giordano's

Served Lunch Menu

610-444-5733

www.giordanoksq.com

@GiordanosBarGrill

633 E Cypress Street Kennett Square, PA 19348

ROOM INFORMATION

Main Dining Room

DECK 40 GUESTS | SEATED ONLY

CYPRESS ROOM

24 GUESTS | SEATED ONLY

LOUNGE

25 GUESTS | SEATED ONLY

SPORTS BAR

LOFT

45 SEATED | 65 STANDING

STATE ROOM

40 SEATED | 50 STANDING

BUY OUT

110 SEATED | 200 STANDING WITH LOFT

200 SEATED | 300 STANDING

Please review the important information on the last page of this document.

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HORS D'OEUVRES MINIMUM OF 20 PIECES PER ITEM; PRICING IS PER ITEM.

CHICKEN FINGERS | \$2

lightly battered, honey mustard

CHEESE STEAK EGG ROLLS | \$6

american cheese, fried onion, spicy ketchup

STUFFED MUSHROOM CAPS | \$2

silver dollar mushrooms, crab imperial

CHEESEBURGER SLIDERS | \$4

cabot cheddar, fried onions

SHORT RIB SLIDERS | \$5

cheddar jack cheese, short rib, chipotle, BBQ sauce, tomatoes, scallions.

SHRIMP COCKTAIL | \$2.5

cocktail sauce

MOZZARELLA STICKS | \$2

lightly breaded, tomato sauce

SOFT PRETZEL STICKS | \$2

cheese sauce and honey dijon

BUFFALO CHICKEN WINGS | \$1.5

ranch, bleu cheese, celery and carrots

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HORS D'OEUVRES PORTION SIZES & PRICING FOR 20 GUEST

ASSORTED SPECIALTY PIZZAS | \$100

chef's choice

LOADED TOTS | \$75

monterey jack, cheddar jack cheese, scallions and bacon served with a side of ranch dressing

BUFFALO CHICKEN DIP | \$60 torilla chips

NACHOS | \$75

tortilla chips topped with a pepper jack cheese sauce, lettuce, sour cream and pico de gallo

CHEESE & ITALIAN MEATS | \$100

house accoutrements

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LUNCH MENU #1

\$20 PER GUEST



GARDEN SALAD

red onions, carrots, tomatoes, cucumbers, croutons

SOUP OF THE DAY



CHEESE STEAK

american cheese, fries

TURKEY CLUB

turkey breast, lettuce, tomato, bacon, cheddar, mayo on white bread

MEATBALL PARMESAN

homemade meatballs smothered in sauce, topped with mozzarella cheese on an Italian roll

DESSERT

COOKIES

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LUNCH MENU #2

\$26 PER GUEST



CAESAR SALAD romaine, sharp provolone, croutons, caesar dressing

SOUP OF THE DAY

ENTRÉE Choice of 1

LASAGNE ground beef, ricotta cheese, tomato sauce

NORWEIGIAN SALMON *pan-seared salmon, dijon cream sauce, orzo, broccoli*

LEMON CHICKEN garlic cream

DESSERT

COOKIES

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IMPORTANT INFORMATION

- Pricing is based on 3-hour events. Access for decorating, etc. is one hour prior to scheduled start time of your event.
- + 20% gratuity or a \$125/server fee (whichever is greater) will be added to your bill.
- A \$250 deposit is required at the time of booking to reserve the room for your event date and time.
- Buffets require a minimum of 25 guests.
- Final guest counts and menu selections must be provided one week prior to the event. Once the final counts are given, changes cannot be made.
- You are welcome to decorate, however, please refrain from use of confetti or glitter (on tables or in balloons) and tapered candles. If you need anything hung, please ask management the best way to do so. We do not allow tape on the walls.
- All decorations including balloon arches must be removed at the close of the event by the event host. If decorations are not removed, the host will be charged a \$50 clean up fee.
- Events with extensive decor may be subjected to a set-up fee if the event host is not present to decorate.
- We do not accept any responsibility for damage to or loss of any articles or property left prior to, during or after the event.
- The event host is responsible for returning the venue to the condition in which it was provided to them. All property belonging to the host, host's invitees, guests, agents and sub-contractors, must be removed by the end of event.
- All menu items and pricing are subject to change.
- No outside food or drink is permitted. The only exception is a cake or specialty dessert.
- If applicable, the remaining balance, final bar tab & any day-of incidentals will be due on event date at the close of the event.

