

# *Gigi's*

RISTORANTE · PIZZERIA

*~SPECIAL FUNCTION MENU~*

88 UNION STREET  
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*We thank you for considering Gigi's Ristorante & Pizzeria for your next event. We are a family owned and operated business and we bring years of experience to the table. We pride ourselves on traditions of excellence and an attention to detail.*

*Located in the heart of Attleboro, we are just minutes away from Route 95. We are open six days a week and can accommodate parties for both lunch and dinner. Come and enjoy a relaxing environment and dine in our private dining area that can accommodate up to 50 people. We specialize in events, including business dinners, family and friend gatherings, baby or bridal showers, bereavements, birthdays, anniversaries, and many other occasions.*

*We offer a wide range of dishes and have many different options, including buffet style dining, fixed menu options, and a Premium Package menu to accommodate your tastes and offer you the dining experience that suits you.*

*We hope that you choose to book your party with us here at*

*Gigi's Ristorante & Pizzeria.*

*Your business means the world to us.*

*Sincerely,*

*Gigi Tiliakos*

# ~Buffet Menu~

Minimum of 25 people

Includes:

Francese Style Bread with Oil

Garden or Caesar Salad

## Select Two Entrée's:

### CHICKEN

~Francese

Lemon, Butter, and Capers

~Marsala

Fresh Mushrooms in a Marsala Wine Demi

~Florentine

Topped with Fresh Spinach and Artichoke Hearts

~Parmigiana

Lightly Breaded and baked in a Marinara sauce topped with Mozzarella

### SEAFOOD

~Baked Scrod

Baked with Ritz Cracker Crumbs

~Salmon Florentine

With Lemon Butter, Fresh Spinach, and Artichokes

### PASTA

~Rigatoni Zingara

Homemade pasta tossed with Italian sausage, mushrooms, and black olives in a creamy marinara sauce

~Penne Bolognese

Penne pasta tossed in our homemade Bolognese sauce of fresh ground beef, veal, and pork and marinara sauce with a touch of cream

~Rigatoni Alfredo

Rigatoni pasta in a home-made creamy cheese sauce

## Select One Side:

Penne Marinara, Mashed Potatoes, Rice Pilaf, or Roasted Potatoes

## Select One Dessert:

Strawberry Cheesecake or Tiramisu

**\$37.95 Per Person**

# ~Banquet Menu~

Minimum party of 16

## Select up to Five Entrée's

Ravioli Bolognese \$39.95

Ricotta filled ravioli topped with our homemade Bolognese sauce of ground veal, beef, and Italian sausage. Topped with parmigiana reggiano cheese and fresh parsley

Chicken Francese \$39.95

Boneless chicken breast sauteed with lemon, butter, and capers

Chicken Florentina \$39.95

Boneless chicken breast topped with prosciutto & mozzarella, sauteed with a marsala wine demi-glaze and served on a bed of spinach

Chicken Marsala \$39.95

Boneless chicken breast sauteed with fresh mushrooms and marsala wine

D& G Sirloin Steak \$49.95

Black Angus NY sirloin grilled to your liking, served with grilled mushrooms and onions

Veal Parmigiana \$41.95

Provimi veal breaded and baked in San Marzano tomato sauce topped with mozzarella

Veal Sorrentino \$39.95

Provimi veal sauteed with pan-seared eggplant, button mushrooms, imported Prosciutto di Parma and buffalo mozzarella cheese in a light marinara sauce finished with parmigiana reggiano cheese

Salmon Florentine \$39.95

North Atlantic salmon served over sauteed spinach with a white wine sauce

Baked Boston Scrod \$37.95

Fresh Scrod served in lemon and butter topped with Ritz cracker crumbs

## Select One Dessert

Strawberry Cheesecake or Tiramisu

All Entrees are Served with Your Choice of Garden Salad or Caesar Salad

# Premium Package Menu

Each Guest will receive this menu to order from

## Appetizer Course:

Polpetta Corrina or Stuffed Mushrooms

## Salad Course:

Garden Salad or Caesar Salad

## Entrée's:

### D & G Sirloin Steak

Black Angus NY Sirloin grilled to perfection, topped with sauteed mushrooms and onions, and served with mashed potatoes

### Salmon Oscar

Fresh Salmon filet served over mashed potatoes, topped with jumbo shrimp, asparagus spears, and bearnaise. Finished with a white wine, lemon, and butter sauce.

### Shrimp Scampi

Jumbo shrimp sauteed in butter, garlic, and a splash of white wine. Served over angel hair pasta

### Chicken Marsala

Chicken medallions sauteed with fresh mushrooms and Marsala wine. Served over angel hair pasta

### Veal Parmigiana

All natural Provimi veal, lightly pounded and breaded, topped with fresh mozzarella cheese and baked with our San Marzano tomato sauce. Served over angel hair pasta and finished with parmigiano reggiano cheese

### Rigatoni Zingara

Rigatoni pasta sauteed in our marinara sauce with a dash of cream, sliced Italian sausage, black olives, and fresh mushrooms. Finished with parmigiano reggiano cheese

## Dessert

Choice of New York Cheesecake or Tiramisu

**\$51.95 Per Person**

Prices do not include taxes or gratuity. Children's options are available

## **Additional Items may be added from Ala Carte Menu**

### **Additional Services**

#### **Add Ons:**

**Champagne Punch**

\$140.00

**Mimosa Bowl**

\$140.00

**Non-Alcoholic Punch Bowl**

\$95.00

**Sangria Bowl (White or Red)**

\$140.00

**Champagne Toast**

\$3.75 per person

### **Pasta Course Served Family Style:**

Pasta Choices: Ravioli, Penne, Fettuccini, or Rigatoni.

Sauce Choices: Marinara, Bolognese, or Alfredo Sauce

\$7.00 per person

### **For the Kids**

(under 12 years old)

Chicken Fingers & French Fries

Or

Spaghetti & Meatballs

\$14.95 each

### **Tray of Mini Pastries**

Small tray \$75.00

Large Tray \$140.00

## Important Banquet Information

### Guarantee Due Date:

A final guaranteed count shall be furnished 2 days prior to the event and can not be reduced after this time. This count represents the minimum number of dinners for which you will be billed and must be no less than the minimum number of guests for that room.

### Banquet Space:

Rooms are rented with a 3-hour limit. A maximum of one additional hour may be purchased for \$200.00. Additional hour must be booked ahead of time with the banquet manager.

### Food & Beverage:

All food and beverages must be provided in-house. Alcoholic beverages may not be brought in or removed from the premises. We reserve the right to refuse alcohol service to anyone at any time. We reserve the right to discontinue bar service at any event if minors are found with alcohol in their possession. Proper identification is required.

### Entertainment:

Customer must notify us of and approve any entertainment to perform in our banquet space prior to the date of the scheduled event.

### Decorations:

You may provide your own decorations or floral arrangements. All decorations must comply with local fire laws. Please do not affix decorations or signs to the walls, doors, fixtures, or ceilings. Table confetti is not allowed. We do provide options of table décor for an additional charge.

### Beverage Service Choices:

Open bar, where drinks are added to the total bill. Cash bar is when drinks are charged separately from the food bill and usually paid for individually. If you would like to offer an open bar with a monetary or time limit this is also possible.