EASY ENTERTAINING

Gigi TRATTORIA

FALL & WINTER CATERING MENU

Order Online!

order.gigihudsonvalley.com

Gigi Hudson Valley Easy Entertaining

Enjoy festive events, parties, and gatherings Gigi Hudson Valley Style!

COLD & ROOM TEMP HORS D'OEUVRES

Platter servings: Sm (up to 15); Med (15-25); Lg (25-40)

	SM/MED/LG
Seasonal Crudités Platter *Lemon tahini dipping sauce*	**$65/80/90**
Local and Imported Cheese Platter	**$85/145/210**
Charcuterie Platter: Italian & Spanish	**$85/165/225**
Petit Sandwich Platter: Verdure: *Roasted vegetable, portobello, carrot hummus, arugula; Pollo: Chicken, Gruyere, apple, honey mustard; Salmon BLT: Smoked salmon, bacon, lettuce, tomato, herb aioli*	**$75/126/220**
Colossal Shrimp *with Gigi cocktail sauce*	**$48/dz**
Endive *Roasted pear, gorgonzola, walnuts*	**$36/dz**
Pizzette *(Margherita; Pesto-Mozzarella)*	**$42/dz**
Italian Skewers *Provolone, soppressata, cherry tomato, peperoncini*	**$38/dz**
Mozzarella, Basil & Cured Tomato Skewers	**$30/dz**
Cold Smoked Salmon Platter *Herb mascarpone, shaved red onions, capers*	**$78/148/224**
Hummus Duo: Beet & Classic (1pt ea.) *with pita chips*	**$34/qt**
Extra Crostini	**$12/2 dz**

HOT HORS D'OEUVRES

Vegetable Mushroom Potstickers *Garlic ginger sauce*	**$26/dz**
Moroccan Spiced Chicken Skewers	**$38/dz**
Classic Spanakopita *Lemon-herb yogurt sauce*	**$32/dz**
Beef Franks in Blanket; Spicy Mustard	**$22/dz**
Mini Meiller Farm Beef Meatballs Marinara	**$24/dz**
Mini Crab Cakes with Orange-Saffron Aioli	**$60/dz**
Lamb Kofte Meatballs *Lemon tahini dipping sauce*	**$38/dz**
Baked Brie, Cranberry Compote en Croute	**$36/dz**
Roasted Stuffed Mushrooms *Spinach, ricotta, Parmesan*	**$36/dz**
Shrimp Skewers Oreganato *Lemon aioli*	**$42/dz**
Cremini Mushroom Croquettes *Lemon-herb aioli*	**$38/dz**
Sweet Potato Tempura *Spicy curry aioli*	**$30/dz**
Bacon Wrapped Beef Short Rib Skewers	**$60/dz**
Baked Brie with Cranberry Compote en Croute	**$36/dz**
Meiller Farm Beef Sliders *With cheddar & Gigi Salsa Verde*	**$60/dz**
Falafel on Pita ~ *Tomato, lettuce, lemon-tahini*	**$42/dz**
Gorgonzola Arancini	**$38/dz**

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Pick up at Gigi Trattoria or

SALADS

Sold as Half Pan; Each serves 8 to 10

Barbina ~ Baby greens, roasted beets, apple, toasted walnuts, goat cheese, sherry shallot vinaigrette	**$82**
Rughetta ~ Baby arugula, shaved Grana Padano, Sicilian orange vinaigrette	**$74**
Stagione ~ Mesclun, cherry tomatoes, roasted garlic-balsamic vinaigrette	**$65**
Gigi Caesar ~ Romaine, shaved Grana Padano, croutons	**$72**
Red Quinoa Salad ~ Seasonal roasted vegetables, chickpeas, dried apricots, figs, citrus vinaigrette	**$78**
Greek ~ Romaine, cherry tomatoes, feta, cucumbers, Kalamata olives, shaved red onions, red wine vinaigrette	**$78**
Spinach ~ Bacon, feta, shaved fennel, pepitas, sherry shallot vinaigrette	**$78**

PASTA

Sold as Half Pans; Each serves 8 to 10

Seasonal Vegetable Lasagna	**$90**
Lasagna Bolognese	**$95**
Penne Bolognese w/ Fresh Ricotta (available GF)	**$85**
Penne Arrabbiata	**$75**
Penne with Pesto (available GF) (Arugula pesto & seasonal vegetables)	**$80**
Orecchiette (red pepper pesto, sausage, broccoli rabe)	**$85**
Gigi Rigatoni Buttera (spicy sausage sauce w/ peas)	**$85**
NYS Macaroni and Cheese	**$75**

GIGI SAUCES

Meiller Farm Beef Bolognese	**$46/qt**
Meiller Farm Pork Buttera	**$46/qt**
Gigi Pomodoro	**$24/qt**
Gigi Arrabbiata	**$24/qt**
Gigi Poultry Gravy	**$24/qt**
Fresh Cranberry Relish	**$18/pt**

ENTREES: MEAT, POULTRY, FISH

C = Arrives Cooked R = Ready to Roast, GR = Grill Ready)

Lemon-Herb Faroe Islands Salmon Fillets $160
(C) (Serves 6; six 7-oz or twelve 3.5oz filets)

Whole Side Mediterranean Roasted Salmon *$210*
(C) (Serves 8-10)

Gambas al Aijillo ~ Garlicky Spanish Shrimp $136
(C) (Serves 6, 3 dozen)

Marinated Roasted Chicken (ON BONE) *$140*
(C or GR) (Serves 6 to 8, cut in eighths)

Lemon and Herb Organic Chicken Paillards *$120*
(C or GR) (Serves 6 - 12 each)

Chicken Marsala *$160*
(C) (Serves 6 to 8 - 12 each)

Chicken Piccata *$140*
(C) (Serves 6 to 8 - 12 each)

Herb Crusted Tenderloin of Beef $380
(C) (Serves 6 to 7 entree)

Pork Shank Ossobuco *$240*
(C) (Serves 6 - 6 each)

Porchettini $192
Bacon wrapped pork roulades stuffed with Manchego, roasted red peppers & broccolini.
(C) (8 individual pieces, sliced - serves 8)

Montepulciano Braised Beef Short Ribs $280
(C) (Serves 6; six 8-oz or 12 4oz pieces)

Roasted Atlantic Cod Provencal $168
(C) (Serves 6;Serves 6; 6 7-oz or 12 3.5oz filets)

Swordfish Piccata *$192*
Serves 6;Serves 6; 6 7-oz or 12 3.5oz filets)

SIDES

Sold as Half Pans; Each serves 8 to 10

Roasted Brussels Sprouts with Pancetta (can omit) $82
Creamy Tuscan Bean ~ *Gigantes w/ herbs and Parmesan* $86
Sautéed Broccoli Rabe with garlic, chilli flakes, EVOO - $82
Classic Mashed Potatoes $72
Classic Potato Gratin $84
Maple & Butternut Polenta $84
Cornbread Stuffing *~ with sausage & vegetables (available w/o sausage)* $78
Herb Roasted Yukon Gold Potatoes $60
Herb Roasted Seasonal Vegetables $72
Sicilian Style Cauliflower *~ crispy cauliflower with green olives, shallots, golden raisins, capers, herbs* ***$80***
Cauliflower Gratin (Gruyere & Thyme) $84
Green Beans with Shallots and Lemon Zest $74
Cumin and Honey Roasted Baby Carrots ***$78***
Herb Roasted Yukon Gold Potatoes $68

DESSERTS & BAKED GOODS

Mini Gigi Brownies $30/dz
House-made Biscotti $18/dz
Mini Lemon Bar $24/dz
Seasonal Pies (please call) $38/ea
Glazed Citrus Olive Oil Cake (GF) (serves 8-10) $68
Italian Lemon Cream Cake (serves 12) $70/ea
Flourless Chocolate Torte (serves 16) $60/ea
Individual Rustic Apple Tarts $66 (half dz)
Petit Dessert Platter *~ Mini cheesecakes, lemon bars, brownie bites (serves 8-10)* *$60*

Reheat instructions: GigiHudsonValley.com/catering. Dietary considerations (vegan, vegetarian, gluten, dairy) are on our online form: Order.GigiHudsonValley.com

Please place all order at least 5 full days in advance.

Order Online: order.gigihudsonvalley.com

Gigi Hudson Valley Easy Entertaining Order Form

If you are using our online platform, complete and purchase your order 5 days in advance at: order.gigihudsonvalley.com

To email us your order, complete the below and send to: order@GigiHudsonValley.com

Tips for Entertaining

Consider the duration of the event, time of day, and the "goals" of your menu. Some "rules of thumb" include:

- The number of menu selections with each course (more selections = less quantity per selection (i.e. If you select four side dishes you will need less of each than if you select two)
- Always round up to your estimated quantity

Some basic calculations include:

Hors d'oeuvres:

4-6 per person with dinner to follow
6-8 per person for cocktail party only

Main Course and Sides (oz per person)

Protein - 6 oz without bones, 8-10 oz with bones
Starch (potato, rice grain) - 3-4 oz
Pasta - 2-3 oz as side, 5- 7 oz as main course
Vegetable - 2-4 oz

TO REQUEST STAFF, RENTALS, OR BEVERAGE PACKAGES WITH YOUR ORDER, PLEASE CALL THE CATERING OFFICE AT (845-758-8060. A 10% EAC (EVENT ADMINISTRATION CHARGE) IS APPLIED TO ALL ORDERS. ORDERS THAT INCLUDE EVENT COORDINATION SERVICES (STAFFING AND RENTALS) WILL INCLUDE AN 20% EAC.

REFUND POLICY: 7 DAYS PRIOR - 70% REFUND, 6 DAYS TO 72 HRS - 50%. NO REFUNDS PROVIDED WITH LESS THAN 48 HOURS NOTIFICATION IN WRITING.

EMAIL: CATERING@GIGIHUDSONVALLEY.COM
ONLINE ORDER: WWW.ORDER.GIGIHUDSONVALLEY.COM

Ordering

Name:_____

Phone:_____

Email:_____

Date:_____ Number of Guests:_____

Pickup at Gigi or Delivery:

If Delivery, address: _____

_____

Time of Pickup or Delivery:_____

Items Ordered:	Quantity
_____	_____
_____	_____
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Order Total: _____
10% Service Fee (EAC) _____
NYS Sales Tax (8.125%) _____