

Giuseppe's Catering Party Menu

46. S. Bethlehem Pike, Ambler, PA 19002

#215-628-4616

HORS D'OEUVRES

SHRIMP COCKTAIL.....	20 PIECES FOR \$60
CRAB STUFFED MUSHROOMS.....	25 PIECES FOR \$55
CLAMS CASINO.....	25 PIECES FOR \$65
MINI CRAB CAKES.....	25 PIECES FOR \$65
FRIED CALAMARI TRAY.....	25 PIECES FOR \$35
BRUSCHETTA.....	25 PIECES FOR \$25
CHICKEN PICATTA SKEWERS.....	25 PIECES FOR \$50
MUSHROOM CAPS (SPINACH & SAUSAGE).....	25 PIECES FOR \$45
SESAME CHICKEN SKEWERS.....	25 PIECES FOR \$50
CRUDITES (VEGGIE TRAY).....	\$45 PER TRAY
CHICKEN FINGER TRAY (40 PIECE).....	\$50 PER TRAY
FROMAGE (CHEESE & FRUIT TRAY).....	\$65 PER TRAY
FRENCH FRIES.....	\$20 PER TRAY

******HAPPY HOUR BAR PARTY******

HAVE YOUR HAPPY HOUR WHEN YOU WANT HAPPY HOUR

(2 HOUR MAXIMUM TIMING/ 15 PEOPLE MAXIMUM)

SAVE YOURSELF A SEAT AT THE BAR WITH YOUR FRIENDS

\$21.95 PER PERSON + TAX AND 20%GRATUITY

INCLUDED: ONE GLASS OF BEER, WINE OR WELL DRINK MIXER

PIZZA BUFFET

APPETIZERS CHOICES: PICK 2... FRIES, ONION RING, BRUSCHETTA OR HOUSE SALAD

******TAX AND 20% GRATUITY WILL BE ADDED TO ALL PARTIES******

Party will be charged by the reservation headcount if fewer than expected attend

All Parties Subject to a \$100 room fee taken at time of booking

DINE IN BUFFET MENU

LUNCHEON BUFFET ...\$23.95 PER PERSON

(LUNCH ONLY AVAILABLE TIL 3PM)

DINNER BUFFET... \$26.95 PER PERSON (\$34.95 Friday or Saturday)

INCLUDES: HOUSE OR CESAR SALAD

ENTRÉE SELECTIONS:

LUNCH PICK 3

DINNER PICK 4

PENNE PASTA

(POMODORO, VODKA, ALFREDO, ROSA, OR GARLIC&OIL)

CHICKEN

(CHICKEN PARMIGIANA, MARSALA, PICCATA OR CACCIATORE)

SAUASAGE, GREEN PEPPER & ONIONS

IN A TOMATO SAUCE

EGGPLANT PARMIGIANA

GRILLED SALMON

SUNDRIED TOMATOES, CAPERS IN A WHITE WINE SAUCE

OR

CANNELINI BEANS, ROASTED RED PEPPER IN A WHITE WINE SAUCE

*SUBSTITUTE SWORDFISH FOR SALMON FOR AN ADDITIONAL \$2 PER PERSON

ROASTED POTATOES, SAUTEED MIXED VEGETABLES, SOFT DRINKS AND COFFEE INCLUDED

ADD AN ASSORTMENT OF DESSERTS SERVED FAMILY STYLE FOR \$4.00 PER PERSON

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PIZZA PARTY

\$ 16.95 PER HEAD (TIL 3PM)

\$18.95 PER HEAD (AFTER 3PM) (Friday or Saturday \$21.95)

+ TAX & 20% GRATUITY

INCLUDES

UNLIMITED PIZZA

FAMILY STYLE SALAD (HOUSE OR CESAR)

SOFT DRINKS

*****PIZZA PARTY ADDITIONS FOR \$4.00 PER PERSON*****

GREAT COMPLIMENTS TO ANY PARTY

Pick 3

CHCIKEN FINGERS

MOZZARELLA STICKS

TURKEY HOAGIE

TUNA HOAGIE

ITALIAN HOAGIE

CHEESE STEAK

CHICKEN CHEESE STEAK

BONELESS WINGS

ONION RINGS

KIDS PIZZA PARTY

2 slices and soda served per child

NOT Available on Fridays and Saturday after 4pm

Subject to availability

\$9.99 PER HEAD + TAX & 20% GRATUITY

12 and younger / 2 hour maximum

*******NO CLEATS OR MUDDY SHOES PERMITTED*******

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Four Course Sit Down Dinner

\$35.95 PER PERSON (\$40.95 Friday or Saturday after 3pm)

+ TAX & 20% GRATUITY

Price includes soft drinks and coffee

First Course

House or Caesar Salad

Second Course

Penne Pomodoro or Penne Vodka

Third Course

Entrée Selections (3 maximum)

All served with roasted potatoes and mixed vegetables

Veal Marsala

Veal medallions sautéed with marsala wine and mushroom demi glaze

Veal Parmigiana

Lightly breaded veal topped with tomato sauce and mozzarella cheese

Veal Scallopini

Veal medallions with bell peppers, mushrooms, onions, and touch of tomato sauce

Chicken Marsala

Chicken breast sautéed with marsala wine and mushroom demi glaze

Chicken Cacciatore Chicken

breast with bell peppers, mushrooms, onions, and touch of tomato

Chicken Parmigiana Lightly breaded

chicken topped with tomato sauce and mozzarella cheese

Grilled Salmon

Finished with sun dried tomatoes, capers in white wine

OR

Finished with roasted red peppers, cannellini beans in white wine

Swordfish

Finished with sun dried tomatoes, capers in white wine

OR

Finished with roasted red peppers, cannellini beans in white wine

Eggplant Florentine

Stuffed with spinach, and garlic topped with marinara and mozzarella cheese

8oz NY Strip Steak

Grilled and finished in mushroom demi-glace

Fourth Course

Assortment of Desserts Served Family Style

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