

# Giuseppe's

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# Continental Breakfast

Seasonal Fresh Fruit Platter
Assorted Muffins
Croissants & Danish
Yogurt
Assorted Cereal
Coffee, Tea, Orange Juice, Milk

20.99 per person

# Breakfast Buffet

Scrambled Eggs
Hash Brown Potato
Sausage & Bacon
French Toast or Pancakes
Muffins & Danish
Coffee, Tea, Orange Juice, Milk

25.99 per person

35 person minimum 20% Gratuity- Plus Sales tax \$125 Fee (Set up, Tear Down, Linen)

# Appetizer

Italian Sausage with Peppers & Onions
Meatballs in Tomato Sauce
Mozzarella Sticks
Chicken Fingers Plain or BBQ
Eggplant Parmigiana
Fried Calamari
Stuffed Mushrooms
Bruschetta
Sheet Pizza-Two Toppings

Soft Drinks not Included

Choice of Three Appetizers \$30.99 per person
Any Additional Appetizer will be an additional 10.00 per person

#### **Platters**

Insalada Caprese Platter 8.00 per/person Antipasto Platter 10.00 per/person Cheese Platter 8.00 per/person Relish Platter 8.00 per/person

> 35 person minimum 20% Gratuity- Plus Sales tax \$125 Fee (Set up, Tear Down, Linen)

# Sit-Down Lunch

#### Cran Feta Chopped Salad 26

Chopped Romaine, chicken, cranberries, feta cheese and pecans tossed in our white balsamic dressing

#### Seafood Salad 26

Blend of mixed greens with Cajun shrimp, crabmeat, egg, tomatoes, red onion, tossed with our white balsamic dressing topped with parmesan cheese

#### Italian Sausage Sandwich 26

Italian Sausage, peppers and onions topped with mozzarella cheese and tomato sauce Served with French fries

#### Linguine Pomodoro 26

Roasted tomatoes, olive oil, garlic and fresh basil served with chicken

#### Rigatoni Italiano 26

Chopped meatballs, sausage, green peppers and onions tossed in our tomato sauce

#### Eggplant Parmigiana 26

Sliced breaded eggplant with mozzarella cheese ant tomato sauce, served with linguini pasta

#### Rigatoni Casserole 26

Rigatoni pasta topped with our meat sauce and melted provolone cheese

#### Chicken Parmigiana 26

Lightly breaded chicken breast topped with melted mozzarella cheese and tomato sauce Served with linguini pasta

#### Chicken Marsala 26

Over linguini pasta

#### Salmon 29

Served with potato, and vegetable

#### Includes

House Salad or Caesar Salad Italian Bread Soft Drink, Coffee, Tea

#### Dessert \$5.00 per person

Added to a Sit Down

Choice of Two Appetizers Any Additional Appetizers \$9.00 per person

\$18.00 per person

Additional Hour + \$50

20-35 Guest 3 Entrée Choice 35+ Guest 2 Entrée Choice

# Lunch Buffet

11-3

Chicken Marsala
Breaded Chicken Breast with Peppers and Mushrooms in a Wine Glaze
Chicken Parmigiana
Chicken Francaise
Chicken Di Limone
Mini Meatballs in our Tomato Sauce
Sirloin Beef with Mushrooms and Au Jus
Italian Sausage with Peppers and Onions
Breaded Pork Chops
Breaded Alaskan Pollock
Baked Cod over Spinach and Orzo

Includes:
Penne Pasta -Tomato Sauce or Marinara
Vegetable
House Salad or Caesar Salad
Soft Drinks, Coffee & Tea

Two Entrée Selection \$29.99 per person Add an additional meat entrée for an additional \$9.00 per person

Dessert \$5.00 per person

Added to a Buffet

Choice of Two Appetizers \$18.00 per person

Any Additional Appetizers \$9.00 per person

Additional Hour + \$50

# Giuseppe Buffet

Penne Pasta Tomato Sauce or Marinara
Pizza 2 Toppings
House Salad

25.99 Per/person

Includes: Soft Drinks, Coffee, Tea

#### Added to a Buffet

Choice of Two Appetizers \$18.00 per person
Any Additional Appetizers \$9.00 per person

Meat Entrée \$9.00 per person

Dessert \$5.00 per person

Additional Hour + \$50

# Dinner Buffet

Sirloin Beef with Mushrooms in Au jus
Chicken Marsala
Chicken Parmigiana
Chicken Francaise
\*Chicken Saltimbocca
\*Stuffed Chicken over Rice, Stuffed with Ricotta,
Spinach, Parmesan, Cappocollo

Breaded Chicken Breast with Peppers & Onions in a Wine Glaze
Breaded Pork Chops

\*Roasted Pork Loin
Italian Sausage with Peppers & Onions
Eggplant Lasagna

Penne Bolognese Bacon, Vegetable and Cream Breaded Alaskan Pollock Baked Cod over Spinach and Orzo

Includes:
Italian Bread
House Salad or Caesar Salad
Penne Pasta Marinara, Tomato Sauce or Alfredo Sauce
Mashed Potatoes, Roasted Potatoes or Scallop Potatoes
Vegetable
Dessert
Soft Drinks, Coffee, Tea

Two Entrée Selection \$37.99 per person Add an additional meat entrée for an additional \$9.00 per person

\* Additional \$3.00 per person

Added to a Buffet

Choice of Two Appetizers \$18.00 per person

Any Additional Appetizers \$9.00 per person

Additional Hour + \$50

### Sit-Down Dinner

Ribeye Steak 60

Choice boneless 16oz. Rib eye Steak, served with potato & vegetable

London Broil 33

Tender slices of beef in au jus, served with potato & vegetable

Chicken Parmigiana 33

Lightly breaded chicken topped with mozzarella cheese and tomato sauce, served with Linguini Pasta

Chicken Marsala 33

Sautéed chicken breast in Marsala wine sauce, served with linguini pasta

Rigatoni and Meat balls 30

Rigatoni pasta with two homemade meat balls in tomato sauce

Cavatelli with Meat Sauce 30

Dumpling style pasta topped with our meat sauce

Lasagna 33

House made lasagna smothered in our tomato sauce

Penne and Shrimp Piccata 33

Penne pasta topped with shrimp in lemon wine sauce

Salmon 35

Served with potato, and vegetable

Includes: House Salad or Caesar Salad Italian Bread, Dessert Soft Drinks, Coffee, Tea

Added to a Sit Down

Choice of Two Appetizers \$18.00 per person

Any Additional Appetizers \$9.00 per person

Additional Hour + \$50

Minimum Number of Guests

20-35 Guests

3 Entrée Choices

35+ Guests

2 Entrée Choices

# Liquor Menu

# Packages:

4 Hours per person

Domestic Drafts

House Wine \$24

Well Liquor

Domestic Drafts \$29

House Wine

Premium Liquor \$39

# Premium Liquor

Vodka: Ketel One, Titos, Ciroc

Gin: Tanqueray, Bombay Saphire, Hendricks

Whiskey/Bourbon: Crown Royal, Jameson, Makers Mark, Jack Daniels

Scotch: Johny Walker Black, Glenmorangie, Glenfeditch 12 yr

Tequila: Milagro, Teremana, Patron Rum: Bacardi, Captain Morgan, Malibu

#### Choose a:

### Open Bar:

Full open bar or house wines & draft beer, limited open bar fully paid by host

#### Budget:

Host sets a budget and allows guest to enjoy an open bar or a limited open bar, once budget is hit, the host can then choose to higher the budget or close the bar, then bar turns into cash bar

#### Cash Bar:

Guest pays for their own alcohol

35 person minimum 20% gratuity –Plus Sales Tax \$125 Set Up & Linen Fee

### Salads

Cran Feta	75.00	110.00
House	50.00	70.00
Caesar	50.00	70.00
Antipasto	75.00	110.00
add Chicken add Salmon	15.00 20.00	20.00 30.00
Dressing Choice: White	Balsamic - Italian	-Ranch

# **Meat Options**

Meatballs Tomato sauce-Bite size	90.00	145.00
Boneless Pork Chops Breaded	100.00	165.00
Sirloin of Beef Mushrooms in ajus Angus Beef	120.00	190.00
Sausage Peppers & Onions	95.00	150.00

### Pasta

Penne - Rigatoni - Lingui	i - Fettuccini - Spaghetti
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Tomato Sauce	65.00	95.00
Meat sauce	80.00	120.00
Meatballs Bite size	80.00	120.00
Pomodora	65.00	95.00
Alfredo	80.00	120.00
add Chicken add Salmon	15.00 20.00	20.00

### Sides

Mashed Potatoes Loaded add 15.00	65.00	95.00
Roasted Potatoes Bacon & scallions	65.00	90.00
Vegetable	65.00	95.00
Garlic Bread	40.00	60.00
Wings Minimum order 25	1.75 each	
Chicken Strips Minimum	order 25 2.50 each	
Ranch 8.00 pir	nt	
Blue Cheese 16.00 p	int	
Potato Chips	20.00	25.00
Italian Bread 10-12 slices	8.99	

### **Specialty Pasta**

Cavatelli Tomato sauce	75.00	120.00
Cheese Ravioli Marinara	90.00	145.00
Lasagna Meat	-	225.00
Eggplant Lasagna	90.00	145.00
Rigatoni Italiano	80.00	125.00
Trio Mac & Cheese	80.00	125.00
Louisiana Shrimp	80.00	125.00

### Pizza

Sheet Pizza 40 pc	45.00
Toppings 6.00 each	

### Chicken

Parmigiana	100.00	165.00
Marsala	100.00	165.00
Mozzarella Crusted	100.00	165.00
Piccata	100.00	165.00

### Dessert

8.99 each
75.00
75.00

Half Tray 10-15<sub>ppl</sub> Full Tray 25-30<sub>ppl</sub>