

Italian Family Banquet

Available In-House Only
(Available for parties of 12 or more - served "Family Style")

ANTIPASTO/INSALATE

(Dinner Choose Three – Lunch Choose Two)

Any Additional Antipasti/Insalate Item Add \$4.95 Per Person

- ✓ Caprese
- ✓ La Bruschetta
- ✓ House Salad
- Pepperoni Pizza

- Sausage Bread
- ✓ Ravioli Campare'
- Caesar's Fantasy
- Spinach Salad

PASTA

(Dinner Choose Two – Lunch Choose One)

Any Additional Pasta Item Add \$6.95 Per Person

- Penne Pollo Alfredo
- ✓ Cheese Ravioli Marinara
- ✓ Penne Pomodori
- ✓ Tortellini Pomodoro Alfredo

- Penne Calabrese
- Penne Di Bari
- Penne Bolognese
- ✓ Tortellini Pesto

ENTREE

(Dinner Choose Two – Lunch Choose One)

Any Additional Entrée Item Add \$7.95 Per Person

Entrees served with chef's choice of potato or rice & fresh vegetable

- ✓ Eggplant Parmigiana
- Chicken Marsala
- Chicken or Salmon Piccata

- Baked Salmon
- Chicken Parmigiana
- Scampi

DESSERT & COFFEE

Tiramisu and Fresh Roasted Coffee for All!

FOR LUNCH BANQUETS 12 OR MORE: \$37.50 Per Adult | \$19.50 Per Child (10 & Under)

FOR DINNER BANQUETS 12 OR MORE: \$49.50 Per Adult | \$19.50 Per Child (10 & Under)

Tax and gratuity NOT included

AS YOU LIKE IT BANQUET

At Giorgio's Italian Food & Pizzeria our goal is to give you the type of banquet you desire. Create a menu selection for your guest's, which is customized just for you! Imagine a "personalized" menu welcoming your guests to your birthday, anniversary, baby shower or rehearsal dinner specially selected by you, the host! Pricing varies upon selection of menu offerings. Please call the restaurant for more information



"A tradition that never left"

LUNCH & DINNER BANQUET SUGGESTIONS

Thank you for choosing Giorgio's Italian Food & Pizzeria for your banquet.

We request your help so we may provide you with the finest in service.

PLEASE

Banquet menu is for groups of 12 or more
Served In-House Only

- * Limit your selection of entrees and desserts to 3
 - * Pre-order 3 days in advance
 - * Specify your seating arrangements & any special needs.

The prices do not include sales tax and gratuity.

"Family Owned And Operated Since 1956"

ANTIPASTI / APPETIZERS

All appetizers serve 2-4 "family style"



Garlic Bread	\$4.95
Garlic Bread with Melted Mozzarella.....	\$6.95
Sausage Bread Homemade sausage bread.....	\$12.95
Crab Cakes: <i>Handmade crab cakes, grilled and served with a mild Sriracha lemon butter sauce</i>	\$17.95
Calamari Fritti.....	\$17.95
La Bruschetta Toast topped with salsa basilico.....	\$11.50

Lunch Choices

Served with fresh baked bread, and hosts' choice of garden or Caesar salad and coffee

LUNCH PACKAGE \$30.50

Pollo Caesar Salad

Traditional Caesar salad with grilled chicken breast, Gorgonzola cheese, Kalamata olives and walnuts (Served with a cup of soup)

Penne Chicken Alfredo

Penne pasta with tender chicken breast morsels in a creamy Alfredo sauce



"New York Style" Lasagna



Our own "New York Style" Italian sausage, fresh herbs and ricotta cheese layered with lasagna noodles, meat sauce and mozzarella - oven baked

Eggplant Parmigiana

Eggplant lightly breaded, deep fried, and baked en casserole with marinara and mozzarella - served with spaghetti marinara and spinach aglio olio

Penne di Bari

Delicate pieces of filet mignon and fresh mushrooms simmered in a delicious creamy Gorgonzola brandy sauce, tossed with penne pasta

Chicken Parmigiana

Chicken breast lightly breaded, sautéed and flamed with white wine, layered with mozzarella and marinara Served with spaghetti marinara and spinach aglio olio

Fresh Baked Salmon

Fresh baked salmon topped with pesto sauce, served with arborio rice and fresh vegetable

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

10/2025

Dinner Choices

Served with fresh baked bread, and hosts' choice of garden or Caesar salad and coffee

DINNER PACKAGE \$39.50

Chicken Toscana

Boneless chicken breast sautéed with garlic, rosemary, onion, mushrooms, fresh tomatoes and Marsala wine, with fontina cheese, with chef's potatoes & fresh vegetable

Eggplant Parmigiana

Fresh eggplant lightly breaded, fried & topped with Mozzarella cheese & marinara sauce, with spaghetti marinara and spinach aglio olio

Chicken Parmigiana

Chicken breast lightly breaded, sautéed and flamed with white wine, layered with mozzarella and marinara Served with spaghetti marinara and spinach aglio olio

Penne di Bari

Delicate pieces of filet mignon & fresh mushrooms simmered in a creamy Gorgonzola brandy sauce, tossed with penne pasta



Penne Calabrese



Our family made hot & mild Italian sausage and fresh mushrooms in a light tomato cream sauce tossed with penne pasta

Scampi Griglia

Jumbo prawns sautéed with garlic, shallots, fresh herbs, green onion and mushrooms in a white wine cream sauce with arborio rice and fresh vegetable

Fresh Baked Salmon

Fresh baked salmon topped with pesto sauce, served with arborio rice and fresh vegetable

New York Steak* (Add \$8.00 per person)

Lightly seasoned New York steak (served Medium) topped with bacon, green onion and blue cheese crumbles, with chef's potatoes & fresh vegetable

DESSERTS

Tiramisu: *Lady fingers soaked in rum & espresso,*

layered with mascarpone.....\$10.95

Homemade Cheesecake.....\$8.95

Cannoli: *Crispy fried pastry shell stuffed with*

sweetened ricotta cheese and chocolate chips.....\$8.95

Molten Chocolate Cake.....\$8.95

Gelato: *Fresh flavor of the day*.....\$6.95

Vanilla Ice Cream Sundae.....\$5.95