

Hors'd'oeuvres

Chicken Wings

Buffalo or Sweet and Spicy BBQ

Full Pan (9 doz) – 99 Half Pan (4 doz) – 46

Meatballs

Served in housemade marinara

Full Pan (100 ea.) – 140 Half Pan (50 ea.) – 73

Fried Ravioli

Breaded cheese ravioli, Italian seasonings, marinara

Full Pan – 68 Half Pan – 34

Classic Italian Antipasto

Select imported Italian meats and cheeses, olives, roasted red peppers, artichoke hearts, roasted garlic cloves, roasted mushrooms, pepperoncini, toast points

Large Tray – 78 Small Tray – 40

Cheese

Assorted cheeses, crackers, and grapes

Large Tray – 60 Small Tray – 30

Vegetable

Abundant assortment of fresh vegetables served with ranch dressing

Large Tray – 60 Small Tray – 30

Bruschetta

Roasted red peppers, grape tomatoes, fresh basil, garlic, fresh mozzarella, olive oil & balsamic reduction

Large Tray – 60 Small Tray – 30

Hummus

Roasted garlic, Pesto, and Roasted red pepper hummus served with cucumber, carrot, pepperoncini, and crostini.

Large Tray – 60 Small Tray – 30

Fruit

Assorted seasonal fruits, melons, and berries.

Large Tray – 60 Small Tray – 30

Salads

Full Pan (serves 15) Half Pan (serves 8)

“G” Classic

Our original dinner salad. Iceberg & romaine, with sliced grape tomatoes, sliced cucumbers & banana pepper rings.

Full Pan – 40 Half Pan – 20

Giammarco’s Chef

Iceberg & romaine topped with shredded mozzarella, green peppers, black olives, sliced grape tomatoes, pepperoncini, julienne capicola, genoa salami, housemade croutons.

Full Pan - 50 Half Pan - 25

Caesar

Romaine lettuce, Caesar dressing, housemade croutons, Parmigiano cheese.

Full Pan - 40 Half Pan - 20

Chopped Green

Romaine, spinach, arugula & kale with chopped tomato, red onion, cucumber, and housemade croutons, tossed in our balsamic vinaigrette and topped with shaved Parmigiano cheese.

Full Pan - 50 Half Pan - 25

Caprese

Vine ripened tomatoes layered with fresh mozzarella and basil then lightly drizzled with EVOO.

Full Pan – 72 Half Pan – 36

Add Protein to salads

Chicken | Steak | Shrimp | Salmon

House Specialty Pastas

Full Pan (Serves 24 ppl) Half Pan (Serves 12)

Spaghetti / Penne with Housemade Marinara

♥ Whole wheat or gluten free penne pasta available.

Full Pan – 64 Half Pan – 32

Housemade Lasagna

(Three hour notice needed)

Generous portions with layers of five Italian cheeses, seasoned ground chunk and spinach covered with our housemade marinara sauce.

(Vegetable Lasagna also available)

Full Pan – 98 Half Pan – 49

Saccotino Pasta

Sausage stuffed pasta purses tossed in housemade marinara sauce

Full Pan – 80 Half Pan 40

Penne Giammarco

Seasoned chicken or sliced Italian sausage (hot or mild), red & green peppers, onions, mushrooms, garlic, EVOO

Full Pan – 80 Half Pan 40

Make Pusateri Style

(Housemade marinara, fresh mozzarella)

Full Pan – 90 Half Pan 50

Cheese Ravioli

Jumbo ricotta cheese filled ravioli, housemade marinara sauce

Full Pan – 80 Half Pan 40

Lobster & Shrimp Ravioli

Tomato, basil, garlic, EVOO, Romano cheese

Full Pan - 150 Half Pan - 75

Customize your own entrees

Add Chicken or Italian Sausage Full Pan – 24 Half Pan – 12

Add Shrimp Full Pan - MP Half Pan - MP

Add Roasted Vegetables Full Pan – 16 Half Pan – 8

Add Vodka Cream Sauce Full Pan – 14 Half Pan – 7

Add Alfredo Sauce Full Pan – 12 Half Pan – 6

Specialty Entrée's

(48 hour notice needed)

Full Pan (24 pieces) – 76 Half Pan (12 pieces) – 40 Breast only – 4 ea.

Italian Roasted Chicken

Chicken marinated in EVOO, lemon, and Fresh Rosemary

Full Pan – 98 Half Pan – 46

Chicken or Veal Parmigiana

Breaded chicken breast or veal cutlet, marinara sauce, mozzarella

Chicken / Veal - Full Pan – 88/96 Half Pan – 46/50

Chicken or Veal Piccata

Flour Dredged sautéed chicken breast or veal cutlet, lemon caper butter sauce

Chicken / Veal - Full Pan – 88/96 Half Pan – 46/50

Eggplant Parmigiana

Sliced & breaded eggplant, marinara sauce, mozzarella

Full Pan – 64 Half Pan – 32

Chicken Milanese

Lightly breaded sautéed chicken breast or veal cutlet, lemon butter sauce

Chicken - Full Pan – 88 Half Pan – 46

Italian Sausage

Italian sausage (hot or mild), red & green peppers, onions, fresh garlic, EVOO

Full Pan – 76 Half Pan – 38

Side Dishes

Large Pan – 32 Small Pan – 16

Roasted Red Skin Potatoes

Vegetable Medley

Italian Style Green Beans

Risotto

Broccolini

Garlic Mashed Potatoes

Oven Baked Subs

25 pieces each

Italian

Salami, capicola, provolone, lettuce, tomato, onion, banana pepper rings, Italian dressing

75

Meatball

Meatballs, marinara, provolone, Parmigiano

80

Italian Sausage

Italian sausage (hot or mild), sautéed red & green peppers, onions, provolone

80

Desserts

Tiramisu

Coffee liqueur & Marsala soaked sponge cake layered with smooth mascarpone

Full Pan (15 pieces) – 59

Cannoli

Ricotta and chocolate chip filled. Finished with chocolate sauce.

2.50 Each

Chocolate Cake

Decadent, rich chocolate cake with hand ice chocolate frosting

Whole cake (12 pieces) – 60

New York Style Cheesecake

Housemade with graham cracker crust.

Whole cake (12 pieces) – 60

Carrot Cake

Thick, golden layers of cake full of carrots, walnuts, & spices, hand iced with real cream cheese icing.

Whole cake (16 pieces) – 70

Mini Assorted Sampler Tray

A combination of mini brownie bites, carrot cake, cheese cake, cannoli, lemon bars, and tiramisu

Tray 40

***48 hour notice on desserts**