

DESSERTS

Whole Cakes \$60.00

Bacio Chocolate Cake	Chocolate Peanut Butter Blast
Prosecco Raspberry Cake	Cannoli Cake
Italian Lemon Cream Cake: \$45.00	Coconut Cake

MISCELLANEOUS/EXTRAS

Fresh Baked Bread with Butter: \$5.50/loaf
Gluten Free Rolls: Half Dozen \$15.00 Dozen: \$30.00
Marinara Sauce: \$10.00/Quart (32 oz)
Vodka or Plain Alfredo Sauce: \$12.00/Quart (32oz)
Bolognese Sauce: \$15.00/Quart (32oz)
Dressings (Prosecco, Balsamic, Lemon/White Balsamic Vinaigrette,
Ranch, Blue Cheese) \$11.00/Quart (32oz)
Plastic Ware & Plates: \$2.00 per person
Disposable Serving Utensils: \$2.00 each

Please inquire about special dishes or requests. Our goal is to make your event a delicious success!

Many dishes can be altered to accommodate a gluten-free or vegetarian diet, however we can not ensure a 100% gluten, dairy, or shell-fish free environment.

Please place order at least 48 hours in advance.

\$25 delivery fee for orders up to 5 mile radius, \$35 delivery fee over 5 miles and up to 10 miles. Any orders over 10 miles will be determined at time of order.

7.5% NYS Sales Tax will be added to the final bill.

Menu/Pricing subject to change

**Please note - Catering menu pricing is for pick-up or delivery only, for private and on-site events please call for pricing/menu
We cannot guarantee delivery during peak dining hours. Thank you for understanding.*



Catering ♦ Menu

(585) 924-8000

APPETIZERS

	Serves 12 People (Half Pan)	Serves 24 People (Full Pan)
Artichoke French	\$50.00	\$100.00
Spicy Sausage, Peppers & Onions	\$70.00	\$140.00
Spicy Sausage in Marinara	\$60.00	\$120.00
Mini Meatballs in Marinara (24ct)	\$60.00	\$120.00 (48ct)
Gio's Mini Arancini (24ct)	\$50.00	\$100.00 (48ct)
Shrimp Cocktail (3pp)	\$72.00	\$144.00

SALADS

	Serves 12 People (Half Pan)	Serves 24 People (Full Pan)
Caesar	\$50.00	\$90.00
Mixed Greens	\$50.00	\$90.00
Beet Salad	\$65.00	\$120.00
(spicy toasted walnuts, goat cheese, soft sun-dried figs, & roasted diced beets over fresh spinach)		
Caprese	\$55.00	\$100.00

ENTRÉES

	Serves 12 People (Half Pan)	Serves 24 People (Full Pan)
Chicken French	\$70.00	\$140.00
Chicken Cutlets	\$60.00	\$120.00
Chicken Marsala	\$70.00	\$140.00
(with mushrooms & artichokes over fettuccine)		
Chicken Parmigiana	\$70.00	\$140.00
Carmen Chicken/Shrimp	\$70.00/\$90.00	\$140.00/\$180.00
(with tomatoes, artichokes, spinach in a brandy white wine lemon sauce over penne)		

ENTRÉES *continued*

	Serves 12 People (Half Pan)	Serves 24 People (Full Pan)
Eggplant Parmigiana	\$55.00	\$100.00
(stacked two layers high, with marinara and mozzarella cheese, oven baked)		
Fra Diavolo (Spicy) Chicken/Shrimp	\$70.00/\$90.00	\$140.00/\$180.00
(sautéed roasted peppers, hot banana peppers, cherry peppers, and caramelized onions in a Sherry Basil Marinara Sauce served with penne)		

PASTA

	Serves 12 People (Half Pan)	Serves 24 People (Full Pan)
Ravioli (call for selection)	\$75.00 (25ct)	\$140.00 (50ct)
Seafood Ravioli	\$125.00 (25ct)	\$240.00 (50ct)
(crab & lobster, vodka sauce, shrimp)		
Lasagna (meat & cheese)	\$50.00	\$100.00
Marinara Sauce	\$40.00	\$80.00
Vodka Sauce	\$50.00	\$100.00
Alfredo (peas & prosciutto)/plain	\$50.00/\$90.00	\$60.00/\$100.00
Bolognese (traditional meat sauce)	\$70.00	\$110.00

Pasta Choices: Penne | Angel Hair | Fettuccine | Spaghetti
Gnocchi or Tortellini add \$20.00 Gluten Free add \$10.00

VEGETABLES/ POTATOES

	Serves 12 People (Half Pan)	Serves 24 People (Full Pan)
Greens & Beans	\$45.00	\$90.00
With Sausage	\$55.00	\$100.00
Roasted Potatoes	\$35.00	\$70.00
Fresh Zucchini, Squash, & Carrot Blend	\$40.00	\$80.00
Mash Potatoes	\$40.00	\$80.00