



Love of Family & Food

Monday 7/12 & 7/15



Individual Dinners – Includes side salad

\$25/pp - Minimum 2 Guests - \$23/pp for 4+, \$22/pp for 6+

Sesame Ginger Chicken – Chicken Thighs, Ginger, Homemade Sesame Sauce over Jasmine Rice

Vegan Stir Fry – Plant based sausage, Broccoli Florets, Onion, Peppers in Chef's Ginger and Soy Marinade – Can be made spicy!

White Cheddar Pesto Chicken (GF) - White Cheddar Pesto Chicken with Roasted Potatoes

Starters

Charcuterie Display (GF) – Chef's Assortment of Soppressata, Prosciutto, Pepperoni, Mixed Olives, Balsamic Cioppino, Cheddar & Assorted Crackers
8 x 8 Box feeds 2 - 3 \$45 Large feeds 4 - 6 \$85

"Caprazy About You" Box – Buffalo Mozzarella, Fresh Heirloom Tomatoes, Crusty Italian Bread, Soppressata, Prosciutto, Salami, Garlic Pesto Olive Oil and Balsamic - 8 x 8 Box \$45

Chef's Bruschetta and Caprese Skewer Platter (GF) –
Small feeds 3 - 4 \$32 Large feeds 6 - 8 \$55

Salad - ½ Pan feeds 3 - 4 \$18 Full Pan feeds 6 - 8 \$32

Caesar Salad - Romaine Lettuce, Garlic Croutons, Shaved Reggiano

Garden Salad – Spring Mix, Carrots, Red Onion, Tomato & Cucumber

Sides - ½ Pan feeds 3 - 4 \$25

Full Pan feeds 6 - 8 \$45

Roasted Broccoli (GF)

Roasted Brussel Sprouts (GF)

Kale Apple Slaw

Jasmine Rice (GF)

Roasted Potatoes (GF)

Penne Pasta – Choice of Marinara or Blush



Greenshakes – Vegan, Gluten Free, Lactose-free & Soy-free
Shake ingredients come fully prepared & ready to mix!
Just add water & ice or your milk of choice!

3 for \$27 – 6 for \$48 – 10 for \$70

10% OFF if you pick at least 3 of the same

Anti-Inflammatory – Banana, Ginger, Spinach, Green Apple, Turmeric

Banana Kale Cucumber – Kale, Banana, Cucumber

Carrot Ginger – Lemon, Ginger, Kale, Carrots

Mango Coconut – Spinach, Mango, Banana, Coconut

Pineapple Surprise – Pineapple, Baby Spinach

Tropical Bliss – Banana, Peach, Honey, Coconut

Main – Family Style

Chicken Parmesan (GF) - Chicken Cutlet Hand Breaded, Topped with Tomato Sauce & Fresh Mozzarella. Add Garlic Bread for an extra \$4/pp

½ Pan feeds 3 - 4 \$45 Full Pan feeds 6 - 8 \$75

Chicken Francaise (GF) – Lemon Butter Sauce

½ Pan feeds 3 - 4 \$48 Full Pan feeds 6 - 8 \$80

Crab Cakes – Fresh Jumbo Lump Handmade Crab Cakes served with Creole Remoulade Arugula Garnish and Lemon Wedges
\$14 each - Minimum of 6

Filet Tenderloin Roast (GF) – Prime Tenderloin trimmed and cooked rare served with Homemade Horseradish Sauce

Small feeds 3 - 4 \$98 Large feeds 6 - 8 \$178

Salmon Milanese (GF) - Dressed in Basil Pesto Butter

½ Pan feeds 3 - 4 \$48 Full Pan feeds 6 - 8 \$88

Stuffed Shells – Stuffed with Ricotta, Mozzarella & Reggiano, Napoli Sauce

½ Pan feeds 3 - 4 \$28 Full Pan feeds 6 - 8 \$50

BBQ Pulled Pork Sandwiches – Slow Roasted Pulled Pork, Homemade Slaw and Fresh Rolls

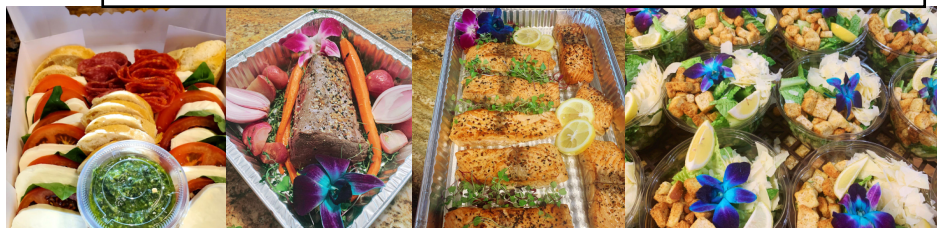
Small feeds 3 - 4 \$45 Large feeds 6 - 8 \$78

Meat Lasagna – Traditional Italian Blend with Lean Ground Beef and Sweet Sausage, Homemade Tomato Sauce (Can be made without sausage)

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

GF – The item can be made GF upon request!

FREE Delivery within 5 miles of Longwood Gardens
Delivery available further! Small fee applies for further distances



Fresh delivered Chef's Dinners to your door with easy reheating instructions

E-mail Jen to place your order at jen@giabellacatering.com

Include your: Name, Cell, Address, Menu Selection, Guest # & Preferred Payment Option

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

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

Jen@giabellacatering.com

www.giabellacatering.com

610-357-9896