

CLASSIC PASTA

RIGATONI ALLA SICILIANA* 1/2 Tray \$39.95 ☞ Full Tray \$79.95
Rigatoni pasta with eggplant and mozzarella
sautéed in *Giovanna's Signature* tomato sauce
and topped with basil. SERVES 10-15 SERVES 15-20

ORECCHIETTE* 1/2 Tray \$44.95 ☞ Full Tray \$84.95
Small hand rolled pasta with sweet roasted
sausage and sautéed broccoli di rabe
delicately tossed with a little kick. SERVES 10-15 SERVES 15-20

PASTA ALLA PAPPA* 1/2 Tray \$44.95 ☞ Full Tray \$84.95
Cauliflower sautéed with fresh green scallions,
garlic and olive oil served over pasta, finished with
toasted bread crumbs, and grated parmigiano cheese. SERVES 10-15 SERVES 15-20

CLASSIC LASAGNA* 1/2 Tray \$54.95 ☞ Full Tray \$94.95
Fresh pasta layered with creamy fresh ricotta
and mozzarella, blended with sautéed meats,
garlic and parmigiano cheese. SERVES 10-15 SERVES 15-20

VEGETABLE LASAGNA* 1/2 Tray \$44.95 ☞ Full Tray \$84.95
Fresh pasta layered with zucchini, eggplant,
yellow squash and spinach , with creamy fresh
ricotta and mozzarella. SERVES 10-15 SERVES 15-20

PENNE VODKA SAUCE* 1/2 Tray \$39.95 ☞ Full Tray \$74.95
Penne pasta sautéed with *Giovanna's Signature*
tomato sauce, Italian herbs, vodka and heavy cream. SERVES 10-15 SERVES 15-20

PASTA PRIMAVERA* 1/2 Tray \$39.95 ☞ Full Tray \$79.95
Penne pasta sautéed with seasoned vegetables
and served with a light cream sauce. SERVES 10-15 SERVES 15-20

CAVATELLI* 1/2 Tray \$39.95 ☞ Full Tray \$74.95
Choice of broccoli or broccoli di rabe SERVES 10-15 SERVES 15-20
in a white wine garlic sauce.

Add sausage for an additional 1/2 Tray \$44.95 ☞ Full Tray \$89.95

PENNE WITH MARINARA SAUCE* 1/2 Tray \$29.95 ☞ Full Tray \$59.95
Ziti pasta sautéed with *Giovanna's Signature*
tomato sauce. SERVES 10-15 SERVES 15-20

KIDS PASTA* 1/2 Tray \$29.95 ☞ Full Tray \$54.95
Homemade macaroni and cheese. SERVES 10-15 SERVES 15-20

ENTREES

EGGPLANT PARMIGIANO 1/2 Tray \$44.95 ☞ Full Tray \$89.95
SHRIMP PARMIGIANO 1/2 Tray \$74.95 ☞ Full Tray \$149.95

CHICKEN SALTIMBOCCA 1/2 Tray \$74.95 ☞ Full Tray \$149.95
VEAL PICCATA OR MARSALA 1/2 Tray \$79.95 ☞ Full Tray \$149.95

CHICKEN PARMIGIANO, PICCATA, MARSALA OR FRANCAISE
1/2 Tray \$49.95 ☞ Full Tray \$94.95

BABY BACK RIBS 1/2 Tray \$59.95 ☞ Full Tray \$119.95
Seasoned and marinated with
our BBQ blend of sauce and slow
cooked to perfection. SERVES 10-15 SERVES 15-20

FLANK STEAK 1/2 Tray \$84.95 ☞ Full Tray \$149.95
Marinated in our very own blend of spices
and seasonings topped with cremini
mushrooms and sautéed in Madeira wine. SERVES 10-15 SERVES 15-20

STUFFED FLANK STEAK 1/2 Tray \$89.95 ☞ Full Tray \$159.95
Butterflied flank steak filled with sautéed
baby spinach, fontina cheese and garlic,
braised in Madeira wine and mushroom sauce. SERVES 10-15 SERVES 15-20

SAUSAGE & PEPPERS 1/2 Tray \$44.95 ☞ Full Tray \$89.95
Sweet sausage sautéed with peppers,
onions and herbs, served with
Giovanna's Signature tomato sauce. SERVES 10-15 SERVES 15-20

WRAPS & SANDWICHES

MINI CROISSANT SANDWICHES* \$49.95 - 16 Pcs. ☞ \$84.95 - 30 Pcs.
Homemade chicken salad, tuna salad, egg
salad, turkey and Swiss, ham and cheddar. SERVES 8-10 SERVES 12-18

ASSORTED WRAPS* \$84.95 per Platter
Additional or Individual Wraps \$7.95 ea. MIN. 12 WRAPS

**Choice of any 3 varieties listed below. (Cannot be combine with sandwiches or additional varieties.)*

- W1. Classic Caesar wrap with grilled chicken, romaine lettuce and Caesar dressing.
- W2. Fresh baked ham, Vermont cheddar cheese, honey Dijon mustard.
- W3. Roast beef "cooked in-house", Monterey Jack cheese, with horseradish mayo.
- W4. Roasted turkey, Swiss cheese, lettuce, tomato and roasted shallot herb mayo.
- W5. Chunk-white tuna salad, red onion, celery, mayo.
- W6. Chicken salad with cran-raisins, celery, chopped walnuts in our specialty mayo.
- W7. Egg salad with chives, celery and mayo.

ASSORTED SANDWICHES* \$94.95 per Platter
Additional or Individual Sandwiches \$7.95 ea. MIN. 12 SANDWICHES

**Choice of 1 bread type: Focaccia Bread, Ciabatta Bread or Italian Bread.*

**Choice of any 3 varieties listed below. (Cannot be combine with wraps or additional varieties.)*

- S1. Grilled portobello mushroom, roasted red peppers, mozzarella and balsamic vinaigrette.
- S2. Prosciutto, mozzarella, hot soppressata, tomato, and balsamic vinaigrette.
- S3. Eggplant, mozzarella, mesclun greens, roasted peppers with a balsamic vinaigrette.
- S4. Grilled chicken, arugula, melted fontina cheese and roasted shallot mayo.
- S5. Grilled veggies, zucchini, red onion, eggplant and roasted peppers, goat cheese spread and balsamic vinaigrette.
- S6. Eggplant, breaded chicken, mozzarella, roasted peppers, with balsamic vinaigrette.
- S7. Deluxe ham, sharp provolone, Genoa salami, lettuce, tomato and Italian vinaigrette.
- S8. Golden roasted turkey, Swiss cheese, lettuce, tomato and shallot mayo.
- S9. Roast beef, horseradish, cheddar cheese, lettuce, tomato and red pepper mayo.

All sandwiches are garnished with lettuce and tomato.

DESSERTS

ASSORTED JUMBO COOKIES 1 Dozen ☞ \$17.95
Chocolate chip, peanut butter and oatmeal raisin.

ASSORTED BUTTER COOKIE PLATTER \$11.95 per Lb.
2 lb. \$24.95 ☞ 5 lb. \$49.95

HOMEMADE BROWNIE PLATTER 1 Dozen ☞ \$12.95

CANNOLI 1 Dozen ☞ Mini \$19.95 ☞ Large \$34.95

TIRAMISU Quarter Sheet ☞ \$39.95
SERVES 10-15

COFFEE CRUMB CAKE Half Sheet ☞ \$34.95
Gluten Free Half Sheet ☞ \$44.95
SERVES 12-15

ICE BOX CAKE Half Tray \$39.95 ☞ Full Tray \$79.95
Assorted flavors available.

All cakes sold in-house can be ordered, please call to inquire.

COFFEE & JUICE

SIGNATURE BLEND COFFEE 12 Cups ☞ \$29.95
Choice of decaf or regular coffee. Includes 8 oz. cups,
lids, stirrers, cream, milk, sugar and Splenda.

JUICES \$5.95 per Quart
Choice of orange, apple, cranberry, grapefruit or tomato juices.

CATERING MENU

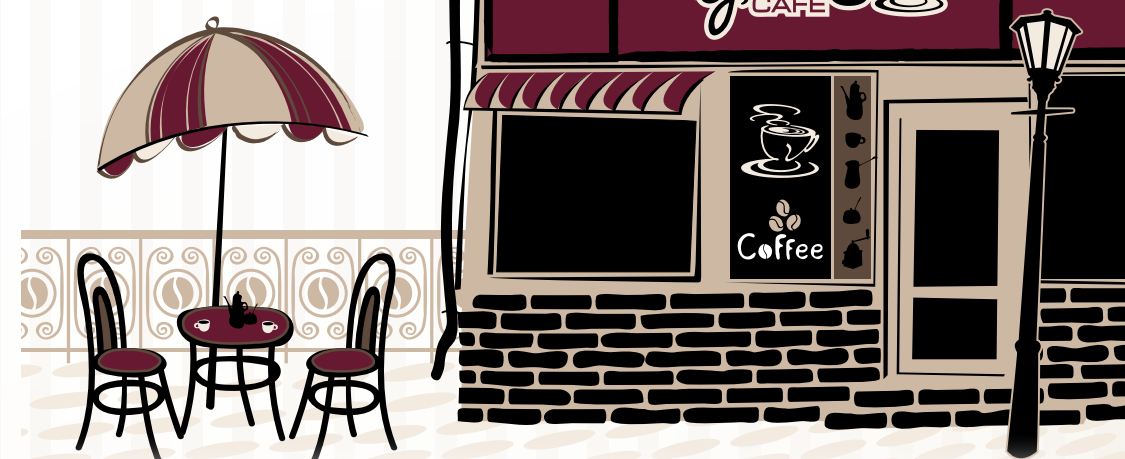
Giovanna's
CAFE
GOURMET GRAB & GO

CAFE HOURS:

Closed Monday
Tuesday-Saturday 7am-4pm
Sunday 8am-3pm

TAKE-OUT HOURS:

Closed Monday
Tuesday-Friday 8am-6pm
Saturday-Sunday 8am-3pm



GOURMET GRAB & GO 201.825.5837

LOCATED AROUND THE CORNER FROM THE CAFE

4 Church Street • Ramsey, NJ 07446 • giovannascafe@gmail.com

IF YOU DON'T SEE SOMETHING HERE THAT FITS YOUR SPECIFIC NEEDS PLEASE INQUIRE.

www.giovannascafe.com  

RISE & SHINE BREAKFAST

PETITE PASTRY PLATTER.....1 Dozen ☞ \$17.95
Freshly baked in-house. MIX 2 VARITIES - 1/2 DOZEN EA.

MINI SCONES: Assorted butter, oat currant and cranberry.

MINI HONEY BUTTERMILK BISCUITS: Freshly baked warm flaky homemade biscuit.

MINI DANISH: Assorted apple, blueberry cheese, poppy, lemon and raisin.

MINI CROISSANTS: Assorted butter, almond and chocolate.

BAGEL PLATTER.....Small \$29.95 ☞ Large \$34.95
Assorted bagels served with plain cream SERVES 10-12 SERVES 15-20
cheese, scallion cream cheese, butter & jam.

SLICED NOVA SMOKED SALMON \$29.95 per lb.

YOGURT COCKTAILS 5.5 Oz. ☞ \$3.50 ea.
Choice of low-fat vanilla or Greek yogurt, layered with
fresh fruit, honey and natural crunchy granola.

FRITTATA SPECIALTIES1/2 Tray \$49.95 ☞ Full Tray \$89.95
CLASSIC: Potatoes, bacon, eggs SERVES 8-10 SERVES 12-20
and fontina cheese.
GARDEN: Spinach, red and green peppers,
onion, zucchini, broccoli, tomato, cheddar,
mushroom, caramelized onions and Swiss cheese.
OTHER VARIETIES AVAILABLE UPON REQUEST

BRIOCHE FRENCH TOAST 1/2 Tray \$20.95 ☞ Full Tray \$38.95
Golden slices of thick brioche, custard 16 SLICES 32 SLICES
dipped, dusted with powdered sugar
and served with maple syrup and butter.

MINI BREAKFAST CROISSANTS SANDWICHES.....\$6.95 ea.
Choice of bacon, egg and cheese, sausage,
egg and cheese or Taylor ham, egg and cheese.

BREAKFAST WRAPS \$7.95 ea.
Soft Flour tortilla filled with scrambled eggs, Monterey Jack
cheese, crumbled bacon, avocado and black beans.

BREAKFAST QUICHE\$19.95 per Pie
Choice of ham and cheddar, bacon and Swiss, or quiche Lorraine. 6 PIECES
OTHER VARIETIES AVAILABLE UPON REQUEST

CONTINENTAL BREAKFASTSmall \$44.95 ☞ Large \$84.95
Assorted bagels, muffins, danish and croissants SERVES 8-10 SERVES 12-18
served with fresh squeezed orange juice, cream
cheese, butter and jam.

HOT BREAKFAST BUFFET\$10.95 per Person
Scrambled eggs, brioche French toast, home fries 20 GUEST MINIMUM
and choice of bacon or link sausage.

BACON.....1/2 Tray ☞ \$39.95 **SAUSAGE**.....1/2 Tray ☞ \$39.95
HOME FRIES.....1/2 Tray \$24.95 ☞ Full Tray \$39.95

FRUIT SALAD
The finest fruit selection tossed with honey, lemon and fresh mint.

12” Bowl ☞ \$39.95 **16” Bowl ☞ \$69.95** **18” Bowl ☞ \$119.95**
SERVES 5-10 SERVES 10-20 SERVES 20-30

SALADS

GARDEN HOUSE* Small \$29.95 ☞ Large \$49.95
Chopped romaine and iceberg lettuce, SERVES 10-15 SERVES 20-25
carrots, red and green peppers, vine-ripened
tomatoes and cucumbers, tossed with our
heavenly house vinaigrette.

CAESAR* Small \$34.95 ☞ Large \$54.95
Romaine lettuce, Homemade focaccia SERVES 10-15 SERVES 20-25
croutons and shavings of imported
parmigiano cheese, tossed with
Homemade Caesar dressing.

CHEF’S FAVORITE* Small \$34.95 ☞ Large \$64.95
Sliced apple, sweet gorgonzola, cran-raisins SERVES 10-15 SERVES 20-25
and walnuts, over mescaline greens in a
red wine vinaigrette.

STRAWBERRY FIELDS* Small \$34.95 ☞ Large \$64.95
Strawberries, toasted sliced almonds, tomatoes SERVES 10-15 SERVES 20-25
and Vermont goat cheese, served over spinach and
mixed field greens in a strawberry balsamic vinaigrette.

BEET SALAD..... Small \$34.95 ☞ Large \$64.95
Golden and red beets with goat cheese, SERVES 8-10 SERVES 20-25
toasted walnuts, red onion on arugula.

***ADD GRILLED CHICKEN - Call for pricing.**

COLD APPETIZERS

CHEESE PLATTER Small \$54.95 ☞ Large \$84.95
Selection of bite-sized cheeses arranged SERVES 8-12 SERVES 25-30
with red and white grapes, crackers,
dried fruit and nuts.

ANTIPASTO “ITALIANO” Small \$64.95 ☞ Large\$109.95
Assortment of imported prosciutto, provolone, SERVES 8-15 SERVES 12-20
hot and sweet soppressata, sun-dried tomatoes,
mixed olives, roasted peppers and bite-sized
mozzarella and artichokes.

JUMBO SHRIMP COCKTAIL..... \$4.25 Each
Wild shrimp cooked to perfection, served *or* MARKET PRICE
with cocktail sauce (hot or sweet), surrounded SIZE: U/8-10
with lemon wedges.

GRILLED VEGETABLES12” Platter \$44.95 ☞ 18” Platter \$89.95
Harvest of seasonal grilled vegetables SERVES 10-15 SERVES 15-20
drizzled with a balsamic reduction.

VEGETABLE CRUDITÉS12” Platter \$34.95 ☞ 18” Platter \$54.95
An assortment of fresh vegetables SERVES 10-15 SERVES 15-20
accompanied with Homemade blue
cheese, spinach dip, or ranch dressing.

MOZZARELLA & TOMATO12” Platter \$44.95 ☞ 18” Platter \$84.95
Sliced fresh mozzarella and beefsteak SERVES 10-15 SERVES 15-20
tomatoes garnished with fresh basil, drizzled
with basil infused olive oil and rich balsamic.

TOMATO & MOZZARELLA SKEWERS12” Platter \$39.95 ☞ 18” Platter \$79.95
Marinated bocconcini mozzarella and SERVES 10-15 SERVES 15-20
cherry tomatoes on petite skewers.

HOT APPETIZERS

STUFFED MUSHROOMS1/2 Tray \$44.95 ☞ Full Tray \$84.95
Sausage and mozzarella stuffed mushrooms, SERVES 10-15 SERVES 15-20
blended with savory seasonings.

EGGPLANT ROLLATINI1/2 Tray \$44.95 ☞ Full Tray \$84.95
Thin sliced eggplant, filled with SERVES 10-15 SERVES 15-20
creamy, seasoned ricotta cheese,
baked with mozzarella and
Giovanna’s Signature tomato sauce.

PEPPERS ALLA NONNA1/2 Tray \$49.95 ☞ Full Tray \$89.95
Holland red and yellow peppers layered 20 PIECES 40 PIECES
with provolone cheese, fresh tomato,
fresh herbs and garlic.

RICE BALLS1/2 Tray \$44.95 ☞ Full Tray \$84.95
Mini fried rice balls filled with sausage, 18 PIECES 36 PIECES
peas and mozzarella, served with
Giovanna’s Signature tomato sauce.

MINI MEAT BALLS1/2 Tray \$49.95 ☞ Full Tray \$89.95
Hand rolled mini meatballs served with SERVES 10-15 SERVES 15-20
Giovanna’s Signature tomato sauce.

CHICKEN TENDERS OR BUFFALO CHICKEN TENDERS1/2 Tray \$49.95 ☞ Full Tray \$94.95
Local farm raised chicken tenders SERVES 10-15 SERVES 15-20
prepared with or without our
Homemade spicy buffalo sauce.
Choice of blue cheese or ranch dressing.

FROMAGE BRIE.....\$39.95
Brie wrapped in puff pastry served with French baguette. SERVES 10-12
Choice of toasted almonds or walnuts and fig or apricot spread.

SPANAKOPITAS HOMEMADE FROM SCRATCHMini \$17.95 ☞ Large \$21.95
Delectable triangles of fresh spinach and feta cheese
mixed with herbs, wrapped in phyllo dough.

PIGS IN A BLANKET 1 Dozen ☞ \$18.95
“Untraditional” mini mouth size franks wrapped in puff pastry.

MINI LUMP CRAB CAKES \$4.50 Each
Lump crab meat with sautéed peppers, onions, and *or* MARKET PRICE
old bay seasoning, served with rémoulade sauce. (NO IMITATION CRAB MEAT)



GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST.
PLEASE CALL TO INQUIRE ABOUT PRICING.

CANCELLATIONS of less than 48 hours prior to event,
will result in a 50% CHARGE! 24 hours prior 100% CHARGE!

Serving utensils provided at no additional charge, spoons, forks, knives,
plates and napkins \$1.00 per person, sternos \$2.50 each,
and racks provided with \$25.00 deposit.

DELIVERY AVAILABLE - DELIVERY CHARGE MAY APPLY!
Prices and Selections subject to change. “Prices may fluctuate or vary due to food market!”