

*GIANNI'S*  
*Catering and Events*

*Wedding Receptions*



*Treating your family, like our family.*



1445 East Schuylkill Road, Pottstown, PA 19465  
610.705.4000  
By Appointment Only  
Phone Hours: Monday-Friday 9:00AM-5:00PM

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[gianniscateringandevents.com](http://gianniscateringandevents.com) | [info@gianniscateringandevents.com](mailto:info@gianniscateringandevents.com)



# Gourmet Buffet



## PRICING IS INCLUSIVE OF:

- 5-hour Wedding Reception, your choice of time frame
- Non-Alcoholic Bar continuous for 5 hours
- Stationary Hors d'Oeuvres Display, one hour
- Signature Passed Hors d'Oeuvres, one hour
- Ivory or White Floor Length Linens
- Linen Napkins, your choice of color
- Coffee, Espresso & Tea Service
- Facility Rental, Tax and Service Charge

**\$82.50 Per Person All Inclusive**  
**Less \$10.00 Per Person on Friday or Sunday**





## Hors d'Oeuvres

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**Fried Calamari** offered  
with Tomato Basil Sauce

**Eggplant Primo** Eggplant  
Rolled with Prosciutto,  
Roasted Peppers and  
Mozzarella Cheese  
Topped with Pesto

**Sea Scallops** Wrapped in  
Smoked Bacon with  
Pineapple Dipping Sauce

**Mini Assorted Quiche**

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YOU MAY SELECT ANY **FOUR**  
FROM OUR COMPLETE  
BUTLERED LIST

### Stationary Display

**Fresh Vegetables**  
with assorted dips

**Assorted Cheeses**  
Domestic and Imported

**Assorted Crackers**

**Homemade Bruschetta**  
Diced Tomatoes, Fresh Basil,  
Olive Oil and Garlic

**Italian Torn Bread** Display

**Infused Olive Oils**



## First Course

YOUR CHOICE OF **ONE**: Soup or Salad  
First Course may be Served Formally or Displayed on the Buffet

**Hot Soups:** • Italian Wedding • Cream of Wild Mushroom • Italian White Bean

### Salads:

**Classic Italian Antipasto** Fresh Mozzarella, Artichoke Hearts, Roasted Red Peppers,  
Prosciutto, Green Olives, Asiago and Balsamic Vinaigrette on Spring Mix

**Spring Mix** Green Apples, Cranberries, Toasted Walnuts and Crumbled Bleu Cheese  
with Raspberry Vinaigrette

**Caprese** Sliced Tomatoes, Fresh Mozzarella, Fresh Basil Drizzled with Balsamic Vinegar

**Pear Salad** with Walnuts, Sundried Cranberries, Bleu Cheese Crumbles and Balsamic  
Vinaigrette Served on Baby Spinach

**Classic Caesar** Romaine Hearts, Croutons and Shredded Parmesan Cheese

**Traditional** Crisp Romaine, Mixed Baby Field Greens, Sliced Cucumbers, Carrot Curls,  
Split Cherry Tomatoes Offered with Assorted Dressings





## Entrée Selections



PLEASE SELECT ANY **THREE** ENTREES:

**Tortellini Alfredo** Cheese Filled Pasta Served with our Homemade Alfredo Sauce

**Filet of Atlantic Salmon** with Paprika and Garlic

**Jack Daniels Salmon** with Jack Daniels Honey and Soy Sauce

**Cannelloni Manicotti with Seafood** Shrimp, Lobster and Crab in a Rosa Sauce

**Parmesan Crusted Chicken Breast** with a Roasted Garlic Alfredo Sauce

**Sautéed Crabcakes** Jumbo Lump Crab Meat Topped with a Shrimp Scampi Sauce

**Grilled Chicken and Broccoli** Chicken and Fresh Steamed Broccoli  
sautéed in Sherry Wine- Garlic Sauce

**Baked Eggplant** with Roasted Peppers, Eggplant and Sun Dried Tomatoes  
Prepared in our Creamy Rosa Sauce

**Carved Top Rounds of Beef** with Natural Au Jus and Creamy Horseradish Sauce

**Pescatore** Mussels, Clams and Shrimp Sautéed with Fresh Garlic  
Served with Garlic and Olive Oil over Linguini

**Chicken Florentina** Chopped Grilled Chicken with Sautéed Fresh Spinach,  
Provolone Cheese and Sundried Tomatoes in White Wine Sauce

**Cheese Sacchetti** in Rosa Sauce

**Baked Manicotti** Stuffed Cheese Pasta Served in Fresh Basil Marinara Sauce

**Vegetarian Lasagna** Eggplant, Red Peppers and Portobello Mushrooms  
Drizzled with Creamy Alfredo Sauce

**Braised Beef Ravioli** Classic Slow Simmered with Chianti Wine and  
Finished with Parmesan Cheese Topped with Butter Sage Sauce

**Sausage and Broccoli Ravioli** Roasted Italian Sausage  
with Roasted Garlic, Broccoli, Red Bell Pepper and Pecorino Cheese





## Vegetable & Starch Selections

PLEASE SELECT ANY **TWO** OF THE FOLLOWING:

**Smashed Red Bliss Potatoes** with Sour Cream & Parmesan Cheese

**Baby Carrots** with Golden Raisins, Honey and Fresh Dill

**Match Stick Vegetables** of Yellow and Green Squash, Red Onions and Carrots

**Sesame Green Beans** with Toasted Almonds and Garlic Butter

**Garden Vegetable Medley** with Fresh Herb Butter

**Roasted Red Bliss Potatoes** with Rosemary and Garlic

**Portobello Mushrooms** Sautéed in our Marsala Wine Sauce

**Breaded Zucchini** Fresh, Hand Breaded Zucchini

**Also included - hearth baked LeBus dinner rolls with whipped creamery butter.**

## Dessert Option

**Client to Supply  
Wedding Cake**  
if desired

**Coffee, Espresso  
& Tea Service**

Fresh Brewed Regular  
and Decaffeinated Coffee,  
Espresso, Imported  
and Herbal Tea



**Sweet Table**

**Please add \$4.50 per guest**

An Elegant Display of Chocolate Chip Cannolis, Chocolate Éclairs and Cream Puffs

*"We couldn't have picked a better venue for our wedding..."*

*The food, staff, and decor were awesome. Our guests raved about the food and how nice the venue was... The servers and bartenders provided top notch service and always made sure everyone was happy. What makes Gianni's the absolute best is their event coordinator, Stephanie. She has an answer for everything! She was overly helpful, super responsive, and monitored every little detail, to pull off our most perfect day. I'm a very detailed oriented person and Stephanie always calmed my nerves, was very blunt and honest, and always offered a solution. Thank you Stephanie and Gianni's for our dream wedding!"*

