CATERING MENU



(BASED ON TWO PIECES PER PERSON)

\$50 -BRUSCHETTA

THINLY SLICED ITALIAN BREAD TOASTED WITH ROASTED GARLIC & GOAT CHEESE, TOPPED WITH FRESH PLUM TOMATO/BASIL SALSA

\$65 -STUFFED MUSHROOM CAPS

MUSHROOM CAPS STUFFED WITH A LIGHT-HERBED PARMIGIANA BREADCRUMB MIXTURE, SPINACH & SUNDRIED TOMATOES

\$40 -FRESH VEGETABLE CRUDITE

SERVED WITH HERBED GARLIC & PESTO SAUCES FOR DIPPING

\$30 -MOZZARELLA STICKS

SERVED WITH MARINARA SAUCE

\$35 -STUFFED JALAPENO POPPERS

SERVED WITH HERBED SOUR CREAM

\$35 -SPICY/ BBQ BUFFALO WINGS

SERVED WITH BLUE CHEESE DRESSING AND CELERY (3 WINGS PER PERSON)

\$120 -GRILLED JUMBO SHRIMP

WITH MANGO SALSA

\$50 -PHYLLO TRIANGLES

STUFFED WITH SPINACH AND FETA / MUSHROOM / TOMATO CHEESE

\$65 -GRECIAN CHICKEN SKEWERS

SERVED WITH TZIKI CUCUMBER DIPPING SAUCE

\$70 -ANTIPASTO TRAY



FULL HALF ANTIPASTO SALAD \$80 \$60

A TASTY CLASSIC TOPPED WITH CAPRICOLA HAM, GENOA SALAMI, PEPPERONI, MOZZARELLA & GORGONZOLA CHEESE, PEPPERONCINI, OLIVES, CUCUMBERS & FRESH TOMATOES ON A BED OF LETTUCE

CLASSIC CAESAR SALAD \$30

ROMAINE WITH HOMEMADE CROUTONS, PLUM TOMATOES, AGED IMPORTED PARMIGIANA WITH GIULIANO'S OWN DRESSING

WITH GRILLED CHICKEN

PESTO PASTA SALAD \$60 \$30

\$60

\$45

HALF

\$65

BOWTIE PASTA W/CREAMY PESTO SAUCE TOPPED WITH FRESH

PLUM TOMATOES. & TOASTED PINE NUTS

\$45 \$30

ROMAINE & CARROTS, RED ONION, TOMATOES, CUCUMBER & CROUTONS

CHOPPED SALAD \$60 \$45

MIXED GREENS WITH BLUE CHEESE, GRILLED CHICKEN, CORN, BACON, TORTILLA STRIPS WITH CITRUS VINAGRETTE

Entrees

FULL CHICKEN VESUVIO W/ROASTED POTATOES 32 PIECES-\$90 16 PIECES-\$60 CHICKEN/VEAL/EGGPLANT PARMIGIANA \$100 ITALIAN ROAST BEFF 20 SANDW-\$75 10 SANDW-\$40 ITALIAN MEATBALLS 60 PIECES-\$75 30 PIECES-\$40 ITALIAN SAUSAGE 20 PIECES-\$75 10 PIECES-\$40

CATERING MENU



FULL HALF BAKED MOSTACCIOLI \$50 \$25 MOSTACCIOLI WITH MARINARA OR BOLOGNESE SAUCE, BAKED WITH FOUR IMPORTED CHEESES UNTIL GOLDEN BROWN HOMEMADE LASAGNE \$35 \$60 MEAT OR SPINACH LASAGNE WITH RICOTTA, MOZZARELLA & PARMIGIANA CHEESE BAKED BETWEEN FOUR LAYERS OF FRESH NOODLES (12 PORTIONS) SPINACH & RICOTTA, MEAT OR CHEESE RAVIOLI \$60 \$35 WITH YOUR CHOICE OF SAUCE \$55 **FARFALLE FLORENTINE** \$30 FARFALLE PASTA W/SPINACH, GARLIC, OLIVE OIL AND SUNDRIED TOMATOES **BOWTIE IN CREAMY TOMATO SAUCE CHICKEN** \$80 \$40 BOWTIE IN CREAMY TOMATO SAUCE SHRIMP \$95 \$55 GRILLED SHRIMP OR CHICKEN ON BOWTIE PASTA WITH RED ONION, CARROTS, SNOW PEAS, AND BASIL IN A CREAMY TOMATO SAUCE **GNOCCHI** \$55 \$30



PASTA TRAYS

YOUR CHOICE OF ONE OF THE FOLLOWING NOODLES TO BE SERVED WITH ONE OF OUR HOMEMADE PASTA SAUCES. HALF TRAY SERVES 8-10 AND FULL TRAY SERVES 16-20. PASTA TRAYS DO NOT COME WITH BREAD.

PASTA: SPAGHETTI, MOSTACCIOLI, LINGUINI, OR FETTUCCINE

SAUCES:	Full	HALF
ALFREDO	\$60	\$35
MARINARA / BOLOGNESE	\$40	\$20
ADD GRILLED CHICKEN BREAST	\$115	\$80
GRILLED VEGETABLE	\$60	\$35

A FRESH MIXTURE OF GRILLED EGGPLANT, MUSHROOMS, ZUCCHINI, SQUASH, & PEPPERS IN OLIVE OIL PARMIGIANA & ROASTED GARLIC

LOAF OF FRENCH BREAD \$3



\$60 -GIULIANO'S CHOCOLATE CAKE - (12 PIECES)

\$50 -TIRAMISU - (15 PIECES)

\$60 -NEW YORK CHEESE CAKE - (12 PIECES)

THIS CATERING MENU IS BASED ON SERVING FULL 16-20 PEOPLE AND HALF 8-10 PEOPLE ALL PRICES SUBJECT TO CHANGE • CERTAIN ITEMS MAY REQUIRE A WEEK'S ADVANCE NOTICE IF THERE IS ANYTHING YOUWOULD LIKE THAT IS NOT SHOWN HERE, PLEASE LET US KNOW CHEF MIKLOS WEISZ, A GRADUATE OF KENDALL CULINARY SCHOOL, CAN DESIGN A MENU FOR YOUR SPECIAL OCCASSION

> WE ACCEPT MC/VISA, AMEX, DINER'S, DISCOVER. FOR DELIVERY, PLEASE LET US KNOW AT TIME OF ORDER.

-Hours-

SUN - THUR: 4-9PM • FRI : 4-11PM • SAT : 4-10PM

-DELIVERY AREA-

HINSDALE, WESTERN SPRINGS, OAKBROOK, CLARENDON HILLS, WILLOWBROOK, WESTMONT, BURR RIDGE, LAGRANGE (\$2.00) DELIVERED CATERING ORDERS ARE SUBJECT TO A DELIVERY FEE.



PIZZA PASTA **CATERING**

> CARRY-OUT & **DELIVERY MENU**

40 VILLAGE PLACE • HINSDALE, ILLINOIS

630-734-1500

WWW.GIULIANOSPIZZA.COM



-ITALIAN ROAST BEEF AU JUS-	5.00
-ITALIAN SAUSAGE IN TOMATO SAUCE-	4 . ⁷⁵
-BEEF AND SAUSAGE COMBO-	5.75
-MEATBALLS IN ZESTY TOMATO SAUCE-	4 .75
-CHICKEN OR EGGPLANT PARMIGIANA SANDWICH	5.50
-GRILLED/FRIED CHICKEN SANDWICH- WITH MAYO, LETTUCE, TOMATO	5.50

all sandwiches come with either hot giardinera or sweet peppers cheddar, provolone, or mozzarella, add \$1.00

-Appetizers-

-LIGHTLY BREADED CALAMARI- WITH MARINARA SAUCE -JALAPEÑO POPPERS- WITH CREAMY RANCH DRESSING -MOZZARELLA STICKS- WITH MARINARA SAUCE -BREADED MUSHROOMS- WITH MARINARA SAUCE	8.00 5.00 5.00 4.50
-BREADED ZUCCHINI- with marinara sauce -SPICY OR BBQ BUFFALO WINGS -12-	4. ⁵⁰
WITH CELERY STICKS & BLUE CHEESE DRESSING	0.55
-CHEDDAR BREADED CAULIFLOWER-	4.50
-BREADED CHICKEN TENDERS- WITH HONEY MUSTARD SAUCE	5.50
-ONION RINGS-	3.50
-TOASTED RAVIOLI-WITH MARINARA SAUCE	7.50
-BREAD STICKS-with marinara sauce	4.00
-FRENCH FRIES-	1.75
-GARLIC BREAD	2.50
WITH MOZZARELLA CHEESE	3.50
-BRUSCHETTA- GOAT CHEESE CROSTINI TOPPED WITH FRESH TOMATOES, BASIL AND BALSAMIC	7.25

-Salads-

-GARDEN SALAD- YOUR CHOICE OF DRESSING	5.00
-CLASSIC CEASAR SALAD-	5.00
WITH CHICKEN BREAST	+2.50
-CHOPPED SALAD- MIXED GREENS WITH BLUE CHEESE,	8.00
GRILLED CHICKEN, CORN, BACON, TORTILLA STRIPS WITH	
CITRUS VINAGRETTE	
-THAI CRUNCH SALAD- MIXED RED AND NAPA CABBAGE,	9.50
ROMAINE, GRILLED CHICKEN, CUCUMBERS, CARROTS, EDAMAME,	
PEANUTS, AVOCADO, CILANTRO, SCALLIONS TOPPED WITH	
CRISPY WONTONS AND A SESAME LIME VINEGRETTE	

*Dressing on side; please request if you want tossed.

-Entrees-

10.25

-PARMIGIANA DINNERS- SPECIALLY BREADED AND BAKED WITH A BLEND OF CHEESES, AND SERVED WITH SPAGHETTI AND MARINARA SAUCE
-CHICKEN- 10.25 • -VEAL- 11.25 • -EGGPLANT- 9.25

-GRILLED CHICKEN VESUVIO-

CHICKEN BREAST MARINATED IN FRESH HERBS, GARLIC, AND LEMON SAUCE, GRILLED AND SERVED WITH ROASTED POTATOES

-BABY BACK RIBS- HALF SLAB 11.50 Full slab 17.50 Tender ribs marinated in our special blend of spices and BBQ sauce grilled to perfection, served with homemade coleslaw and fries

-Pízza-

	<u>12"</u>	14"	<u> 16" </u>	<u> 18"</u>
-THIN CRUST- CHEESE ADDITIONAL TOPPING	11.ºº 1. ²⁵	12. ⁵⁰	14. ⁵⁰ 2. ⁰⁰	16. ⁰⁰ 2. ²⁵
-SICILIAN STYLE PAN- CHEESE ADDITIONAL TOPPING	12. ⁰⁰	14. ⁵⁰	16. ⁰⁰ 2. ⁰⁰	
-STUFFED- CHEESE ADDITIONAL TOPPING	14. ⁵⁰	16. ⁵⁰	18. ²⁵ 2. ²⁵	

-INDIVIDUAL STUFFED/PANZEROTTI/CALZONE-

CHEESE 7.75
ADDITIONAL TOPPING 1.25

-INGREDIENTS AVAILABLE-

*Items charged as two toppings · **Three toppings

		•
Anchovies	Pepperoní	Canadían Bacon
Bacon	Green/Black Olives	Píneapple
Rícotta	Ground Beef	Hot Giadinera
Italian Eggplant	Fresh Tomato	Sun-Dried Tomatoes
Italian Sausage	Fresh Onion	Roasted Red Peppers
Italian Beef	Fresh Spínach	Fresh Green Peppers
Fresh Mushrooms	Fresh Basil	Roasted Garlic
*Grilled Chicken	**Grilled Shrimp	Artichoke
*Goat Cheese	*Grílled Portabella	Broccolí
Jalapenos	Fresh Garlic	Double Dough
·		Red onion

-Gourmet Pizza-

-PIZZA MARGHERITA- 15.00 17.00 19.75 23.25 GOAT CHEESE, SLICED PLUM TOMATOES, FRESH BASIL, & GARLIC ROASTED IN EXTRA VIRGIN OLIVE OIL

-SPINACH & RICOTTA PIZZA- 13.50 15.50 18.75 23.25 FRESH SPINACH, WITH A HINT OF GARLIC, & TOPPED WITH THE FINEST MOZZARELLA AND RICOTTA

-GRILLED VEGETABLE PIZZA- 13.50 15.50 18.75 23.25
BLENDED CHEESES, MARINARA SAUCE, GRILLED YELLOW AND RED PEPPERS,
EGGPLANT, MUSHROOMS, ZUCCHINI, & SQUASH

-GIULIANO'S SPECIAL PIZZA- 15.00 17.00 19.75 23.25 GRILLED PORTABELLAS, SAUSAGE, GREEN PEPPERS, & ONIONS

-BBQ CHICKEN PIZZA- 14.50 16.50 19.75 23.25 HOMEMADE BBQ SAUCE, CARMELIZED RED ONIONS, GRILLED CHICKEN, WITH A BLEND OF CHEDDAR & MOZZARELLA

We grind our own cheese daily, and only serve the finest sausage and beef available.



-SPAGHETTI A LA BOLOGNESE-	8.75
WITH MARINARA SAUCE	7.75
-BAKED MOSTACCIOLI- WITH RICOTTA AND MOZZAREL	LA 8.00
-FETTUCINE ALFREDO-	9.00
WITH GRILLED CHICKEN OR SHRIMP	+2.50/3.50
-GNOCCHI-	8.00
STUFFED WITH ASIAGO CHEESE	9.00
-SPINACH & RICOTTA, CHEESE OR MEAT RAVIOLI-	7.25
-LINGUINI & GRILLED VEGETABLES-	8.50
WITH OLIVE OIL, LIGHT MARINARA AND ROASTED GARLIC	
-BAKED LASAGNA-	9.00
WITH MEAT SAUCE	10.25
-BOWTIE IN CREAMY TOMATO SAUCE-	11.25
BOWTIE PASTA W/RED ONION, CARROTS, SNOW PEAS,	
AND BASIL IN A CREAMY TOMATO SAUCE	. 2 00
WITH GRILLED SHRIMP	+ 2.00
-FARFALLE FLORENTINE- FARFALLE PASTA	8.50
W/SPINACH, GARLIC, OLIVE OIL AND SUNDRIED TOMATOES	10 75
-CAVATELLI A LA ITALIAN SAUSAGE-	10.75
GOAT CHEESE, SPINACH, GARLIC, SUNDRIED TOMATOES,	
ITALIAN SAUSAGE WITH A TOUCH OF MARINARA SAUCE	12.75
-LINGUINI WITH BROCCOLI AND SHRIMP-	12.75
LINGUINI WITH OLIVE OIL, GARLIC, BROCCOLI AND SHRIMP	10.50
WITHOUT SHRIMP	9.50
-ORECCHIETTE CARCIOFI-	
TENDER MARINATED ARTICHOKE HEARTS, PORTOBELLA MUS	SHROOM,
FRESH GARLIC IN A LIGHT LEMON WINE REDUCTION SAUCE	Ω 00
-RIGATONI A LA VODKA SAUCE-	9.00
	7

· all pasta dinners \mathcal{E}_{i} entrees are served with bread, butter \mathcal{E}_{i} parmigiano ·



-GIULIANO'S FUDGY CHOCOLATE CAKE-	5.75
-TIRAMISU-	5.50
-LEMON DROP CHEESE CAKE-	5.50



2 LITERS OF COKE, DIET COKE, SPRITE, BARQ'S ROOTBEER
2-LITER SPECIAL WITH PICK-UP ONLY
1 FOR \$2.00 WITH \$10.00 PURCHASE

-OUR GUARANTEE-

WE WANT YOU TO BE HAPPY WITH OUR FOOD. IF WE DON'T MEET YOUR EXPECTATIONS, LET US KNOW. WE'LL DO WHAT IT TAKES TO MAKE IT RIGHT.