

# GIORGIO'S CATERING MENU



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OUR MENU IS DESIGNED FOR ALL OCCASIONS. WHEN MAKING YOUR DECISIONS PLEASE NOTE THAT OUR SMALL TRAYS SERVE 6 TO 10 PEOPLE WHILE OUR LARGE SERVES 12 TO 20. THIS VARIATION IS DERIVED FROM THE UNKNOWN AMOUNT OF ITEMS INDIVIDUALS PREFER TO ORDER. A DEPOSIT IN THE FORM OF A CREDIT CARD, FOR ORDERS OVER \$100.00 OR MORE IS REQUIRED AT THE TIME OF ORDER BUT WILL NOT BE CHARGED UNTIL PICK UP. PLEASE CALL US WITH ANY QUESTIONS.

GLUTEN FREE PASTA SUBSTITUTIONS AVAILABLE - 7.50 FOR SMALL TRAY | 15.00 FOR LARGE TRAY  
(PLEASE NOTIFY US OF ALLERGY AT TIME OF ORDER)

## APPETIZERS

### COLD PLATTERS

#### GRILLED VEGETABLE TRAY

Grilled zucchini, portabella mushrooms, summer squash, red onions, red and yellow peppers with shaved parmesan cheese, basil and extra virgin olive oil. 35 | 65

#### FRESH VEGGIE TRAY

An arrangement of carrots, celery, broccoli, grape tomatoes and bell peppers served with our creamy feta dip. 35 | 65

#### SHRIMP COCKTAIL

Twenty five extra large shrimp served with sliced lemon and our Grand Marnier Cocktail sauce. 60

#### BRUSCHETTA TRIO

Garlic and sage crostini topped with chunky hummus; balsamic tomatoes and fresh mozzarella; and crab and artichoke spread with spicy tomatoes. 30 | 55

#### SPICY HUMMUS

Served with sage pita crisps. 30 / 55

#### FRESH FRUIT SALAD

40 | 70

### HOT PLATTERS

#### SICILIAN ARANCINI

Crispy fried mozzarella risotto balls stuffed with braised beef, tossed in Romano, and served with marinara and fresh basil pesto. 40 (16 Pieces) | 80 (32 Pieces)

#### CRISPY CHICKEN POPS

Crispy fried, lean chicken meatballs served with creamy feta dipping sauce. 35 (50 Pops) | 70 (100 Pops)

#### BACON WRAPPED SCALLOPS

Twenty five bacon wrapped scallops. 60

#### CIABATTA PIZZA PLATTER

Cheese, Pepperoni, Mediterranean Veggie, BBQ Balsamic Chicken, Spinach and Feta. (choose two flavors) 30 | 60

#### ITALIAN MEATBALLS

Served in hot marinara sauce. 25/dz

#### SWEET ITALIAN SAUSAGE

Served in hot marinara sauce. 30/dz

#### ITALIAN SAUSAGE

#### STUFFED MUSHROOMS

Mushroom caps stuffed with Italian sausage, vegetables, cheese and herbs 40 (25 Pieces) | 80 (50 Pieces)

#### CRAB AND ARTICHOKE DIP

Served with grilled flatbread. 30 | 55

#### GARLIC CHEESE BREAD

House baked ciabatta bread topped with garlic herb oil and three cheeses. Served with marinara sauce. 24 | 48

#### ZUCCHINI AND CRAB FRITTERS

Light, fluffy crispy on the outside and moist heaven on the inside fritters made with local zucchini, sweet leeks, and snow crab. 39/dz

#### BRAISED SHORT RIB FILO

Tender slowly braised boneless beef short ribs wrapped with forest mushrooms, caramelized onions and mozzarella in flaky filo and served with rich cracked peppercorn cream. 40 | 80

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## CATERING SALADS

### GIORGIO'S EL GRECO SALAD

Fresh vegetables, pepperoncini, Kalamata olives, crumbled feta cheese, crispy greens and our house vinaigrette.  
28 | 54

### CAESAR

Hearts of romaine with shaved aged imported parmesan, garlic roasted croutons and our Caesar dressing.  
28 | 54

### FUNKY CAPRESE

Ripe tomato slices, fresh mozzarella, basil, and fried artichokes drizzled with reduced balsamic vinegar and extra virgin olive oil.  
34 | 62

### GOAT CHEESE, STRAWBERRY & PECAN

Sliced strawberries, candied pecans and crispy fried goat cheese dressed in honey orange vinaigrette on a bed of fresh mesclun greens.  
34 | 62

### FRESH PASTA SALAD

Homemade pasta tossed with fresh veggies and tossed in our creamy feta dressing.  
27 | 52

## SANDWICH PLATTERS

SANDWICH PLATTERS SERVE 10-12 PEOPLE. EACH CONTAINS SIX SANDWICHES CUT TO 24 PIECES OR SIX WRAPS CUT TO 18 PIECES

### CHICKEN, MEATBALL OR EGGPLANT PARMESAN SANDWICH

Your choice of any classic with melted mozzarella and tomato sauce. 35

### TUSCAN CHICKEN

Grilled marinated chicken with roasted red peppers, prosciutto and provolone, drizzled with good olive oil and reduced balsamic vinegar. 35

### CHICKEN EL GRECO WRAP

Grilled chicken breast tossed with marinated vegetables, baby greens, Kalamata olives and pepperoncini and our El Greco dressing. 35

### TURKEY BLT WRAP

Roasted turkey, bacon, lettuce, spicy tomatoes and creamy pesto mayonnaise pressed in a tomato wrap. 35

### SPICY TUNA MELT

Classic freshly made tuna salad smothered in provolone with lettuce, tomatoes, onion and crushed red cherry peppers and drizzled with reduced balsamic vinegar. 35



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## GIORGIO'S CATERING CLASSICS

### MAMA'S CHEESE LASAGNA

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

### BAKED ZITI

Penne pasta tossed with mozzarella, Romano, and marinara and baked 'till golden brown. 35 | 70

### EGGPLANT PARMIGIANA

Seasoned eggplant lightly fried and layered with three cheeses and fresh tomato sauce. 40 | 80

### CHICKEN PARMIGIANA

Italian breaded chicken breast with melted mozzarella and marinara. 40 | 80

### ITALIAN MEATBALLS

Served in hot marinara sauce. 28/dz

### SWEET ITALIAN SAUSAGE

Served in hot marinara sauce. 30/dz

### CHICKEN BROCCOLI CAMPANELLE "CBC"

Tender Chicken breast sautéed with broccoli and tossed with fresh campanelle pasta in our classic Romano-garlic-butter sauce. 40 | 80

### SEAFOOD FLORENTINE

Shrimp and scallops in a wine-garlic sauce tossed with tomatoes, spinach, kalamata olives and penne; topped with crumbled feta. 50 | 100

### CHICKEN PICCATA

Pan roasted boneless chicken breast with artichokes and capers in a lemon-wine sauce; tossed with penne pasta. 45 | 90

### CHICKEN MARSALA

Pan seared chicken topped with prosciutto and melted provolone in a rich caramelized onion and mushroom Marsala sauce; served with pasta on the side. 50 | 100

## CATERING ESSENTIALS

**DELIVERY** \$25 Limited area

**SET UP** \$20 thirty minutes.

**STAFFING** \$25 per server per hour.

**4 HOUR MIN.** No liquor service

**WARMING TRAYS** \$20 per chaffing dish

**SERVING UTENSILS** 1/ea

**DISPOSABLE SETTINGS** 5/dz

## ENTREE PLATTERS AND SIDES

### BROTHER COSTA'S STEAK TIPS

House marinated with roasted peppers and onions. 60 | 110

### SALMON PICATTA

Salmon filets in a lemon wine caper sauce. 60 | 120

### CRAB AND ZUCCHINI CRUSTED HADDOCK

Fresh filet of Haddock baked with crab and zucchini crust 60 | 120

### BEEF KEBOBS

Marinated beef tips skewered with garden vegetables. 65 dz

### CHICKEN KEBOBS

Mediterranean seasoned chicken skewered with garden vegetables. 55 dz

### GARLIC SHRIMP KEBOBS

Five shrimp per skewer with garden vegetables. 65 dz

### POTATO LASAGNA

Thin sliced potatoes layered with a mixture of herbs, cheese, and cream. 30 | 60

### MUSHROOM OR VEGGIE RISOTTO

Creamy Arborio rice simmered with stock, Romano cheese and mixed mushrooms or garden vegetables. 30 | 60

### OVEN ROASTED POTATOES

22 | 44

## DESSERTS

### CHOCOLATE CANNOLI

Crispy chocolate covered cannoli shell filled with sweet ricotta. 36/dz

### MINI CHOCOLATE TRIFLE

Flourless chocolate cake and mousse, crush Heath bar and whipped cream. 36/dz

### MINI MARIA'S TIRAMISU

Our tiramisu in a travel size package. 40/dz