

CLASSIC PASTA

RIGATONI ALLA SICILIANA 1/2 Tray \$49.95 Full Tray \$99.95 Rigatoni pasta with eggplant and mozzarella sautéed in <i>Giovanna's Signature</i> tomato sauce and topped with basil. SERVES 10-15 SERVES 15-20
ORECCHIETTE 1/2 Tray \$54.95 Full Tray \$109.95 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 \$49.95 Full Tray \$99.95 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 \$64.95 Full Tray \$129.95 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 \$54.95 Full Tray \$109.95 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 \$44.95 Full Tray \$89.95 Penne pasta sautéed with <i>Giovanna's Signature</i> tomato sauce, Italian herbs, vodka and heavy cream. SERVES 10-15 SERVES 15-20
PASTA PRIMAVERA 1/2 Tray \$44.95 Full Tray \$89.95 Penne pasta sautéed with seasoned vegetables and served with a light cream sauce. SERVES 10-15 SERVES 15-20
CAVATELLI 1/2 Tray \$44.95 Full Tray \$89.95 Choice of broccoli or broccoli di rabe in a white wine garlic sauce. <i>Add sausage for an additional</i> 1/2 Tray \$49.95 Full Tray \$99.95 SERVES 10-15 SERVES 15-20
PENNE WITH MARINARA SAUCE 1/2 Tray \$34.95 Full Tray \$69.95 Ziti pasta sautéed with <i>Giovanna's Signature</i> tomato sauce. SERVES 10-15 SERVES 15-20
KIDS PASTA 1/2 Tray \$34.95 Full Tray \$69.95 Homemade macaroni and cheese. SERVES 10-15 SERVES 15-20

ENTREES

EGGPLANT PARMIGIANO 1/2 Tray \$59.95 Full Tray \$119.95	SHRIMP PARMIGIANO 1/2 Tray \$79.95 Full Tray \$159.95
CHICKEN SALTIMBOCCA 1/2 Tray \$79.95 Full Tray \$149.95	VEAL PICCATA OR MARSALA 1/2 Tray \$84.95 Full Tray \$149.95
CHICKEN PARMIGIANO, PICCATA, MARSALA OR FRANCAISE 1/2 Tray \$64.95 Full Tray \$129.95	
BABY BACK RIBS 1/2 Tray \$64.95 Full Tray \$129.95 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 \$54.95 Full Tray \$109.95 Sweet sausage sautéed with peppers, onions and herbs, served with <i>Giovanna's Signature</i> tomato sauce. SERVES 10-15 SERVES 15-20	

WRAPS & SANDWICHES

MINI CROISSANT SANDWICHES* \$54.95 \$104.95 Homemade chicken salad, tuna salad, egg salad, turkey and Swiss, ham and cheddar. 16 PIECES 30 PIECES	
ASSORTED WRAPS* \$104.95 per Platter <i>Additional or Individual Wraps \$8.95 ea.</i> MIN. 12 WRAPS	
<i>*Choice of any 3 varieties listed below. (Cannot be combine with sandwiches or additional varieties.)</i>	
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* \$109.95 per Platter <i>Additional or Individual Sandwiches \$8.95 ea.</i> MIN. 12 SANDWICHES	
<i>*Choice of 1 bread type: Focaccia Bread, Ciabatta Bread or Italian Bread.</i>	
<i>*Choice of any 3 varieties listed below. (Cannot be combine with wraps or additional varieties.)</i>	
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.	
<i>*All sandwiches are garnished with lettuce and tomato.</i>	

DESSERTS

ASSORTED JUMBO COOKIES 1 Dozen \$22.95 Chocolate chip, peanut butter and oatmeal raisin.
ASSORTED BUTTER COOKIE PLATTER 2 lb. \$24.95 5 lb. \$49.95
HOMEMADE BROWNIE PLATTER 1 Dozen \$15.95
CANNOLI 1 Dozen Mini \$21.95
TIRAMISU Quarter Sheet \$49.95 SERVES 10-15
COFFEE CRUMB CAKE Half Sheet \$39.95 SERVES 12-15
ICE BOX CAKE Half Tray \$49.95 Full Tray \$99.95 Assorted flavors available.

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

COFFEE & JUICE

SIGNATURE BLEND COFFEE 12 Cups \$39.95 Choice of decaf or regular coffee. Includes 8 oz. cups, lids, stirrers, cream, milk, sugar and Splenda.
FRESH SQUEEZED ORANGE JUICE \$10.95 per Quart
APPLE OR CRANBERRY JUICE \$8.95 per Quart

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-Thursday 8am-4:30pm
Friday 8am-4pm
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

Freshly baked in-house.

MINI DANISH1 Dozen | **\$19.95**
Assorted apple, blueberry cheese, poppy, lemon and raisin.

MINI CROISSANTS1 Dozen | **\$19.95**
Assorted butter, almond and chocolate.

MINI SCONES1 Dozen | **\$21.95**
Assorted butter, oat currant and cranberry.

MINI HONEY BUTTERMILK BISCUITS1 Dozen | **\$21.95**
Freshly baked warm flaky homemade biscuit.

BAGEL PLATTER.....**Small \$39.95** **Large \$59.95**
Assorted bagels served with plain cream **SERVES 10-12** **SERVES 15-25**
cheese, scallion cream cheese, butter & jam.

SLICED NOVA SMOKED SALMON **\$32.95 per lb.**

YOGURT COCKTAILS **5.5 oz. | \$4.95 ea.**
Choice of low-fat vanilla or Greek yogurt, layered with fresh fruit, honey and natural crunchy granola.

FRITTATA SPECIALTIES.....**1/2 Tray \$54.95** **Full Tray \$109.95**
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 \$24.95** **Full Tray \$44.95**
Golden slices of thick brioche, custard **16 SLICES** **32 SLICES**
dipped, dusted with powdered sugar and served with maple syrup and butter.

BREAKFAST WRAPS **\$11.50 ea.**
Soft Flour tortilla filled with scrambled eggs, Monterey Jack cheese, crumbled bacon, avocado and black beans.

BREAKFAST QUICHE **\$21.95 ea.**
Choice of ham and cheddar, bacon and Swiss, or quiche Lorraine. **10 INCH QUICHE**
OTHER VARIETIES AVAILABLE UPON REQUEST

CONTINENTAL BREAKFAST**Small \$59.95** **Large \$119.95**
Assorted bagels, muffins, danish and croissants **SERVES 8-10** **SERVES 12-20**
served with fresh squeezed orange juice, cream cheese, butter and jam.

HOT BREAKFAST BUFFET **\$13.50 per Person**
Scrambled eggs, brioche French toast, home fries **20 GUEST MINIMUM**
and choice of bacon or link sausage.

BACON.....**1/2 Tray \$49.95** **SAUSAGE**.....**1/2 Tray \$49.95**

HOME FRIES.....**1/2 Tray \$44.95 | Full Tray \$79.95**

FRUIT SALAD

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

12" Bowl | \$44.95
SERVES 5-10

16" Bowl | \$79.95
SERVES 10-20

18" Bowl | \$124.95
SERVES 20-30

SALADS

GARDEN HOUSE* **Small \$39.95** **Large \$59.95**
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 \$44.95** **Large \$89.95**
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 \$44.95** **Large \$89.95**
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 \$44.95** **Large \$89.95**
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 \$49.95** **Large \$94.95**
Golden and red beets with goat cheese, **SERVES 8-10** **SERVES 20-25**
toasted walnuts, red onion on arugula.

***ADD GRILLED CHICKEN - \$4.25 PER SLICE**

COLD APPETIZERS

CHEESE PLATTER..... **Small \$69.95** **Large \$124.95**
Selection of bite-sized cheeses arranged **SERVES 10-18** **SERVES 25-30**
with red and white grapes, crackers, dried fruit and nuts.

ANTIPASTO "ITALIANO"..... **Small \$79.95** **Large \$124.95**
Assortment of imported prosciutto, provolone, **SERVES 10-18** **SERVES 20-30**
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 VEGETABLES **12" Platter \$49.95** **18" Platter \$99.95**
Harvest of seasonal grilled vegetables **SERVES 10-15** **SERVES 20-30**
drizzled with a balsamic reduction.

VEGETABLE CRUDITÉS **12" Platter \$44.95** **18" Platter \$89.95**
An assortment of fresh vegetables **SERVES 10-15** **SERVES 20-30**
accompanied with Homemade blue cheese, spinach dip, or ranch dressing.

MOZZARELLA & TOMATO **12" Platter \$49.95** **18" Platter \$99.95**
Sliced fresh mozzarella and beefsteak **SERVES 10-15** **SERVES 20-30**
tomatoes garnished with fresh basil, drizzled with basil infused olive oil and rich balsamic.

TOMATO & MOZZARELLA SKEWERS **12" Platter \$54.95** **18" Platter \$104.95**
Marinated bocconcini mozzarella and **SERVES 10-15** **SERVES 20-30**
cherry tomatoes on petite skewers.

HOT APPETIZERS

STUFFED MUSHROOMS **1/2 Tray \$49.95** **Full Tray \$99.95**
Sausage and mozzarella stuffed mushrooms, **SERVES 10-15** **SERVES 15-20**
blended with savory seasonings.

EGGPLANT ROLLATINI **1/2 Tray \$54.95** **Full Tray \$109.95**
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 NONNA **1/2 Tray \$49.95** **Full Tray \$99.95**
Holland red and yellow peppers layered with provolone cheese, fresh tomato, fresh herbs and garlic.

RICE BALLS **1/2 Tray \$54.95** **Full Tray \$109.95**
Mini fried rice balls filled with sausage, peas and mozzarella, served with *Giovanna's Signature* tomato sauce.

MINI MEAT BALLS **1/2 Tray \$59.95** **Full Tray \$119.95**
Hand rolled mini meatballs served with **SERVES 10-15** **SERVES 15-20**
Giovanna's Signature tomato sauce.

CHICKEN TENDERS OR BUFFALO CHICKEN TENDERS **1/2 Tray \$59.95** **Full Tray \$119.95**
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 **\$44.95**
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 SCRATCH **1 Dozen Large | \$23.95**
Delectable triangles of fresh spinach and feta cheese mixed with herbs, wrapped in phyllo dough.

PIGS IN A BLANKET **1 Dozen | \$20.95**
"Untraditional" mini mouth size franks wrapped in puff pastry.

MINI LUMP CRAB CAKES **\$4.75 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.
Setup, spoons, forks, knives, plates and napkins \$2.75 per person.
Sternos \$3.95 each and racks provided with \$25.00 refundable deposit.*

FREE DELIVERY AVAILABLE IN RAMSEY
\$10 DELIVERY CHARGE FOR SURROUNDING AREA!
Prices and Selections subject to change. "Prices may fluctuate or vary due to food market!"