

GIORGIO'S ENTRÉES

MAMA'S CHEESE LASAGNA

Fresh pasta sheets layered with herbed ricotta, three cheeses and our house marinara. 40 | 80

CLASSIC MEAT LASAGNA

Our fresh pasta sheets layered with a meat blend of pork sausage and braised beef with ricotta, mozzarella and tomato sauce. 45 | 90

VEGETABLE LASAGNA

Pasta sheets layered with sliced vegetables, cheese and marinara. 45 | 90

BUTTERNUT SQUASH RAVIOLI

Our fresh made butternut squash ravioli in sage brown butter with toasted pumpkin seeds, dried cranberries and shaved parmesan. 50 | 100

MUSHROOM RAVIOLI CARBONARA

Our mushroom ravioli tossed in basil-cream sauce with wilted spinach, bacon and mushrooms. 55 | 110

BAKED MAC N CHEESE

Penne pasta tossed in white cheese sauce and baked with herbed crumbs. 40 | 80

BAKED ZITI

Imported ziti baked with mozzarella, parmesan and marinara. 35 | 70

PENNE VODKA CREAM

Penne tossed with baby spinach in a garlic-tomato-cream-vodka sauce. 40 | 80

EGGPLANT PARMIGIANA

Seasoned eggplant lightly fried and layered with three cheeses and fresh tomato sauce. 44 | 88

CHICKEN PARMIGIANA

Italian breaded chicken breast with melted mozzarella and marinara. 44 | 88

VEAL PARMIGIANA

Italian breaded veal cutlet with melted mozzarella and marinara. 55 | 110

CHICKEN MILANESE

Crispy chicken breast with tomato, arugula, Parmesan salad and fresh lemon. 50 | 100

CHICKEN BROCCOLI CAMPANELLE "CBZ"

Tender Chicken breast sautéed with broccoli and tossed with ziti in our classic Romano-garlic-butter sauce. 44 | 88

CHICKEN MARSALA

Pan roasted chicken breast in rich caramelized onion-mushroom-prosciutto-Marsala sauce tossed with penne pasta. 50 | 100

GIORGIO'S ENTRÉES (continued)

CHICKEN PICCATA

Pan roasted chicken breast with artichokes, capers, lemon-wine, butter and penne pasta. 50 | 100

NEW ENGLAND BAKED HADDOCK

Fresh Haddock baked with seasoned Ritz crackers, wine, lemon and butter. 60 | 120

MEDITERRANEAN SALMON

Grilled salmon served over warm red quinoa, grilled zucchini, red onion, Kalamatas and plum tomatoes. 70 | 140

SHRIMP AND SCALLOPS FRA DIAVOLO

Shrimp and scallops simmered in spicy tomato-mushroom-garlic-feta-olive oil sauce and tossed with linguine pasta. 55 | 110

SEAFOOD FLORENTINE

Shrimp and scallops sautéed with garlic, tomatoes, Kalamata olives and baby spinach tossed in a lemon wine sauce with penne pasta and crumbled feta. 55 | 110

SHRIMP SCAMPI

Shrimp and Roma tomatoes in garlic-lemon-butter "Scampi" sauce, tossed with linguine pasta. 50 | 100

BUTCHER SHOP CLASSICS

ALL MEATS ARE SOLD BY THE POUND

BROTHER COSTAS STEAK TIPS

13.99

GRILLED CHICKEN BREASTS

5.99

NORWEGIAN GRILLED SALMON (CORIANDER CRUSTED/NAKED)

17.99

MARINATED GRILLED SHRIMP

16.99

LAMB GYRO STRIPS

11.99

CHICKEN GYRO STRIPS

8.99

ONION & PEPPERS

4.99

SIDES

OVEN ROASTED POTATOES

22 | 44

POTATO LASAGNA

Thin sliced potatoes layered with a mixture of herbs, cheese, and cream. 36 | 72

5-GRAIN VEGGIE RISOTTO

28 | 56

GRILLED ASPARAGUS

36 | 72

MIXED VEGETABLE MEDLEY

30 | 60

BASIL PESTO ZUCCHINI NOODLES

39 | 78

DESSERTS

CANNOLIS

20/dz

CHOCOLATE CUPS

Filled with whipped cream. 15/dz

CUPCAKES

Chocolate or vanilla cake, vanilla icing and sprinkles. 24/dz

ASSORTED COOKIES

16/dz

CHOCOLATE ECLAIRS

9/dz

CRÈME PUFFS

7.50/dz

DESSERT SAMPLER

Chocolate cups, chocolate éclairs and cream puffs. 30 (12ea)

CATERING ESSENTIALS & EXTRAS

DELIVERY

10 (200 minimum)

STAFFING

29 per server per hour. 4 Hour Min. No liquor services

WARMING TRAYS

12/ea 48-hour rental. Guest must return to restaurant.

DISPOSABLE SERVING UTENSILS

1.75/ea

DISPOSABLE SETTINGS

12/dz

MARINARA SAUCE

6/pint

ALFREDO SAUCE

8/pint

FRADIAVOLO SAUCE

8/pint

HOMEMADE CAESAR DRESSING

6/pint

HOMEMADE EL GRECO DRESSING

6/pint

GARLIC AND HERB OIL

11/pint

CRUSTY BREAD

6/loaf

GRATED ROMANO CHEESE

6/pint

SUBSTITUTE GLUTEN FREE PASTA

10 | 20

MINISTRONE SOUP

13/qt

SEASONAL SOUP

MKT/qt



Giorgio's

RISTORANTE & BAR

FAMILY OPERATED SINCE 1996

MANCHESTER
270 Granite Street
Manchester, NH 03102
(603) 232-3323

MILFORD
524 Nashua Street
Milford, NH 03055
(603) 673-3939

MERRIMACK/NASHUA
707 Milford Road
Merrimack, NH 03054
(603) 883-7333

www.giorgios.com

CATERING MENU

Our menu is designed to offer simple catering solutions for all event types. We cater to business events from 10 to 1000 guests, house parties, baby and bridal showers, communions, and bereavements. With our "Create Your Buffet!" combinations you can create your own delicious symposium simply and affordably. All items on our catering menu are also available in two sizes. Our small tray feeds 7-10 while the large tray feeds 14-20 guests. Please contact a catering coordinator to place your order or start planning your next event with Giorgio's Catering Services.

CREATE YOUR OWN BUFFET!

Combination menus are for a minimum of 10 guests. All buffets include serving utensils, fresh bread, and a gallon of lemonade or iced tea per 10 guests.

LUNCH BOX

Choose any Sandwich Platter
CHOICE OF: Potato Salad, Pasta Salad, Cabbage Slaw, or Greek Potato Chips, and a Dessert Sampler Platter **11 per person**

SIMPLE BUFFET

One Salad, One Entrée, One Dessert
15 per person

MIDWAY BUFFET

One Appetizer*, One Salad, One Entrée, One Dessert **19 per person**

A VERY NICE BUFFET

One Appetizer*, One Salad, Two Entrées, One Dessert **24**

Add Salad **3** | Add Side **2.75**
Add Entrée **5** | Add Dessert **2**
Add Protein **see Butcher Shop Classics**

*Excludes Shrimp and Scallops

SALADS

GIORGIO'S EL GRECO SALAD

Fresh vegetables, pepperoncini, Kalamata olives, crumbled feta cheese, crispy greens and our house vinaigrette. **32 | 64**

CLASSIC CAESAR

Hearts of romaine with shaved aged imported Parmesan, garlic roasted croutons and our Caesar dressing. **32 | 64**

FUNKY CAPRESE

Ripe tomato slices, fresh mozzarella, basil, and fried artichokes drizzled with reduced balsamic vinegar and extra virgin olive oil. **36 | 72**

STRAWBERRY AND GOAT CHEESE SALAD

Crispy baby greens with sliced strawberries, grapes, and almonds, topped with almond crusted imported goat cheese and our honey orange vinaigrette. **36 | 72**

QUINOA TOMATO SALAD

Red quinoa, tomatoes, parsley, cucumber, Kalamata olives, onion and feta tossed in lemon vinaigrette. **34 | 68**

FRESH PASTA SALAD

Homemade bellflower pasta, fresh garden vegetables, basil, and creamy feta dressing. **27 | 54**

RED BLISS POTATO SALAD

German-style potato salad with chives, mayo, and Dijon mustard. **27 | 54**

RED CABBAGE SLAW

Shaved red cabbage, carrots, aged red wine vinegar, olive oil, and seasonings. **27 | 54**

COLD SNACKS & APPETIZERS

GIORGIO'S ANTIPASTO

An arrangement of imported dry and black pepper salami, dry coppa, prosciutto, marinated fresh mozzarella, Mostarda, house giardiniera and grilled pita. **47 | 95**

FRESH VEGGIE TRAY

An arrangement of fresh vegetables with our Greek Goddess dressing. **35 | 70**

GRILLED VEGETABLE TRAY

An arrangement of grilled vegetables with shaved parmesan, balsamic and olive oil. **35 | 70**

HOUSE GIARDINIERA

Pickled cucumbers, carrots, cauliflower, green beans, Brussels sprouts and all kinds of peppers. **12 | 24**

BRUSCHETTA CAPRESE

Crostini with tomatoes, fresh mozzarella, basil, olive oil and balsamic. **20 | 40**

GREEK SPINACH "SPANAKOPITA" OR CHEESE "TYROPITA" PIES

Traditional spinach and feta wrapped in filo dough or mix of feta and soft cheese wrapped in filo dough. **20/dz**

SHRIMP COCKTAIL

Poached and chilled jumbo shrimp with cocktail sauce. **\$2.50ea** (24 minimum)

SPREADS SERVED WITH PITA

SANTORINIAN "HUMMUS"

Yellow split pea puree finished with capers, Bermuda onions, shaved jalapeño and oil. **19 | 38**

TZATZIKI

Greek yogurt, shredded cucumber, garlic, dill. **19 | 38**

SPICY FETA DIP "TYROKAFTERI"

Whipped feta, roasted vegetables, grilled hot peppers, good oil and seasonings. **19 | 38**

CRAB AND ARTICHOKE DIP

Crab meat, tender artichokes, cheese, herbs and a bit of heat. **27 | 55**

CELERY AND CARROTS STICKS

7 | 14

ADD CAULIFLOWER GF PITA

8 | 16

HOT SNACKS & APPETIZERS

BEEF ON A WECK SLIDERS

Thinly sliced roast-beef on kummelweck sliders with horseradish, au jus and giardiniera. **36 (12 Sliders)**

CLASSIC SICILIAN ARANCINI

Crispy fried risotto balls stuffed with braised beef and served with tomato sauce. **20/dz**

CIABATTA PIZZA PLATTER

Cheese, Pepperoni, Mediterranean Veggie, BBQ Balsamic Chicken, Chicken Broccoli Alfredo, Spinach and Feta. (Choose two Flavors) **33 | 66**

GARLIC CHEESE BREAD

House baked ciabatta topped with garlic herbed oil and five cheeses. Served with marinara. **25 | 50**

CRISPY CHEESE RAVIOLI

Served with Spicy Crema Rosa Sauce. **28 (30 ravioli)**

BUFFALO OR PLAIN CHICKEN POPS

Crispy fried, lean chicken meatballs served with Greek Goddess dressing. **36 (36 pops) | 72 (72 pops)**

CHICKEN PARMESAN POPS

Crispy fried chicken meatballs served over homemade tomato sauce, pesto and topped with Parmesan. **38 (36 pops) | 76 (72 pops)**

MEATBALLS

Served in your choice of plain or spicy tomato sauce. **16/dz**

RICOTTA BAKED MEATBALLS

Meatballs baked with ricotta, mozzarella, Pecorino and fresh tomato sauce. **32 (20ea) | 64 (40ea)**

SAUSAGE AND PEPPERS

Grilled Italian sausage and peppers simmered in plain or spicy tomato sauce. **35 | 70**

HOT ITALIAN PEPPERS

Grilled and simmered in tomato sauce. **18 | 36**

BACON WRAPPED SCALLOPS

Sustainable sea scallops wrapped in pecan wood smoked bacon and served with spicy feta. **60 (24ea)**

BACON WRAPPED SHRIMP

Large shrimp wrapped in pecan wood smoked bacon and served with spicy feta. **60 (24ea)**

SANDWICHES & WRAPS PLATTERS

SANDWICH PLATTERS SERVE 8-10 GUESTS AND CONTAIN 15-18 PIECES. GLUTEN FREE WRAPS ADD \$6.

GIORGIO'S PARMESAN SANDWICHES

Chicken, Eggplant, or Meatball baked on focaccia with lots of mozzarella and marinara. **44**

TUSCAN CHICKEN

Grilled chicken, roasted red peppers, prosciutto, basil, provolone, olive oil and balsamic toasted on garlic focaccia. **45**

ITALIAN COLD CUT

Toasted garlic focaccia imported dry and black pepper salami, coppa, prosciutto and provolone with roasted peppers, caramelized onions, basil and balsamic. **50**

BEEF ON A WECK

Thinly sliced roast-beef on kummelweck roll with horseradish, au jus and pickles. **52**

CHICKEN BLT WRAP

Chicken, bacon, spicy tomatoes, lettuce and chipotle ranch. **45**

CHICKEN EL GRECO WRAP

Grilled chicken, garden vegetables, greens, olives and pepperoncini, feta and our El Greco dressing. **45**

BLACKENED SHRIMP WRAP

Blackened shrimp, crisp romaine, shaved parmesan, croutons and Caesar aioli. **50**

CHICKEN GYRO WRAP

Ground chicken strips with spicy tomatoes, lettuce and Greek Goddess sauce. **45**

VEGGIE AND HUMMUS WRAP

Whole wheat wrap with hummus and sauté asparagus, artichokes, spinach, roasted tomatoes, jalapeño and red quinoa. **45**