

# GIANA

BAKERY + PROVISIONS

## GIANA PICK UP CATERING MENU.

PLEASE SEE OUR EVENTS PAGE OR SEND US AN EMAIL FOR OUR FULL SERVICE ONSITE, OFFSITE OR PRIVATE PARTY OPTIONS.

### MORNING FARE

#### BREAKFAST {SM 6-8 | MD 8-12 | LG 15-20}

##### PASTRY BOARD

assorted pastries served with butter & house made jam 40 | 65 | 125

##### ORGANIC SEEDED GRANOLA BOARD \*GF

berries | granola | honey yogurt | dried fruit 40 | 65 | 125

##### WHOLE FRITTATA {serves 8-10} \*GF

{pick one} sausage kale | prosciutto gruyere | tomato basil goat cheese 55 | each

##### QUICHE {serves 8-10}

{pick one} sausage kale | prosciutto gruyere | tomato basil goat cheese 55 | each

##### EGG STRATA {serves 8-10}

sausage | mushroom | gruyere | herbs 65 | each

##### APPLE BAKED FRENCH TOASTS {serves 8-10}

whipped mascarpone | maple 60 | each

##### GIANA HASH {serves 8-10}

wild mushrooms | roasted potatoes | kale | poached eggs 65 | each

### STARTERS & SMALL BITES

#### READY TO SERVE AT ROOM TEMPERATURE | HEATING INSTRUCTIONS INCLUDED

**PANE** house focaccia, balsamic reduction | organic olive oil {serves 12-14} 30 | each

**OLIVE** castelvetrano, orange peel, rosemary, garlic, Calabrian 24 | 32oz

**POLPETTA** house made meatballs, oven roasted pomodoro, parmesan, herbs 36 | dozen

**PROSCIUTTO WRAPPED DATES** - manchego | balsamic | arugula 16 | dozen

**PEPPADEWS** stuffed with herbed goat cheese 10 | dozen

**SHRIMP COCKTAIL** burnt lemon | arugula | calabrian cocktail sauce 20 | dozen

#### GARDEN {SM 45 | MD 70 | LG 110}

**VERDE** baby greens, herbs, shallots, tomatoes, cucumbers, goat cheese, vinaigrette 45 | 70 | 110

**BRUXELLES** shaved brussels, crushed marcona, black pepper, parmesan, lemon zest 45 | 70 | 110

**CAPRESE** mozzarella, arugula, basil, pickled onions, balsamic, buttered bread crumbs 45 | 70 | 110

**CHOP** tomatoes, olives, red onion, pepperoncini, salami, provolone, cucumbers 45 | 70 | 110

**FINOCCHIO** fennel, celery, arugula, pistachios, mint, citrus, black pepper vinaigrette, parmesan

#### BOARDS {SM 4-6 | MD 8-12 | LG 15-20}

**MEAT & CHEESE** baguette | accoutroments | fruit | honey 65 | 90 | 160

**BURRATA** | prosciutto | roasted tomatoes | balsamic | baguette 50 | 75 | 130

**SALMON NIÇOISE** new potatoes | green beans | olives | tomatoes | egg 70 | 100 | 185

#### ENTREES {SM 4-6 | MD 8-12 | LG 15-20}

##### READY TO SERVE AT ROOM TEMPERATURE | HEATING INSTRUCTIONS INCLUDED

**BAKED CAVATELLI & CHEESE** house made pasta | pecorino cream sauce 60 | 95 | 150

**CITRUS ROASTED CHICKEN** organic & cage free | potatoes | foriana 80 | 140 | 200

**BRAISED SHORT RIBS** creamy polenta | pickled red onions 90 | 160 | 220

**ROASTED SALMON** full side of salmon | braised fennel | roasted tomatoes 140 {10-12}

**GRILLED STEAK PLATTER** sliced grass-fed tri-tip | potatoes | olive tapenade 140 {10-12}

**BAKED RIGATONI** house made pasta | sausage | pomodoro | tomatoes | parmesan 60 | 95 | 150

**RISOTTO** cremini, portobello, beech, maitake, green onion, parmesan, black pepper 60 | 95 | 150

### SWEETS

**PIES** french apple | chocolate tart | blueberry crumb | lemon tart 45 | 9"

**BROWN BUTTER CHOCOLATE CHIP COOKIES** 20 | dozen

**ORANGE ALMOND CAKE** whipped mascarpone 45 | 9"

**LEMON OLIVE OIL CAKE** olive oil whipped cream 45 | 9"

### GENERAL CATERING INFO

All catering orders require a minimum of 48 hours' notice and will be confirmed via phone or email. Orders can be placed online only. Delivery is an additional charge and is based on availability.

Onsite servers are available based on availability for an additional fee. For full-service events or custom menu planning please email to schedule a meeting with our catering team. Our menu changes seasonally based on availability of fresh produce; prices are subject to change without notice.