

Entrees

	1/2 Tray	Full Tray
CHICKEN CUTLET PARMIGIANA	\$65	\$110
CHICKEN FRANCAISE	\$65	\$110
fresh battered chicken breast sautéed in a delicate lemon, butter & white wine sauce		
CHICKEN MARSALA	\$65	\$110
tender chicken breast sautéed in a traditional marsala wine sauce with fresh mushrooms		
CHICKEN MANACCHINI	\$65	\$110
fried chicken cutlets sautéed with fresh mushrooms in a marsala wine sauce & topped with melted mozzarella		
CHICKEN CACCIATORE	\$65	\$110
tender chicken breast sautéed with mixed peppers & onions in a plum tomato sauce		
* CHICKEN PRINCESS		\$90
fresh battered chicken breast sautéed with shallots then topped with fresh sliced tomatoes & melted mozzarella cheese in a sherry wine sauce		
* CHICKEN FELICIA		\$90
tender chicken breast sautéed with fresh onions, topped with roasted peppers & fresh mozzarella in a white wine sauce		
* CHICKEN SORRENTINO		\$90
tender chicken breast topped with sliced prosciutto, fresh battered eggplant & melted mozzarella cheese, prepared in a sherry wine sauce		
GRILLED CHICKEN PRIMAVERA	\$65	\$110
fresh breast of chicken marinated in balsamic vinegar served over a medley of sautéed fresh vegetables		
VEAL CUTLET PARMIGIANA	\$75	\$135
VEAL MARSALA	\$75	\$135
tender milk fed veal sautéed in a traditional marsala wine sauce with fresh mushrooms		
* VEAL FELICIA		\$100
tender slices of veal sautéed with fresh onions, topped with roasted peppers and fresh mozzarella in a white wine sauce w/a touch of marinara		
EGGPLANT PARMIGIANA	\$55	\$95
EGGPLANT ROLLATINI	\$60	\$105
fresh battered eggplant rolled with seasoned ricotta cheese topped with tomato sauce & melted mozzarella cheese		
SHRIMP PARMIGIANA	\$80	\$135
SHRIMP SCAMPI	\$85	\$145
jumbo shrimp sautéed with garlic in a classic lemon, olive oil & white wine brodino		
SHRIMP MANACCHINI	\$85	\$145
fried jumbo shrimp sautéed with fresh mushrooms in a marsala wine sauce & topped with melted mozzarella		
SAUSAGE AND PEPPER	\$55	\$95
GRILLED CHICKEN	\$60	\$105

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

Baked Pasta

	1/2 Tray	Full Tray
BAKED STUFFED SHELLS	\$50	\$85
BAKED ZITI	\$50	\$85
HOMEMADE MEAT LASAGNA	\$55	\$95
VEGETABLE LASAGNA	\$55	\$95

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

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

CATERING MENU



Gino's
Pizza & Italian Restaurant Est. 1993

187 N. Long Beach Road
Rockville Centre, NY 11570

516-766-4200

www.ginosrvc.com

Appetizers

	Platter
FRESH MOZZARELLA	\$55
homemade mozzarella served with both roasted peppers & fresh sliced tomatoes drizzled with extra virgin olive oil	
ANTIPASTO RUSTICA	\$60
grilled eggplant, zucchini, mushrooms, yellow squash, caramelized onion & fresh mozzarella drizzled with a balsamic demi glaze	
CRUDITE (VEGETABLE PLATTER)	\$45
assorted raw vegetables consisting of broccoli, carrots, celery & red peppers served with blue cheese dip	
	1/2 Tray
BAKED CLAMS OREGANATA (35)	\$65
whole baked littleneck clams	
FRIED CALAMARI	\$60
golden fried calamari served with fra diavolo sauce	
MUSSELS MARINARA OR LUCIANO	\$45
cultivated mussels steamed and seasoned in a fresh garlic & plum tomato sauce or in a white wine, garlic & herb broth	
MOZZARELLA STICKS (40)	\$50
served with tomato sauce	
CHICKEN FINGERS (25)	\$55
served with a side of honey mustard dressing	
CALAMARI ARRABIATA	\$60
golden fried calamari sautéed with roasted peppers & hot cherry peppers in a plum tomato sauce	
BUFFALO WINGS (30)	\$55
large wings prepared in our buffalo sauce served with bleu cheese	
POTATO CROQUETTES (15)	\$27
MINI RICE BALLS (24)	\$40
MINI PINWHEELS (12)	\$25
choice of pepperoni, broccoli or buffalo chicken	
GARLIC KNOTS (40)	\$18

Salads

	Bowl
BEET SALAD	\$45
red & golden beets tossed with arugula, goat cheese and candied pecans in a champagne vinaigrette	
FRESH TOSSED SALAD	\$28
served with our house balsamic vinaigrette dressing	
SPECIAL SALAD	\$33
tossed salad with mushrooms, mozzarella cheese & fresh broccoli	
CAESAR SALAD	\$33
romaine lettuce tossed with homemade garlic croutons, parmesan cheese & our creamy caesar dressing	
MESCLUN SALAD	\$35
mixed field greens tossed with honey roasted walnuts & crumbled gorgonzola cheese in a light raspberry vinaigrette	
ANTIPASTO SALAD	\$38
tossed salad topped with pepperoni, ham, mushroom & mozzarella cheese	
BABY ARUGULA SALAD	\$40
baby arugula tossed with roasted peppers, toasted pignoli nuts, dried apricots & goat cheese in a tangy white balsamic vinaigrette	
GRILLED CHICKEN ON ANY SALAD	\$15
ANY SALAD CHOPPED	\$5

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
FLORENTINA	\$60	\$102
fresh spinach, cubed chicken and shredded mozzarella sautéed in a pink cream sauce		
CON VONGOLE	\$60	\$102
a combination of chopped clams and imported New Zealand clams in a fresh plum tomato sauce or garlic & olive oil brodino		
PRIMAVERA	\$55	\$94
fresh assorted vegetables sautéed in a garlic & olive oil brodino		
ALLA VODKA	\$55	\$94
imported prosciutto & scallions sautéed in a creamy pink vodka sauce		
	With cubed chicken (POLLO VODKA)	\$60 \$102
ALLA NAPOLI	\$55	\$94
diced plum tomato, spinach and sun-dried tomatoes in a garlic & olive oil brodino		
POMODORO	\$40	\$68
traditional Italian tomato sauce		
PINK SAUCE	\$45	\$77
our traditional tomato sauce with cream		
CAPRESE	\$55	\$94
fresh mozzarella, basil & diced tomatoes sautéed in a garlic & olive oil brodino		
CALAMARI MARINARA OR FRA DIAVOLO	\$65	\$110
tender calamari tossed in a tasty plum tomato sauce or our spicy fra diavolo sauce		
FANTASIA	\$60	\$102
grilled chicken, broccoli rabe and sun-dried tomatoes sautéed in a garlic & olive oil brodino tossed with imported gorgonzola cheese		
PESCATORE	\$75	\$125
a combination of mussels, vongole, calamari & shrimp sautéed in a delicious marechiaro sauce		
RUSTICA	\$60	\$102
crumbled sweet Italian sausage and fresh broccoli rabe in a garlic & olive oil brodino		
AGLIO E OLIO	\$40	\$68
garlic & basil sautéed in extra virgin olive oil		
BOCCONCINO	\$55	\$94
sun-dried tomatoes, fresh mozzarella cheese & diced plum tomatoes in a creamy pink sauce		
PUTTANESCA	\$50	\$85
assorted imported olives, capers & anchovies sautéed in a plum tomato sauce		

Pasta

	1/2 Tray	Full Tray
SHRIMP MARINARA OR FRA DIAVOLO	\$75	\$125
tender shrimp tossed in a tasty plum tomato sauce or our spicy fra diavolo sauce		
BROCCOLI	\$50	\$85
fresh broccoli florets and fresh diced tomatoes in a lite garlic & olive oil brodino		
	With grilled chicken (RAFFAELE)	\$60 \$102
MEAT SAUCE	\$50	\$85
Italian style fresh ground hearty meat sauce		
PORCINI	\$60	\$102
mixed mushrooms, fresh spinach & roasted peppers tossed with imported gorgonzola cheese in a light cream sauce		
PESTO	\$50	\$85
a fresh basil cream sauce with toasted pignoli nuts		
ARRABIATA	\$55	\$94
fresh mozzarella cheese tossed in a spicy plum tomato sauce		
BOLOGNESE	\$60	\$102
creamy meat sauce		
CARCIOFI	\$55	\$94
fresh artichoke hearts, onions, & peas sautéed in a light olive oil brodino		
MARINARA	\$45	\$77
garlic, plum tomato sauce		
ALFREDO	\$50	\$85
classic creamy alfredo cheese sauce		
CANNELLINI	\$60	\$102
crumbled sweet Italian sausage, escarole, fresh tomatoes & cannellini beans sautéed in a garlic & olive oil brodino		
COZZE MARINARA OR LUCIANO	\$60	\$102
cultivated mussels steamed and seasoned in a fresh garlic & plum tomato sauce or in a white wine, garlic & herb broth		

Sides

	1/2 Tray
SAUTEED BROCCOLI	\$35
SAUTEED SPINACH	\$40
SAUTEED BROCCOLI RABE	\$45
SAUTEED ESCAROLE AND BEANS	\$40
a combination of fresh escarole & cannellini beans in a garlic & oil brodino	
MIXED VEGETABLES	\$40
fresh assorted vegetables sautéed in a garlic & oil brodino	
HOMEMADE MEATBALLS (60 minis)	\$55
RISOTTO PRIMAVERA	\$45
Italian rice with fresh assorted vegetables	
FRENCH FRIES	\$22