

Gigi Hudson Valley

EASY ENTERTAINING CATERING

Order Online!

order.gigihudsonvalley.com



GIGI EASY ENTERTAINING ORDER FORM

ENJOY FESTIVE EVENT, PARTIES, AND IMPROMPTU GATHERINGS GIGI STYLE!

ALL ORDERS ARE AVAILABLE FOR PICKUP AT GIGI TRATTORIA IN RHINEBECK OR FOR DELIVERY.

COLD HORS D'OEUVRES

(Order all hors d'oeuvres at least 5 days in advance)

Sm (Serves up to 15); Med (Serves 15 to 25); Lg (Serves 25 to 50)

QTY		SM/MED/LG	TOTAL
_____	Seasonal Vegetable Crudite with 2 dipping sauces: Beet-Goat Cheese & Tzatziki	\$45/65/85	_____
_____	Local & Imported Cheese Platter	\$85/145/210	_____
_____	Charcuterie Platter: Italian & Spanish Cured Meats	\$75/165/225	_____
_____	Petit Sandwich Platter: Roasted Vegetable Herb Grilled Chicken, Salmon BLT	\$75/120/160	_____
_____	Jumbo Shrimp with Gigi Cocktail Sauce	\$48/dz	_____
_____	Chicken Liver Mousse (with crostini)	\$20(pt)	_____
_____	Marinated Fresh Mozzarella, Tomato & Basil Skewers	\$22/dz	_____
_____	Samaki Cold Smoked Salmon Platter (Herb mascarpone, shaved red onion, capers)	\$75/120/160	_____
_____	Creamy White Bean and Paprika Shrimp Bruschetta	\$20(pt)	_____
_____	Hummus Duo ~ Classic and Black Olive	\$6/dz	_____
_____	Extra Crostini	\$6/dz	_____

HOT HORS D'OEUVRES

_____	Spring Rolls with Lemon Tahini Dipping Sauce	\$26/dz	_____
_____	Tuscan Kale and Ricotta Tartlets	\$26/dz	_____
_____	Moroccan Spiced Chicken Skewers	\$30/dz	_____
_____	Arancini ~ Mini Crispy Saffron and Vegetable Risotto Balls, Arrabiata Dipping Sauce	\$28/dz	_____
_____	Mini Quiche Lorraine	\$26/dz	_____
_____	Meiller's Farm Beef Meatballs with Marinara	\$24/dz	_____
_____	Mini Puff Dogs with Spicy Honey Mustard	\$22/dz	_____
_____	Sausage (Meiller Farm) stuffed Mushrooms	\$24/dz	_____
_____	Panisse ~ Crispy Chickpea Fries (harissa catsup)	\$20/dz	_____
_____	Herb Grilled Shrimp with Roasted Garlic Aioli	\$28/dz	_____
_____	Manchego and Tomato Jam "Grilled Cheese"	\$26/dz	_____
_____	Crab Cakes with Orange Aioli	\$30/dz	_____
_____	Creamy Mushroom, Sherry, and Herb Tartlets	\$28/dz	_____
_____	Artichoke and Pancetta Baked Potato Bites	\$30/dz	_____

SKIZZAS™

GIGI SKIZZAS™ ARE NOT AVAILABLE ONLINE. PLEASE CALL OUR CATERING LINE TO ARRANGE DROP OFF OR PICK UP ORDERS THAT INCLUDE SKIZZAS™

PASTA (Sold as Half Pan, Serves 8 to 10)

QTY		TOTAL
_____	Seasonal Vegetable Lasagna	\$75
_____	Lasagna Bolognese (Emelia Romagna Style)	\$80
_____	Penne Bolgnese with Fresh Ricotta	\$85
_____	Gluten Free Penne with Kale-Arugula Pesto and Sauteed Seasonal Vegetables	\$75
_____	Rigatoni with Kale-Arugula Pesto and Sauteed Seasonal Vegetables (not gluten free)	\$80
_____	Rigatoni Arrabiata	\$70
_____	Gigi Rigatoni Buttera	\$85
_____	NYS Cheddar Macaroni and Cheese	\$70

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Pick up at Gigi Trattoria or plan delivery straight to your door!

Online form requires 5 or more days prior to pick up or delivery date.

SALADS & SOUPS

Half Pan Serves 8 to 10 - \$56

QTY		HALF PAN/FULL PAN	TOTAL
_____	Barbina ~ Baby greens, roasted beets, kabocha squash, toasted walnuts, apples, Goat Cheese Gigi Sherry-Shallot Vinaigrette	_____	_____
_____	Rughetta ~ Arugula, fennel, Grana Padano, lemon & extra-virgin olive oil	_____	_____
_____	Stagione ~ Baby greens, cherry tomatoes, balsamic-roasted garlic vinaigrette	_____	_____
_____	Gigi Caesar ~ Romaine, radicchio cherry tomatoes, shaved Grana Padano, croutons	_____	_____
_____	Red Quinoa Salad ~ Seasonal roasted vegetables, chickpeas, dried apricots, figs, citrus vinaigrette	_____	_____
_____	Greek ~ Romaine, Cherry Tomatoes, Feta Cucumbers, Shaved Red Onions, Kalamata Olives	_____	_____
_____	Minestrone ~ Bean and Vegetable	\$20/qt	_____
_____	Creamy Harvest Squash Soup	\$20/qt	_____

SIDE DISHES & VEGETARIAN ENTREES

(Sides Sold as Half Pan - \$60/Half Pan Serves 8 to 10)

QTY		TOTAL
_____	Roasted Brussels Sprouts with Pancetta	_____
_____	Roasted Brussels Sprouts WITHOUT Pancetta	_____
_____	Classic Potato Gratin	_____
_____	Creamy Polenta with Herbs and Grana Padano	_____
_____	Roasted Yukon Gold Potatoes with Herbs	_____
_____	Mashed Potatoes	_____
_____	Herb Roasted Fingerling Potatoes	_____
_____	Broccoli Rabe with Garlic, Extra-Virgin Olive Oil and Hot Chili Flakes	_____
_____	Sicilian Style ~ Fried Cauliflower, Capers, Green Onions, Golden Raisins, Shallots	_____
_____	Green Beans with Shallots and Lemon Zest	_____
_____	Roasted Seasonal Vegetables	_____
_____	Creamy Tuscan Corona Beans with herbs and Grana Padano	_____
_____	Tunisian Honey Roasted Carrots	_____



ENTREES: MEAT, POULTRY, FISH

(Order all entrées at least 5 days in advance)

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

QTY		TOTAL
_____	Grilled Faroe Island Salmon Fillets (C or GR) (Serves 6 to 8, 1 Half Pan-6 fillets, approx. 7 oz ea)	\$144 _____
_____	Gambas al Ajillo ~ Garlicky Spanish Shrimp (C) (Serves 6, 3 dozen)	\$132 _____
_____	Herb Marinated Grilled Chicken (C or R)(Cut in eighths, Serves 5-6)	\$95 _____
_____	Chicken Fricassee in Umbrian mushroom and Black Truffle Sauce (C) (Cut in quarters , Serves 5-6)	\$180 _____
_____	Herb Crusted Tenderloin of Beef (C)(Serves 8-10)	\$210 _____
_____	Lamb Shank Provencal (C) (Serves 6, 6 each)	\$192 _____
_____	Roasted Loin of Pork Au Jus (C) (R)(Aprx. 6-8lbs) (Serves 12-14, Half Pan)	\$130 _____
_____	“Porchettini” ~ Individual Pancetta Wrapped Pork Rolaudes Stuffed with Broccoli Rabe, Roasted Red Peppers, Manchego Serves 6, 6 each)	\$160 _____
_____	Baked Cod Provencal (Serves 6, Half Pan, Approx. 7 oz ea)	\$160 _____
_____	Whole Rib Eye, Marinated and Roasted (C) (Serves 16-18)	\$380 _____
_____	Montepulciano Braised Beef Short Ribs (C) (Aprx. 6 lbs)(Serves 8-10, Half Pan)	\$160 _____

GIGI SAUCES

_____	Gigi Bolognese Sauce	\$12(pt)/\$20 (qt) _____
_____	Gigi Buttera Sauce	\$12(pt)/\$20 (qt) _____
_____	Gigi Pomodoro Sauce	\$10(pt)/\$17 (qt) _____
_____	Creamy Salsa Verde	\$12(pt)/\$17 (qt) _____
_____	Poultry Gravy	\$20 (qt) _____



6422 MONTGOMERY STREET, RHINEBECK, NY 12572

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

PIES AND BAKED GOODS

(Order 5 days in advance)

_____	Gigi Petite Brownies	\$28/dz _____
_____	Seasonal Pies (please call)	\$34/ea _____
_____	Italian Lemon Cream Cake	\$45/ea _____
_____	Dulce de Leche Cheesecake	\$55/ea _____
_____	Classic New York Style Cheesecake	\$45/ea _____
_____	Flourless Chocolate Cake(GF)	\$56/ea _____
_____	Rustic Individual Apple Tarts	\$56/half dz _____
_____	Mini Assorted Cheesecakes	\$36/dz _____
_____	Lemon Bars	\$36/dz _____
_____	Quiche Lorraine	\$28/ea _____
_____	Spinach and Mushroom Quiche	\$28/ea _____



GIGI EASY ENTERTAINING ORDER FORM

NAME: _____

HOME PHONE: _____ CELL PHONE: _____ EMAIL: _____

PICK UP AT GIGI TRATTORA: DELIVERY:

DAY & DATE: _____ TIME: _____

DELIVERY ADDRESS: _____

DATE: _____ NUMBER OF GUESTS: _____

ORDER TOTAL \$ _____

10% SERVICE FEE (EAC) \$ _____

TAX \$ _____

TOTAL \$ _____

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 A 15% EAC.

TIPS FOR ENTERTAINING...

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

- consider your number of menu selections with each course (more selections = less quantity per selection)
- always round up to your estimated quantity

Some basic calculations to help you plan your order include:

Hors d'oeuvres:

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

Main Course (oz per person):

- Protein – 6 oz without bones, 8 oz with bones
- Starch (potato, rice, grains) – 2 to 3 oz
- Pasta – 2 oz as side, 5 to 7 oz as main dish
- Vegetable – 2 to 3 oz