

- 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

MED 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 6 - 8) // FULL TRAY (serves 16 - 18)

- 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





Sit Down Dinners CALL TO INQUIRE FOR PRICING

PACKAGE 1 (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 EGGPLANT ROLLATINI

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



PACKAGE 2 (4 hours) SALAD **APPETIZER** (served family style) COURSE **CLASSIC ITALIAN ANTIPASTO** CHANTICLAIR HOT ANTIPASTO QUATTRO STAGIONE SALAD Combination of Fried Calamari, Eggplant Rollantini, Zuppe Di Cozze

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

ADD 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 & have us cater to your needs! Our room is available for any occasion! PRIVATE ROOM HOLDS UP TO 85 GUESTS WITH FULL BAR

VIEW OUR FULL & EXPANDED PRIVATE PARTY ROOM MENU AT GINOSPIZZANEWHYDEPARK.COM



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

DESCRIPTION TO A CONTRACT OF A If you have a particular food allergy please let us know when ordering. Consuming raw or undercooked foods may increase your risk of foodborne ss. Prices & menu items subject to change without notice. Tax & gratuity not included. 🖾 Grande Cheese Company 11/2024 All Rights Reserved



ginos new hyde_ct_E2D029205_2024_10.indd 1





____ OF _____

New Hyde Park

WE DELIVER!

VIEW OUR FULL & EXPANDED MENU AS WELL AS OUR PRIVATE PARTY ROOM MENU AT GINOSPIZZANEWHYDEPARK.COM **OPEN 7 DAYS A WEEK!**

516-488-1366

1113 JERICHO TURNPIKE NEW HYDE PARK, NY

CATERING MENU HOST YOUR PARTY HERE OR TAKE IT TO GO!



- 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 75 115
- 3. CLAMS OREGANATA 30 (a dozen)
- 4. FRITTO MISTO (A) Combination of mozzarella sticks, zucchini sticks & chicken fingers, served with marinara sauce 65 95
- 5. STUFFED MUSHROOMS Vegetarian stuffed mushrooms baked, served with pink sauce 35 (a dozen)

olive oil & a balsamic glaze 70 90 Cold Trays

HALF TRAY (serves 6 - 8) // FULL TRAY (serves 16 - 18) 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 & croutons tossed with our own caesar dressing 50 70 ADD FRESH GRILLED CHICKEN 30 40

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 Et calamari marinated Et served over tri-color greens 95 145



– Vegetables

HALF TRAY (serves 6 - 8) // FULL TRAY (serves 16 - 18)

- 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

SIGNATURE SPICY SALAD Caesar salad topped with blackened chicken,

red onions & hot cherry peppers drizzled with homemade chipotle mayo 90 115





HALF TRAY (serves 6 - 8) // FULL TRAY (serves 16 - 18)

- 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
- CHICKEN PICCATA 4. Tender chicken breast with capers & artichoke hearts in a lemon, butter Et white wine sauce 70 115
- 5. THE AMALFI Grilled chicken with broccoli di rabe Et sliced cherry peppers 80 130
- CHICKEN MARSALA 6. Tender chicken breast sautéed in classic marsala wine & fresh mushrooms 80 130
- 7. VEAL PARMIGIANA 90 160
- 8. VEAL FRANCESE Tender & battered veal brazed in lemon, butter & white wine sauce 90 160

9. VEAL MARSALA Tender veal sautéed in classic marsala wine & fresh mushrooms 90 160

- 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 Et 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

Battered shrimp sautéed in lemon,

butter & white wine sauce 90 160

broth or in garlic brodino 100 185

All assorted fresh seafood in a plum tomato

4. SHRIMP FRANCESE

5. FRUTTI DI MARE

Seafood

HALF TRAY (serves 6 - 8) // FULL TRAY (serves 16 - 18)

- 1. SEAFOOD FRITTO MISTO Combo of fried shrimp & calamari 95 155
- 2. SHRIMP PARMIGIANA 90 160
- SHRIMP SCAMPI 3. Succulent shrimp sautéed in lemon. butter & white wine 90 160

Sterno's, Serving Spoons, Chafing Dishes & Racks are \$15 A Set

- 4. AGLIO E OLIO
- 5. TOSCANA
- PRIMAVERA 6.
- **PASTA WITH** 8.
- plum tomato broth 85 140
- **10. FETTUCCINE OR** In a fresh cream sauce

1. BAKED ZITI 60 90

- 3.
- BAKED MANICOTTI 65 95 4.



- Eggplant stuffed with ricotta cheese Et baked in a marinara sauce 80 110
- 7. GRILLED VEGETABLES Grilled & splashed with balsamic vinegar & virgin olive oil 70 90

- 1. SAUTÉED ESCAROLE & WHITE BEANS 5. EGGPLANT PARMIGIANA 70 100
 - 6. EGGPLANT ROLLATINI

5. **Men BRANDON'S**

Appetizers

HALF TRAY (serves 6 - 8)

FULL TRAY (serves 16 - 18)

With marinara dipping sauce 35 (a dozen)

Lightly toasted garlic bread seasoned with

herbs & extra virgin olive oil, smothered

8. ZUPPE DI COZZE (ROSSO O BIANCO)

herbs & plum tomato broth or white

Served with blue cheese 60 115

10. GARLIC KNOTS 30 (3 dozen) 60 (6 dozen)

Plum tomatoes & fresh mozzarella, topped

with fresh basil, drizzled with extra virgin

wine garlic & oil 65 100

11. **Me CAPRESE ANTIPASTO**

9. CHICKEN WINGS

Plain • Buffalo • BBQ

Fresh mussels steamed, seasoned in garlic.

with diced plum tomatoes 40 60

6. RICE CROQUETTES

7. BRUSCHETTA



HALF TRAY (serves 6 - 8) // FULL TRAY (serves 16 - 18) PASTA CHOICES: Spaghetti, Linguini, Ziti, Penne, Bucatini, Homemade Fettuccine, Fusilli, Orecchiette, Rigatoni or Cappellini

HOMEMADE CAVATELLI, HOMEMADE GNOCCHI, RAVIOLI OR TORTELLINI add 10 add 20 WHOLE WHEAT OR GLUTEN FREE PASTA add 15 add 30 ADD FRESH GRILLED CHICKEN 30 40

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

Sautéed fresh garlic & olive oil 50 75

Sautéed broccoli, fresh mushrooms, diced tomatoes & chunks 65 100

Seasonal vegetables sautéed in garlic Et olive oil or in tomato sauce 65 100

7. BOLOGNESE Fresh ground beef, in a hearty tomato sauce 75 110

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

TORTELLINI ALFREDO

Et parmigiana cheese 70 110

11. GNOCCHI POMODORO ALLA CAPRESE

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

12. LINGUINI SHRIMP Marinara, fra diavolo or white wine sauce 85 140

13. BASIL PESTO SAUCE With arilled chicken, portobello mushrooms Et sun dried tomatoes 80 120 ADD BURRATA 20 40

14. RIGATONI ALLA GINO'S

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

15. PASTA PAOLINO

Braised ground sausage with white beans Et broccoli di rabe sautéed in garlic Et 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

- Dasta Al Forno

HALF TRAY (serves 6 - 8) // FULL TRAY (serves 16 - 18) 5. BAKED MEAT LASAGNA 80 120 2. BAKED CHEESE RAVIOLI 60 90 BAKED STUFFED SHELLS 60 100

6. BAKED MAC & CHEESE Baked pasta with creamy mixed cheese sauce, pancetta & oreganata breadcrumbs 60 95