



## Catering Menu

### Appetizers

Each appetizer feeds 15-20 people

**Fruit Tray** - Variety of fruits sliced. \$60

**Vegetable Tray** - Variety of cut vegetables. \$60

**Antipasto Misto** - Prosciutto, salami, provolone cheese, olives and Giuseppe's special touch. \$70

**Calamari Fritti** - Fried squid served with our homemade marinara sauce. \$70

**Funghi Ripieni** - Mushrooms stuffed with our crab meat mixture and parmesan cheese then baked. \$70

**Bruschetta alla Siciliana** - Toasted crostini brushed with olive oil and garlic served with Giuseppe's bruschetta sauce. \$60

**Mozzarella Squares** – Cut of the block, breaded and fried, served with homemade marinara. \$70

**Mussels** – Sauteed with Garlic and White Wine. \$70

**Buffalo Wings** – Crispy and Delicious, served with your choice of sauce. \$60

**Caprese Salad** – Fresh mozzarella, ripe tomatoes, artichoke, and basil drizzled with balsamic vinegar and extra virgin olive oil. \$70

### **Main Course, Starters and Dessert**

\$30.00 per adult (Child's prices and menu vary)

Gratuity of 20% added to all parties.

Prices include choice of one from each category, coffee, tea, and soda.

### Sides

House Salad with Choice of Dressing  
Caesar Salad

### Entrees

Pick four for your guest to choose from.

\*If guests exceed the amount of recommended food items and require more, there will be an extra charge

**Penne alla Putanesca** – (Vegetarian Option) Penne served with black olives, onions and in a spicy garlic marinara sauce.

**Fettuccine Alfredo (with chicken or shrimp)** - Rich and creamy Alfredo sauce tossed with homemade fettuccine noodles.

**Ravioli di Carne** - Meat ravioli with homemade marinara sauce.

**Tortellini Tre-Colori** - Cheese filled tortellini in a creamy Alfredo sauce.

**Lasagna in Bianca** - Layers of pasta, ground chicken, spinach, mushrooms, mozzarella cheese and topped with a light cream sauce.

**Filetti di pollo con Carciofini** - Chicken breast cooked with artichoke hearts and sun dried tomatoes in a rose wine sauce, served with linguine.

**Petto di Pollo alla Marsala** - Chicken breast cooked with Marsala wine and mushrooms, served with our homemade fettuccine.

**Filetti di Pollo alla Siciliana** - Chicken breast sautéed with roasted red peppers and sun dried tomatoes in a rose wine sauce, served with penne

**Filetti di Pollo alla Parmigiana** - Chicken breast, hand-breaded, fried, and baked with mozzarella cheese, and topped with our homemade sauce.

**Lasagna alla Bolognese** – Layered pasta, ricotta filled, ground beef, tomato sauce and Giuseppe’s blend of herbs and spices.

**Petto di Pollo alla Francese** - Chicken breast sautéed with mushrooms, and a lemon white wine butter sauce, served with fettuccine.

**Linguine con Vongole** - Fresh little neck clams cooked with garlic and herbs, sautéed in a white wine sauce.

**Gamberone Fra Diavolo** - Jumbo shrimp sautéed in a spicy marinara sauce, served with fettuccine.

**Gamberone alla Siciliana** - Jumbo shrimp cooked with roasted red peppers and a creamy rose sauce, served with linguine.

**Vitello alla Marsala** - Tender veal medallions sautéed with mushrooms and Marsala wine, served with fettuccine. *\*For veal dishes there will be an upcharge*

**Vitello Salti in Bocca** – Tender hand-breaded veal medallions stuffed with eggplant, prosciutto ham and topped with mozzarella cheese, served with fettuccine. *\*For veal dishes there will be an upcharge*

## Desserts



**Double Chocolate Mousse Cake**

**Coconut Cake**

**Chocolate Chip Cookies**

**Brownies**

**Cannoli**

**Tiramisu**

## Other Services

**Wedding Setup - \$200**

**Bartender (4 hours min) - \$25 per hour**

**Additional Time - \$100 per hour**

15120 Washington Street ξ Haymarket ξ VA ξ 20169 703-753-1004

## **Giuseppe's Bar and Drink Packages**

### **Rail Bar for 100 Guests - \$2000**

#### **Includes:**

- **Aristocrat Vodka**
- **Aristocrat Tequila**
- **Aristocrat Rum**
- **Aristocrat Gin**
- **Old Crow Bourbon**
- **Mixers**
- **Domestic Beer**

### **Mid-Level Bar for 100 Guests - \$3000**

#### **Includes:**

- **Smirnoff/Absolut Vodka**
- **Jack Daniels/Jim Beam Bourbon**
- **Myers/Malibu Rum**
- **Boodles/Bombay Sapphire Gin**
- **Jose Cuervo Tequila**
- **Wild Turkey**
- **Jameson Whiskey**
- **Mixers**
- **Domestic/Import Beer Mix (Craft Beer Upon Request)**

### **Top Shelf Bar for 100 Guests - \$4000**

#### **Includes:**

- **Grey Goose/Belvedere Vodka**
- **Patron Tequila**
- **Bacardi Select Rum**
- **Tanqueray Gin**
- **Knob Creek Bourbon**
- **Wild Turkey 101/Makers Mark**
- **Mixers**
- **Domestic Beer (i.e Bud, Bud Light, Coors Light, Miller Light)**

**\*Cordials/Whiskeys/Liquors (i.e. Fireball/Amaretto/Jaegermeister) may be added to Mid-Level or Top Shelf at no additional cost.**