

GIARDINO



TRATTORIA & PIZZERIA

OFF-SITE CATERING

Half Pans Serve 10 Guests / Full Pans Serve 20 Guests

ANTIPASTO

	HALF	FULL
MEATBALLS AL FORNO (10 or 20 Pieces) Veal, Ground Beef & Pork Meatballs Served Over Creamy Polenta, Topped with Roasted Tomato Sauce, Parmigiano-Reggiano, Fresh Basil	46	90
ARANCINI (10 or 20 Pieces) Crispy Risotto Balls Stuffed with Fontina, Mozzarella, Parmesan, Roasted Garlic	46	90
ZUCCHINI FRITES Crispy Zucchini Fries Served with a Creamy Parmesan Sauce, Topped with Grated Parmesan	80	160
PATATA DELLA CASA Russian Fingerling Potatoes, Layered on Creamy Parmesan, Topped with Burrata, Fresh Peppers, and Pesto, Drizzled with Calabrian Aoli	90	180
TUSCAN SAUSAGE & PEPPERS Italian Mild Sausage, Roasted Sweet Peppers, Pomodoro Sauce, Polenta, Balsamic Cipollini Onions	135	170
BURRATA CAPRESE & PROSCIUTTO Creamy Burrata, Prosciutto Di Parma, Basil Pesto, Arugula, Tomatoes, Balsamic Glaze, Creamy Pesto, Served with Grilled Italian Bread	180	360
ROASTED GARLIC BREAD Parmesan Garlic Butter, Rosemary	30	60

SALADS

CAESAR SALAD Romaine Lettuce, Caesar Dressing, Marinated Cherry Tomatoes, Grana Parmigiano & Homemade Croutons	60	120
MEDITERRANEAN SALAD Tomato, Cucumber, Feta Cheese, Black Olives & Red onion, Italian Vinaigrette	60	120
PANZANELLA SALAD Mozzarella, Campari Tomatoes, Ciabatta, Basil, Arugula, Feta Cheese, Cranberry Vinaigrette, Creamy Pesto, Balsamic Glaze	60	120

ENTREES

SALMON Grilled or Blackened Pan-Seared Scottish Salmon with Wood-Fired Roasted Vegetables	160	320
CHICKEN Parmesan or Blackened Chicken Breast with Mozzarella, Roasted Garlic-Tomato Sauce,	120	240
BLACK TIGER SHRIMP Grilled or Blackened with lemon Cream, & Polenta	140	280

	HALF	FULL
LASAGNA	90	180
Meat or Vegetarian. House-Made Pasta, Ricotta Di Dulse, Mozzarella, Pomodoro Sauce, Giardino Bolognese and Parmesan		
FILET MEDALLIONS	165	330
(10 or 20 Pieces) 4oz Filet Medallions with Cremini Mushrooms, Shallots, Broccolini, Marsala Wine Sauce, Garlic Mashed Potatoes		

GIARDINO HOUSE-MADE PASTA

CHOOSE YOUR PASTA

Rigatoni
Orecchiette
Bucatini

CHOOSE YOUR PROTEIN

Chicken 95/180
Italian Sausages 95/180
Fettuccine Shrimps 100/200

CHOOSE YOUR SAUCE

Marinara
San Marzano & Grape Tomatoes, Garlic, Basil & Pecorino Romano Cheese

Vodka
Creamy Tomato Sauce, Garlic, Chilli Flakes, Pecorino Romano.Basil

Alfredo
Cream, butter, Garlic, Italian Seasoning, fresh Grated Pecorino

Pesto (Nut-Free)
Home-made Pesto, Herb Butter, Chili Flakes, Pecorino Romano

Diavola
Creamy Tomato Sauce, Calabrian Chilli, Sun-Dried Tomatoes, Spinach & Parmesan

DESSERTS

TIRAMISU	70	140
Espresso-Soaked Ladyfingers with Mascarpone, Cocoa, and Amaretto Liquer		
RICOTTA CHEESECAKE	70	140
Italian-style Cheesecake with Berry Compote		

SUPPLIES PER PERSON

Heating Set, Chafing Rack, Water Pan & Fuel Cell-5 per set
Disposable Plates & Disposable Utensils (1 set per person)-1.50

SET UP & SERVICE

The delivery charge is based on location, distance, and the specific setup requirements. Prices do not include sales tax or service fees.

Items can be added individually from our main menu. Online catering ordering available at Giardinoaurora.com. Catering has a \$250 minimum & requires 72 hours notice. Please inquire about delivery, set-up, and service pricing.

CATERING@GIARDINOAURORA.COM