



# APPETIZERS

## FULL | HALF PANS

### CHICKEN WINGS

SERVED WITH SWEET & SPICY BBQ OR BUFFALO SAUCE

*1/2 PAN 50 WINGS—\$96  
FULL PAN 100 WINGS—\$199*

### MEATBALLS

SERVED IN HOUSE-MADE MARINARA

*1/2 PAN 50 MEATBALLS—\$125  
FULL PAN 100 MEATBALLS—\$240*

### SPINACH AND ARTICHOKE DIP

THREE CHEESE BLEND, SERVED WITH TOAST POINTS

*1/2 PAN SERVES 15-20—\$72  
FULL PAN SERVES 20-35—\$124*

### PIZZA DOUGH PILLOWS

FRIED, HOUSE-MADE PIZZA DOUGH, SERVED WITH MARINARA

*1/2 PAN SERVES 15-20—\$34  
FULL PAN SERVES 20-35—\$58*

### FRIED RAVIOLI

BREADED CHEESE RAVIOLI, SERVED WITH MARINARA

*1/2 PAN 50 RAVIOLI—\$60  
FULL PAN 100 RAVIOLI—\$110*

### PROSCIUTTO WRAPPED ASPARAGUS

SERVED WITH BALSAMIC REDUCTION

*\$4.00 PER PIECE*

## ASSORTED TRAYS

### CHEESE

MONTEREY JACK, SHARP CHEDDAR & COLBY

*1/2 TRAY SERVES 10-15—\$99  
FULL TRAY SERVES 15-20—\$129*

### VEGETABLE

CELERY, CARROTS, RED & GREEN PEPPERS, CHERRY TOMATOES AND CUCUMBERS

*1/2 TRAY SERVES 15-20—\$69  
FULL TRAY SERVES 20-30—\$119*

### BRUSCHETTA

ROASTED RED PEPPERS, TOMATOES & FRESH MOZZARELLA

*1/2 TRAY SERVES 15-20—\$99  
FULL TRAY SERVES 20-30—\$129*

### FRUIT

PINEAPPLE, GRAPES, STRAWBERRIES AND MELONS

*1/2 TRAY SERVES 15-20—\$79  
FULL TRAY SERVES 20-30—\$149*

### ANTIPASTO

ITALIAN MEATS AND CHEESES, BLACK OLIVES, ROASTED RED PEPPERS, AND BANANA PEPPERS

*1/2 TRAYS SERVES 15-20—\$99  
FULL TRAY SERVES 20-30—\$159*



## SALAD

### “G” CLASSIC SALAD

ROMAINE & ICEBERG LETTUCE WITH BANANA PEPPERS, CUCUMERS AND TOMATOES

*½ PAN SERVES 12-15—\$59  
FULL PAN SERVES 24-30—\$109*

### CAPRESE

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

*½ PAN SERVES 12-15—\$89  
FULL PAN SERVES 24-30—\$119*

### CAESAR SALAD

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

*½ PAN SERVES 12-15—\$59  
FULL PAN SERVES 24-30—\$109*

### ADD PROTEIN+ CHICKEN

*½ PAN SERVES 12-15—\$45  
FULL PAN SERVES 24-30—\$65*



# PASTA

## FETTUCCINI ALFREDO

FETTUCCINI PASTA SERVED WITH HOUSE-MADE ALFREDO

*½ PAN SERVES 12-15—\$69  
FULL PAN SERVES 24-30—\$129*

## HOUSE-MADE LASAGNA

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

\*VEGETABLE LASAGNA AVAILABLE\*

*½ PAN SERVES 8-16—\$129  
FULL PAN SERVES 16-32—\$249*

## PENNE GIAMMARCO

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

ADD MARINARA & MOZZARELLA ++ \$10

*½ PAN SERVES 12-15—\$79  
FULL PAN SERVES 24-30—\$149*

## CHEESE RAVIOLI

JUMBO RICOTTA CHEESE FILLED RAVIOLI SERVED WITH HOUSE-MADE MARINARA

*½ PAN 50 RAVIOLI—\$65  
FULL PAN 100 RAVIOLI—\$119*

## PENNE OR SPAGHETTI MARINARA

PENNE OR SPAGHETTI PASTA, SERVED WITH HOUSE-MADE MARINARA

*½ PAN SERVES 12-15—\$69  
FULL PAN SERVES 24-30—\$129*

## MAKE GLUTEN FREE

*½ PAN—\$39  
FULL PAN—\$69*





## ENTREES

### ITALIAN ROASTED CHICKEN

MARINATED IN EVOO, LEMON & FRESH ROSEMARY

*½ PAN SERVES 12—\$69  
FULL PAN SERVES 24—\$129*

### CHICKEN OR VEAL PARMESAN

BREADED CUTLET, TOPPED WITH MOZZARELLA AND MARINARA

*½ PAN SERVES 12—CHICKEN \$75—VEAL \$MP  
FULL PAN SERVES 24—CHICKEN \$139—VEAL \$MP*

### CHICKEN OR VEAL PICCATA

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

*½ PAN SERVES 12—CHICKEN \$75—VEAL \$MP  
FULL PAN SERVES 24—CHICKEN \$139—VEAL \$MP*

### CHICKEN OR VEAL MILANESE

BREADED CUTLET AND GARNISHED WITH LEMON

*½ PAN SERVES 12—CHICKEN \$75—VEAL \$MP  
FULL PAN SERVES 24—CHICKEN \$139—VEAL \$MP*

### CHICKEN OR VEAL MARSALA

PAN SEARED CUTLET TOPPED WITH MARSALA WINE SAUCE AND MUSHROOMS

*½ PAN SERVES 12—CHICKEN \$75—VEAL \$MP  
FULL PAN SERVES 24—CHICKEN \$139—VEAL \$MP*

### ITALIAN SAUSAGE & PEPPERS

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

*½ PAN 25 LINKS—\$89  
FULL PAN 50 LINKS—\$169*

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### SIDES DISHES

ROASTED REDSKIN POTATOES  
VEGETABLE MEDLEY  
ITALIAN STYLE GREEN BEANS  
BROCCOLINI

*½ PAN SERVES 12—\$29  
FULL PAN SERVES 24—\$49*



## 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