

# GARÖZZO'S

## RISTORANTE

*"You're Family at Garozzo's"*

### Catering Menu

#### *Antipasti*

##### Hot

	Per Piece
Clams Oreginato	2
Oysters Rockefeller	3
Shrimp Spiedini (Medium)	3
Toasted Ravioli (Meat, Cheese, or Combination)	.90
Mini Meatballs	.90
Mini Italian Sausage	.90
Mini Chicken Spiedini	1.25

##### Cold

V.I.P. Antipasti Station		Per Person 7
Imported Meats and Cheeses, Fresh Grapes and Strawberries, Pomodoro Salad and Sicilian Olive Salad, Artisan Crackers, Homemade Breads and Classic Bruschetta		
		Per Piece
Antipasti Skewers		1.25
Pesto Bruschetta with Goat Cheese		1.25
Chilled Spice Shrimp with Cocktail Sauce		3
Sicilian Garlic Dip (Quart)		8
	<b>Medium</b>	<b>Large</b>
	(Serves 30-35)	(Serves 70-75)
Sliced Fresh Fruit Tray	65	125
Fresh Vegetable Tray with Ranch Dressing	50	100
Domestic Cheese Tray with Crackers	75	150

#### *Insalata*

	Half Pan	Full Pan
	(Serves 8-10)	(Serves 18-20)
Garozzo's House Salad	30	60
Caesar Salad	30	60
Pomodoro (Sicilian Tomato) Salad	35	70

## Pasta

	<b>Half Pan</b> (Serves 8-10)	<b>Full Pan</b> (Serves 18-20)
Baked Pasta	57	99
Baked Lasagna	60	115
Hill Special, with Sugo (choice of pasta)	50	\$90
Cavatelli Catania	57	\$99
Pasta Vincenzo	57	\$99
Rigatoni Canzoneri	57	\$99
Pasta con Broccoli	60	110
Pasta with Vodka Sauce	60	110
Pasta Alfredo	60	110
Tortelloni Gina	65	125
Pasta Prima Vera	57	99
Veal Portabella Ravioli	57	99
Cavatelli with White or Red Clam Sauce	60	110
Cavatelli Fruitti di Mare	65	125
<b>Add Chicken or Sausage</b>	15	30
<b>Add Shrimp</b>	25	50

## Spiedini Ala Carte *25 Piece Minimum*

	<b>Per Piece</b>
<b>Chicken Spiedini Garozzo</b>	2
Topped with Amogio (Olive Oil, Lemon, Garlic and Italian Herbs)	
<b>Chicken Spiedini Samantha</b>	2
Topped with Alfredo Sauce and Artichoke Hearts	
<b>Chicken Spiedini Gabriella</b>	2
Topped with our Spicy Diablo Sauce	
<b>Chicken Spiedini Giovanni</b>	2
Topped with Lemon, Butter, Mushrooms, Capers and Black Olives	
<b>Chicken Spiedini Georgio</b>	2
Topped with Olive Oil, Crushed Tomatoes, Basil, Garlic and Spinach	
<b>Gluten-Free Chicken Spiedini</b>	2.5
Topped with your choice of Garozzo, Giovanni, Samantha or Georgio	
<b>Beef Tenderloin Spiedini</b>	4
Topped with Amogio (Olive Oil, Lemon, Garlic and Italian Herbs)	
<b>Shrimp Spiedini Maggie</b>	3
Topped with a Garlic Lemon Butter Sauce	

## Carne

	<b>Half Pan</b> (Serves 8-10)	<b>Full Pan</b> (Serves 18-20)
<b>Italian Sausage</b> Baked or Grilled served with Sautéed Peppers and Onions	50	90
<b>Smoked Beef Brisket</b>	60	120
<b>Roasted Pork Loin</b>	60	120
<b>Roasted Prime Rib</b>		MKT
<b>Beef Tenderloin</b>		MKT
		<b>Per Piece</b>
<b>Chicken Parmigiano</b>		2
<b>Chicken Saltimbocca</b> Sautéed with Prosciutto, Sage and topped with Fontina Cheese		2.5
<b>Veal Parmigiano</b>		4
<b>Veal Saltimbocca</b>		4.5

## *Specialty Stations* 50 Person Minimum

<b>Carving Station</b>	<b>Carver Fee</b>	50
Hand Sliced for each guest. All carved items are served with condiments and Homemade Rolls.		
<b>Chose from: Slow Roasted Prime Rib, Beef Tenderloin, Roast Beef, Pork Loin, Glazed Ham, Roasted Turkey</b>		
	Prices Vary	
<b>Ravioli Station</b>		8
Our staff preparing 3 signature Ravioli's before your eyes. Featuring Veal and Portabella Mushroom Stuffed Ravioli, Pesto Stuffed Ravioli and Seafood Stuffed Ravioli		

## Vegetables

	<b>Half Pan</b> (Serves 8-10)	<b>Full Pan</b> (Serves 18-20)
Italian Green Beans	25	50
Amaretto Carrots	25	50
Roasted Garlic Potatoes	25	50
Zucchini Al A Marinara	25	50
With Capers, Onions, Garlic, Black Olives and a Dash of Sugo		

## *Desserts*

	<b>Per Piece</b>	<b>By the Dozen</b>
Tiramisu, Chocolate Mousse Torte		
Turtle Cheesecake or Vanilla Cheesecake	6	60
Small Cannoli	2.75	30
Large Cannoli	6	60
Assorted Mini Cheesecakes	-	20
Assorted Homemade Italian Cookies*	-	14
*3 Dozen Minimum Order		

***Want a special item you don't see?***

***Our Chef's will try to accommodate any way they can!***

**Prices subject to change**

**Prices do not include sales tax or gratuity**

**\*Minimums may be required for Stations and Accessories**

## Accessories

*Staffed Caterings include Chafing Pans, Sterno and Buffet Linens*

Chafing Pans with Sterno	25
Plateware	.45
Glassware	.45
Flatware	.40
Linen Napkin	.40
Linen Tablecloth (90 x 90)	10
Linen Tablecloth (132" Round)	24
Linen Tablecloth (52 x 114)	7
8' Table Drape	20
6' Banquet Table	10
8' Banquet Table	12
60" Round Table	12
72" Round Table	15
Chairs (Metal/Plastic)	5
Chairs (White Wooden)	6
Chairs (Black Comfort)	8
Cambro / Hot Box	30
Disposables – (Plate /Fork/Knife/Napkin)	
Beige Foam Plateware	.75
Eco Friendly	2
High End	3
Server (Minimum Five Hours)	15 per Hour
Bartender (Minimum Five Hours)	25 per Hour

***Allow us to prepare a meal for your family, meeting or event.  
You can pick it up or have us deliver it to your house or business.  
Just call the location nearest you.***

*Downtown – 816-221-2455    Overland Park – 913-491-8300    Lee's Summit – 816-554-2800*

***If you would like our staff to take care of your next event, please contact  
Tonya Round our Catering Director at 816-561-7072.***

## Liquor

Keg Beer (Approximately 150 beers)	250
1.5 liter bottle of Liberty Creek Wines (Approximately 10-12 glasses) Merlot, Cabernet, Chardonnay, White Zinfandel and Moscato	45
	Price Varies
Domestic Bottled Beer (Budweiser, Bud Light, Miller Lite)	3.5
Premium Bottled Beer (Blvd Pale Ale, Blvd Wheat, Mich Ultra, Moretti)	5
Liberty Creek Wine's	5
Well Liquor	5
Call Liquor	6
Premium Liquor	7
Super Premium Liquor	9
Sparkling Wine Toast	4

**Beer/Wine Bar** - Domestic Bottled Beer, Liberty Creek Wines

**Well Bar** - Domestic Bottled Beer, Liberty Creek Wines and Well Liquor

**Call Bar** - *Choice of Three (3) Beers:* Coors Light, Miller Light, Bud Light, Budweiser, Boulevard Wheat & Boulevard Pale Ale

*Spirits:* Tito's, Jim Bean, Bombay, VO, Captain Morgan and Bacardi and Cuervo Tequila Gold

**Premium Bar** - *Choice of Three (3) Beers:* Coors Light, Miller Light, Bud Light, Budweiser, Boulevard Wheat & Boulevard Pale Ale, Moretti

*Spirits:* Kettle One, Maker's Mark, Tanqueray Gin, Dewar's, Forty Creek, Captain Morgan, Bacardi and 1800 Cuervo

**Super Premium Bar** - *Choice of Three (3) Beers:* Coors Light, Miller Light, Bud Light, Budweiser, Boulevard Wheat & Boulevard Pale Ale, Moretti and Peroni

*Spirits:* Grey Goose, Woodford Reserve, Hendricks, Chivas, Crown Royal, Captain Morgan, Bacardi and Patron

**Beer & Wine Bar:** 15 per person. 3.75 per person for each additional hour

**Well Bar:** 20 per person. 5 per person for each additional hour

**Call Bar:** 24 per person. 6 per person for each additional hour

**Premium Bar:** 28 per person. 7 per person for each additional hour

**Super Premium Bar:** 32 per person. 9 per person for each additional hour

**All Bar Packages are figured on 4 hours of Service (minimum three hour package)**

Prices subject to change

Prices do not include sales tax or gratuity

Minimums required for all Stations and Accessories

08/01/16