



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

Extra Jumbo Shrimp Cocktail (GF) – Served with Chef's Cocktail Sauce and Lemon Wedges

Dozen \$36 2 Dozen \$68 3 Dozen \$90

Chef's Bruschetta and Caprese Skewer Platter – Served with Homemade Bread and Crackers

Small feeds 3 - 4 \$35 Large feeds 6 - 8 \$65

Bacon Wrapped Scallops (GF) – Sea Scallops wrapped in Bacon served with Roasted Pineapple Habanero Glaze

Dozen \$30 2 Dozen \$55 3 Dozen \$75

Salads

½ Pan feeds 3 - 4 \$20 Full Pan feeds 6 - 8 \$35

Caesar Salad - Romaine Lettuce, Garlic Croutons, Shaved Reggiano

Seasonal Spinach Salad (GF) - Baby Spinach, Radicchio, Red Onion, Beets, Goat Cheese, Lemon Poppy Seed Dressing

Sides

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

Roasted Broccoli & Cauliflower (GF)

Penne Pasta – Choice of Marinara or Blush

Jasmine Rice (GF)

Tuscan Asparagus (GF)

Scalloped Potatoes (Add \$5)

Potato Latkes (GF)

Mac and Cheese



FREE Delivery within 5 miles of Longwood Gardens

Small fee applies for further distances up to 30 miles

Main

Chicken Parmesan (GF) - Chicken Cutlet Hand Breaded, Topped with Tomato Sauce and Fresh Mozzarella

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

Chicken Francaise (GF) - Egg Battered Chicken Medallions, 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

Vegan Scallops – Oyster Mushrooms, Lemon Butter, Jasmine Rice

½ Pan feeds 3 - 4 \$32 Full Pan feeds 6 - 8 \$60

Salmon Milanese (GF) - Dressed in Basil Pesto Butter

½ Pan feeds 3 - 4 \$52 Full Pan feeds 6 - 8 \$90

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 Pâté, Mushroom Duxelles and Wrapped in Puff Pastry

Small feeds 3 - 4 \$140 Large feeds 6 - 8 \$240

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

Small feeds 3 - 4 \$110 Large feeds 6 - 8 \$185

GF – The item can be made GF upon request!

Fresh to your door contact free with easy reheating instructions
E-mail Jen to place your order at jen@giabellacatering.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 or Credit Card (3.5% fee)

Jen@giabellacatering.com

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610-357-9896

Please order by 5/4

