

Appetizer Buffets

Standard Appetizer Buffet

Pick 4 Items: \$13.95

**Includes Water, Tea Coffee, and
Soft Drink**

Imperial Appetizer Buffet

Pick 7 Items: \$17.95

**Includes Water, Tea, Coffee, and
Soft Drink**

*25 person minimum
All prices are per person*

Dips

Baked Spinach and Artichoke Dip - \$1.00

A decadent combination of imported cheeses with spinach, artichokes and roasted garlic. Served with crostini.

Roasted Red Pepper Hummus

Traditional hummus infused with roasted red peppers and garlic and herbs, presented with crisp pita chips.

Gourmet Spread Crostini - \$2.00

Sun dried tomato and pine nut relish, cured olive tapenade and herbed artichoke spread surrounded by crostinis.

Seafood

Crab Salad on Endive - \$2.00

Crisp and tender endive leaves topped with crab salad, accented by lemon and herbs.

Jumbo Shrimp Cocktail -\$4.00

With tangy cocktail sauce, lemon and horseradish.

Crab Cakes with Mustard Aioli-

\$4.00 Bite-size griddled homemade Maryland lump crab cakes dotted with light mustard aioli sauce.

Coconut Crusted Shrimp-\$3.50

Served with a mango-chipotle relish.

Scallops Wrapped in Bacon-4.00

Sea scallops wrapped in apple wood smoked bacon, topped with a teriyaki ginger glaze.

Smoked Salmon - \$3.50

Sliced smoked salmon fillet arranged on a presentation platter with capers, lemon slices, red onion, tomato, chopped egg and crackers.

Crab Stuffed Mushrooms -\$3.00

Mushroom caps stuffed with crabmeat and topped with hollandaise sauce.

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Salads

Baby Spinach Salad - \$1.00

Baby spinach, candied pecans, cherry tomatoes, crispy onion straws and baby mozzarella with a honey balsamic vinaigrette.

Teriyaki Chicken Salad - \$1.00

Mixed greens and cabbage, crispy rice noodles, teriyaki-glazed chicken, mandarin oranges and toasted almonds with citrus ginger vinaigrette.

Chicken Caesar - \$1.00

Grilled chicken breast atop a bed of romaine lettuce, croutons and Parmesan cheese with our house made dressing.

Gianino's House Salad

Iceberg and romaine lettuce mixed with pimentos, green onions, mushrooms, and provol cheese with our special house dressing.

Grilled Steak Salad - \$3.00

Crisp romaine lettuce, grilled beef tenderloin, bleu cheese onions, caramelized onions, cherry tomatoes with red wine vinaigrette.

Mediterranean Salad - \$1.00

Mixed greens, kalamata olives, roasted red peppers, artichoke hearts, feta cheese and red onions with creamy oregano dressing.

Southwest Chicken Salad - \$1.00

Mixed greens, chipotle grilled chicken breast, cheddar cheese, black bean salsa and tortilla strips with a zesty ranch dressing and side of salsa.

Cobb Salad - \$1.00

Ham, bacon, bleu cheese crumbles cheddar cheese, eggs, tomatoes and black olives over mixed greens with our special house dressing.

Vegetarian

Spanakopita -\$1.00

Golden baked phyllo pastry triangles filled with spinach and cheese.

Brie and Raspberry Tarts - \$2.00

Baked phyllo tarts filled with fresh raspberries and imported Brie cheese.

Mini Bruschetta - \$1.00

Marinated plum tomatoes accented with garlic and fresh herbs on a garlic crouton.

Veggie Quesadilla

Spinach, artichoke hearts, sautéed mushrooms and caramelized onions with melted jack cheese.

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Vegetables

Crudite -

A fresh and colorful array of the season's finest fresh garden vegetables served with a delicious herbed dipping sauce.

Grilled Vegetable Display -

Roasted seasonal vegetables

Asian-inspired Vegetable

Display - \$1.00

A stunning display of shiitake mushrooms, broccoli, baby corn, daikon radish, sugar snap peas, green onions, baby carrots, cucumber and celery with a trio of dipping sauces-ginger-soy, creamy sesame, Thai-basil.

Fruit

Fruit Platter -

A fresh selection of sliced melons, pineapple, strawberries and grapes

Fruit Skewers - \$1.00

Skewered fresh cantaloupe, honeydew, strawberry, pineapple and grapes garnished with fresh berry coulis.

Cheese

Domestic Cheese Platter-

Colby-jack, havarti and smoked Gouda with assorted crackers and fruit garnish.

Cheese and Sausage Platter -

\$1.00

Beef summer sausage, volpi salami, smoked Gouda and havarti presented with crackers and traditional accompaniments.

Sandwiches

Miniature Sandwiches

Fresh premium carved meats on petite rolls-roast turkey breast, Roasted veggie and hummus and choice roast beef with assorted cheeses and appropriate sauces.

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Meat

Buffalo Wings -

Assortment of drummies and flappers choice of hot, barbeque, garlic butter or trashed.

Toasted Ravioli -

Breaded and lightly fried ravioli. Served with homemade marinara sauce.

Potato Skins -

Potato halves generously stuffed with cheese and bacon and topped with green onions. Served with sour cream.

Boneless Chicken Wings - \$1.00

Breaded boneless chicken breast pieces lightly fried. Choice of hot or barbeque.

Prosciutto Wrapped Asparagus - \$1.00

Fresh blanched asparagus spears wrapped with thin slices of prosciutto drizzled with lemon-infused oil.

Meatballs

Cocktail meatballs in your choice of tangy barbecue sauce or classic brown gravy.

Steamed Chicken Potstickers

Served with soy-basil dipping sauce.

Chicken Strips - \$1.00

Breaded chicken breast strips lightly fried and served with honey mustard sauce.

Chicken Satay - \$1.00

Marinated chicken skewers grilled and topped with homemade authentic peanut sauce.

Boneless Buffalo Chicken Skewers - \$2.00

Served with bleu cheese dip.

Beef Satay - \$2.00

Beef skewers grilled and topped with homemade authentic peanut sauce.

Turkey and Brie Pinwheels - \$1.00

Whole-wheat wrap with shaved smoked turkey, romaine and imported Brie with honey cranberry dressing.