



APPETIZERS

FULL | HALF PANS

CHICKEN WINGS

SERVED WITH SWEET & SPICY BBQ OR BUFFALO SAUCE

1/2 PAN 4 DOZEN—\$89
FULL PAN 9 DOZEN—\$189

MEATBALLS

SERVED IN HOUSE-MADE MARINARA

1/2 PAN 50 MEATBALLS—\$99
FULL PAN 100 MEATBALLS—\$188

ITALIAN SAUSAGE KNUCKLES

SERVED WITH RED & GREEN PEPPERS AND ONIONS

1/2 PAN 50 LINKS—\$82
FULL PAN 100 LINKS—\$154

SPINACH AND ARTICHOKE DIP

THREE CHEESE BLEND, SERVED WITH TOAST POINTS

1/2 PAN SERVES 15-20—\$62
FULL PAN SERVES 20-40—\$114

PIZZA DOUGH PILLOWS

FRIED, HOUSE-MADE PIZZA DOUGH, SERVED WITH MARINARA

1/2 PAN SERVES 15-20—\$29
FULL PAN SERVES 20-40—\$49

FRIED RAVIOLI

BREADED CHEESE RAVIOLI, SERVED WITH MARINARA

1/2 PAN 50 RAVIOLI—\$50
FULL PAN 100 RAVIOLI—\$108

PROSCIUTTO WRAPPED ASPARAGUS

SERVED WITH BALSAMIC REDUCTION

\$3.25 PER PIECE

ASSORTED TRAYS

CHEESE

PEPPER JACK, SHARP CHEDDAR & PROVOLONE

1/2 TRAY SERVES 15—\$89
FULL TRAY SERVES 30—\$119

VEGETABLE

CELERY, CARROTS, RED & GREEN PEPPERS, BROCCOLINI AND CUCUMBERS

1/2 TRAY SERVES 15—\$59
FULL TRAY SERVES 30—\$109

BRUSCHETTA

ROASTED RED PEPPERS, TOMATOES & FRESH MOZZARELLA

1/2 TRAY SERVES 15—\$89
FULL TRAY SERVES 30—\$119

FRUIT

PINEAPPLE, GRAPES, STRAWBERRIES AND MELONS

1/2 TRAY SERVES 15—\$49
FULL TRAY SERVES 30—\$99

ANTIPASTO

ITALIAN MEATS AND CHEESES, OLIVES, ROASTED RED PEPPERS, ARTICHOKE HEARTS, GARLIC & PEPPERONCINI'S

1/2 TRAYS SERVES 15—\$89
FULL TRAY SERVES 30—\$149



SALAD

“G” CLASSIC SALAD

ROMAINE & ICEBERG LETTUCE WITH BANANA PEPPERS, CUCUMERS AND TOMATOES

½ PAN SERVES 12—\$39
FULL PAN SERVES 24—\$78

CAPRESE

VINE RIPENED TOMATOES LAYERED WITH FRESH MOZZARELLA AND BASIL. TOPPED WITH EVOO, SALT AND PEPPER

½ PAN SERVES 12—\$79
FULL PAN SERVES 24—\$109

CAESAR SALAD

ROMAINE LETTUCE, PARMESAN, CROUTONS AND HOUSE-MADE CAESAR DRESSING

½ PAN SERVES 12—\$45
FULL PAN SERVES 24—\$89

ADD PROTEIN+ CHICKEN

½ PAN SERVES 12—\$35
FULL PAN SERVES 24—\$55



PASTA

FETTUCCINI ALFREDO

FETTUCCINI PASTA SERVED WITH HOUSE-MADE ALFREDO

*½ PAN SERVES 12—\$55
FULL PAN SERVES 24—\$109*

HOUSE-MADE LASAGNA

LAYERS WITH FIVE-CHEESE BLEND, SEASONED GROUND CHUCK AND SPINACH. COVERED IN MARINARA AND MOZZARELLA

VEGETABLE LASAGNA AVAILABLE

*½ PAN SERVES 12—\$79
FULL PAN SERVES 24—\$127*

PENNE GIAMMARCO

PENNE PASTA, RED & GREEN PEPPERS, ONIONS AND MUSHROOMS + YOUR CHOICE OF PROTEIN (CHICKEN, HOT OR MILD SAUSAGE). SERVED WITH AN EVOO & GARLIC SAUCE

ADD MARINARA & MOZZARELLA ++ \$5

*½ PAN SERVES 12—\$59
FULL PAN SERVES 24—\$117*

CHEESE RAVIOLI

JUMBO RICOTTA CHEESE FILLED RAVIOLI SERVED WITH HOUSE-MADE MARINARA

*½ PAN SERVES 12—\$55
FULL PAN SERVES 24—\$109*

PENNE OR SPAGHETTI MARINARA

PENNE OR SPAGHETTI PASTA, SERVED WITH HOUSE-MADE MARINARA

*½ PAN SERVES 12—\$44
FULL PAN SERVES 24—\$87*

MAKE GLUTEN FREE

*½ PAN—\$35
FULL PAN—\$69*



ENTREES

ITALIAN ROASTED CHICKEN

MARINATED IN EVOO, LEMON & FRESH ROSEMARY

½ PAN SERVES 12—\$57
FULL PAN SERVES 24—\$112

CHICKEN OR VEAL PARMESAN

BREADED CUTLET, TOPPED WITH MOZZAREALLA AND MARINARA

½ PAN SERVES 12—CHICKEN \$65—VEAL \$99
FULL PAN SERVES 24—CHICKEN \$129—VEAL \$198

CHICKEN OR VEAL PICCATA

LIGHTLY BREADED CUTLET, TOPPED WITH CAPERS AND A LEMON BUTTER SAUCE

½ PAN SERVES 12—CHICKEN \$65—VEAL \$99
FULL PAN SERVES 24—CHICKEN \$129—VEAL \$198

CHICKEN OR VEAL MILANESE

BREADED CUTLET AND GARNISHED WITH LEMON

½ PAN SERVES 12—CHICKEN \$65—VEAL \$99
FULL PAN SERVES 24—CHICKEN \$129—VEAL \$198

CHICKEN OR VEAL MARSALA

PAN SEARED CUTLET TOPPED WITH MARSALA WINE SAUCE AND MUSHROOMS

½ PAN SERVES 12—CHICKEN \$65—VEAL \$99
FULL PAN SERVES 24—CHICKEN \$129—VEAL \$198

ITALIAN SAUSAGE & PEPPERS

ITALIAN SAUSAGE (HOT OR MILD), RED & GREEN PEPPERS AND ONIONS. SERVED WITH EVOO & GARLIC

½ PAN SERVES 12—\$49
FULL PAN SERVES 24—\$98

SIDES DISHES

ROASTED REDSKIN POTATOES
VEGETABLE MEDLEY
ITALIAN STYLE GREEN BEANS
BROCCOLINI

½ PAN SERVES 12—\$19
FULL PAN SERVES 24—\$38



OFFSITE DESSERTS

TIRAMISU

ITALIAN DESSERT MADE WITH LADYFINGER COOKIES, ESPRESSO, MARSCAPONE CHEESE, MARSALA WINE & COCOA POWDER

\$9 PER PIECE

NEW YORK STYLE CHEESECAKE

HOUSE-MADE CHEESECAKE WITH GRAHAM CRACKER CRUST

\$9.50 PER PIECE

CANNOLI

FILLED WITH RICOTTA CHEESE AND CHOCOLATE CHIPS, FINISHED WITH CHOCOLATE SAUCE

\$7.50 PER PIECE

CARROT CAKE

THICK GOLDEN LAYERS OF CAKE, FILLED WITH CARROTS, WALNUTS AND SPICES. TOPPED WITH A CREAM CHEESE ICING.

\$10.50 PER PIECE

CHOCOLATE CAKE

DECADENT, RICH CHOCOLATE CAKE TOPPED WITH CHOCOLATE FROSTING

\$9.50 PER PIECE