



CATERING MENU

*CATERING IN OUR PRIVATE DINING ROOM

*OFF PREMISE CUSTOM CATERING AT YOUR LOCATION

*CORPORATE CATERING: IN HOUSE OR DELIVERED TO YOUR LOCATION

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“PERSONALIZED CATERING FOR YOUR OCCASION”

Please use this menu as a guide to what **GIGI'S** can offer for your special catered event. We are happy to cater any occasion either in our PRIVATE DININGROOM, (parties of 12 -40), AT THE BAR, or at a location of your choice for a minimum of 30 people up to 300. We can also arrange any rentals you may need for your function as well as provide all your staffing needs from Servers, Bartenders , Chefs, Cooks and Cleaning crew.

Here are some suggestions based on our experience

If you are having a cocktail/ hors d'oeuvres party
Plan on ordering a variety of 6 - 8 hors d'oeuvres
With a few standing platters (crudités / cheese/ fruit)
Plan on at least 6 pieces of hors d'oeuvres per person
If you are having a full dinner with hors d'oeuvres
Plan on a variety of 3 - 5 hors d'oeuvres
With a standing hors d'oeuvres platter or two
1 -2 entrée choices
1-3 salads
1-3 hot sides
Have a mix of hot/ cold

Meat, vegetable and starchy items. Consider the kitchen on premise and your staffing needs when you are considering fancier more involved hors d'oeuvres. Pricing is based on ordering a well-rounded menu, and may vary based on quantity of items ordered.

CARVED OR PLATTERED MEATS

Roast Tenderloin of Beef | Roast Pork loin
Roast Angus Beef |Roast Turkey Breast
Virginia baked Ham |Jamaican Jerk Roast Pork loin
Leg of Lamb | Barbecued Baby Back Ribs
Sausage selection Spicy Italian, smoked Bratwurst, fresh Weisswurst
(Served w. basket of Tuscan rolls and appropriate condiments)

PASTA

Penne Pasta Pomodoro
Baked Penne Parmesan
Penne con Vodka
Penne Pasta Bolognese
Tortellini with Pesto
Gemelli Quattro Formaggio w. Sage and Pancetta
Traditional Macaroni and Cheese
Farfalle with Spinach Walnuts and Gorgonzola Cream
Vegetarian Lasagna with Spinach Peppers and Artichokes

CUSTOM PACKAGE PRICING AVAILABLE

CHICKEN DISHES

(Served plattered or in chafer)
Fried Chicken
Herb Roasted Chicken (Whole cut in10)
Chicken Piccata- Lemon Parsley Caper sauce
Chicken Marsala
Chicken Cutlets- Parmesan bread crumb crust
Lemon Rosemary Grilled Chicken- Sundried Tomato Pesto Sauce
Jamaican grilled Chicken, Mango salsa & Tropical Aioli
Chicken Saltimbocca with Prosciutto, Sage

SPECIALTY STATIONS

Carving station 15/person

Choose 2 meats
Served with rolls and condiments

Pasta Station 8/person

Choose 2 pastas, 2 sauces
Served with rolls, parmesan cheese

Salad station 6/person

Choose 3 salads

Antipasto station 10/person

Mediterranean station 10/person

Raw Bar

Priced according to selection

Taco Bar 10/person

Choice of skirt steak, chicken, ground beef
Black beans or pinto beans
Shredded cheese, lettuce, tomato, onion
2 salsa's guacamole and taco shells

Omelet station 8/person

Sushi station 12/person

Assortment of rolls and sashimi

Lemonade stand 4/person

Assorted lemonades and juices

Dessert station 6/person

Assortment of cookies and bars, and cakes

COLD HORS D' OEUVRES PLATTERS

CRUDITÉS DISPLAY of fresh Vegetables w/ dip

FRESH FRUIT PLATTER

DELUXE CHEESE AND FRUIT DISPLAY W. CRACKERS

TUSCAN CHEESE AND OLIVE BOARD

MEDITERRANEAN DIPPING PLATE - Vegetables and Pita with Tzatziki, Hummus, Tapenade, and Grape Leaves

TUSCAN DIPPING PLATE Basil Pesto, Sun dried Tomato Pesto, Herbed Goat Cheese, Tapenade, Artisan breads

RATATOUILLE DIPPING PLATE with Pesto and Crostini

CHILLED JUMBO SHRIMP W. TWO SAUCES

SMOKED SALMON DISPLAY

HOUSE CURED SALMON GRAVLOX display with Black Bread, Cornichons, Capers, Red Onion and Dijon Cream

COLD HORS D' OEUVRES *AVAILABLE PASSED OR PLATTERED

- ❖ Prosciutto and Melon
- ❖ Prosciutto wrapped Asparagus spears
- ❖ Fruit kabob with Honey Yogurt dip
- ❖ Cape Cod style Lobster Roll
- ❖ Chipotle Deviled Eggs
- ❖ Gazpacho Shooters
- ❖ Vichyssoises Shooters
- ❖ Chilled Cucumber Mint Shooters
- ❖ Avocado Corn Tostadas with Micro Greens
- ❖ Caprese Skewers

HOT HORS D' OEUVRES *AVAILABLE PASSED OR PLATTERED

- ❖ Bruschetta-Tomato, Basil, and Asiago
 - Fig Walnut Tapenade
 - Olive Artichoke Tapenade
 - Eggplant and Red Pepper and Goat Cheese
- ❖ Gigi's thin crust brick oven pizza assorted toppings
- ❖ Vidalia Onion, Asparagus and Goat Cheese Tarts
- ❖ Tomato Basil and Goat Cheese Tarts
- ❖ Gorgonzola glazed Portobello Wedges
- ❖ Lamb Lolli Chops/ Jalapeno Mint or Kona Coffee Rub
- ❖ Calabrian chicken wings
- ❖ Arancini with Pomodoro and basil pesto
- ❖ Beef Tenderloin on Garlic Crouton w. Horseradish sauce
- ❖ Baked Brie w. Caramelized Walnuts and Baguette
- ❖ Stuffed Mushrooms
- ❖ Spanakopita
- ❖ Artichoke Fritters with Lemon Aioli
- ❖ Mini Shrimp Fritters with Chipotle Aioli
- ❖ Mini Crab Cakes w. Chipotle Aioli
- ❖ Prosciutto wrapped grilled Shrimp
- ❖ Fried Oysters with Remoulade
- ❖ Mini meatballs in Pomodoro
- ❖ Pernod Poached Oyster in Asian Spoon
- ❖ Lamb Meatballs in Moroccan Tomato Sauce
- ❖ Potato Pancake w. Smoked Salmon and Crème Fraiche
- ❖ Spinach Brie and Artichoke Dip w. Toasted Pita
- ❖ Porchetta sliders

ANTIPASTO TABLE

Choose any or all - priced accordingly

Roasted Red Peppers | Marinated Eggplant | Marinated Mushrooms/Marinated Artichokes | Peppercinis | Pickled Banana peppers/ Pickled beets
Assortment of Italian Meats, Cheeses & Breads
Tapenade | Caponata | Basil Pesto | Sun Dried Tomato Pesto
Grissini Bread Sticks
Marinated Mussels | Calamari Salad | Scallop Ceviche

COLD SALADS

- ❖ Chef Salad w. 2 Dressings
- ❖ Caesar Salad
- ❖ Arugula, Pear, Pecan, Dried Cherry and Cranberry Vinaigrette
- ❖ Field Greens w. Green Apple, toasted Walnuts & Blue Cheese
- ❖ American Potato Salad
- ❖ Bacon Buttermilk Potato Salad
- ❖ Roasted Fingerling Potato Salad w. Crème Fraiche and fresh Dill
- ❖ Mediterranean Potato Salad
- ❖ Santorini Couscous Feta Salad
- ❖ Caprese salad- Vine ripe Tomato, Basil and fresh Mozzarella
- ❖ Summer Green Bean Tomato Salad with fresh Mozzarella
- ❖ Seasonal Pasta Salad of your choice- sky is the limit
- ❖ Black Bean Mango Rice Salad
- ❖ Macaroni salad
- ❖ Basmati Brown Rice, Feta, Walnut, and Mint
- ❖ Orange and Pecan Wild Rice Salad

SIDE DISHES

Roasted Red Potatoes
Mashed Potatoes
Rice
Cowboy Baked Beans
Steamed Broccoli
Vegetable Medley
Rapini Greens

Corn on the Cob
Potato Pancakes
Foraged greens
Polenta
Green Bean Medley
Brussel Sprouts with Pomegranate
Glazed Carrots