

Giuseppe's Banquet Menu

THANK YOU FOR YOUR INTEREST IN OUR PRIVATE DINING SERVICES. WE CREATE FABULOUS REHEARSAL DINNERS, BUSINESS LUNCH/DINNERS, SHOWERS & HOLIDAY PARTIES. A PERSONALIZED MENU OF YOUR FOOD SELECTIONS FEATURING YOUR BUSINESS OR GUEST OF HONOR'S NAME WILL BE PROVIDED. LUNCH INCLUDES ICED TEA AND DINNER INCLUDES COFFEE. LUNCH\$ / DINNER\$

Appetizer Course

SELECT TWO \$5 P/P SELECT THREE \$7 P/P

SAUSAGE BREAD

SPINACH, ITALIAN SAUSAGE, MOZZARELLA, HOMEMADE ITALIAN BREAD

CALAMARI FRITTI

TENDER, CRISPY, LIGHTLY FRIED

BRUSCHETTA

FRESH TOMATOES, PESTO, CROSTINI

ANTIPASTO

SALAMI, PROVOLONE, ROASTED PEPPER, MOZZARELLA, TOMATO, OLIVE, ROASTED GARLIC

COCONUT PRAWNS ADD \$1

PANKO, COCONUT CRUSTED, SWEET & SPICY SAUCE

FRIED RAVIOLI

RICOTTA STUFFED PASTA WITH DIPPING SAUCE

^{Veggie} EGGPLANT PARMIGIANA 15 / 19

BREADED, MELTED CHEESE, RIGATONI MARINARA

CHICKEN PARMIGIANA 16 / 21

BREADED, BAKED MELTED CHEESE, RIGATONI MARINARA

CHICKEN MARSALA 17 / 23

MUSHROOMS, SCALLIONS, DEMI-GLAZE

CHICKEN PICCATA 16 / 21

CAPER, MUSHROOM, LEMON WINE SAUCE

SALMON 19 / 24

GRILLED FILET, SAUTÉED VEGETABLES OR PASTA

PRAWNS & SCALLOPS 20 / 26

SCALLIONS, FETTUCCHINI, ALFREDO OR MARINARA SAUCE

VEAL PICCATA 20 / 25

SAUTÉED CAPER, MUSHROOM, LEMON WINE SAUCE

NEW YORK STEAK 25 / 34

GRILLED MEDIUM RARE, MUSHROOM MARSALA SAUCE, VEGETABLES, MASHED POTATOES

First Course SELECT ONE

HOUSE SALAD

TOMATO, GORGONZOLA, BALSAMIC VINAIGRETTE

CAESAR

HEARTS OF ROMAINE, PARMESAN CHEESE

RASPBERRY MISTA ADD \$2

APPLES, CANDIED WALNUTS, GORGONZOLA, CHERRY TOMATOES, CHAMPAGNE RASPBERRY VINAIGRETTE

Second Course SELECT 3 OR 4

CHICKEN CAESAR SALAD 14 LUNCH ONLY

NY STEAK WEDGE 18 / 23

TOMATO, BLUE CHEESE, RED ONION, BACON, BLUE CHEESE DRESSING

SALMON SALAD 18 / 23

APPLE, CANDIED WALNUTS, TOMATOES, CHAMPAGNE RASPBERRY VINAIGRETTE, MIXED GREENS

PRIMAVERA 15 / 19

VEGETABLE MEDLEY, PENNE PASTA, OLIVE OIL, GARLIC

SPAGHETTI 14 / 18

MEATBALLS OR ITALIAN SAUSAGE

PASTA PICCATA 15 / 19

GRILLED CHICKEN, CAPERS, LEMON ZEST CREAM SAUCE

PESTO 15 / 19

SUNDRIED TOMATOES, GRILLED CHICKEN, PENNE, CREAMY PESTO

LASAGNA 16 / 20

SAUSAGE & BEEF MEAT SAUCE, MOZZARELLA CHEESE

SALMON & SHRIMP 16 / 22

BRANDY ALFREDO SAUCE, FETTUCCHINI PASTA

Dessert SELECT TWO \$3P/P

TIRAMISU

LADY FINGERS, RICH ESPRESSO, LAYERED CREAMY MASCARPONE CHEESE

KAHLUA CREAM PIE

KAHLUA, COFFEE, MARSHMALLOW FLUFFY FILLING, CHOCOLATE CRUST

NEW YORK CHEESECAKE

CREAMY SMOOTH FILLING, GRAHAM CRACKER CRUST

BROWNIE

FRESHLY BAKED CHOCOLATE CHIP BROWNIE

Beverages

UNLIMITED SODA, ICED TEA & COFFEE \$3P/P

WINE & BEER AVAILABLE FOR EXTRA CHARGE

Additional Information

SALES TAX AND 18% GRATUITY NOT INCLUDED

CAKE CUTTING FEE \$.50 P/P

CORKAGE FEE \$15 PER BOTTLE

MAXIMUM OF 6(\$300) PROMOTIONAL OR DISCOUNTED GIFT CARDS PER EVENT