

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} 40 | 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 20 | dozen

PEPPADEWS stuffed with herbed goat cheese 12 | dozen

SHRIMP COCKTAIL burnt lemon | arugula | calabrian cocktail sauce 24 | dozen

GARDEN {SM 45 | MD 70 | LG 110}

VERDE baby greens, herbs, shallots, tomatoes, cucumbers, goat cheese, vinaigrette 55 | 80 | 130

BRUXELLES shaved brussels, crushed marcona, black pepper, parmesan, lemon zest 55 | 80 | 130

CAPRESE mozzarella, arugula, basil, pickled onions, balsamic, buttered bread crumbs 55 | 80 | 130

CHOP tomatoes, olives, red onion, pepperoncini, salami, provolone, cucumbers 55 | 80 | 130

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 75 | 110 | 180

BURRATA | prosciutto | roasted tomatoes | balsamic | baguette 65 | 95 | 150

HUMMUS | marinated vegetables | house pita | olives 65 | 95 | 160

SALMON NIÇOISE new potatoes | green beans | olives | tomatoes | egg 75 | 115 | 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 | 160

CITRUS ROASTED CHICKEN organic & cage free | potatoes | foriana 80 | 140 | 220

BRAISED SHORT RIBS creamy polenta | pickled red onions 90 | 160 | 240

ROASTED SALMON full side of salmon | braised fennel | roasted tomatoes 160 {10-12}

GRILLED STEAK PLATTER sliced grass-fed tri-tip | potatoes | olive tapenade 160 {10-12}

BAKED RIGATONI house made pasta | 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 55 | 9"

BROWN BUTTER CHOCOLATE CHIP COOKIES 35 | dozen

ORANGE ALMOND CAKE whipped mascarpone 45 | 9"

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

DOUBLE CHOCOLATE CAKE chocolate whipped mascarpone 70 | 9" (2-layer cake)

TOASTED COCONUT CAKE whipped mascarpone 70 | 9" (2-layer cake)

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.