

GIOVANNI'S

A taste of Italy

Menu Options for Full Service Catering
Includes Chafing Dishes, Carving Station, Linens, and Servers

Appetizer: Pick up to Three

Shrimp Skewer
Shrimp Cocktail
Fried Zucchini
Italian Sausage
Meatballs
Cheese Tray

Meats: Pick up to Two*

Prime Rib
Pork Tenderloin
Chicken Marsala
Veal Piccata
Chicken Parmesan
Eggplant Parmesan (Vegetarian Option Example)

Pasta: Pick One*

Lasagna
Penne Alfredo with Chicken
Baked Ziti
Penne a la Vodka
Manicotti

Vegetables and Sides: Pick up to Two*

Sauteed Zucchini and Squash
Asparagus (Sauteed or Bacon Wrapped)
Mashed Potatoes
Sweet Potatoes
Roasted Potatoes
Broccoli
House Salad (Multiple Dressing Options upon Request)

Menu Options for Full Service Catering Continued...

Desserts*

Pecan Praline Cheesecake
Original Cheesecake with Strawberry Drizzle
Chocolate Cake
Tiramisu
Cannoli

*Meat options include a carving station attended by a member of our staff.

*Pasta can be served with marinara sauce instead of meat sauce to cater to vegetarian needs.

*Potatoes can be presented in the form of a potato bar, complete with toppings, for an additional cost.

*Desserts can be purchased by individual servings or by full cake/tray.

We can substitute other options to fit allergies and food preferences. Using our off-premises liquor license, we can also supply a full bar, or beer and wine on its own. Non-alcoholic drink options include tea and lemonade.

Each dish is priced differently; your choices under each category determine your overall price. Prices range from \$25 per person to \$50 per person. Average per person cost is roughly \$35.