

Gennaro's Catering



Dinner Menus



Gennaro's *Dinner Menu # 1*

Five Hours Complete with: Champagne Toast • Mozzarella & Tomato
Pasta with Tomato Sauce • Gennaro's Salad • Choice of Entrée
Includes Chef's Choice of Vegetable & Potato

Service Includes

Imported Crystal & China Table Settings, Fresh Baked Bread & Butter on Each Table, White Glove Service
Choice of Colored Linens, Directional Cards & Placement Cards, Valet Parking Available

We reserved the right to replace any item which may be
unattainable at the time of the affair

APPETIZER

Tomato & Mozzarella

FRESH SALAD

Gennaro's Tossed Salad

PASTA DISH

Pasta with Tomato Sauce

ENTRÉE (Select four)

Eggplant Parmigana and three additional choices

Veal Marsala • Chicken Francese • Chicken San Lorenzo • Stuffed Loin of Pork
Eggplant Parmigana • Flame Broiled New York Strip Steak • Baked Salmon Any Style

Each Dinner Entree Includes Chefs Choice of
Seasonal Vegetables, Potato or Rice

DESSERT

Coffee & Cake

Gennaro's *Dinner Menu #2*

Four Hours Complete with: Champagne Toast • Mozzarella & Tomato
Pasta with Tomato Sauce • Gennaro's Salad • Choice of Entrée
Includes Chef's Choice of Vegetable & Potato

Service Includes

Imported Crystal & China Table Settings, Fresh Baked Bread & Butter on Each Table, White Glove Service
Choice of Colored Linens, Directional Cards & Placement Cards, Valet Parking Available

We reserved the right to replace any item which may be
unattainable at the time of the affair

APPETIZER

Tomato & Mozzarella

FRESH SALAD

Gennaro's Tossed Salad

PASTA DISH

Pasta with Tomato Sauce

ENTRÉE (Select four)

Eggplant Parmigiana and three additional choices

Veal Marsala • Chicken Francese • Chicken San Lorenzo • Stuffed Loin of Pork
Eggplant Parmigiana • Flame Broiled New York Strip Steak • Baked Salmon Any Style

Each Dinner Entree Includes Chefs Choice of
Seasonal Vegetables, Potato or Rice

DESSERT

Coffee & Cake

Gennaro's

Deluxe Dinner Menu

Five Hours Complete with:

Champagne Toast • Butler Style Hors d'Oeuvres • Choice of Appetizer
Choice of Tossed Salad • Choice of Entrée • Includes Chefs Choice of Vegetable & Potato

Service Includes

Imported Crystal & China Table Settings, Fresh Baked Bread & Butter on Each Table, White Glove Service, Choice of Colored Linens, Directional Cards & Placement Cards, Valet Parking Available

We reserved the right to replace any item which may be unattainable at the time of the affair

HORS D'OEUVRES (Select six)

Mini Franks • Hawaiian Chicken • Assorted Quiche • Chicken Tenders
BBQ Chicken • Coconut Chicken • Fried Ravioli • Stuffed Mushrooms • Fried Zucchini
Mozzarella Sticks • Rice Balls • Potato Croquettes • Italian Bread Pizza • Garlic Bread Mini Meat
Balls • Focaccia • Mozzarella Carozza • Fried Eggplant

Also Available at Additional Cost

Baked Clams • Butterfly Shrimp, served with homemade Tartar Sauce • Coconut Shrimp, served with Coconut Cream Sauce

APPETIZERS (Select one)

Tomato & Mozzarella • Melon with Prosciutto • Mixed Fresh Fruit Supreme
Mixed Antipasto Salad • Prosciutto, Mozzarella & Roasted Peppers

Also Available at Additional Cost

Shrimp Cocktail • Hot Antipasto

FRESH SALADS (Select one)

Gennaro's Tossed Salad • Tri Color Salad with House Dressing • Traditional Caesar Salad

PASTA DISH (Select one)

Penne a la Vodka • Tortellini Bolognese • Linguine with Clam Sauce (White or Red) • Penne
Broccoli Rabe & Sundried Tomatoes • Rigatoni Filetti DiPomodoro • Fettuchini Alfredo • Pasta a la
Gennaro's (String Beans, Fresh Tomatoes, Garlic, Olives) • Penne with Tomato Sauce

ENTRÉE (Select four)

Eggplant Parmigiana and three additional choices

Sliced Roast Beef Au Jus • Beef Rollatini • Veal Scallopini Marsala • Veal Gennaro's • Veal Parmigiana • Veal Sorrentino • Chicken Francese • Chicken Rollatini • Chicken San Lorenzo • Chicken Cordon Bleu • Chicken Marsala • Chicken Sorrentino • Stuffed Loin of Pork • Eggplant Parmigiana • 'Grilled Pork' Chops with Hot or Sweet Peppers • Rack of Lamb with Dijon Mustard • Stuffed Filet of Sole • Filet of Sole Oreganata • 'Grilled' Pork Chops with Hot or Sweet Peppers • Rack of Lamb with Dijon Mustard • Stuffed Filet of Sole • Filet of Sole Oreganata • Flame Broiled New York Strip Steak • Broiled Salmon with Honey or Dijon Mustard • Shrimp Scampi • Filet of Sole Franchese

Also Available at Additional Cost

'Grilled' Veal Chop • 'Roast Prime Rib of Beef Au Jous • 'Grilled' Filet Mignon with Madera Wine Sauce • Boneless Breast of Duck Dressed with a Wild Berry Sauce

Each Dinner Entree Includes Chefs Choice of
Seasonal Vegetables, Potato or Rice

DESSERT

Elegant Occasion Cake

Served with Coffee, Tea, Espresso & Assorted Sodas

Also available at additional cost

Venetian Hour (50 guests minimum)

Assorted Fruit Display • Miniature Pastries • Assorted Pies
Italian Cookies • Demitasse & Cordials • Ice Cream

Dessert Table

Two Large Fruit Platters • Five Pounds of Cookies
Six Dozen Italian Mini Pastries

Italian Mini Pastries & Cookies Per Table

1 1/2 Lbs. Italian Butter Cookies

1 1/2 Lbs. Italian Mini Pastries

1 Lb. Italian Butter Cookies & Italian Mini Pastries

Assorted Candy Table (Fifty gurests minimum)

Cotton Candy • Jelly Apples

Marshmallow Treats • Assorted Candies