 14.50 lg 17.95

*Iceberg lettuce, tomatoes, red onion, black olives and cucumber with house dressing*

**Sausage, Meatball & Green Peppers** personal \$ 8.95 sm 14.50 lg 17.95

*Mix of sausage, meatballs and green pepper with red sauce and mozzarella cheese*

**Spinach Pizza** personal \$ 8.95 sm 13.50 lg 16.95

*Sauteed spinach, garlic, mozzarella cheese and red sauce*

**Eggplant Parmigiana Pizza** personal \$ 8.95 sm 14.50 lg 17.95

*Sliced fried eggplant, ricotta, red sauce topped with mozzarella cheese*

**Margherita Pizza** personal \$ 8.95 sm 14.50 lg 16.95

*Fresh mozzarella, tomatoes and basil topped with olive oil*

**Greek Salad Pizza** personal \$ 8.95 sm 14.50 lg 17.95

*Feta cheese, kalamata olives, pepperoncinis, red onions, tomatoes and cucumbers over iceberg lettuce*

**Spinach Pomodoro** personal \$ 8.95 sm 14.50 lg 16.95

*Spinach, garlic & garden tomatoes sauteed & topped with fresh mozzarella cheese*

**Grilled Chicken** personal \$ 8.95 sm 14.50 lg 17.95

*Grilled chicken breast, sauteed onions with mozzarella cheese*

**BBQ Chicken** personal \$ 8.95 sm 14.50 lg 17.95

*Grilled chicken breast, BBQ sauce with mozzarella cheese*

**Buffalo Chicken** personal \$ 8.95 sm 14.50 lg 17.95

*Sauteed chicken in our special hot buffalo sauce topped with mozzarella*

**Hot Tex Mexican** personal \$ 8.95 sm 14.50 lg 17.95

*Hot Chorizo sausage, Jalapeno peppers, onions, red sauce and mozzarella cheese*

**Ground Beef Pie** personal \$ 8.95 sm 14.50 lg 17.95

*Ground beef, onions, green peppers, red sauce with mozzarella cheese*

**Sausage, Peppers & Onions** personal \$ 8.95 sm 14.50 lg 17.95

*Sausage, peppers, onions, red sauce and mozzarella cheese*

**Sweet & Spicy** personal \$ 8.95 sm 14.50 lg 17.95

*Pepperoni, ham, pineapple, red sauce, topped with mozzarella cheese*

**Hawaiian** personal \$ 8.95 sm 13.50 lg 15.95

*Ham, pineapple, red sauce, topped with mozzarella cheese*

**Veggie Pie** personal \$ 8.95 sm 16.95 lg 18.95

*Green Peppers, tomato, onion, mushrooms, red sauce, topped with mozzarella cheese*

**Sizzling Veggie Pie** personal \$ 8.95 sm 16.95 lg 18.95

*Jalapenos, black olives, banana peppers, onions, red sauce, topped with mozzarella cheese*

**Mediterranean Greek Pizza** personal \$ 8.95 sm 15.95 lg 18.95

*Artichoke, roasted red peppers, kalamata olives, feta cheese, red sauce, topped with mozzarella cheese*

**Meat Lovers** personal \$ 8.95 sm 15.95 lg 18.95

*Pepperoni, sausage, ham, bacon, red sauce, topped with mozzarella cheese*

**Italian Meat Lovers** personal \$ 8.95 sm 17.95 lg 19.95

*Prosciutto, capocollo, salami, provolone, red sauce, topped with mozzarella cheese*



**OLD FASHIONED  
HOME COOKING**

Morrisville Market

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**CATERING MENU**

Thank you for inquiring about catering from Georgina's. This menu is composed of our most popular menu options based on demand. We are happy to accommodate any of your request for recipe alterations.

Delivery, full chaffing set-up, and Servers are also available. Please feel free to contact us at any time to facilitate your order.

*Allow Georgina's to make your next gathering a success!*