



Giuseppe's

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Sit-Down Dinner

Ribeye Steak 61

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

London Broil 34

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

Chicken Parmigiana 34

Lightly breaded chicken topped with mozzarella cheese and tomato sauce, served with linguini pasta

Chicken Marsala 34

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

Rigatoni and Meatballs 31

Rigatoni pasta with two homemade meatballs in tomato sauce

Spaghetti with Meat Sauce 31

Spaghetti pasta topped with our meat sauce

Cavatelli with Meat Sauce 31

Dumpling style pasta topped with our meat sauce

Lasagna 34

House made lasagna smothered in our tomato sauce

Rigatoni and Shrimp Piccata 34

Rigatoni pasta topped with shrimp in lemon wine sauce

Salmon 36

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

Children 12 and under is 25% off the per person price

35 person minimum

20% Gratuity- Plus Sales Tax

\$150 Fee (Set Up, Tear Down, Linen)

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, Capocollo

Breaded Chicken Breast with Peppers & Onions in a Wine Glaze

Breaded Pork Chops

***Roasted Pork Loin**

Italian Sausage with Peppers & Onion

Eggplant Lasagna

Rigatoni 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 \$40.99 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

Children 12 and under is 25% off the per person price

35 person minimum

20% Gratuity- Plus Sales Tax

\$150 Fee (Set Up, Tear Down, Linen)

Continental Breakfast

Seasonal Fresh Fruit Platter

Assorted Muffins

Croissants & Danish

Yogurt

Assorted Cereal

Coffee, Tea, Orange Juice, Milk

\$23.99 per person



Breakfast Buffet

Scrambled Eggs

Home Fry Potato

Sausage & Bacon

French Toast or Pancakes

Muffins & Danish

Coffee, Tea, Orange Juice, Milk

\$28.99 per person

35 person minimum

20% Gratuity- Plus Sales Tax

\$150 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 \$31.99 per person

Any Additional Appetizer will be an additional \$10.00 per person

Platters

Insalada Caprese Platter \$10.00 per person

Antipasto Platter \$13.00 per person

Cheese Platter \$10.00 per person

Relish Platter \$10.00 per person

35 person minimum

20% Gratuity- Plus Sales Tax

\$150 Fee (Set Up, Tear Down, Linen)

Sit-Down Lunch

Cran Feta Chopped Salad 27

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

Seafood Salad 27

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 27

Italian Sausage, peppers and onion topped with Mozzarella cheese and tomato sauce
Served with fries.

Fettuccini Pomodoro 27

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

Rigatoni Italiano 27

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

Eggplant Parmigiana 27

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

Rigatoni Casserole 27

Rigatoni pasta topped with our meat sauce and tomato sauce and melted provolone cheese

Chicken Parmigiana 27

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

Chicken Marsala 27

Over linguini pasta

Salmon 30

Served with potato and vegetables

Includes:

House Salad or Caesar Salad

Italian Bread

Soft Drink, Coffee, Tea

Dessert \$6.00 per person

Added to a Sit Down

Choice of Two Appetizers \$18.00 per person

Any Additional Appetizers \$9.00 per person

Children 12 and under is 25% off the per person price

35 person minimum

20% Gratuity- Plus Sales Tax

\$150 Fee (Set Up, Tear Down, Linen)

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 & Onions

Breaded Pork Chops

Breaded Alaskan Pollock

Baked Cod over Spinach and Orzo

Includes:

Penne Pasta- Tomato Sauce or Marinara

Vegetables

House Salad or Caesar Salad

Soft Drink, Coffee & Tea

Two Entrée Selection \$32.99 per person

Any Additional Appetizer will be an additional \$9.00 per person

Dessert \$6.00 per person

Added to a Buffet

Choice of Two Appetizers \$18.00 per person

Any Additional Appetizers \$9.00 per person

Children 12 and under is 25% off the per person price

30 person minimum

20% Gratuity- Plus Sales Tax

\$150 Fee (Set Up, Tear Down, Linen)

Giuseppe Buffet

Penne Pasta with Tomato Sauce or Marinara
Pizza, 2 Toppings
House Salad

\$28.99 per person

*Includes:
Soft Drink, 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 \$6.00 per person

Children 12 and under is 25% off the per person price

35 person minimum

20% Gratuity- Plus Sales Tax

\$150 Fee (Set Up, Tear Down, Linen)

Liquor Menu

Packages

Domestic Drafts

House Wine

\$24

Well Liquor

Domestic Drafts

House Wine

\$29

Premium Liquor

\$39

Premium Liquor

Vodka: Ketel One, Titos

Gin: Tanqueray, Bombay Sapphire, Hendricks

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

Scotch: Johnnie Walker Black, Glenmorangie, Glenfiddich 12 yr

Tequila: Casamigos, Herradura

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 guests to enjoy an open bar or a limited open bar, once budget is hit, the host can then choose to raise the budget or close the bar tab, then the bar turns into a cash bar

Cash Bar

Guests pay for their own alcohol

35 person minimum

20% Gratuity- Plus Sales Tax

\$150 Fee (Set Up, Tear Down, Linen)