Homemade –Zuscan Wraps & Paninis =

WRAPS 155 / dozen // PANINI 145 / dozen

- 1. GRILLED CHICKEN CAESAR
- 2. ITALIAN TUNA FISH Mixed greens tomatoes, onions, pimientos, mustard & mayo
- 3. MEDITERRANEAN STEAK Romaine, tomatoes, onions, cucumbers, gaeta olives & feta
- 4. THE OLIVIA Grilled chicken. baby arugula, roasted peppers, gaeta olives & fresh mozzarella
- 5. LA DANIELA Breaded chicken cutlet, avocado, fresh mozzarella & tomatoes
- 6. TURNPIKE Grilled yellow & green zucchini, roasted red peppers, fresh mozzarella & sliced roma tomatoes
- 7. THE CALOGERO Grilled chicken, tomatoes, roasted red peppers & fresh mozzarella



- 8. NEW HYDE PARK Grilled eggplant, roasted red peppers, fresh mozzarella & sliced roma tomatoes
- 9. THE DON Baby arugula, sliced imported prosciutto, roasted red peppers, sliced roma tomatoes & fresh mozzarella
- 10. THE SACRAMENTO Ham, pepper jack cheese, avocado, lettuce, tomatoes & chipotle sauce
- 11. GRILLED VEGETABLE Fresh vegetables grilled & tossed with balsamic vinegar & fresh mozzarella
- 12. LA CIOCIARIA Grilled chicken with sautéed spinach & shaved parmigiana
- 13. ALESSANDRA Chicken cutlet, imported italian prosciutto, roasted peppers & fresh mozzarella
- 14. BOVILLE Garlic herb seasoned grilled chicken, roasted peppers, romaine lettuce, tomatoes, imported italian prosciutto, fresh mozzarella & italian dressing
- 5. THE ANDREA Grilled chicken, sautéed broccoli di rabe, roasted peppers & fresh mozzarella
- 16. BASIL CHICKEN BLT Grilled chicken breast, applewood smoked bacon, romaine lettuce, sliced tomatoes & basil pesto mayonnaise
- ME BLACKENED CHICKEN Blackened chicken, romaine lettuce, sliced tomatoes, avocado & chipotle sauce

Party Heroes

CHOICE OF: ITALIAN OR AMERICAN COLD CUTS (Ask us for additional options) ALL PARTY HEROES COME WITH A COMPLIMENTARY TRAY OF GINO'S TOSSED SALAD OR CAESAR SALAD (Priced by the foot) 3 FOOT 35 // 6 FOOT 40

– Desserts –

HALF TRAY (serves 8-10) // FULL TRAY (serves 18-20)

- 1. HOMEMADE ITALIAN CHEESECAKE 80 100
- 2. HOMEMADE TIRAMISU 80 100
- 3. DESSERT PLATTER Combination of italian cheesecake. tiramisu & cannoli 80 100
- 4. HOMEMADE ZEPPOLE The best in New Hyde Park 2 DOZEN 24 // 4 DOZEN 48 // 5 DOZEN 60
- 5. MINI CANNOLI 2 DOZEN 70 4 DOZEN 120 // 5 DOZEN 140
- 6. FRUIT PLATTER 65 90





PACKAGE I (3 hours)

APPETIZER (served family style) **CLASSIC ITALIAN ANTIPASTO**

HOT ANTIPASTO Combination of Mozzarella Sticks. Zucchini Sticks & Rice Croquettes

MAIN COURSE (served with pasta) CHICKEN MARSALA SALMON OREGANATA

ADD ON HOUSE RED/WHITE WINE BY THE BOTTLE additional cost / person

EGGPLANT ROLLATINI

Includes soft drinks, tea & coffee. Bar, cake, tax & gratuity are NOT included.



PACKAGE 2 (4 hours)

APPETIZER (served family style)

CLASSIC ITALIAN ANTIPASTO

HOT ANTIPASTO QUATTRO STAGIONE Combination of Fried Calamari, Eggplant Rollantini, Zuppe Di Cozze

SALAD COURSE CHANTICLAIR SALAD

MAIN COURSE (served with pasta) **CHICKEN FRANCESE** VEAL MARSALA SHRIMP SCAMPI

ADD ON HOUSE RED/WHITE WINE BY THE BOTTLE additional cost / person Includes soft drinks, tea, coffee, espresso, cappuccino & fruit platters. Bar, cake, tax & gratuity are NOT included.

Banquet Room Menu

If you are planning a holiday party, birthday, communion, confirmation, bridal shower, or engagement party, come in &t have us cater to your needs! Our room is available for any occasion!

PRIVATE ROOM HOLDS UP TO 85 GUESTS WITH FULL BAR



BUFFET, SPUNTINO & WINE GATHERING, BRUNCH & PIZZA PARTY OPTIONS! PLEASE SEE OUR FULL IN HOUSE CATERING MENU ONLINE OR STOP BY & PICK UP A COPY.

GINOSPIZZANEWHYDEPARK.COM



Prices reflect cash discount, any other payment method will be a 3.5% increase

If you have a particular food allergy please let us know when ordering, Consuming raw or undercooked foods may increase your risk of foodborne illness. Prices & menu items subject to change without notice. Tax & gratuity not included. © Grande Cheese Company 10/2023 All Rights Reserved









CATERING MENU

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- 1. CLASSIC ITALIAN ANTIPASTO
 Italian Prosciutto, genoa salami, roasted
 peppers, fresh mozzarella & sliced
 tomatoes 100 160
- 2. CALAMARI FRITTI
 Golden fried calamari with fresh
 marinara sauce 65 100
- 3. CLAMS OREGANATA 30 (a dozen)
- **4. FRITTO MISTO (A)** Combination of mozzarella sticks, zucchini sticks & chicken fingers. Served with marinara sauce 60 90
- **5. STUFFED MUSHROOMS**Vegetarian stuffed mushrooms baked, served with pink sauce 35 (a dozen)

-Appetizers

HALF TRAY (serves 8-10)
FULL TRAY (serves 18-20)

- 6. RICE CROQUETTES
 With marinara dipping sauce 35 (a dozen)
- BRUSCHETTA
 Lightly toasted garlic bread seasoned with herbs, virgin olive oil & smothered with diced plum tomatoes 40 60
- 8. ZUPPE DI COZZE (ROSSO O BIANCO)
 Fresh mussels steamed, seasoned in garlic,
 herbs & plum tomato broth or white
 wine garlic & oil 65 100
- 9. CHICKEN WINGS
 Plain Buffalo BBQ
 Served with blue cheese 60 115
- **10. GARLIC KNOTS** 30 (3 dozen) 60 (6 dozen)
- 11. Two CAPRESE ANTIPASTO Plum tomatoes & fresh mozzarella, topped with fresh basil, drizzled with extra virgin olive oil & a balsamic glaze 65 85



HALF TRAY (serves 8-10) // FULL TRAY (serves 18-20)
CHOP YOUR SALAD add 15 // add 25

- 1. GINO'S FRESH TOSSED SALAD Iceberg lettuce, plum tomatoes, carrots, black & green olives, pimientos & cucumbers 45 65

 ADD SHREDDED MOZZARELLA 15 25

 ADD FRESH GRILLED CHICKEN 30 40
- 2. CAESAR SALAD

 Romaine lettuce tossed with our own caesar dressing 50 70
- 3. CHANTICLAIR SALAD
 Baby greens, dried cranberries, roasted
 walnuts, shaved parmigiana cheese & sliced
 bartlett pears in raspberry vinaigrette 60 80
- 4. TRADITIONAL COLD SEAFOOD SALAD
 Fresh clams, mussels, shrimp, octopus
 & calamari marinated & served over
 tri-color greens 95 145

5. BRANDON'S SIGNATURE
SPICY SALAD Caesar salad base
topped with blackened chicken, red onions
& hot cherry peppers drizzled with
homemade chipotle mayo 90 115



- Degetables

HALF TRAY (serves 8-10) // FULL TRAY (serves 18-20)

- 1. SAUTÉED ESCAROLE & WHITE BEANS In garlic & oil 60 80
- 2. SAUTÉED STRING BEANS & CARROTS In garlic & oil 45 65
- 3. SAUTÉED BROCCOLI In garlic & oil 60 80
- 4. SAUTÉED BROCCOLI RABE In garlic & oil 75 100
- 1. SAUTÉED ESCAROLE & WHITE BEANS 5. EGGPLANT PARMIGIANA 70 100
 - 6. EGGPLANT ROLLATINI
 Eggplant stuffed with ricotta cheese
 8 baked in a marinara sauce 80 110
 - 7. GRILLED VEGETABLES
 Grilled & splashed with balsamic vinegar & virgin olive oil 70 90



Carne

HALF TRAY (serves 8-10) // FULL TRAY (serves 18-20)

- 1. CHICKEN CUTLET
 PARMIGIANA 80 130
- **2. CHICKEN VESUVIO**Grilled chicken breast topped with sautéed seasonal vegetables 80 130
- 3. CHICKEN FRANCESE

 Battered chicken breast braised in lemon, butter & white wine sauce 80 130
- 4. CHICKEN PICATTA

 Tender chicken breast with capers & artichoke hearts in a lemon, butter & white wine sauce 70 115
- **5. THE AMALFI**Grilled chicken with broccoli di rabe
 Et sliced cherry peppers 80 130
- **6. CHICKEN MARSALA**Tender chicken breast sautéed in classic marsala wine & fresh mushrooms 80 130
- 7. VEAL PARMIGIANA 90 145
- 8. VEAL FRANCESE

 Tender battered veal brazed in lemon,
 butter & white wine sauce 90 145

9. VEAL MARSALA

Tender veal sautéed in classic marsala wine & fresh mushrooms 90 145

- **10. SAUSAGE, PEPPERS & ONIONS**With or without tomato sauce
 (please specify) 70 120
- 11. HOMESTYLE MEATBALLS
 IN TOMATO SAUCE 70 120
- **12. FENNEL SAUSAGE**Served over sautéed broccoli di rabe & roasted potatoes 70 120
- 13. Sausage, Potatoes & Cherry Peppers 70 120
- 14. CHICKEN & SAUSAGE GIAMBOTTA
 Juicy chicken (bone-in) & homemade
 sausage with peppers, onions, mushrooms
 & potatoes in tangy brown sauce 70 120
- **15. ROASTED CHICKEN (BONE-IN)**Oven baked bone-in chicken, seasoned with rosemary, lemon & garlic 60 85
- 16. STEAK PIZZAIOLA Grilled skirt steak with string beans & mushrooms in a blush tomato sauce 100 170

= Seafood

HALF TRAY (serves 8-10) // FULL TRAY (serves 18-20)

- 1. SEAFOOD FRITTO MISTO
 Combo of fried shrimp & calamari 90 145
- 2. SHRIMP PARMIGIANA 90 160
- 3. SHRIMP SCAMPI
 Succulent shrimp sautéed in lemon,
 butter & white wine 90 160
- 4. SHRIMP FRANCESE

 Battered shrimp sautéed in lemon, butter

 Et white wine sauce 90 160
- 5. FRUTTI DI MARE
 All assorted fresh seafood in a plum tomato broth or in garlic brodino 100 185

Sterno's, Serving Spoons, Chafing Dishes & Racks are \$10 A Set (Racks Must Be Returned)



HALF TRAY (serves 8-10) // FULL TRAY (serves 18-20)

PASTA CHOICES: Spaghetti, Linguini, Ziti, Penne, Bucatini, Fusilli, Orecchiette or Rigatoni
HOMEMADE FRESH PASTA'S: Fettuccine, Cavatelli or Gnocchi

1. FILETTO DI POMODORO

Classic italian tomato sauce made with plum ripe tomatoes, onions & olive oil 60 85

- **2. MARINARA** Fresh italian tomatoes sautéed with fresh garlic & herbs 55 80
- **3. VODKA** Light cream sauce with a dash of vodka 70 105
- **4. AGLIO E OLIO**Sautéed fresh garlic & olive oil 50 75
- 5. TOSCANA
 Sautéed broccoli, fresh mushrooms,
 diced tomatoes & chunks 65 100
- 6. PRIMAVERA
 Seasonal vegetables sautéed in garlic
 & olive oil or in tomato sauce 65 100
- **7. BOLOGNESE** Fresh ground beef, in a hearty tomato sauce 75 110
- 8. PASTA WITH
 BROCCOLI OR SPINACH
 Sautéed in garlic & olive oil 60 85
- 9. VONGOLE (ROSSO O BIANCO)
 Littleneck clams sautéed with
 white wine, garlic & oil or in
 plum tomato broth 75 130
- 10. FETTUCCINE OR TORTELLINI
 ALFREDO In a fresh cream sauce
 Et parmigiana cheese 70 110

11. GNOCCHI POMODORO
ALLA CAPRESE

Homemade fresh potato gnocchi served with pomodoro sauce, basil Et fresh mozzarella cheese 80 120

12. LINGUINI SHRIMP

Marinara fra diavolo or white wine sauce 85 140

13. BASIL PESTO SAUCE

With grilled chicken, portobello mushrooms & sun dried tomatoes 80 120 ADD BURRATA 20 40

14. RIGATONI ALA GINO'S

Tender pan-seared chicken combined with our own homemade crumbled sausage & peas, in a pink sauce topped with fresh mozzarella cheese 80 120

15. PASTA PAOLINO

Braised ground sausage with white beans & broccoli di rabe sautéed in garlic & olive oil in a white wine brodino 75 100

16. FUSILLI CARUSO

Crumbled sausage, peas, caramelized onions, fresh mushrooms & sun dried tomatoes in garlic & oil 75 100

17. MICHELLE'S DIABLO
ALLA VODKA Homemade
gnocchi in a spicy vodka sauce
with Italian prosciutto 80 120

- Pasta Al Forno

HALF TRAY (serves 8-10) // FULL TRAY (serves 18-20)

- 1. BAKED ZITI 60 90
- 2. BAKED CHEESE RAVIOLI 60 90
- 3. BAKED STUFFED SHELLS 60 100
- 4. BAKED MANICOTTI 65 95
- 5. BAKED MEAT LASAGNA 80 120
- **6. BAKED MAC & CHEESE** Baked pasta with creamy mixed cheese sauce, pancetta & oreganata breadcrumbs 60 95



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