

CATERING

THE Firenze MENU





Getting Started

What You Need to Know

Orders and Cancellations

- Please give 48-hour notice.
- Cancellations must be made 24-hours in advance. Please phone in your order.
 - **Do not** use e-mail to place orders.
- Pick-up and delivery orders must be paid for in advance unless other arrangements are authorized.
- Cash, major credit cards, corporate checks and personal checks accepted.
- There will be a 2% credit card fee added to all credit card purchases over \$100.00.

Delivery / Set-Up / Service

- Delivery and set-up arrangements may be possible with at least 48-hour notice with fees base on party size and location (note: some popular dates and times may not be available).
- Service may be arranged with notice and catering order.
 Please call for rates and availability.

Hours

Monday - Saturday 10 - 6 / Sunday 11-4

Contact us

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STARTERS

12"Tray (serves 6 - 8) 14"Tray (serves 10 - 12) 16"Tray (serves 15 - 20)

Fresh Fruit Display

12" - \$29.00 / 14" - \$49.00 / 16" - \$75.00

A combination of seasonal fresh fruit.

Fresh Fruit and Cheese Display 12" - \$35.00 / 14" - \$59.00 / 16" - \$89.00

Fresh fruit display with a trio of cheeses and crispy Italian bread.

Antipasto

12" - \$39.00 / 14" - \$69.00 / 16" - \$105.00

Includes: grilled eggplant and zucchini, roasted red peppers, marinated mushrooms, artichoke hearts, olives, pepperoncini, cherry peppers, fresh mozzarella, salami, prosciutto and crispy baguette.

Seasonal Grilled Vegetable Display - market priced
A beautiful, simply seasoned array of the seasons offerings.

Imported Italian Meat and Cheese

12"-\$50.00 / 14"-\$89.00 / 16"-\$130.00

Featuring a variety of specialty meats and cheeses, assorted olives and crispy baguettes.

Hot Maryland Crab Dip - market priced

Rich and creamy with fresh baked baguette slices.

BUFFET PACKAGES

(10 person minimum, all prices are per person)

The Tuscan - our most requested! - \$11.95

Includes: assorted focaccia sandwiches (finger-sized sandwiches on our fresh baked bread made up as 1/3 Italian cold cut, 1/3 turkey and Swiss with honey mustard and 1/3 grilled eggplant with fresh mozzarella), choice of pasta salad, homemade cookies or cannoli and set-ups.

The Gourmet - \$11.95

Includes: assorted crispy Italian baguette sandwiches (made up as 1/3 roast beef and brie with creamy horseradish sauce, 1/3 smoked turkey and havarti with roasted red pepper mayo and 1/3 caprese), choice of pasta salad, homemade cookies or cannoli and set-ups.

The Caesar - \$15.95

Includes: traditional Caesar salad with lemon-herb chicken breast strips, garlic parmesan braided bread, fresh fruit display, mini cannoli or cookies and set-ups.

The Basic Italian - \$17.95

Includes: meatballs in sauce, grilled sausage, peppers and onions, pasta marinara, garden salad with Italian vinaigrette, garlic Parmesan bread, cookies and mini cannoli, set-ups.

The Pollo - \$16.95

Includes: one selection from our chicken entrees with pasta, garden salad with Italian vinaigrette, garlic Parmesan braided bread, assorted mini desserts and set-ups.

SANDWICH TRAYS

(24 hour notice)

Giolitti's **Infamous** Focaccia Sandwiches

Our fresh baked rosemary focaccia bread as a combination of Italian cold cuts, turkey and Swiss with honey mustard and grilled eggplant with fresh mozzarella.

\$70.00/half sheet

(approximately 40 finger-sized sandwiches)

\$105.00/three quarter sheet

(approximately 60 finger-sized sandwiches)

\$140.00/full sheet

(approximately 80 finger-sized sandwiches)

Baguette Sandwiches

Our fresh baked baguettes made up as a combination of roast beef and brie with creamy horseradish sauce, smoked turkey and havarti with roasted red pepper mayo and caprese (fresh mozzarella/tomato and basil) with balsamic glaze.

\$30.00/per baguette (12 slices each)

Build-Your-Own Deli Tray

(10 person minimum) - \$7.95 per person

A selection of three meats and two cheeses with mini Italian rolls, focaccia bread and condiments.

Meat options: roast beef, ham, honey ham, peppered ham, roast turkey, mesquite smoked turkey, corned beef, prosciutto, mortadella or Genoa salami.

Cheese options: American, Swiss, havarti, muenster or provolone.

ENTREES

(10 person minimum, all prices are per person)

Chicken Saltimbocca - \$7.95

Tender chicken breas t topped with prosciutto and provolone in a white wine-sage sauce served with pasta.

Chicken Marsala - \$7.95

A classic rendition of chicken breast sauteed in a mushroom and marsala wine sauce served with pasta.

Chicken Parmesan - \$7.95

Not breaded or fried! Simply topped with mozzarella and provolone and baked in marinara, served with pasta. (available breaded upon request)

Chicken Picatta - \$7.95

Pan-seared in a lemon-caper sauce and served with pasta.

Manicotti - \$6.95 (2 per serving)

Select from: cheese, fresh basil and cheese or spinach and cheese with marinara or Alfredo sauce.

Canneloni - \$7.95 (2 per serving)

Seasoned beef filled fresh pasta with creamy aurora sauce.

Cheese Filled Shells - \$6.95 (3 per serving)

Served with marinara.

PASTA BY THE PAN

Meat Lasagna

Small Pan (up to 9 servings) - \$45.00

Medium Pan (up to 24 servings) - \$75.00

Traditional beef with ricotta, parmesan, fresh mozzarella and marinara.

Veggie Lasagna

Small Pan (up to 9 servings) - \$45.00

Medium Pan (up to 24 servings) - \$75.00

Mushrooms, spinach and zucchini with ricotta, parmesan, fresh mozzarella and marinara.

Eggplant Lasagna

Small Pan (up to 9 servings) - \$60.00

Medium Pan (up to 24 servings) - \$85.00

Layered and baked eggplant with ricotta, parmesan, fresh mozzarella and marinara.

New! Pasta Al Forno

Small Pan (up to 9 servings) - \$38.00

Medium Pan (up to 24 servings) - \$69.00

Baked penne pasta with a creamy blend of Italian cheeses and fresh marinara.

SALADS

(10 person minimum, all prices are per person)

Garden with Italian Vinaigrette - \$3.95

Greek Garden - \$4.95 / add chicken - \$7.95

Traditional Caesar Salad \$4.95 / add chicken \$7.95

Caprese - \$4.95

Pasta Salad - \$3.95

Select from:

- tomato, mozzarella and basil
- sundried tomato with balsamic and pine nut
- Greek fusilli (new and improved!): shells with carrots, peas and celery in a creamy dressing
- cappelini with roasted tomato, garlic and basil
- farfalle with broccoli and carrots in a golden Italian dressing

SIDES

(10 person minimum, all prices are per person)

Meatballs with Marinara - \$4.95 (3 per serving)

Grilled Sausage, Peppers and Onions - \$4.95

Italian Roasted Potatoes - \$4.95

A variety of potatoes roasted with olive oil, sea-salt and rosemary.

Broccoli Rabe - \$4.95

Sauteed Asparagus - \$4.95

Sauteed Spinach - \$4.95

BREADS

(24 hour notice)

Tuscan Rolls - \$1.50 \$1.00/mini

Tuscan Bread - \$3.75

(our rustic Italian bread with a hint of wheat flour)

Butter Rolls - \$1.50 each

Crispy Italian Baguette - \$3.75 each

Rosemary Focaccia Bread - \$3.95 per pound

Garlic Parmesan Braided Bread - \$5.00 each

Executive Garlic Bread (10 person minimum - \$1.95/per person)

Crispy Italian baguette, grilled, brushed with olive oil, rubbed with fresh garlic and seasoned with Italian herbs.

DESSERTS

(48 hour notice)

Assorted Mini Desserts

\$1.50/each (add \$3.00 for a display tray)

Includes: mini cannoli, mini cheesecakes, assorted cookies (chocolate chip, snickerdoodles,

oatmeal raisin and peanut butter)

Torta Giolitti - \$25.00

A creamy gelato-style cake.

Select from: cappuccino or key lime.

Tiramisu - \$35.00/half pan \$70.00/full pan

Traditional espresso dipped savoiardi biscuits, mascarpone cheese and chocolate.

Cheesecake - \$28.00/10" round

Select from: Ricotta or New York-style.



