





Tues. 4/13 & Thurs. 4/15

Back by Popular Demand - Brunch Options!

French Toast Souffle – French Bread, Vanilla Cream, Nutmeg, Cinnamon, Finished with Brown Sugar Crumb Topping

½ Pan feeds 3 - 4 \$35 Full Pan feeds 6 - 8 \$60

Veggie Quiche Cups – Broccoli, Bell Peppers and Onion
 ½ Dozen \$22 Dozen \$38 Two Dozen \$65
 Perfect for a quick nutritious breakfast on the go!

Starters

<u>Charcuterie Display (GF)</u> – 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

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

<u>Chef's Bruschetta and Caprese Skewer Platter (GF)</u> – 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

Sides - 1/2 Pan feeds 3 - 4 \$25 Full Pan feeds 6 - 8 \$45 Roasted Broccoli (GF) Jasmine Rice (GF)

Roasted Potatoes (GF) Mac and Cheese

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, Turmer Banana Kale Cucumber – Kale, Banana, Cucumber Carrot Ginger – Lemon, Ginger, Kale, Carrots Mango Coconut – Spinach, Mango, Banana, Cocon Pineapple Surprise – Pineapple, Baby Spinach Tropical Bliss – Banana, Peach, Honey, Coconut

Main – Family Style

<u>Chicken Parmesan (GF)</u> - Chicken Cutlet Hand Breaded, Topped with Tomato Sauce & Fresh Mozzarella. Add Garlic Bread for an extra \$3/pp

½ Pan feeds 3 - 4 \$40 Full Pan feeds 6 - 8 \$70 Chicken Francaise (GF) – Lemon Butter Sauce

½ Pan feeds 3 - 4 \$45 Full Pan feeds 6 - 8 \$75
Vegan Creamy Coconut Lime Tofu – Marinated Tofu in Creamy
Garlic Coconut Sauce over Jasmine Rice

½ Pan feeds 3 - 4 \$45 Full Pan feeds 6 - 8 \$70
Filet Tenderloin Roast (GF) — Prime Tenderloin trimmed and

Small feeds 3 - 4 \$95 Large feeds 6 - 8 \$175

cooked rare served with Homemade Horseradish Sauce

Salmon Milanese (GF) – Dressed in Basil Pesto Butter

½ Pan feeds 3 - 4 \$48 Full Pan feeds 6 - 8 \$85

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

1/2 Pan feeds 3 - 4 \$28 Full Pan feeds 6 - 8 \$50

GF - The item can be made GF upon request!











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Please let us know of any dietary restrictions or allergies & we can accommodate Payment Options: Venmo or Credit Card (3.5% fee)

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