



Catering Menu

Cafe Sandwich Buffet



\$15.00 per person | add a can of soda for \$1.00 per person

Select two of our Café Sandwiches, one of our Signature Salads (below), and we will include chips and a basket of cookies and brownies.

GOURMET SANDWICH BASKET

\$85.95 per basket – ten sandwiches per basket

An assortment of all four Café Sandwiches teamed with chips.

SANDWICH BOX LUNCH

\$11.75 per person (add a can of soda for \$1.00 per person)

Offered for ten or more. Choose from our list of Café Sandwich options. Our box lunch includes chips and a fresh baked jumbo cookie.



CAFE SANDWICH SELECTIONS:

Turkey Riviera

Thin sliced roasted turkey, mozzarella cheese, mayonnaise, light dijon mustard, cucumber & leaf lettuce served on French bread

Roasted Chicken Pesto

Roasted chicken breast, fresh mozzarella cheese, fresh spinach, red onion, sliced tomato, and pesto served on French bread

Roast Beef & Mozzarella

Premium Angus roast beef, leaf lettuce, Roma tomato, red onion, and dijon mustard served on baked Italian bread

Caprese

Mixed wild greens tossed in balsamic vinaigrette and topped with fresh mozzarella, basil and tomatoes, served on freshly baked French bread

SIGNATURE SALADS:

Gino's Chopped Salad

Romaine lettuce, field greens, bacon, roasted chicken breast, cherry tomato, carrots, cucumber, red and yellow peppers, red onion, black olive, crumbled blue cheese, served with homemade red wine vinaigrette

Tuscan Harvest

Hearty mixed greens, dried cranberries, candied walnuts and gorgonzola cheese, served with our homemade raspberry vinaigrette

Classic Caesar

Romaine lettuce, parmesan cheese and our creamy caesar dressing topped with homemade croutons

Field Greens

Romaine lettuce, field greens, cherry tomato, red onion, black olives, homemade croutons, served with aged balsamic vinaigrette

Italian Buffet



2 entrée buffet...\$15.50 | 3 entrée buffet...\$18.50 | 4 entrée buffet...\$19.95

Our Italian Buffet can be ordered for 10 people or more in multiples of 5.

After selecting your entrée choices, choose one of our signature salads.

ITALIAN ENTREES:

Chicken Parmesan

Lightly breaded and pan fried boneless breasts of chicken, topped with marinara sauce and Mozzarella cheese and served on a bed of spaghetti marinara

Sausage and Peppers

Grilled and served with sweet bell peppers in natural gravy, with fresh baked Italian rolls

Chicken Marsala

Lightly breaded boneless breasts of chicken sautéed, and smothered in a rich Marsala wine and mushroom sauce.

Served with garlic mashed potatoes

Buona Italian Beef

Slow roasted in our special selection of herbs and spices and served in its own natural gravy with sweet bell peppers and hot giardinera, with fresh baked Italian rolls

Cavatappi Alfredo with Chicken

Corkscrew pasta in a rich Alfredo sauce, with tender strips of grilled chicken and fresh broccoli

Baked Rigatoni with Sausage

Four cheeses, marinara, Italian Sausage and roasted peppers oven baked with hearty Rigatoni noodles

Italian Meatballs

Handmade meatballs served in a marinara sauce

Sausage Ravioli with Meat Sauce Ala Vodka

Large sausage stuffed ravioli served with our own meat sauce ala vodka

Cheese Ravioli

Jumbo cheese filled ravioli with our marinara sauce

SIGNATURE SALADS:

Gino's Chopped Salad

Romaine lettuce, field greens, bacon, roasted chicken breast, cherry tomato, carrots, cucumber, red and yellow peppers, red onion, black olive, crumbled blue cheese, served with homemade red wine vinaigrette

Tuscan Harvest

Hearty mixed greens, dried cranberries, candied walnuts and gorgonzola cheese, served with our homemade raspberry vinaigrette

Classic Caesar

Romaine lettuce, parmesan cheese and our creamy caesar dressing topped with homemade croutons

Field Greens

Romaine lettuce, field greens, cherry tomato, red onion, black olives, homemade croutons, served with aged balsamic vinaigrette



The Chicago Buffet



\$18.50 per person

Our Chicago Buffet includes all your Windy City favorites...great for groups with kids!

Deep Dish Pizza

Our legendary Deep Dish Pizza...Choose two pizzas with up to three toppings each

Italian Beef & Sausage Sandwiches

Slow roasted in our special selection of herbs and spices and served in its own natural gravy with sweet bell peppers and hot giardiniera, with fresh baked Italian rolls

Chicago Style Hot Dog

Mustard, relish, onion, sport peppers, pickle, tomato & celery salt. Ketchup available upon request...if you must

Classic Caesar Salad

Romaine lettuce, parmesan cheese and our creamy caesar dressing topped with homemade croutons

Fresh Baked Brownies

Rich chocolate brownies topped with powdered sugar



Pizza & Salad Buffet



\$14.50 per person

Includes your choice of brownies or fresh baked cookies

PIZZA:

We will bring out a combination of our Original Deep Dish and Thin Crust Pizzas.

Please select three pizzas with up to three toppings each.

Extra Cheese • Italian Sausage • Spicy Sausage • Pepperoni • Roasted Chicken • BBQ Brisket • Bacon
Canadian Bacon • Italian Beef • Ground Beef • Meatballs • Fresh Mushrooms • Caramelized Onions
Onions • Sliced Tomatoes • Fresh Garlic • Anchovies • Giardiniera • Fresh Basil • Black Olives
Green Olives • Green Peppers • Roasted Sweet Peppers • Pineapple • Cilantro • Jalapenos • Spinach

SIGNATURE SALADS:

Select one salad. (Groups of 20 or more may select two salads)

Gino's Chopped Salad

Romaine lettuce, field greens, bacon, roasted chicken breast, cherry tomato, carrots, cucumber, red and yellow peppers, red onion, black olive, crumbled blue cheese, served with homemade red wine vinaigrette

Tuscan Harvest

Hearty mixed greens, dried cranberries, candied walnuts and gorgonzola cheese, served with our homemade raspberry vinaigrette

Classic Caesar

Romaine lettuce, parmesan cheese and our creamy caesar dressing topped with homemade croutons

Field Greens

Romaine lettuce, field greens, cherry tomato, red onion, black olives, homemade croutons, served with aged balsamic vinaigrette



Hot Sandwich Buffet



\$16.50 per person

SANDWICHES:

An assortment of all three hot sandwiches will be served.

Italian Beef

Slow roasted in our special selection of herbs and spices and served in its own natural gravy with sweet bell peppers and hot giardiniera, with fresh baked Italian rolls

Italian Meatballs

Handmade meatballs served in a marinara sauce and fresh baked bread

Italian Sausage

Grilled and served with sweet bell peppers in natural gravy, with fresh baked Italian rolls

SIGNATURE SALADS:

Select one salad.

Gino's Chopped Salad

Romaine lettuce, field greens, bacon, roasted chicken breast, cherry tomato, carrots, cucumber, red and yellow peppers, red onion, black olive, crumbled blue cheese, served with homemade red wine vinaigrette

Tuscan Harvest

Hearty mixed greens, dried cranberries, candied walnuts and gorgonzola cheese, served with our homemade raspberry vinaigrette

Classic Caesar

Romaine lettuce, parmesan cheese and our creamy caesar dressing topped with homemade croutons

Field Greens

Romaine lettuce, field greens, cherry tomato, red onion, black olives, homemade croutons, served with aged balsamic vinaigrette

DESSERT:

Basket of Brownies



Deep Dish Pizza & Italian Entree Buffet



\$21.50 per person

We will provide an assortment of Cheese, Sausage Patty and Pepperoni Deep Dish Pizzas then you choose two Italian Entrees, one signature salad and cookies or brownies for dessert.

ITALIAN ENTREES:

Chicken Parmesan

Lightly breaded, pan fried boneless breasts of chicken, topped with marinara sauce and mozzarella cheese and served on a bed of spaghetti marinara

Sausage and Peppers

Grilled and served with sweet bell peppers in natural gravy, with fresh baked Italian rolls

Chicken Marsala

Lightly breaded boneless breasts of chicken sautéed, and smothered in a rich Marsala wine and mushroom sauce.

Served with garlic mashed potatoes

Buona Italian Beef

Slow roasted in our special selection of herbs and spices and served in its own natural gravy

with sweet bell peppers and hot giardinera, with fresh baked Italian rolls

Baked Rigatoni with Sausage

Four cheeses, marinara, Italian Sausage and roasted peppers oven baked with hearty Rigatoni noodles

Cavatappi Alfredo with Chicken

Corkscrew pasta in a rich Alfredo sauce, with tender strips of grilled chicken and fresh broccoli

Italian Meatballs

Handmade meatballs served in a marinara sauce

Sausage Ravioli with Meat Sauce Ala Vodka

Large sausage stuffed ravioli served with our own meat sauce ala vodka

Cheese Ravioli

Jumbo cheese filled ravioli in our marinara sauce

SIGNATURE SALADS:

Gino's Chopped Salad

Romaine lettuce, field greens, bacon, roasted chicken breast, cherry tomato, carrots, cucumber, red and yellow peppers,

red onion, black olive, crumbled blue cheese, served with homemade red wine vinaigrette

Tuscan Harvest

Hearty mixed greens, dried cranberries, candied walnuts and gorgonzola cheese, served with our homemade raspberry vinaigrette

Classic Caesar

Romaine lettuce, parmesan cheese and our creamy caesar dressing topped with homemade croutons

Field Greens

Romaine lettuce, field greens, cherry tomato, red onion, black olives, homemade croutons, served with aged balsamic vinaigrette

Pizza Party Dinner



\$19.95 per person

PIZZA:

We will bring out a combination of our Original Deep Dish and Thin Crust Pizzas.

Please select three pizzas with up to three toppings each.

Extra Cheese • Italian Sausage • Spicy Sausage • Pepperoni • Roasted Chicken • BBQ Brisket • Bacon
Canadian Bacon • Italian Beef • Ground Beef • Meatballs • Fresh Mushrooms • Caramelized Onions
Onions • Sliced Tomatoes • Fresh Garlic • Anchovies • Giardiniera • Fresh Basil • Black Olives
Green Olives • Green Peppers • Roasted Sweet Peppers • Pineapple • Cilantro • Jalapenos • Spinach

APPETIZERS:

Select two appetizers.

Spinach Sticks • Mozzarella Cheese Sticks • Baked Garlic Cheese Bread • Baked Garlic Breadsticks
Spinach Artichoke Dip • Bruschetta • Bacon Marinara Meatballs • Calamari • Barbeque Wings • Buffalo Wings

SIGNATURE SALADS:

Select one salad.

Gino's Chopped Salad

Romaine lettuce, field greens, bacon, roasted chicken breast, cherry tomato, carrots, cucumber, red and yellow peppers, red onion, black olive, crumbled blue cheese, served with homemade red wine vinaigrette

Tuscan Harvest

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Classic Caesar

Romaine lettuce, parmesan cheese and our creamy caesar dressing topped with homemade croutons

Field Greens

Romaine lettuce, field greens, cherry tomato, red onion, black olives, homemade croutons, served with aged balsamic vinaigrette



DESSERT:

Select two desserts.

Chocolate Cake • Fresh Baked Cookies • Carrot Cake • Fresh Baked Brownies

“Family Style” Dinner Buffet



\$27.50 per person

“Abbondanza!” Is all that needs to be said about this buffet of your own creation!

APPETIZERS:

Select two appetizers.

Spinach Sticks • Mozzarella Cheese Sticks • Baked Garlic Cheese Bread
Baked Garlic Breadsticks • Spinach Artichoke Dip • Bruschetta
Bacon Marinara Meatballs • Calamari • Barbeque Wings • Buffalo Wings



SIGNATURE SALADS:

Select two salads.

Gino's Chopped Salad

Romaine lettuce, field greens, bacon, roasted chicken breast, cherry tomato, carrots, cucumber, red and yellow peppers, red onion, black olive, crumbled blue cheese, served with homemade red wine vinaigrette

Tuscan Harvest

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Classic Caesar

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Field Greens

Romaine lettuce, field greens, cherry tomato, red onion, black olives, homemade croutons, served with aged balsamic vinaigrette

PASTA:

Select two pastas.

Cheese Ravioli • Oven Baked Rigatoni with Sausage • Cavatappi Alfredo with Chicken & Broccoli • Spaghetti Marinara

FROM THE GRILLE:

Select two items.

Italian Sausage and Peppers • Chicken Marsala • Chicken Parmesan

DESSERT:

Select two desserts.

Chocolate Cake • Fresh Baked Cookies • Carrot Cake • Fresh Baked Brownies

Ala Carte Options



BEVERAGE:

Coffee, Decaf (per gallon)	\$24.95
Juice (apple, orange, cranberry, grapefruit - per gallon)	\$24.95
Bottled Water (each)	\$2.00
Canned Soda (each)	\$1.00

APPETIZER:

Assorted Bagels served with Cream Cheese and jelly (per Dozen)	\$17.95
Assorted Donuts (per dozen)	\$18.00
Assorted Muffins (per dozen)	\$18.00
Fresh Fruit Tray (serves 20)	\$42.00
Individual Yogurts (each)	\$1.95
Potato Chips with Dip (serves 20)	\$19.95
Chex Mix (serves 20)	\$19.95
Bruschetta (serves 20)	\$42.00
Cocktail Meatballs (serves 20)	\$60.00
Mozzarella Sticks (serves 20)	\$42.00
Spinach Sticks (serves 20)	\$42.00
Spinach Artichoke Dip (serves 20)	\$42.00
Hummus (serves 20)	\$44.00
Calamari (serves 20)	\$70.00
Garlic Bread Sticks (serves 20)	\$28.00
Chicken Wings Buffalo or BBQ (serves 20)	\$38.00
Fresh Vegetable Tray (serves 20)	\$35.00

DESSERT:

Cookie Tray (serves 20)	\$35.00
Brownie Tray (serves 20)	\$35.00
Chocolate Cake (serves 20)	\$59.00
Carrot Cake (serves 20)	\$59.00

Banquet Beverages



We offer a wide variety of beverage services to compliment your event!

Arrangements can be made for Cash Bar or Hosted Bar Service.

Hosted Bar service can be set-up as a package plan per person or beverages can be charged on consumption.

BEER:

Domestic Brand per half Barrel	\$250.00
Domestic Premium per half barrel	\$325.00
Imported half barrel	\$335.00

PRICES ON CONSUMPTION:

Rail Cocktails	\$5.00
Call Brand Cocktails	\$6.00
Premium Brand Cocktails	\$7.00
Martinis	\$6.50/\$7.25/\$8.25
Domestic Bottled Beer	\$4.00
Premium Domestic/Imported Bottled Beer	\$5.00
House Wines	\$6.00/glass
Premium Wines	Wine Specific
Liqueurs/Cordials	\$4.25/\$6.00
Soft Beverages	\$1.00 ea.

BANQUET BEVERAGE PACKAGE PLANS

For groups of 20 or more. | Packages are based on 2 hours.

SOFT BEVERAGE PACKAGE:

Pepsi products, Coffee & Iced Tea

\$2.95 per person \$1.00 per person per additional hour

PACKAGE #1

Imported and Domestic Bottled Beer and House Wines

\$12.00 per person \$2.00 per person per additional hour

PACKAGE #2

Imported and Domestic Bottled Beer, House Wines and Call Brand Cocktails

\$15.00 per person \$3.00 per person per additional hour

PACKAGE #3

Imported and Domestic Bottled Beer, Premium Wines, Premium Cocktails, Liqueurs and Cordials

\$18.00 per person \$5.00 per person per additional hour

Notes



Contact



TO BEGIN PLANNING

Please contact Tessa August at 262-248-9181 Ext 123 or sales@harborshoreslg.com

21% service charge and 5.5% sales tax not included in menu prices.