

## Entrees

	1/2 Tray	Full Tray
<b>CHICKEN CUTLET PARMIGIANA</b> .....	\$60	\$102
<b>CHICKEN FRANCAISE</b> .....	\$60	\$102
fresh battered chicken breast sautéed in a delicate lemon, butter & white wine sauce		
<b>CHICKEN MARSALA</b> .....	\$60	\$102
tender chicken breast sautéed in a traditional marsala wine sauce with fresh mushrooms		
<b>CHICKEN MANACCHINI</b> .....	\$60	\$102
fried chicken cutlets sautéed with fresh mushrooms in a marsala wine sauce & topped with melted mozzarella		
<b>CHICKEN CACCIATORE</b> .....	\$60	\$102
tender chicken breast sautéed with mixed peppers & onions in a plum tomato sauce		
<b>* CHICKEN PRINCESS</b> .....		\$80
fresh battered chicken breast sautéed with shallots then topped with fresh sliced tomatoes & melted mozzarella cheese in a sherry wine sauce		
<b>* CHICKEN FELICIA</b> .....		\$80
tender chicken breast sautéed with fresh onions, topped with roasted peppers & fresh mozzarella in a white wine sauce		
<b>* CHICKEN SORRENTINO</b> .....		\$80
tender chicken breast topped with sliced prosciutto, fresh battered eggplant & melted mozzarella cheese, prepared in a sherry wine sauce		
<b>GRILLED CHICKEN PRIMAVERA</b> .....	\$60	\$102
fresh breast of chicken marinated in balsamic vinegar served over a medley of sautéed fresh vegetables		
<b>VEAL CUTLET PARMIGIANA</b> .....	\$65	\$110
<b>VEAL MARSALA</b> .....	\$65	\$110
tender milk fed veal sautéed in a traditional marsala wine sauce with fresh mushrooms		
<b>* VEAL FELICIA</b> .....		\$90
tender slices of veal sautéed with fresh onions, topped with roasted peppers and fresh mozzarella in a white wine sauce		
<b>EGGPLANT PARMIGIANA</b> .....	\$50	\$85
<b>EGGPLANT ROLLATINI</b> .....	\$55	\$94
fresh battered eggplant rolled with seasoned ricotta cheese topped with tomato sauce & melted mozzarella cheese		
<b>SHRIMP PARMIGIANA</b> .....	\$70	\$119
<b>SHRIMP SCAMPI</b> .....	\$75	\$128
jumbo shrimp sautéed with garlic in a classic lemon, olive oil & white wine brodino		
<b>SHRIMP MANACCHINI</b> .....	\$75	\$128
fried jumbo shrimp sautéed with fresh mushrooms in a marsala wine sauce & topped with melted mozzarella		
<b>SAUSAGE AND PEPPER</b> .....	\$50	\$85
<b>GRILLED CHICKEN</b> .....	\$55	\$94

\* Layered entrees of which 1/2 tray quantity is packaged in a full size tray

## Baked Pasta

	1/2 Tray	Full Tray
<b>BAKED STUFFED SHELLS</b> .....	\$40	\$68
<b>BAKED ZITI</b> .....	\$40	\$68
<b>HOMEMADE MEAT LASAGNA</b> .....	\$50	\$85
<b>VEGETABLE LASAGNA</b> .....	\$50	\$85

## Catering Suggestions

### Ordering the right amount of food:

Multiply the amount of guests by 2.

That number is the amount of servings you will need.

Half Tray = 10-12 servings

Full Tray = 20-24 servings

Do not include salads when estimating amount of food.

### When should the food arrive:

We recommend that your order be picked up or delivered as close to the expected serving time as possible. The less time the food sits, the better it will taste.

### Water trays and sternos:

Open the sternos and place them on the rack inserts. Fill the deep trays 1/4 - 1/3 of the way with water. The sternos will take about 15 minutes to heat up the water after they are lit.

## Notes

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If there's anything special you would like and it's not listed, please ask.

# CATERING MENU



187 N. Long Beach Road  
Rockville Centre, NY 11570

516-766-4200

www.ginosrvc.com

# Appetizers

	Platter
<b>FRESH MOZZARELLA</b> .....	<b>\$50</b>
homemade mozzarella served with <b>both</b> roasted peppers & fresh sliced tomatoes drizzled with extra virgin olive oil	
<b>ANTIPASTO RUSTICA</b> .....	<b>\$55</b>
grilled eggplant, zucchini, mushrooms, yellow squash, caramelized onion & fresh mozzarella drizzled with a balsamic demi glaze	
<b>CRUDITE (VEGETABLE PLATTER)</b> .....	<b>\$40</b>
assorted raw vegetables consisting of broccoli, carrots, celery & red peppers served with blue cheese dip	
<b>BAKED CLAMS OREGANATA (35)</b> .....	<b>\$55</b>
whole baked littleneck clams	
<b>FRIED CALAMARI</b> .....	<b>\$50</b>
golden fried calamari served with fra diavolo sauce	
<b>MUSSELS MARINARA OR LUCIANO</b> .....	<b>\$45</b>
cultivated mussels steamed and seasoned in a fresh garlic & plum tomato sauce <b>or</b> in a white wine, garlic & herb broth	
<b>MOZZARELLA STICKS (40)</b> .....	<b>\$45</b>
served with tomato sauce	
<b>CHICKEN FINGERS (25)</b> .....	<b>\$45</b>
served with a side of honey mustard dressing	
<b>CALAMARI ARRABIATA</b> .....	<b>\$55</b>
golden fried calamari sautéed with roasted peppers & hot cherry peppers in a plum tomato sauce	
<b>BUFFALO WINGS (30)</b> .....	<b>\$45</b>
large wings prepared in our buffalo sauce served with bleu cheese	
<b>POTATO CROQUETTES (15)</b> .....	<b>\$22</b>
<b>MINI RICE BALLS (24)</b> .....	<b>\$35</b>
<b>MINI PINWHEELS (12)</b> .....	<b>\$20</b>
choice of pepperoni, broccoli or buffalo chicken	
<b>GARLIC KNOTS (40)</b> .....	<b>\$15</b>

# Salads

	Bowl
<b>BEET SALAD</b> .....	<b>\$40</b>
red & golden beets tossed with arugula, goat cheese and candied pecans in a champagne vinaigrette	
<b>FRESH TOSSED SALAD</b> .....	<b>\$25</b>
served with our house balsamic vinaigrette dressing	
<b>SPECIAL SALAD</b> .....	<b>\$30</b>
tossed salad with mushrooms, mozzarella cheese & fresh broccoli	
<b>CAESAR SALAD</b> .....	<b>\$25</b>
romaine lettuce tossed with homemade garlic croutons, parmesan cheese & our creamy caesar dressing	
<b>MESCLUN SALAD</b> .....	<b>\$30</b>
mixed field greens tossed with honey roasted walnuts & crumbled gorgonzola cheese in a light raspberry vinaigrette	
<b>ANTIPASTO SALAD</b> .....	<b>\$35</b>
tossed salad topped with pepperoni, ham, mushroom & mozzarella cheese	
<b>BABY ARUGULA SALAD</b> .....	<b>\$35</b>
baby arugula tossed with roasted peppers, toasted pignoli nuts, dried apricots & goat cheese in a tangy white balsamic vinaigrette	
<b>GRILLED CHICKEN ON ANY SALAD</b> .....	<b>\$12</b>
<b>ANY SALAD CHOPPED</b> .....	<b>\$5</b>

# Pasta

Spaghetti - Penne - Linguine - Rigatoni - Fusilli - Fettuccine  
(Extra charge for Tortelloni, Whole Wheat Linguine, Gluten Free Penne or Zucchini "Spaghetti")

	1/2 Tray	Full Tray
<b>FLORENTINA</b> .....	<b>\$55</b>	<b>\$94</b>
fresh spinach, cubed chicken and shredded mozzarella sautéed in a pink cream sauce		
<b>CON VONGOLE</b> .....	<b>\$55</b>	<b>\$94</b>
a combination of chopped clams and imported New Zealand clams in a fresh plum tomato sauce <b>or</b> garlic & olive oil brodino		
<b>PRIMAVERA</b> .....	<b>\$50</b>	<b>\$85</b>
fresh assorted vegetables sautéed in a garlic & olive oil brodino		
<b>ALLA VODKA</b> .....	<b>\$50</b>	<b>\$85</b>
imported prosciutto & scallions sautéed in a creamy pink vodka sauce		
With cubed chicken <b>(POLLO VODKA)</b> .....		
<b>ALLA NAPOLI</b> .....	<b>\$50</b>	<b>\$85</b>
diced plum tomato, spinach and sun-dried tomatoes in a garlic & olive oil brodino		
<b>POMODORO</b> .....	<b>\$35</b>	<b>\$60</b>
traditional Italian tomato sauce		
<b>PINK SAUCE</b> .....	<b>\$40</b>	<b>\$68</b>
our traditional tomato sauce with cream		
<b>CAPRESE</b> .....	<b>\$50</b>	<b>\$85</b>
fresh mozzarella, basil & diced tomatoes sautéed in a garlic & olive oil brodino		
<b>CALAMARI MARINARA OR FRA DIAVOLO</b> .....	<b>\$60</b>	<b>\$102</b>
tender calamari tossed in a tasty plum tomato sauce <b>or</b> our spicy fra diavolo sauce		
<b>FANTASIA</b> .....	<b>\$55</b>	<b>\$94</b>
grilled chicken, broccoli rabe and sun-dried tomatoes sautéed in a garlic & olive oil brodino tossed with imported gorgonzola cheese		
<b>PESCATORE</b> .....	<b>\$70</b>	<b>\$120</b>
a combination of mussels, vongole, calamari & shrimp sautéed in a delicious marechiarra sauce		
<b>RUSTICA</b> .....	<b>\$55</b>	<b>\$94</b>
crumbled sweet Italian sausage and fresh broccoli rabe in a garlic & olive oil brodino		
<b>AGLIO E OLIO</b> .....	<b>\$35</b>	<b>\$60</b>
garlic & basil sautéed in extra virgin olive oil		
<b>BOCCONCINO</b> .....	<b>\$50</b>	<b>\$85</b>
sun-dried tomatoes, fresh mozzarella cheese & diced plum tomatoes in a creamy pink sauce		
<b>PUTTANESCA</b> .....	<b>\$45</b>	<b>\$77</b>
assorted imported olives, capers & anchovies sautéed in a plum tomato sauce		

# Pasta

	1/2 Tray	Full Tray
<b>SHRIMP MARINARA OR FRA DIAVOLO</b> .....	<b>\$70</b>	<b>\$120</b>
tender shrimp tossed in a tasty plum tomato sauce <b>or</b> our spicy fra diavolo sauce		
<b>BROCCOLI</b> .....	<b>\$45</b>	<b>\$77</b>
fresh broccoli florets and fresh diced tomatoes in a lite garlic & olive oil brodino		
With grilled chicken <b>(RAFFAELE)</b> .....		
<b>MEAT SAUCE</b> .....	<b>\$45</b>	<b>\$77</b>
Italian style fresh ground hearty meat sauce		
<b>PORCINI</b> .....	<b>\$55</b>	<b>\$94</b>
mixed mushrooms, fresh spinach & roasted peppers tossed with imported gorgonzola cheese in a light cream sauce		
<b>PESTO</b> .....	<b>\$45</b>	<b>\$77</b>
a fresh basil cream sauce with toasted pignoli nuts		
<b>ARRABIATA</b> .....	<b>\$50</b>	<b>\$85</b>
fresh mozzarella cheese tossed in a spicy plum tomato sauce		
<b>BOLOGNESE</b> .....	<b>\$55</b>	<b>\$94</b>
creamy meat sauce		
<b>CARCIOFI</b> .....	<b>\$50</b>	<b>\$85</b>
fresh artichoke hearts, onions, & peas sautéed in a light olive oil brodino		
<b>MARINARA</b> .....	<b>\$40</b>	<b>\$68</b>
garlic, plum tomato sauce		
<b>ALFREDO</b> .....	<b>\$45</b>	<b>\$77</b>
classic creamy alfredo cheese sauce		
<b>CANNELLINI</b> .....	<b>\$55</b>	<b>\$94</b>
crumbled sweet Italian sausage, escarole, fresh tomatoes & cannellini beans sautéed in a garlic & olive oil brodino		
<b>COZZE MARINARA OR LUCIANO</b> .....	<b>\$60</b>	<b>\$102</b>
cultivated mussels steamed and seasoned in a fresh garlic & plum tomato sauce <b>or</b> in a white wine, garlic & herb broth		

# Sides

	1/2 Tray
<b>SAUTEED BROCCOLI</b> .....	<b>\$30</b>
<b>SAUTEED SPINACH</b> .....	<b>\$35</b>
<b>SAUTEED BROCCOLI RABE</b> .....	<b>\$40</b>
<b>SAUTEED ESCAROLE AND BEANS</b> .....	<b>\$35</b>
a combination of fresh escarole & cannellini beans in a garlic & oil brodino	
<b>MIXED VEGETABLES</b> .....	<b>\$35</b>
fresh assorted vegetables sautéed in a garlic & oil brodino	
<b>HOMEMADE MEATBALLS (60 minis)</b> .....	<b>\$45</b>
<b>RISOTTO PRIMAVERA</b> .....	<b>\$40</b>
Italian rice with fresh assorted vegetables	
<b>FRENCH FRIES</b> .....	<b>\$20</b>