



## Holiday Menu 2020

### Starters

**Charcuterie Display** – Chef's Assortment of Imported Soppressata, Prosciutto, Pepperoni, Mixed Olives, Fresh Mozzarella, Sharp Provolone & Cheddar. Finished with Jams & Assorted Crackers

Small feeds 4 - 6 \$45 Large feeds 8 - 10 \$85

**Crudit  Hummus Cups** – Hand cut Fresh Garden

Veggies joined with Chef's Roasted Red Pepper Hummus

Small feeds 4 - 6 \$20 Large feeds 8 - 10 \$40

**Extra Jumbo Shrimp Cocktail** – Served with Chef's

Cocktail Sauce and Lemon Wedges

Dozen \$40 2 Dozen \$70 3 Dozen \$95

**Chef's Bruschetta and Caprese Skewer Platter** –

Served with Homemade Bread and Crackers

Small feeds 4 - 6 \$35 Large feeds 8 - 10 \$65

### Salads

½ Pan feeds 4 - 6 \$25 Full Pan feeds 10 - 12 \$40

**Caesar Salad** – Romaine Lettuce, Garlic Croutons, Shaved Reggiano

**Garden Salad** – Spring Mix, Carrots, Red Onion, Tomatoes & Cucumber

**Spinach Winter Harvest Salad** – Baby Spinach, Red Onion, Bacon, Hard Boiled Egg, Lemon Poppy Seed Dressing

### Sides

½ Pan feeds 4 - 6 \$35 Full Pan feeds 10 - 12 \$60

Roasted Broccoli & Cauliflower

Roasted Brussel Sprouts & Pancetta

Jasmine Rice

Roasted Potatoes

Roasted Vegetables

Scalloped Potatoes

Traditional Stuffing

Tuscan Asparagus



### Main

**Chicken Parmesan** – Chicken Cutlet Hand Breaded, Topped with Tomato Sauce and Fresh Mozzarella

½ Pan feeds 4 - 6 \$55 Full Pan feeds 10 - 12 \$100

**Chicken Francaise** – Egg Battered Chicken Medallions, Lemon Butter Sauce

½ Pan feeds 4 - 6 \$60 Full Pan feeds 10 - 12 \$110

**Meat Lasagna** – Traditional Italian Blend with Lean Ground Beef and Sweet Sausage, Homemade Tomato Sauce

½ Pan feeds 4 - 6 \$50 Full Pan feeds 10 - 12 \$90

**Penne Pasta** – Choice of Marinara or Blush

½ Pan feeds 4 - 6 \$25 Full Pan feeds 10 - 12 \$45

**Salmon Milanese** – Dressed in Basil Pesto Butter

½ Pan feeds 4 - 6 \$65 Full Pan feeds 10 - 12 \$120

**Crab Cakes** – Fresh Jumbo Lump Handmade Pan Seared Crab Cakes served with Creole Remoulade and Lemon Wedges

\$12 each - Minimum of 6

**Roasted Stuffed Pork Loin** – Spinach, Sage, Rosemary, Garlic, Italian Breadcrumbs and Italian Cheese

Small feeds 4 - 6 \$48 Large feeds 8 - 10 \$75

**Short Ribs** – Braised Short Ribs in Red Wine Reduction

Small feeds 4 - 6 \$110 Large feeds 8 - 10 \$180

**Beef Wellington** – Prime Tenderloin topped with P  t  , Mushroom Duxelles and Wrapped in Puff Pastry

Small feeds 4 - 6 \$160 Large feeds 8 - 10 \$250

**Filet Tenderloin Roast** – Prime Tenderloin trimmed and cooked rare served with Homemade Horseradish Sauce

Small feeds 4 - 6 \$120 Large feeds 8 - 10 \$195

**Minimum Order of \$175**

**FREE Delivery within 20 miles of West Chester**

**Please order by 12/20**

Fresh to your door contact free with easy reheating instructions

E-mail Jen to place your order at [jen@gibellacatering.com](mailto:jen@gibellacatering.com)

Include your: Name, Cell #, Address, Menu Selection,

Guest Count & Preferred Payment Option

Please let us know of any dietary restrictions or allergies & we can accommodate

Payment Options: Venmo, Check, Cash or Credit Card (3.5% fee)

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