

GIANMARCOS & GM 705

CATERING & BUFFET MENU OPTIONS

APPETIZERS

Miniature Shrimp and Grits

Miniature Crab Cakes
With garlic aioli

Fresh Mozzarella layered with sliced Tomato
Topped with an aged balsamic

Miniature Meatballs With Sunday Sauce
Made with pork & beef

Shaved Prime Beef Carpaccio
With garlic aioli, capers, onion, shaved grana & arugula

Mini Tostadas with a Variety of toppings

Basil & Proscuitto wrapped Shrimp
With a Roasted Red Pepper Purée

Tuscan style Chicken Liver Mousse Bruschetta

Porchetta Bruschetta with a Fig Jam, Goat Cheese Shaved Onion & Arugula

Shrimp Cocktail- steamed and chilled large Shrimp with a house made Cocktail

Mushroom caps stuffed with Sausage, Seasoned Breadcrumbs, Garlic, Onion

Mini Gumbo Cups with Risotto

Waygu Beef Pigs in a Blanket

Cheese Torte- layers of mascarpone, parmesan, pesto & sun dried tomatoes with aged balsamic, evo, & crostini

Charcuterie board - host to specify size and meats/cheeses/olives/spreads etc

SALADS

Pesto Pasta Salad with fresh Mozzarella, Green beans, Tomato, Onion & Orecchiette pasta

Baby Greens Salad with Granny Smith Apples, Walnuts and Gorgonzola
With honey balsamic

Classic Caesar with Romaine, Parmesan & House made Croutons
With creamy caesar dressing

Iceberg Wedge with in House Cured Pancetta, Red Onion, Cucumbers & Tomatoes
With creamy Gorgonzola dressing

Shaved Brussels Sprouts Salad with Pear, Dried Cranberry, Pecan, Gorgonzola & Bacon, with a Maple-Balsamic
Dressing

Fresh Tomato and Mozzarella Salad
With aged balsamic reduction

PASTA OPTIONS

Lasagna Bolognese with Ground Beef, Béchamel, Marinara & Mozzarella

Penne Vodka with Onion, Mushroom, Peas, Cream & Tomatoes
With choice to add shrimp or chicken

Sausage & Peppers with Crushed Tomatoes, White wine, Garlic & Olive Oil
Served with spaghetti

Spaghetti with Meatballs & Sweet Italian Sausage simmered in a Sunday Sauce

Wild Mushroom Ravioli with Marinara, Truffle Paste, porcini Mushrooms & Baby Spinach

Manicotti stuffed with Italian Herbs and Ricotta served with Marinara sauce

Cheese Ravioli- Ricotta & Mozzarella stuffed Ravioli with tomato sauce & basil

Paccheri Bolognese- Ground Beef, Onion, Tomato Sauce, Mascarpone, Parmesan & Micro Basil

MAIN PLATES

Veal or Chicken Parmesan, Breaded & Fried, topped with Fresh Mozzarella and Sunday Sauce

Scarpariello with Rosemary, Pepperoncini peppers, Garlic, Shallots & White Wine - hosts choice of Bone-in Chicken, Sausage or both

Chicken or Veal Picatta (White wine, lemon, butter and capers) or Marsala (Marsala wine, Garlic, Onion, and Mushrooms)

Short Ribs- slow cooked boneless Short Ribs with a Red Wine reduction and Braising Vegetables

Veal Osso Buco- braised bone-in Veal shanks Carrots, Onion, Celery, Garlic and herbs in a natural Jus

Italian style Meatloaf with ground Pork & Beef, wrapped with Bacon with a Savory Red Wine reduction

Seafood Lasagna with Shrimp, Scallops & Crab layered with Mozzarella, Marinara & Béchamel

Shrimp & Grits with Polenta, Mushrooms, Onion, Bacon, Tabasco & Lemon

Eggplant Parmigiana- fried Eggplant layered with Mozzarella, Parmesan & Marinara sauce and baked

Maque Choux- Corn, Bell Pepper, Onion, Garlic, Tomato, Bacon and Cream with Hosts choice of either Shrimp or Scallops

SIDES

Grilled Mixed seasonal Vegetables

Roasted Cauliflower

Broccoli Rapini

Brussels Sprouts with Bacon

Haricot Verts

Asparagus

Collard Greens

Roasted or mashed Russet Potatoes

Roasted or Mashed Sweet Potatoes

Creamy Polenta

Succotash Hash

DESSERTS

Cheesecake with Strawberries

Tiramisu

Chocolate Torte

Cannolis