



HOLIDAY MENU 2025

BREAKFAST

French Toast Souffle

Brown Sugar and Cinnamon Butter

½ Pan Feeds 4-6 \$75 Full Pan Feeds 10-12 \$130

Crustless Quiche Cups

Ham & Cheese or Roasted Veggie & Cheese

½ Pan Feeds 4-6 \$65 Full Pan Feeds 10-12 \$120

SIDES

Roasted Broccoli & Cauliflower (GF, V)

Charred Brussel Sprouts & Radish (GF, V)

Green Bean Medley (GF, V)

Mashed Potatoes (GF, V)

Scalloped Potatoes (GF, V)

Traditional Stuffing

Mac & Cheese (V)

½ Pan Feeds 4-6 \$65 Full Pan Feeds 10-12 \$95

Cranberry Sauce: \$15 per Pint/16oz.

Dinner Rolls: \$20 per Dozen

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 4-6 \$95 Large Feeds 8-10 \$145

Cheese Steak Egg Rolls

Chef's Homemade Fan Favorite!

1 Dozen \$40 2 Dozen \$75

SALADS

Caesar Salad

Romaine, Garlic Croutons, Shaved Reggiano

Garden Salad

Mixed Greens, Carrot, Tomato, Cucumber
& Honey Balsamic Vinaigrette

½ Pan Feeds 4-6 \$35 Full Pan Feeds 10-12 \$60

MAIN COURSE

Chicken Parmesan

Chicken Cutlet Hand Breaded, Topped with
Tomato Sauce and Fresh Mozzarella

½ Pan Feeds 4-6 \$98 Full Pan Feeds 10-12 \$180

Chicken Francaise

Egg Battered Chicken Medallions, Lemon Butter Sauce

½ Pan Feeds 4-6 \$98 Full Pan Feeds 10-12 \$180

Roasted Turkey

Traditional Sliced Oven Roasted Turkey Breast served
with Homemade Turkey Gravy on the side

½ Pan Feeds 4-6 \$90 Full Pan Feeds 10-12 \$160

Salmon Milanese

Dressed in Basil Pesto Butter

½ Pan Feeds 4-6 \$110 Full Pan Feeds 10-12 \$195

Crab Cakes

Fresh Jumbo Lump Handmade Pan Seared Crab Cakes
served with Creole Remoulade and Lemon Wedges

\$15 each - Minimum of 6

Roasted Stuffed Pork Loin

Spinach, Roasted Peppers, Garlic, Italian Breadcrumbs
and Italian Cheese

Small Feeds 4-6 \$85 Large Feeds 8-10 \$150

Prime Rib Roast

Slow Roasted, Red Wine Au Jus, Creamy Horseradish on the side

Small Feeds 4-6 \$225 Large Feeds 8-10 \$375

Filet Tenderloin Roast

Center Cut Prime Tenderloin trimmed & seared to your preferred
finished temp, served with Homemade Horseradish Sauce

(Upgrade to Beef Wellington \$60)

Small Feeds 4-6 \$260 Large Feeds 8-10 \$435

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Include details in the “tell us about your event” section:
Holiday, Menu Choices, Preferred Payment Option, etc.
Payment Options include: Check, Venmo or Credit Card
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Thanksgiving:

Order by 11/18 for 11/26 Delivery

Christmas & Christmas Eve:

Order by 12/14 for 12/23 Delivery

Minimum Order of \$400

FREE Delivery within 10 miles of Kennett Square
Small delivery fee applies to further distances