giordano's

Served Dinner 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

<u>Please review the important information on the last page of this document.</u>

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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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DINNER MENU #1

\$29.00 PER GUEST

STARTERS

Choice of 1

CAESAR SALAD

romaine, sharp provolone, croutons, caesar dressing

MUSHROOM SOUP

fresh local mushrooms

WEDDING SOUP

spinach, mini meatballs, egg croutons

ENTRÉE

Choice of 1

LEMON CHICKEN

garlic cream

NORWEIGIAN SALMON

pan-seared salmon, dijon cream sauce, orzo, broccoli

LASAGNA

ground beef, ricotta, tomato sauce

DESSERT

Choice of 1

CANNOLI

deep fried shell, ricotta filling

TIRAMISU

cocoa powder, rum, mascarpone, coffee

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DINNER MENU #2

\$36 PER GUEST

STARTERS

Choice of 1

CAESAR SALAD

romaine, sharp provolone, croutons, caesar dressing

MUSHROOM SOUP

fresh local mushrooms

WEDDING SOUP

spinach, mini meatballs, egg croutons

ENTRÉE

Choice of 1

FILET MIGNON

8 oz. filet grilled to your liking served with mashed potatoes, grilled asparagus, and burgundy demi glace

CRAB CAKE

Homemade 50z pan-seared crab cake served on remoulade sauce, saffron risotto and sautéed asparagus

LEMON CHICKEN

garlic cream

NORWEIGIAN SALMON

pan-seared salmon, dijon cream sauce, orzo, broccoli

DESSERT

Choice of 1

CANNOLI

deep fried shell, ricotta filling

TIRAMISU

cocoa powder, rum, mascarpone, coffee

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\$36 PER GUEST

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DESSERT

Choice of 1

CANNOLI

deep fried shell, ricotta filling

TIRAMISU

cocoa powder, rum, mascarpone, coffee

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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.