



**EASY ENTERTAINING CATERING**

**ORDER ONLINE! [ORDER.GIGIHUDSONVALLEY.COM](http://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 & Lemon-Tahini	\$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(1pt ea)	\$20/qt	_____
_____	Extra Crostini	\$12/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	_____

## 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 Basil-Arugula Pesto and Sauteed Seasonal Vegetables	\$75
_____	Rigatoni with Arugula-Basil Pesto and Sauteed Seasonal Vegetables (not gluten free)	\$80
_____	Rigatoni Arrabiata	\$70
_____	Gigi Rigatoni Buttera	\$85
_____	NYS Cheddar Macaroni and Cheese	\$70

Order online!

[order.gigihudsonvalley.com](http://order.gigihudsonvalley.com)

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 - \$60

QTY		HALF PAN/FULL PAN	TOTAL
_____	Barbina ~ Baby greens, roasted beets, asparagus, 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 Tomato-Leek	\$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	_____
_____	Mexican Street Corn (lime-mayo, cilantro, cipotle)	_____
_____	Kohlrabi, Brussels Sprouts, and Carrot Slaw	_____
_____	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	_____
_____	Mediterranean Potato Salad ~ Grainy Dijon, herb-olive oil vinaigrette, capers, olives)	_____
_____	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 _____
_____	Lemon & Herb Organic Chicken Paillards (C) (R) (12 each)	\$109 _____
_____	Grilled Jumbo Shrimp Skewers: Citrus & Herb (C) (Serves 6, half dz skewers)	\$100 _____
_____	Herb Crusted Tenderloin of Beef (C) (Serves 8-10)	\$210 _____
_____	Poblano BBQ Beef Short Ribs (C) (Serves, 6-8, 1 half pan - approx 10 lb)	\$180 _____
_____	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 Atlantic Cod Provencal (Serves 6, Half Pan, Approx. 7 oz ea)	\$160 _____
_____	Whole Rib Eye, Marinated and Roasted (C) (Serves 16-18)	\$380 _____

## 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) _____



**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.**

**REFUND POLICY: REFUNDS FOR ORDERS PLACED ONLINE (OR THROUGH OUR SALES REPRESENTATIVES) WILL BE CREDITED AS FOLLOWS:  
7 DAYS PRIOR TO ORDER DATE = 70% REFUND  
6 DAYS TO 72 HOURS PRIOR TO ORDER DATE = 50% REFUND  
NO REFUND PROVIDED WITH LESS THAN 48 HOURS NOTIFICATION IN WRITING.**

## PIES AND BAKED GOODS

(Order 5 days in advance)

_____	Gigi Petite Brownies	\$20/dz _____
_____	Key Lime Pie	\$36/ea _____
_____	Seasonal Berry Pie	\$36/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 _____
_____	Mini Lemon Bars	\$26/dz _____
_____	Quiche Lorraine	\$34/ea _____
_____	Seasonal Vegetable Quiche	\$34/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 \$ \_\_\_\_\_

EMAIL: [ORDER@GIGIHUDSONVALLEY.COM](mailto:ORDER@GIGIHUDSONVALLEY.COM)

[WWW.GIGIHUDSONVALLEY.COM](http://WWW.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 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