

EASY ENTERTAINING

SPRING-
SUMMER 2022

Order Online!

order.gigihudsonvalley.com



Gigi Hudson Valley Easy Entertaining

Enjoy festive events, parties, and gatherings Gigi Style!

All orders are available for pickup at Gigi Trattoria in Rhinebeck or can be delivered.

COLD & ROOM TEMP HORS D'OEUVRES

Servings: Sm (up to 15); Med (15-25); Lg (25-50)

	SM/MED/LG
Season Vegetable Crudités with 2 dipping sauces: Tzatkiki & lemon tahini	\$45/65/85
Local and Imported Cheese Platter	\$85/145/210
Charcuterie Platter: Italian & Spanish	\$75/165/225
Petit Sandwich Platter:	\$75/126/221
<i>Roasted Vegetable, Chicken-Gruyere-Apple, Salmon BLT</i>	
Jumbo Shrimp with Gigi Cocktail Sauce	\$48/dz
Pizzette (Margherita; Pesto-Mozzarella)	\$52/dz
Marinated Mozzarella, Basil & Tomato Skewers	\$24/dz
Samaki Cold Smoked Salmon Platter	\$78/136/175
<i>Herb mascarpone, shaved red onions, capter</i>	
Hummus Duo: Black Olive (1pt) & Classic (1pt)	\$30/qt
Extra Crostini	\$12/dz

HOT HORS D'OEUVRES

Vegetable Spring Roll	\$30/dz
<i>With lemon tahini dipping sauce</i>	
Tuscan Kale & Ricotta Tartlets	\$32/dz
Moroccan Spiced Chicken Skewers	\$32/dz
Waygu Beef Franks in Blanket; Spicy Mustard	\$28/dz
Mini Meiller Farm Beef Meatballs Marinara	\$28/dz
Chicken Parmesan Bites - Arrabbiata Sauce	\$30/dz
Bacon Wrapped Herb Chicken Skewers	\$32/dz
Mini Crab Cakes with Orange-Saffron Aioli	\$38/dz
Petit Panisse (chickpea fries), Harissa Catsup	\$20/dz
Lamb Kofte Meatballs	\$32/dz
Roasted Stuffed Mushrooms	\$34/dz
<i>with Spinach, Feta, Parmesan</i>	
Herb Grilled Shrimp - Roasted Garlic Aioli	\$40/dz
Ground Lamb Stuffed Fried Ascolana Olives	\$30/dz
White Truffle Potato Croquettes	\$30/dz
Bacon Wrapped Beef Short Rib Skewers	\$38/dz
Manchego & Tomato Jam Grilled Cheese	\$26/dz
Balsamic Glazed Bacon Wrapped Dates	\$30/dz
Octopus & Chorizo Skewers	\$38/dz
Paella Arancini	\$34/dz
<i>Crispy paella & Parmesan risotto balls</i>	
Meiller Farm Beef Sliders	\$44/dz
<i>With cheddar & Gigi Salsa Verde</i>	

GIGI SAUCES & SOUPS

Meiller Farm Beef Bolognese	\$34/qt
Meiller Farm Pork Buttera	\$34/qt
Gigi Pomodoro	\$24/qt
Gigi Arrabbiata	\$24/qt
Gigi Salsa Verde	\$11 half pt

Order Online!

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Pick up at Gigi Trattoria or
Plan delivery straight to your door.

Online form requires a five day pre-order.

SALADS

Sold as Half Pan; Each serves 8 to 10- \$72

Barbina ~ Baby greens, roasted beets, apple, toasted walnuts, goat cheese, sherry shallot vinaigrette

Rughetta ~ Baby arugula, shaved Grana Padano, lemon vinaigrette

Stagione ~ Mesclun, cherry tomatoes, roasted garlic-balsamic vinaigrette

Gigi Caesar ~ Romaine, cherry tomatoes, shaved Grana Padano, croutons

Red Quinoa Salad ~ Seasonal roasted vegetables, chickpeas, dried apricots, figs, citrus vinaigrette

Greek ~ Romaine, cherry tomatoes, feta, cucumbers, Kalamata olives, shaved red onions, red wine vinaigrette

Spinach ~ Bacon, feta, shaved fennel, pepitas, sherry shallot vinaigrette

PASTA

Sold as Half Pans; Each serves 8 to 10

Seasonal Vegetable Lasagna \$95

Lasagna Bolognese \$95

Penne Bolognese with Fresh Ricotta \$85

Gluten-Free Penne (Basil Pesto & seasonal vegetables) \$75

Rigatoni (Basil Pesto & seasonal vegetables) \$75

Gigi Rigatoni Buttera (spicy sausage sauce w/ peas) \$85

NYS Macaroni and Cheese \$80





ENTREES: MEAT, POULTRY, FISH

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

Grilled Faroe Islands Salmon Fillets (C or GR) (Serves 6 to 8, 6 fillets, half pan approx 7 oz each)	\$160
Gambas al Aijillo ~ Garlicky Spanish Shrimp (C) (Serves 6, 3 dozen)	\$130
Marinated Grilled Chicken (ON BONE) (C or GR) (Serves 6 to 8, cut in eighths)	\$130
Lemon and Herb Organic Chicken Paillards (C or GR) (Serves 6 - 12 each)	\$138
Chicken Marsala (C) (Serves 8 - 12 each)	\$160
Chicken Piccata (C) (Serves 8 - 12 each)	\$160
Herb Crusted Tenderloin of Beef (C) (Serves 6 to 7 entree, 8 to 10 with other protein)	\$320
Porchetta ~ Stuffed Pork Loin (mushrooms, fennel, herbs) (C or R) (Serves approx 12-14, sliced or whole)	\$290
Montepulciano Braised Beef Short Ribs (C) (Serves 8 to 10; approx. 6 lbs; Half Pan) approx 7 oz each)	\$326
Roasted Atlantic Cod Provencal (C) (Serves 6; Half Pan; approx. 7 oz each)	\$180

Please see our catering page at GigiHudsonValley.com to download cooking and/or reheat instructions.

SIDES

Sold as Half Pans; Each serves 8 to 10 - \$85

- Roasted Brussels Sprouts with Pancetta (can omit)
- Creamy Tuscan Bean ~ Gigantes with herbs and Parmesan
- Creamer Potato "Tostones"
- Mediterranean Potato Salad ~ EVOO, grainy Dijon, shaved red onions, capers, Kalamata olives, herbs
- Herb Roasted Yukon Gold Potatoes
- Sautéed Broccoli with garlic, chilli flakes, EVOO
- Rustic Mashed Potatoes
- Sicilian Style Cauliflower ~ crispy cauliflower with green olives, shallots, golden raisins, capers, herbs
- Green Beans with Shallots and Lemon Zest
- Roasted Seasonal Vegetables
- Poblano Creamed Corn
- Classic Potato Gratin

DESSERTS & BAKED GOODS

Mini Brownies	\$24/dz
Mini Lemon Bar	\$26/dz
Seasonal Pies (please call)	\$38/ea
Italian Lemon Cream Cake	\$56/ea
Vanilla Bean Cheesecakes (2.5" each)	\$65/dz
Flourless Chocolate Torte	\$56/ea
Individual Rustic Apple Tarts	\$60 (half dz)
Petit Dessert Platter ~ Mini cheesecakes, bars, brownie bites (serves 8-10)	\$95 lemon
Seasonal Vegetable Quiche	\$34/ea



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

Order Online: order.gigihudsonvalley.com

Call our catering line: 845.758.8060 for assistance or custom order.

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:

- Consider you 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 18% 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: ORDER@GIGIHUDSONVALLYE.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%) _____

Total _____