











4583 Chestnut Park Plaza St. Louis, MO 63129

gianinofamilycatering.com

314-845-1676



any of life's special moments happen around a table. The staff of Gianino Family Caterina understands the importance of the food you serve to your guests is in creating an overall experience. As part of the Gianino Family Restaurants, we have found that after catering hundreds of events one thing is very clear. Every wedding reception, graduation, retirement or corporate gala is unique. We believe our role is to deliver the freshest food prepared and served by the most seasoned staff so that your special occasion is stressfree and professional. We appreciate your consideration and the opportunity to serve you and your guests. We look forward to meeting with you and exploring all your options. You have our undivided commitment to assisting you in making your special event a memorable one.

The Gianino Family of Restaurants have been serving the St. Louis area since 1975 and continue to be locally & family-owned!

Email Us: events@gianinofamilycatering.com or Call (314) 845-1676

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Prices and items subject to change.

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Information & Guidelines

Guest Count

It's your party, you can invite as many guests as you like! In order to serve all your guests with the same quality service, we just ask that you give us a guaranteed guest count 10 business days prior to your event date. Additions to the final guaranteed guest count, including special dietary needs, additional meals or equipment rentals, must be provided 3 days prior to your event date. Any additions made after this deadline will be subject to a 15% surcharge.

Payments

Once the contract is signed, a non-refundable deposit payment of 50% of the estimated total is due. Final and full payment will be due 10 business days prior to your event date based on your guaranteed guest count. In the event that your total cost exceeds the total estimate paid, the difference will be due and processed on the day of the event. Failure to provide above payments will cause your contract to be void. We accept money orders, Visa, Mastercard, Discover, and American Express. Personal checks are only accepted 7 days prior to your event date. All deposits are non-refundable. All cancellations must be done by phone. No emailed or faxed cancellations will be valid. Cancellations within 48 hours of event may be charged 100% of total event contract.

Jood Cost

Food and beverage pricing based on menu selections. Buffet menu prices are based upon a minimum of 50 guests. Please add the following percentages for less than 50 guests: 30 - 49 guests add 25% 29 guests or less - add 40%. Creating a memorable and successful event requires incredible attention to detail. The 20% catering fee focuses on providing you with an exceptional experience from our sales, culinary, service and operations team. All orders include serving pieces and high quality disposables.

Service labor and sales tax are not included.

Rentals

China, silverware and glassware are available starting at \$6.00 per guest. Tables, chairs & linens are available upon request and for an additional fee.

Delivery

Travel fees apply based on location and party size.



CHILLED HORS D'OEUVRES

Assorted Fresh Fruit

Assorted Domestic and Imported Cheeses

Assorted Cheeses and Fresh Fruit

Fresh and Dried Fruit, Cheese, and Roasted and Candied Nuts

Anti Pasta - Italian Meats and Cheeses, Peppers, Olive Salad,

Fresh Vegetables

Shrimp Cocktail with Cocktail Sauce

Smoked Salmon

Fresh Vegetables with Ranch and Roasted Pepper Aioli

Caprese Skewers

Bruschetta

WARM HORS D'OEUVRES

Tenderloin Bleu Cheese & Balsamic Crostini

Tenderloin Horseradish Crostini

Italian Meatballs

Swedish Meatballs

Mini Gourmet Burger Sliders

Toasted Ravioli

Chicken Winas

Crab Stuffed Mushrooms

Crab Cakes

Shrimp Scampi

Risotto Balls

Toasted Cannelloni

Pretzel Bites with Spinach Artichoke Dip



\$6 to \$15 per person

All hors d'oeuvres may be served buffet style or passed.

A limited selection may be passed for an additional fee.

Pricing based on the addition of Dinner served and Buffet service.

All pricing subject to change, sales tax



Entrées – Choose 2

Top Round with Au Jus served with Horseradish Cream Sauce

Housemade Meatloaf

Honey Glazed Ham

Roast Pork Loin

Roast Turkey with Gravy

Fried Chicken

Salads - Choose 1

Gianino's House Salad

Frankie's House Salad

Bread - Choose 1
Sliced Italian Seed Bread

Fresh Baked Rolls with butter

Accompaniments - Choose 2

Fresh Green Beans

Glazed Carrots

Parsley Buttered Potatoes

Au Gratin Potatoes

Garlic Mashed Potatoes

Cavatelli with Cream Sauce

Baked Penne with Meat Sauce

Pasta Con Broccoli

Fettuccine Alfredo

Rice Pilaf with Butter

Brussel Sprouts with Bacon & Onion

Includes Water Service

50-99 guests - \$22.00

100-199 guests - \$21.00

200 or more guests - \$20.00

Pricing based on Buffet service

All pricing subject to change, sales tax and 20% service fee



Entrées – Choose 2 Roast Top Round with Red Wine Reduction

Tenderloin Modiga

Roasted Pork Loin

Chicken Parmigiano

Chicken Modiga

Chicken Speidini

Chicken Marsala

Herb Roasted Chicken

Sicilian Stuffed Breast of Chicken

Cod Piccata

Shrimp Speidini

Shrimp Scampi

Lasagna

Baked Cavatelli and Meatballs

Pasta Prima Vera

Accompaniments - Choose 3
Italian Green Beans

Green Beans Almondine

Amaretto Carrots

Steamed Broccoli with Lemon Butter

Parsley Buttered Red Potatoes

Garlic Mashed Potatoes

Pasta Con Broccoli

Pasta Pommodoro

Baked Pasta Bolognese

Rigatoni Oroazio

Wild Rice & Mushrooms

Brussel Sprouts

Salads - Choose 1

Gianino's House Salad

Frankie's House Salad

Caesar Salad

Bread - Choose 1

Sliced Italian Seed Bread

Fresh Baked Rolls with butter

Includes Water Service

50-99 guests - \$24.00

100-199 guests - \$23.00

200 or more guests - \$22.00 Pricing based on Buffet service

All pricing subject to change, sales tax and 20% service fee



Entrées – Choose 2
Sicilian Beef Tenderloin
served with our Housemade Garlic Butter,
Red Wine Reduction, Horseradish
Cream OR Bleu Cheese Cream

Prime Rib with Au Jus served with Horseradish Cream

Beef Tenderloin Modiga

Roasted Pork Loin

Chicken Modiga

Chicken Asiago

Chicken Speidini

Sicilian Stuffed Breast of Chicken

Herb Roasted Chicken

Chicken Parmigiana

Chicken Marsala

Chicken Picatta

Grilled Salmon with Whiskey Glaze

Grilled Salmon with Creamy Dill Sauce

Cod Almondine

Accompaniments - Choose 3
Fresh Green Beans with Dried

Cranberries and Candied Pecans

Italian Green Beans

Glazed Carrots

Steamed Broccoli with Cheddar Cream

Creamed Spinach

Brussel Sprouts with Bacon & Onion

Grilled Asparagus

Roasted Butternut Squash with Brown Sugar Glaze

Roasted Vegetables

Roasted Cauliflower
with Parmesan Alfredo Sauce

Au Gratin Potatoes

Twice Baked Potatoes

Garlic Mashed Potatoes

Pasta Prima Vera

Pasta Oroazio

Pasta Pommodoro

Wild Rice and Mushrooms

Bread and Salad options continue on next page...



Salads – Choose 1
Gianino's House Salad
Frankie's House Salad
Caesar Salad
Spinach Salad with Dried Cranberries

Bread – Choose 1
Sliced Italian Seed Bread
Fresh Baked Rolls with butter





HAND CARVED SAGE BASTED TURKEY BREAST GF

Served with Durkee's & fruit chutney

HAND CARVED SMOKED PORK LOIN GF

Served with country mustard & apple chutney

HAND CARVED ROAST BEEF GF

Served with creamed horseradish & sauce béarnaise

HAND CARVED TENDERLOIN OF BEEF

Served with country mustard & apple chutney

MARKET PRICE





Build Your Own Yogurt Bar
Served Family Style with Yogurt, Fresh Granola & Seasonal Fruit

Seasonal Fruit Platter

Assorted Bagel Tray with Cream Cheese

Assorted Fresh Donuts

Fresh Croissants served with butter & jam

Mini-Muffin & Danish Tray

Fresh Fruit Tray

Fresh Coffee (Local)

Fresh Squeezed Orange Juice \$9-15/person 12 people minimum





Salad Box Lunches

Includes a Fresh Roll, Utensils & a Napkin

Gianino House Salad

Romaine and iceberg lettuce, St. Louis' Favorite Cheese, mushrooms, green onions and pimentos with our famous House Dressing 9.99

Bleu Cheese & Buffalo Chicken Salad

Romaine and iceberg lettuce, tomatoes, green onions, candied pecans, bleu cheese crumbles, bacon & fried chicken tossed in our signature hot sauce 13.99

Spinach Chicken Salad

Spinach leaves, candied pecans, cranraisins, bleu cheese crumbles and grilled chicken breast with our homemade Sweet Cider Vinaigrette dressing 13.99

Salmon Caesar Salad

Grilled salmon, romaine lettuce, Parmesan cheese, red onion and homemade croutons served with classic Caesar dressing 14.99

Frankie's Garden Salad

Romaine and iceberg lettuce, cherry tomato, red onion, red pepper all topped with Parmesan cheese and served with traditional vinegar and oil dressing 10.99



Fruit & Cheese Protein Box

- BOX 1 Cashews, craisins, sharp cheddar, turkey breast and crackers 10.99
- BOX 2 Candied pecans, grapes, Swiss cheese, ham and crackers 10.99
- BOX 3 Almonds, strawberries, pepper jack cheese, hard boiled egg and crackers 10.99



Classic Boxed Lunch

ROASTED TURKEY CLUB - Smoked turkey breast, bacon, lettuce and Swiss cheese with mayo on the side 11.99

OLD FASHION - Kenrick's black label ham, oven roasted turkey breast, thin sliced top round, lettuce, tomato, pickles, red onion with sliced cheddar cheese. Mustard and mayo on the side 11.99

LEMON PEPPER CHICKEN - Seasoned and charbroiled chicken breast, lettuce, tomato and red onion 11.99

Premium Boxed Lunch

ROASTED TOP ROUND - perfectly seasoned thinly sliced top round with lettuce, tomato, red onion and sharp cheddar with a side of horseradish 13.99

FOREST HAM AND PRETZEL - Kenricks black label ham, lettuce, tomato, red onion, pepper jack cheese on a pretzel bun 13.99

CHICKEN SALAD - Our fresh chicken salad with red grapes, celery and red onion on a bed of lettuce served on whole wheat. 13.99

TURKEY BACON RANCH WRAP - Oven roasted sliced turkey breast, bacon, lettuce, tomato, STL cheese and ranch dressing. Served cold 13.99

Minimum of 10 lunches required. Delivery will incur a fee.





BEVERAGES ASSORTED SODAS, TEA & LEMONADE \$2 per guest

BOTTLED SPRING WATER \$2 per guest

INDIVIDUAL BOTTLES OF FRUIT JUICE \$3.00 per guest

REGULAR OR DECAF COFFEE also available in hot tea or hot chocolate \$1.50 per guest

PITCHERS OF ICE TEA OR LEMONADE \$1.50 per guest

INFUSED WATER STATION Choice of 2 Flavors: citrus, strawberry lime, cucumber

Classic Bar \$20/person for 4 Hours

CLASSIC SPIRITS Well Vodka, Gin, Rum, Bourbon, Scotch & Tequila (includes Mixers)

CLASSIC WINE Fox Brook Chardonnay, Pinot Grigio, Cabernet, & Merlot *(Other Varietals available for a small surcharge)*

DOMESTIC BEER Bud, Bud Light, Mich Ultra

MIXERS Sweet & Sour, Bloody Mary, Sweet & Dry Vermouth, Angostura Bitters, Club

Premium Bar \$25/person for 4 Hours

PREMIUM SPIRITS Tito's Handmade Vodka, Broker's Gin, Bacardi Superior White Rum, Captain Morgan Spiced Rum, Evan Williams Bourbon, Canadian Club Whiskey, Dewar's Scotch, Amaretto Di Saronno

PREMIUM WINE (Choose 6) Havenscourt Chardonnay. Pinot Grigio, Sauvignon Blanc, Moscato, Prosecco, Cabernet, Merlot, Pinot Noir or Red Blend

PREMIUM BEER Bud, Bud Light, Mich Ultra, Schlafly Pale Ale, Guinness, Blue Moon

MIXERS Sweet & Sour, Bloody Mary, Sweet & Dry Vermouth, Angostura Bitters, Club Soda & Tonic, Cranberry & Orange Juice, Triple Sec, Coke, Diet Coke & Sprite



Add Signature Cocktails for additional \$10/per person

OUR FAMOUS SANGRIA

Choose from our Red or White Housemade Sangria

ESPRESSO MARTINI

Espresso syrup. Vodka, Kahlua & simple syrup

HAWAIIAN MARGARITA

Tequila, Triple Sec, Strawberry Purée, pineapple juice & sweet & sour

RASPBERRRY LEMON DROP

Absolut Citron, Razzmatazz, lemon juice & sweet & sour

Our Experienced Bartenders are \$150 for 4 hours & \$50 per additional hour.

Craft and import beers, other wine selections, liqueurs, and specialty cocktails available by request at an additional charge.

Prices include all necessary, ice, mixes, fruit, and disposable glassware. Add \$4 per person for the rental of glass glassware. Additional hours available at \$3.00 per person per hour plus additional bartender & service fee. Prices do not include the rental of bars or tables.



Frankie's Party Menu To-go

PICK UP OR DROP-OFF* ONLY

*These items are NOT part of our catering menu & services. They are party-sized portions that can be picked up at Frankie Gianino's or we can arrange delivery and drop off to your location (see gold box for more details). For Party Menus at other Gianino Family Locations, please visit that restaurant's website. Links to each can be found at gianinofamilycatering.com. Prices may be subject to change.



Chicken Wings

10 lbs \$90.00 5 lbs \$50.00 Dipping Sauce \$5.00

Toasted Ravioli

served with marinara 100 pieces \$100.00 50 pieces \$60.00

Meatballs

(BBQ, Swedish or Italian) 100 pieces \$100.00 50 pieces \$60.00

Pretzel Bites

served with cheese dip 100 pieces \$80.00 50 pieces \$45.00

50 Chicken Strips

With Honey Mustard or Ranch \$85.00

50 Potato Skins

served with cheddar, bacon, green onions &sour cream \$100.00

Vegetable Tray

Served with house-made ranch dressing \$95.00

Fruit Tray

Served with a Homemade Dip \$95.00

100 Shrimp Cocktail

With Housemade Cocktail Sauce \$150

Ask About Our Delicious St. Louis Style Pizza



Chicken Bacon Fettucini Alfredo

Full Pan \$100.00 Half Pan \$60.00

Cavatelli in a Garlic Cream Sauce

Shell noodles in a homemade butter and garlic cream sauce Full Pan \$90.00 Half Pan \$50.00

Pasta con Broccoli

In a cream sauce with a touch of marinara \$95.00

Baked Penne with Meat Sauce

Baked with Cheese \$95.00

Canneloni \$6.50/ each

Green Bean Casserole \$100.00

Potatoes Au Gratin \$100.00



Gianino's House Salad

Romaine and iceberg lettuce, St. Louis' Favorite Cheese, mushrooms, green onions and pimentos with our famous House Dressing

Full pan \$90.00

Frankie's House Salad

With lettuce, tomato, red onion and red pepper, tossed with parmesan cheese and our special Italian dressing

Full Pan \$90.00

Frankie's Party Menu To-go

PICK UP OR DROP-OFF* ONLY

Salads cont

Spinach Chicken Salad

Spinach leaves, candied pecans, cranraisins, bleu cheese crumbles and grilled chicken breast with our homemade Sweet Cider Vinaigrette dressing

Full pan \$100.00

Caesar Salad

Romaine lettuce, parmesan cheese, homemade croutons with our Caesar dressing, garnished with cherry tomatoes

Full Pan \$90

Blue Cheese & Buffalo

Mixed greens, breaded boneless chicken tossed in our wing sauce, crumbled bleu cheese, chives, bacon, tomato & candied Chicken Speidini \$8.50 each pecans

Full pan \$100.00

Souces and Fitros

Blue Cheese, Ranch, Meat Sauce, Marinara Sauce & Modiaa Sauce

Pint \$10 Quart \$20

Honey Mustard, Sour Cream, Shtedded Cheese, Parmesan and Garlic Butter

Pint \$8 Ouart \$16

Fazio's Fresh Baked Rolls \$7.99/Dozen

Full pan as a side dish serves 30 - 40 guests Half pan as a side dish serves 15 - 20 guests

Items available for carry-out or delivery only

Sandwiches

Dollar Roll Sandwiches

Choose from an assortment of roast beef & STL cheese, turkey & Swiss or Ham & Cheese 1 dozen \$40.00

30" Gianino's Special Sub

Roast beef, ham & turkey with STL Cheese, lettuce, tomato, red onion & pickles on the side, sliced & trayed \$60.00

48 hour notice is greatly appreciated.

Prices & items subject to change.



Shrimp Speidini \$10.00 each

Chicken Modiga \$8.50 each

Chicken, Bacon, & Pineapple Kabobs \$9 each

Marinated Beef Kabobs \$12

Housemade Meatloaf \$7/slice

Sliced Roast Beef \$20/lb

Sliced Ham \$15/lb

Sliced Turkey \$15/lb

Delivery Fees Apply Based on Distance

Utensils and paper products available up on request for \$1.75 per head.

Disposable Tongs & Serving Spoons \$2.00

Disposable chafing dishes with 2 Sternos available for \$20.00/set



Cookie Tray

Choose from Chocolate Chip, Peanut Butter, Oatmeal Raisin or all 3

18 per tray \$45.00

Assorted Cheesecake Squares

New York Style Cheesecake with assorted fruit coulis and a chocolate crust and a side of whipped cream

Serves 16-20 guests \$70.00

Chocolate Passion or Carrot Cake

Serves 16-20 guests \$60.00

Gooey Butter Cake

Serves 9 guests \$25.00

Assorted Dessert Cups

Assorted fruit coulis with a chocolate crust and a side of whipped cream \$3/person



Ordering Information

We look forward to catering your special event. To ensure item availability, preparation time, and staffing, we ask for a minimum of 48 hours advanced notice. Orders for 100 or more guests require 72 hours notice. Same day orders may incur a 10% rush fee & are subject to availability.

Placing Orders

Call us or fill out our online form at gianinofamilycatering.com and we will schedule a meeting or handle the details over the phone with you. For large events, we can set up sampling as well.

Delivery

If you do not require full-service catering, we offer delivery and encourage you to order from the party or breakfast menu. Delivery Fees: 0-15 miles \$30.00, 16+ miles \$50.00, additional fees may apply.

Ultensils

Utensils and paper products available upon request for \$1.75 per head.

Disposable Tongs & Serving Spoons \$2.00 Disposable chafing dishes with 2 Sternos available for \$20.00/set

Allergies

Our staff is happy to create menus and prepare items to accommodate special dietary concerns. Please make your sales and cater-

ing manager aware of any dietary restrictions during the menu planning stage of your event.

Pick Up

If you prefer to pick up your order, we encourage you to order from our breakfast or party menu. Select from a wide variety of breakfast, lunch and snack menu items! Call 314-845-1676 to experience the ease & flavor that we can bring to your home or business.

Cancellation Policy

In case of cancellation, please provide advanced notice or fees will apply.

A minimum of 24 hours is required.





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Follow Us on Social Media!



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