



Order Date:
Name:
Telephone Number:
Email Address:
Delivery Time:
Event Time:
Address:
Comments:

Passed Hors d'oeuvres:

Asparagus Prosciutto Roll - Grilled Asparagus, Aged Prosciutto, Balsamic Glaze - \$7
Avocado Crostini – Chef's Avocado, Heirloom Tomatoes, Balsamic Glaze - \$6
Bacon Wrapped Scallops - Sea Scallops wrapped in Bacon - \$9
Caprice Skewers - Heirloom Tomatoes, Basil, Fresh Mozzarella, Balsamic Glaze - \$5
Chicken Skewers – Assortment of Lemon Pepper, Teriyaki and Jerk Chicken Skewers - \$7
Chicken Tenders – Assorted dipping sauces - \$6 Add Fries - \$3
Chili Lime Shrimp - Shrimp, Chef's Chili, Fresh Lime - \$7
Coconut Shrimp - Jumbo Shrimp, Maui Coconut Batter, Chef's Dipping Sauce - \$8
Franks in a Blanket - Mini Hot Dogs Layered in Phyllo Dough served with Chef's Mustard Sauce - \$6
Fried Mac and Cheese Bites - Homemade Bourbon Bacon - \$7
Lollipop Lamb Chops - Market Price
Mini Beef Wellington - Filet Tenderloin, Puff Pastry, Horseradish Cream - \$8
Mini Crab Balls - Chesapeake Bay Crab, Chef's Cocktail Sauce - \$9
Pineapple Filet Skewers - Sweet Pineapple & Filet Tips - \$8
Pork Dumplings - Fried Pork Dumplings, Asian Ginger Soy Sauce - \$8
Salmon Chive Bites – Cucumber, Smoked Salmon, Chive Tzatziki Yogurt - \$6
Short Rib Crostini - Red Wine Braised Short Rib, Gorgonzola, Berry Jam, Multigrain Crostini - \$8
Stuffed Mushrooms – Assortment of Quattro Formaggio, Sausage and Mediterranean - \$8
Tuna Tartar Shots - Sushi Grade Tuna, Chef's Guacamole, Ginger Dressing - \$9
Wild Mushroom Crostini - Wild Mushroom Blend, Marsala Demi Glaze - \$6

Stationary Landscapes:

Charcuterie Display - Imported Soppressata, Prosciutto, Pepperoni, Mixed Olives, Danish Blue Cheese, Fresh Mozzarella, Sharp Provolone and Sharp Cheddar. Finished with Jams and Assorted Crackers - \$12
Crudité Hummus Cups – Hand cut Fresh Garden Veggies joined with Chef's Roasted Red Pepper Hummus - \$5
Deviled Egg - Traditional, Steak and Eggs and The New Yorker (Smoked Salmon) and Accompaniments - \$10
Flatbread – Assortment of Chef's handmade flatbreads - \$7
Fruit Display – Hand cut Fresh Seasonal Fruit joined with Chef's Yogurt Dip - \$5
Shrimp Cocktail - Jumbo U-10 Shrimp, Chef's Cocktail Sauce - \$7 Per Shrimp
Bruschetta – Chef's Bruschetta with Homemade Bread and Crackers - \$4

Food Stations: (Priced based on choices)

Carving Station - Prime Rib, Honey Baked Tavern Ham, Pork Tenderloin, Rosemary Sage Turkey (Choice of 2) Market Price
Ceviche Station - Guests make their own Ceviche with Shrimp, Ahi Tuna, Sea Bass, and Scallops then topped with Mango, Red Onion, Cilantro, Red Bell Peppers, Cucumber, Minced Jalapeno, Shaved Coconut, and Sweet Corn. Zest with Freshly Squeezed Orange or Lime Juice, and Finish with Chipotle Aioli, Tequila Lime Aioli, or Avocado Crema – Market Price
Cheesesteak Station - Sirloin Beef & Chicken Steaks Handmade with Assorted Sides and Cheese - \$16
Greek Station - Octopus, Pan Fried Calamari, Sweet Mussels in Napoli Sauce, Grilled Shrimp, Pita Chips, Fava, Garlic Humus and Smoked Eggplant Humus, Fried Zucchini, Fried Eggplant, Lollipop Lamb Chops, Tapenade Chicken - \$20
Mashed Potato Station - A selection of Potatoes will include a choice of: roasted red skin potatoes, whipped sweet potatoes, buttermilk mashed Yukon golds offered with assorted toppings - \$11

Pasta Station (Includes everything) - \$18

Homemade Pasta Choices - Fettuccini & Penne Pasta

Sauces - Alfredo, Marinara and Garlic & Oil

Proteins - Grilled Chicken, Shrimp & Italian Sweet Sausage

Toppings - Mushroom Medley, Broccoli, Spinach, Red Onion, Roasted Peppers, Roasted Zucchini, Roasted Squash & Fresh Mozzarella

Panini Station – Cuban Marinated Pork, Imported Italian and Caprese - \$14

Raw Bar - Menu available upon request – Market Price

Slider Station - Tequila Lime Pork, Nashville Chicken, All-natural Beef, Shrimp Po Boy, Maryland Crab Cake, Roasted Veggie, Short Rib (Choice of 3). Served with French Fries or Tater Tots - \$16

Street Taco Station - Tequila Lime Pork, Spicy Chorizo, Southern Brisket, Slow Roasted Chicken and Louisiana Creole Shrimp (Choice of 3) - \$16

Sushi Station - Menu available upon request - Market Price

Wild Wing Station - Fried and Roasted Chicken Wings with choice of sauce - \$14

Salads:

Antipasti Salad - Fresh Greens, Chopped Italian Meats & Cheeses, Roasted Pepper & Olive Tapenade - \$9

Caesar Salad - Romaine Lettuce, Garlic Croutons, Shaved Reggiano & Homemade Dressing - \$5

Caprice Salad - Fresh Basil, Buffalo Mozzarella, Vine Ripe Tomatoes, Balsamic Glaze Finish - \$9

Chicken Waldorf Salad – Rotisserie Chicken, Grapes, Walnuts, Celery, Apples - \$7

Cucumber Tomato Salad - Crisp Cucumber, Quartered Tomatoes, Red Onion, Homemade Dressing - \$6

Farro Salad - Arugula, Cucumbers, Avocados, Roasted Red Peppers, Feta Cheese, Extra Virgin Olive Oil - \$6

Fruit Salad - Seasonal Sliced Fruits, Melons & Berries served with Assorted Yogurt – Market Price

Garden Salad - Fresh Spring Mix, Julienne Carrots, Red Onion, Tomatoes and Cucumber with Homemade Dressing - \$5

Pasta Salad - Handmade Pasta, Cucumbers, Red Onion, Black Olives, Bell Peppers and Broccoli finished with Feta Cheese and our Italian Dressing - \$6

Potato Salad - Country Style Red Bliss Potatoes - \$6

Roasted Veggie Quinoa Bowl - Chili-lime kale, quinoa, garlic roasted broccoli, sriracha chickpeas, onions, peppers, and sweet potatoes - \$8

Spinach Salad - Baby Spinach, Pickled Onions, Smokey Bacon, Hard Boiled Egg, Lemon Poppy Seed Dressing - \$6

Hot Entrees:

Poultry:

Balsamic Chicken - Marinated Balsamic Chicken - \$13

Cajun Turkey - Turkey Breast Marinated & Dressed in Cajun Spice - \$13

Chicken Alfredo - Chicken Breast Dressed in Imported Cheese Sauce - \$14

Chicken Francaise - Egg Battered Chicken Medallions, Lemon Butter Sauce - \$16

Chicken Marsala - Chicken Medallions, Wild Mushroom Marsala Sauce - \$14

Chicken Milanese - Tri-color Salad, Lemon Infused Olive Oil, Shaved Parmigiana - \$12

Chicken Parmesan - Chicken Cutlet Hand Breaded Topped Tomato Sauce - \$13

Chicken Pesto - Chicken Medallions Dressed in Chef's Arugula Pesto - \$13

Chicken Piccata - Chicken Medallions, Lemon Caper Sauce - \$13

Grilled Lemon Chicken - Grilled Chicken Breast Baked in Fresh Lemon & Garlic - \$13

Italian Herb Chicken - Italian Herb Marinated Grilled Chicken - \$13

Lemon Rosemary Turkey - Slow Roasted Turkey Dressed in Lemon & Rosemary Herbs - \$13

Nashville Chicken - Cayenne Pepper Fried Chicken, Spicy Hot Sauce - \$13

Southern Fried Chicken - Buttermilk Battered Legs & Thighs - \$16

Pork:

Baby Back Ribs - Slow Roasted Ribs dressed in choice of sauce - Market Price

Italian Pulled Pork - Slow Roasted Pulled or Sliced Pork Served with Broccoli Rabe or Roasted Long Hots - \$12

Pork Milanese - Tri-color Salad, Lemon Infused Olive Oil, Shaved Parmigiana - \$12

Stuffed Pork Loin - Spinach, Broccoli Rabe, Roasted Peppers, Breadcrumbs and Italian Cheese - \$14

Tavern Ham - Pineapple Dressed Spiral Ham – \$12

Tequila Lime Pork - Slow Roasted Pulled Pork Marinated with Tequila, Lemon, Lime and Salt - \$12

Beef:

Beef Brisket - Slow Roasted Brisket with choice of rub and sauce – Market Price

Beef Medallions - Tender Marinated Beef Tips, dressed in Wild Mushroom Sauce – Market Price

Beef Wellington - Prime Tenderloin topped with Pâté, duxelles and Wrapped in Puff Pastry – Market Price

Brasciole - Breadcrumbs and Italian Herbs Rolled in Hand Pounded Beef Dressed in Tomato Sauce – Market Price

Grilled Flank Steak - Marinated – Market Price

Prime Rib - Cooked to perfection – Market Price

Roast Filet Platter - Top Round Thinly Sliced with Roasted Onions and Homemade Horseradish Sauce – Market Price

Short Rib - Braised Short Ribs in Red Wine - Market Price

Tenderloin - Prime Choice Tenderloin – Market Price

Veal:

Veal Francaise - Veal Medallions, Egg Batter, Lemon Butter Sauce - \$16

Veal Marsala - Veal Medallions, Wild Mushroom Marsala Sauce - \$14

Veal Oscar - Veal Medallions topped with Crab, Asparagus in a Chef's Béarnaise Sauce - \$18

Veal Parmesan - Veal Cutlet Hand Breaded Dressed in Tomato Sauce - \$13

Veal Piccata - Veal Medallions Dressed in Lemon Caper Sauce - \$14

Veal Rollatini - Hand Tenderized Veal Rolled with Spinach, Breadcrumbs, Munster Cheese Dressed in Tomato Sauce - \$14

Seafood:

Baked Tilapia - Parmesan Crusted Fresh Tilapia Dressed in Chef's Lemon Sauce - \$12

Cajun Catfish - Fresh Filet of Catfish, Cajun & Creole Herbs Topped with Roasted Radish and Lemon - \$14

Crab Cakes - Lump Handmade Pan Seared Crab Cake, Creole Remoulade - \$12

Flounder – Hand Breaded Topped with Lemon Zest and Arugula - \$12

Fra Diavolo – Shrimp, Clams, Mussels and Calamari Tossed in Spicy Fra Diavolo Sauce and Homemade Linguine Pasta - \$21

Grilled Ahi Tuna - Blackened Tuna Steak – Market Price

Mussels - Sweet Juicy Mussels Simmered in Our Garlic White Wine or Red Sauce - \$15

Salmon Dill - Filet of Salmon Dressed in Lemon Butter Dill Sauce - \$16

Scallop Piccata - Sea Scallops Served on Choice of Pasta Dressed in Lemon Butter Sauce - \$16

Seafood Lasagna - Homemade Lasagna Noodles, Layered Seafood Medley, Italian cheese, Vodka Sauce - \$28

Shrimp Scampi - Large Shrimp, Creamy Lemon Butter Sauce - \$15

Surf & Turf – Market Price

Tuna Blue - Pan Blackened Tuna Steak, Gorgonzola Cream Sauce – Market Price

Zuppa Di Clams - Succulent Little Neck Clams Simmered in Chef's Garlic White Wine or Red Sauce - \$15

Italian Classics:

Baked Manicotti - Handmade Pasta, Stuffed with Italian cheese, Napoli Sauce - \$9

Baked Ziti - Homemade Pasta, Napoli sauce, Italian cheese - \$7

Breaded Zucchini/Squash - Panko & Italian Breadcrumb Pan Fried Zucchini or Squash - \$13

Cheese Ravioli - Three Cheese Stuffed Ravioli, Napoli Sauce - \$9

Eggplant Parmesan - Pan Fried Hand Breaded Eggplant, Tomato Sauce, Mozzarella Cheese - \$13

Italian Sausage and Peppers - Roasted Peppers and Onions with choice of Hot or Sweet Italian Sausage, Napoli Sauce - \$7

Lasagna - Handmade Lasagna Noodles, Braised Short Rib, Tomato Sauce - \$10

Lobster Ravioli - Italian Cheese, Lobster & Vodka Sauce - \$15

Meatballs - Veal, Pork & Beef Mixture Joined with Italian Herbs Simmered in Tomato Sauce - \$7 2 Per Person

Mushroom Ravioli - Wild Mushrooms, Italian Cheeses and Sweet Marsala Sauce - \$11

Penne Al Vodka - Homemade Pasta, Jumbo Shrimp, Succulent Crab & Vodka Sauce - \$16

Penne Pasta - Homemade Pasta, Choice of Sauce - \$7

Short Rib Ravioli - Short Rib Stuffed Ravioli, Italian Cheeses, Caramelized Wild Mushrooms & Cipollini Onions - \$13

Stuffed Peppers - Italian Sausage, Ground Sirloin, Brown Rice, Imported Cheeses & Herbs - \$14

Stuffed Shells - Pasta Shell Stuffed with Ricotta, Mozzarella and Reggiano, Napoli Sauce - \$7

Tortellini - Beef or Cheese Tortellini Dressed in Choice of Sauce - \$8

Veggie Lasagna - Handmade Lasagna Noodles, Roasted Vegetables - \$12

Sides

Adult Mac and Cheese - Handmade Pasta, Gruyere, Sharp Cheddar, Smoked Applewood Bacon, Panko Topping - \$12

Broccoli Rabe - Simmered Broccoli Rabe, Garlic & Oil, Grated Parmigiana & Red Pepper Flakes - \$6

Garlic Mashed Potatoes - Yukon Gold Potatoes Tossed with Butter, Roasted Garlic & Cream - \$6

Green Bean Medley - Roasted Green Beans, Roasted Peppers & Almonds - \$6

Grilled Vegetables – Colorful assortment of Garlic and Oil Tossed Vegetables - \$6

Parsley Butter Potatoes - Fingerling Potatoes Tossed in Butter, Garlic & Freshly Chopped Parsley - \$6

Ratatouille - Garlic Napoli Sauce, Roasted Eggplant, Squash, Zucchini, Garlic and Onion - \$6

Roasted Asparagus & Bacon - Tender Grilled Asparagus, Smokey Bacon, Balsamic Glaze - \$6

Roasted Asparagus - Tender Grilled Asparagus, Roasted Tomatoes, Lemon Zest - \$6

Roasted Brussel Sprouts - Oven Roasted Brussels Sprouts and Radish, Pancetta, Garlic & Oil - \$7

Roasted Cauliflower - Oven Roasted in Garlic & Oil - \$6

Roasted Long Hots - Roasted Long Hots, Garlic & Oil - \$5

Roasted Potatoes - Oven Roasted Potatoes Tossed in Garlic, Herbs and Olive Oil - \$6

Roasted Sweet Potatoes - Oven Roasted, Cinnamon Topping - \$6

Scalloped Potatoes - Thinly Sliced Russet Potatoes, Creamy Three Cheese Sauce - \$7

Twice Baked Potato - Yukon Potatoes, Stuffed with a Blend of Potato & Cheese - \$6

Wild Rice - Ancient Grains, Heirloom Tomatoes and Wild Mushroom Mix - \$6

Dessert

Various Assortments of Homemade Desserts available: Mini Cheesecake, Éclairs, Cannoli, Cream Puffs, Brownies, and Chocolate Covered Strawberries – Market price

Additional Menus Available Upon Request: Brunch, Hot and Cold Buffet, Corporate Lunches, BBQ, Bar Packages and Wedding Packages. Most menu items can be altered to adjust to dietary restrictions including gluten free, vegan and vegetarian.

Terms

- Final Guest Count is due no later than _____ (7-10 days before event)
- If no final guest count is received, we will use the number of guests initially quoted
- Rental items available and priced upon request.
- All menu items are available for pick up or delivery
- Delivery Fee based on mileage and included at time of quote
- 50% Due immediately at time of booking
- Final balance is due in full 7-10 days prior to the event along with final guest count
- Additional Guests: An additional 10% per person is added on top of agreed price per guest made after the final deadline. No refunds will be given if actual count is less than the final
- Due to market fluctuations, there may be price increases due to unforeseen changes in the market at the time of your event. We would communicate this in advance and offer alternatives if requested
- We reserve the right to cancel any contracted services if agreed deposits are not received by the agreed dates. Deposits are non-refundable
- We accept payments via cash, check and credit cards
- There will be a charge of \$35 for any bounced/returned checks. A 3% transaction fee will apply to all credit card transactions.

Julian Shortt, Owner of Gia Bella Catering

Date

Sign: _____
(Print name)

Date