George, Dennis, Dimitri and Vasoula would like to welcome you to our Banquet Room aptly named “The Ioenian Sea Room”. We are able to accommodate up to 60 people comfortably for all of your banquet needs, from breakfasts, birthday parties, funerals, meetings, luncheons, dinners, or any other get together you can dream up. We offer a wide variety of choices for breakfast, lunch or dinner. Even if you have a special request in mind we are able to accommodate everyone’s tastes and needs.

A non-refundable $100.00 deposit per party is required to reserve the date of your event. Among the lunch and dinner selections, you may pick three (3) meals to offer at your function. One (1) week before the event, we must have a final guest count and the menu items finalized. In order to be prepared to give you the utmost experience and professional service to serve your needs. On the event date, the final payment must also be made. There are a wide variety of payment plans available, please ask.

We at George's Brass Key Restaurant, Lounge & Banquet Facility thank you for selecting us for your function and for your patronage.
BREAKEAST & BRUNCH BUFFET*
(Prices are based on 15 person minimum)

BREAKEAST BUFFET INCLUDES: Scrambled Eggs, Sausage, Bacon, Fresh Fruit, Hash Browns, French Toast, Assorted Muffins, Rolls and a choice of Coffee, Juice or Milk ...................... $12.95 per person

BRUNCH BUFFET INCLUDES: All of the above plus (Choice of 2) Roast Pork, Roast Beef, Roast Turkey, Baked Honey Ham or Roast Chicken, Mashed Potatoes and Gravy ........ $15.95 per person

LUNCHEON SELECTIONS*
(Prices are based on 15 person minimum)
All Sandwiches Include: French Fries, a cup of Homemade Soup, Dessert and Coffee, Tea or Soda

SANDWICHES

BRASS KEY PHILLY CHEESESTEAK............................ $13.95
BRASS KEY GRILLED CHICKEN BREAST ................ $13.95
REUBEN.............................................................. $13.95
CORNED BEEF .................................................... $13.95
TUNA MELT ......................................................... $13.95
PATTY MELT ....................................................... $13.95
GYRO ................................................................. $13.95
BBQ BEEF, PORK or CHICKEN .............................. $13.95
FRIED COD .......................................................... $13.95
CHEESEBURGER .................................................. $13.95
HOT TURKEY, HOT BEEF or HOT PORK SANDWICH
Open Faced with Mashed Potatoes and Gravy ............... $13.95

Private Banquet Room Available only with a minimum $250.00 Event
*Prices do not include Tax (6.1%) or Service Charge (20%)
BANQUET ROOM LUNCHEON SPECIALS

$15.95*

Luncheons served with choice of Soup,
Choice of Potato (unless otherwise specified),
Cracker Basket, Dessert and Coffee, Tea or Soda

Includes choice of three entrees from below:

Chicken Piccata • Chicken Oscar
Chicken Cordon Blue • Chicken Parmesan
Roast Chicken • Grilled Chicken Breast
Roast Turkey

Roast Pork • Baked Ham
Smoked Pork Chops • Breaded, Deep Fried Pork Chops

Broiled Cod • Filet of Sole
Sicilian Style Tilapia
George’s Famous Grouper
South Pacific Shrimp • Boston Style Shrimp
Crab Cakes

Roast Beef • Sirloin Tips
House Sirloin Steak
Rib Eye Steak Sandwich
New York Steak Sandwich

*Prices do not include Tax (6.1%) or Service Charge (20%)
Entrees Include: Soup, Salad, Choice of Potato (unless otherwise specified), Cracker Basket, Dessert and Coffee, Tea or Soda (One Choice - all the Meals to be the same)

POULTRY DISHES*

CHICKEN OSCAR............................................. $17.99
Sautéed, Boneless, Skinless Chicken Breast topped with Asparagus, Crabmeat and Hollandaise Sauce. Served with Rice and Broccoli.

CHICKEN PARMIGIANA ................................... $17.99
Sautéed Chicken Breast, Lightly Breaded in our Special Seasonings topped with Sauce and Mozzarella Cheese. Served with Spaghetti.

CHICKEN PICASSO........................................ $17.99
Lightly Breaded Chicken Breast topped with Mushrooms, Onions, Green Peppers and Mozzarella Cheese. Served with Spaghetti.

CHICKEN PICATTA........................................ $16.99

CHICKEN SHISH-KA-BOB................................. $17.99

GRILLED CHICKEN BREAST (2) Boneless, Skinless .......... $17.99

CHICKEN CORDON BLEU................................. $17.99
Chicken Breast stuffed with Ham and Cheese, Lightly Breaded and Baked to Order. Topped with White Cream Sauce. Served with Mashed Potatoes and Gravy.

ROAST TURKEY DINNER ................................ $15.99
Roast Turkey Breast with Dressing and Gravy. Served with Cranberry Sauce.

BLACK ANGUS STEAKS*

NEW YORK STRIP (12 oz.) ............................... MARKET PRICE
Broiled to Perfection and Topped with Sauteed Mushrooms.

FILET MIGNON (10 oz.) ................................. MARKET PRICE
Broiled to Perfection and Topped with Sauteed Mushrooms.

RIBEYE (12 oz.) ........................................ MARKET PRICE
Broiled to Perfection and Topped with Sauteed Mushrooms.

PORTERHOUSE (12 oz.) ................................. MARKET PRICE
Broiled to Perfection and Topped with Sauteed Mushrooms.

T-BONE (12 oz.) ........................................ MARKET PRICE
Broiled to Perfection and Topped with Sauteed Mushrooms.

SICILIAN STEAK (10 oz.) ............................... MARKET PRICE
Filet Mignon, Breaded in Italian Seasonings, Grilled to your Taste. Served with Linguine topped with our own Meat Sauce.

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*Prices do not include Tax (6.1%) or Service Charge (20%)
Entrees Include: Soup, Salad, Choice of Potato (unless otherwise specified), Cracker Basket, Dessert and Coffee, Tea or Soda
(One Choice - all the Meals to be the same)

**BEEF AND PORK ENTREES**

**ROAST SIRLOIN OF BEEF** U.S.D.A. Choice Beef served with Au Jus . . . . $16.95

**BEEF or PORK SHISH-KA-BOB** .................... Pork $14.99  Beef $18.99

**BROILED PORK CHOPS** (2) Served with Applesauce. ................. $15.95

**GREEK PORK TENDERLOIN** ............................... $15.95
Grilled and Marinated in our Special Greek Seasonings.
Topped with Onions, Peppers and Mushrooms.

**ROASTED PORK LOIN** ........................................ $15.95
Roasted Boneless Tender Pork Loin with Dressing. Topped with Gravy.

**BBQ PORK RIBS** .................................................. $19.95
Our famous BBQ Back Ribs Slowly Baked and Topped with our Homemade BBQ Sauce.

**VEAL DISHES AND MORE**

**VEAL OSCAR**. ...................................................... $19.99
Tender Provimi Veal sauteed and topped with Asparagus, Crab Meat and served with Hollandaise Sauce. Served with Rice.

**VEAL PARMESAN**. .................................................. $19.99
Sauteed Provimi Veal lightly breaded in our Special Seasonings and topped with Marinara Sauce and Mozzarella Cheese. Served with Spaghetti.

**VEAL PICATTA**. ...................................................... $19.99
Tender Provimi Veal sauteed in Lemon, Garlic, Butter and Wine.
Served with Rice.

**BAKED SHORT RIBS** ............................................. $16.99
Boneless and tender topped with Vegetable Sauce. Melts in your mouth!

**VIRGINIA BAKED HAM** .......................................... $15.99
Honey Baked Ham topped with our homemade Raisin Sauce.

*Prices do not include Tax (6.1%) or Service Charge (20%)*

Private Banquet Room Available only with a minimum $250.00 Event
Entrees Include: Soup, Salad, Choice of Potato (unless otherwise specified), Cracker Basket, Dessert and Coffee, Tea or (One Choice - all the Meals to be the same)

**SEAFOOD SELECTIONS***

**SHRIMP SCAMPI** ................................................. $18.99
Fresh Shrimp sauteed in Lemon, Garlic, Butter and Wine. Served with Linguine.

**ATHENIAN SHRIMP.** ........................................... $18.99
Fresh Shrimp sauteed in Lemon, Butter and Wine Sauce with Tomatoes, Green Onions and Feta Cheese. Served with Rice.

**BOSTON STYLE SHRIMP** Fresh, Deep Fried, Breaded Shrimp. . . . $18.99

**SOUTH PACIFIC SHRIMP** ................................. $18.99
Fresh Shrimp rolled in light Breading and Coconut, Deep Fried. Served with Sweet and Sour Sauce.

**FRESH GROUPER.** ................................................. $18.99
Lightly Breaded and Grilled to Perfection. Served with Hollandaise Sauce.

**GRILLED SALMON STEAK** ................................. $17.99
Served with Rice Pilaf and fresh Broccoli and Hollandaise Sauce.

**FRESH COD** Baked, Broiled or Fried. ........................ $17.99

**SURF AND TURF***

**Filet Mignon** (8 oz.) with 1 or 2 Lobster Tails (4-6 oz.). . MARKET PRICE

**New York Strip** (8 oz.) with 1 or 2 Lobster Tails (4-6 oz.) MARKET PRICE

**Filet Mignon** (8 oz.) with Shrimp. .......................... MARKET PRICE
  *Boston Style or South Pacific Style.*

**Freshly Grilled Chicken Breast** (8 oz.) with Shrimp ......................... $16.99
  *Boston Style or South Pacific Style.*

We can also cater to any special requests you may have on any menu item.
Children's Menu available upon request.
Private Banquet Room Available only with a minimum $250.00 Event
*Prices do not include Tax (6.1%) or Service Charge (20%)
**Dinner Buffet - $17.99 per person**

**ENTREES - Choice of Two (2)**
- Brass Key Roast Chicken
- Virginia Baked Ham with Raisin Sauce
- Roast Turkey with Dressing
- Roast Sirloin of Beef Au Jus
- Roast Pork Loin with Dressing
- Chicken Piccata
- Chicken Parmesan with Spaghetti

**POTATOES - Choice of One (1)**
- Mashed
- French Fries
- Hash Browns
- Parsley Boiled

**VEGETABLE - Choice of One (1)**
- California Medley
- Green Beans
- Corn
- Peas

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*Dinner Buffet Includes:*

*Choice of Salad or One Choice of our Homemade Soup of the Day, Cracker Basket, Coffee, Tea or Soda and Choice of One Dessert: Chocolate Pudding, Homemade Cheesecake, Tapioca Pudding, Spumoni or Vanilla Ice Cream*

*Private Banquet Room Available only with a minimum $250.00 Event*

*Prices do not include Tax (6.1%) or Service Charge (20%)*