



GIONA'S CATERING

HORS D'OEUVRES

One dozen minimum for each Item (Priced by The Piece)

Shrimp Wrapped in Pancetta,

Served with Sundried Tomato Drizzle \$3.00

Wild Mushroom Croquettes \$2.50

Miniature Crab Cakes,

Served with Salsa Verde \$3.50

Lobster Corn Fritters,

Served with Dipping Sauce (MP)

Stuffed Bliss Red Potatoes with Taleggio Cheese and Scallions \$2.50

Miniature Sweet Potato Pancakes with Caramelized Shallots \$2.00

Vegetable Spring Rolls,

Served with a Sesame Soy Sauce Dip \$2.00

Stuffed Baby Bell Peppers \$2.00

Oysters Rockefeller (MP)

Rare Filet Mignon Served on Garlic Toasted Crostoni,

Topped with Gorgonzola, Caramelized Shallots and
Horseradish Sauce \$3.00

Endive with Smoked Salmon and Bouisin Cheese \$3.00

Florentine Liver Pate' Crostino \$2.00

Calamata Olive Spread Crostini topped with Mild Goat Cheese \$2.00

New Potatoes with Olive Tapenade and Chive Sour Cream \$2.00

Fresh Figs with Herb Cream Cheese Wrapped with Prosciutto \$3.00

Tuna Tartar on Rice Crackers with Wasabi Sauce \$3.50

WRAPS & PANINI

(Priced by the Sandwich)

Caprese Classico,

Fresh Mozzarella, Roasted Red Peppers, Basil Pesto & Field
Greens Served on a Baguette \$7.95

Vegetarian Wrap,

Grilled Seasonal Vegetables with Mild Goat Cheese and
Roasted Garlic Calamata Olive Spread \$8.95

Tuscan Wrap,

Grilled Chicken Breast, Plum Tomatoes, Field Greens &
Artichoke -Parmigiano Spread \$8.95

Open Face Filet Mignon,

Served on Garlic Crostone Topped with Crumbled
Gorgonzola, Caramelized Shallots and Horseradish \$10.95

Il Toscano,

Prosciutto di Parma, Salame Genovese, Provolone & Roasted
Red Peppers with Organic Seasonal Greens Served on a
Baguette \$12.95

Sardegna Wrap,

Poached Fresh Tuna Salad with Diced Vegetables tossed in
Our Lemon Vinaigrette Dressing \$9.95

The All American Sandwich,

With turkey, roast beef, ham, and cheddar cheese 12.95

Mexican Vegan Burrito,

With grilled vegetables, pinto beans, rice, avocado, vegan
sour cream, and vegan cheese 10.95



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WRAPS & PANINI cont.

(Priced by the Sandwich)

Sole Filet Wrap,

Sole, greens, tomatoes, and lemon-caper dressing in your choice of tortilla 12.95

Philly Cheese,

Sliced roast beef with peppers and onions and melted mozzarella served on wedge 11.95

The Cuban Sandwich,

Roasted pork Swiss cheese, mustard and pickles 9.95

Chicken Parmigiano Wedge,

Breaded chicken breast topped with tomato sauce and melted mozzarella 10.00

PASTA & RISOTTO

Lasagna,

Layered with Grilled Eggplant, Arugula Pesto & Taleggio Cheese 62/124.

Lasagna Bolognese,

Layered with our Veal Sauce 62/124.

Risotto All'Adriatico,

Sauteed Shrimp & Scallops with a Hint of Saffron, Herbs and Lemon Zest (MP).

Risotto Al Boscaiolo,

Sauteed Wild Imported Mushrooms & Herbs Finished with Parmigiano Regiano 65/120.

Penne Caprese,

Sauteed Fresh Plum Tomato, Garlic & Basil Pesto Toasted with Fresh Mozzarella 60/115.

Penne Alla Putanesca,

Sauteed Garlic, Onion, Olives, Capers & Fresh Herbs Finished with Hot Red Peppers 50/90.

Linguini Al Pescatore,

Sauteed Mussels, Clams, Calamari & Basil in White Wine-Lemon-Seafood Broth (MP).

Penne Vodka,

Sauteed Prosciutto, onion, tomato sauce, cream and finished with parmigiano 50/90.

Pollo In Padella,

Bowtie Pasta & Grilled Chicken Sauteed with Plum Tomato, Artichoke Hearts, Garlic & Calamata Olives 60/115.

Spaghetti Alla Vongole,

Clams in White Wine -Garlic Sauce (MP).

Fresh Fettuccini Alfredo,

Need We Say More? 50/90.

Spaghetti Alla Bolognese,

With Our Famous Veal Meat Sauce, 60/115.

Giana's Homemade Cheese Ravioli,

Served with Tomato Sauce 60/115.

Fresh Angel Hair with Sauteed Maine

Lobster,

In a Light Rose Sauce (MP).



GIONA'S CATERING

HOT ENTREES

(Entrees sold by half pan or full pan)

Classic Chicken Parmigiano,

Perfectly melted mozzarella and parmigiano 60/110.

Grilled Salmon,

Served with lemon caper white wine sauce 75/140.

Brick-Pressed Chicken alla Villa Massa,

Served with rosemary Chianti classico sauce 60/110.

Baked Penne Primavera,

Penne pasta with pomodoro basil sauce and seasonal vegetables 50/90.

Black Pepper-Encrusted Filet Mignon,

Served with a veal demi-glace wine sauce (MP).

Crusted Lamb Chops with Goat Cheese & Almond,

Served with a wild fruit and wine sauce (MP).

Broiled Chilean Sea Bass,

Served with a roasted garlic-herb sauce (MP).

Marinated 7-Spiced Grilled Skirt Steak,

Served with chimichurri sauce (MP).

Blackened Atlantic Wild Salmon,

Served with a wasabi and pickled ginger relish 75/135.

Oven Roasted Turkey Breast,

Served with classic gravy 60/110

Sauteed Lemon Sole,

Served with a lemon-caper sauce 75/135.

Orange-ginger chicken stir-fried,

Served with Asian vegetables 60/110.

Fusion Spiced Pan-Seared Cob,

Served with tomato, olive, and caper relish 80/140.

Blackened White Sesame-Encrusted Tuna,

Served with a spicy Daikon radish sauce (MP).

Stuffed Pork loin,

filled with apples, spinach and Swiss cheese and served with gravy 60/110.

Poached Wild Salmon,

Poached To Perfection And Served With Cucumber Dill Sauce 75/135.

Veal Capriciosa,

Sauteed Breaded Veal Scaloppini Topped with Arugula, Plum Tomato, Bermuda Onion & Seasoned with Olive Oil-Balsamic Vinaigrette 75/135

STATIONARY PLATTERS

Smoked Salmon Platter,

Garnished with Chopped Onion, Chopped Egg, Capers and Lemon, 75/135.

Mixed Crostino Platter,

Sauteed Wild Mushroom in Port Wine, Calamata Olive Spread topped with Mild Goat Cheese and Cannellini Bean Spread, \$2.00 per Crostino.

Caprese Classico Salad,

Fresh Mozzarella & Roasted Red Peppers over Organic Field Greens with Infused Extra Virgin Olive Oil, 50/90.

Seared Portobello,

Topped with Mild Goat Cheese & Basil Pesto over Field Greens, Fresh Plum Tomato & Bermuda Onion, Price Depends on Size.

Chianti Poached Bose Pear,

Served with Fresh Pecorino Toscano and Arugula, Topped with Honey Balsamic Reduction, 50/90.

Carpaccio Di Salmon Salad,

Paper Thin Grilled Salmon Served Over a Bed of Baby Spinach Drizzled with Extra Virgin Olive Oil and Lemon Juice, 60/110.



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STATIONARY PLATTERS cont.

Antipasto Toscano,

Thinly Sliced Prosciutto, Capocollo, Genoa Salami, Marinated Olive Salad and Fire Roasted Artichoke & Red Peppers, 60/110.

Giona's Chilled Seafood Salad,

Seasonal Seafood Poached and Marinated Over Night with Lemon Olive Oil and Fresh Herbs, (MP).

Giana's Classic Caesar Salad,

W/ Chicken, W/Shrimp, W/Lobster, Inquire on Pricing.

Curried Chicken Salad,

with Cranberries and Diced Granny Smith Apple, 60/90.

Everyone's Favorite,

Beet and Apple Salad Over Greens with Goat Cheese, 50/90.

Mediterranean Salad,

Grilled Chicken Breast with Roasted Red Peppers served over a Bed of Arugula Topped with Goat Cheese, 50/90.

Poached Yellowtail Tuna Salad,

iced Fresh Vegetables in our Lemon Vinaigrette Over Field Greens, 60/100.

Seasonal Grilled Vegetable Salad,

Greens with seasonal grilled vegetables, goat cheese, and aged balsamic vinaigrette 50/90

Spicy Flank Steak Salad,

Buckwheat noodles with spicy flank steak, sesame seeds, roasted garlic, and red pepper dressing 75/135

Caesar Salad,

Served with grilled chicken breast 50/90

Giona's Tossed Salad,

Mixed greens with your choice of dressing 30/50

Classic Greek Salad,

Lettuce with feta, Kalamata olives, tomatoes and cucumbers 40/70

Shrimp, Tofu & Hearts Of Palm Salad,

Field greens with shrimp, tofu, hearts of palm, and lemon-ginger vinaigrette 60/110

DESSERT

Fruit Platter Seasonal fruit sliced or salad 5.00

Whole Fruit Basket 1.75

Tres Letce 7.00

Tiramisu 7.00

Chewy Chocolate Brownies 2.75

Assorted Cookies 2.75

Assorted Granola Snack Bars 2.95

BEVERAGES

Assorted Individual Sodas 2.25

Bottled Water 2.00

Lemonade 2.25

Assorted Iced Teas 2.00

Coffee Service 2.25

Assorted Fruit Juices 1.75

Hot Tea Service 2.25