

GARÖZZO'S

R I S T O R A N T E

C A T E R I N G M E N U



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APPETIZERS

CLAMS OREGINATO	\$2 PER PIECE
OYSTERS ROCKEFELLER	\$3 PER PIECE
SHRIMP SPIEDINI Medium	\$3 PER PIECE

TOASTED RAVIOLI Meat, Cheese, or Combination	\$.90 PER PIECE
MINI MEATBALLS	\$.90 PER PIECE
MINI ITALIAN SAUSAGE	\$.90 PER PIECE

V.I.P. ANTIPASTI STATION	\$7 PER PERSON
Imported Meats and Cheeses, Fresh Grapes and Strawberries, Pomodoro Salad and Sicilian Olive Salad with Artisan Crackers and Homemade Breads.	
ANTIPASTI SKEWERS	\$1.25 PER PIECE
PESTO BRUSCHETTA with Goat Cheese	\$1.25 PER PIECE
CHILLED SPICE SHRIMP with Cocktail Sauce	\$3 PER PIECE

SICILIAN GARLIC DIP	\$8 PER QUART	
SLICED FRESH FRUIT TRAY	M	L
	\$65	\$125
FRESH VEGETABLE TRAY with Ranch Dressing	\$50	\$100
DOMESTIC CHEESE TRAY with Crackers	\$75	\$150
MEDIUM SERVES 30-35 LARGE SERVES 70-75		

SALADS

	HALF PAN	FULL PAN
GAROZZO'S HOUSE SALAD	\$30	\$60
CAESAR SALAD	\$30	\$60
POMODORO (SICILIAN TOMATO) SALAD	\$35	\$70

HALF PAN SERVES 8-10 | FULL PAN SERVES 18-20

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PASTA

	HALF PAN	FULL PAN
BAKED PASTA WITH ITALIAN SAUSAGE	\$57	\$99
BAKED LASAGNA	\$60	\$115
HILL SPECIAL WITH SUGO (CHOICE OF PASTA)	\$50	\$90
CAVATELLI CATANIA	\$57	\$99
PASTA VINCENZO	\$57	\$99
RIGATONI CANZONERI	\$57	\$99
PASTA CON BROCCOLI	\$60	\$110
PASTA WITH VODKA SAUCE	\$60	\$110
PASTA ALFREDO	\$60	\$110
TORTELLONI GINA	\$65	\$125
PASTA PRIMA VERA	\$57	\$99
VEAL PORTABELLA RAVIOLI	\$57	\$99
CAVATELLI WITH WHITE OR RED CLAM SAUCE	\$60	\$110
CAVATELLI FRUITTI DI MARE	\$65	\$125
ADD CHICKEN OR SAUSAGE	\$15	\$30
ADD SHRIMP	\$25	\$50

HALF PAN SERVES 8-10 | FULL PAN SERVES 18-20

SPIEDINI A LA CARTE

25 PIECE MINIMUM

CHICKEN SPIEDINI GAROZZO Topped with Amogio (Olive Oil, Lemon, Garlic and Italian Herbs)	\$2 PER PIECE	CHICKEN SPIEDINI GEORGIO Topped with Olive Oil, Crushed Tomatoes, Basil, Garlic and Spinach	\$2 PER PIECE
CHICKEN SPIEDINI SAMANTHA Topped with Alfredo Sauce and Artichoke Hearts	\$2 PER PIECE	GLUTEN -FREE CHICKEN SPIEDINI Topped with your choice of Garozzo, Giovanni, Samantha or Georgio	\$2.5 PER PIECE
CHICKEN SPIEDINI GABRIELLA Topped with our Spicy Diablo Sauce	\$2 PER PIECE	BEEF TENDERLOIN SPIEDINI Topped with Amogio (Olive Oil, Lemon, Garlic and Italian Herbs)	\$4 PER PIECE
CHICKEN SPIEDINI GIOVANNI Topped with Lemon, Butter, Mushrooms, Capers and Black Olives	\$2 PER PIECE	SHRIMP SPIEDINI MAGGIE Topped with a Garlic Lemon Butter Sauce	\$3 PER PIECE

Prices subject to change | Prices do not include sales tax or gratuity | *Minimums may be required for Stations and Accessories

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MEATS

	HALF PAN	FULL PAN
ITALIAN SAUSAGE Baked or Grilled served with Sautéed Peppers and Onions	\$50	\$90
SMOKED BEEF BRISKET	\$60	\$120
ROASTED PORK LOIN	\$60	\$120
ROASTED PRIME RIB		MKT
BEEF TENDERLOIN		MKT

HALF PAN SERVES 8-10 | FULL PAN SERVES 18-20

CHICKEN PARMIGIANO	\$2 PER PIECE
CHICKEN SALTIMBOCCA Sautéed with Prosciutto, Sage and topped with Fontina Cheese	\$2.5 PER PIECE
VEAL PARMIGIANO	\$4 PER PIECE
VEAL SALTIMBOCCA	\$4.5 PER PIECE

STATIONS

50 PERSON MINIMUM

CARVING STATION \$50 Carver Fee

Hand Sliced for each guest. All carved items are served with condiments | Homemade Rolls Upon Request |

CHOOSE FROM:

SLOW ROASTED PRIME RIB | BEEF TENDERLOIN | ROAST BEEF | PORK LOIN | GLAZED HAM | ROASTED TURKEY Prices Vary

RAVIOLI STATION \$8 PER PERSON

Our staff preparing 3 signature Ravioli's before your eyes. Featuring Veal and Portabella Mushroom Ravioli, Pesto Ravioli and Seafood Ravioli

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VEGETABLES

	HALF PAN	FULL PAN
ITALIAN GREEN BEANS	\$25	\$50
AMARETTO CARROTS	\$25	\$50
ROASTED GARLIC POTATOES	\$25	\$50
ZUCCHINI AL A MARINARA	\$25	\$50
With Capers, Onions, Garlic, Black Olives and a Dash of Sugo		

HALF PAN SERVES 8-10 | FULL PAN SERVES 18-20

DESSERTS

	PER PIECE	PER DOZEN
TIRAMISU, CHOCOLATE MOUSSE TORTE		
TURTLE CHEESECAKE OR VANILLA CHEESECAKE	\$6	\$60
SMALL CANNOLI	\$2.75	\$33
LARGE CANNOLI	\$6	\$60
ASSORTED MINI CHEESECAKES	-	\$20
ASSORTED HOMEMADE ITALIAN COOKIES*	-	\$14

*3 DOZEN MINIMUM ORDER

**WANT A SPECIAL ITEM YOU DON'T SEE?
OUR CHEF'S WILL TRY TO ACCOMMODATE ANY WAY THEY CAN**

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CONSUMPTION BAR

KEG BEER \$250
Approximately 150 beers

1.5 LITER BOTTLE OF LIBERTY CREEK WINES \$45
(Approximately 10-12 glasses)
Merlot, Cabernet, Chardonnay, White Zinfandel and Moscato

DOMESTIC BOTTLED BEER \$35
Budweiser, Bud Light, Miller Lite

PREMIUM BOTTLED BEER \$5
Blvd Pale Ale, Blvd Wheat, Mich Ultra, Moretti

LIBERTY CREEK WINE'S \$5

WELL LIQUOR \$5

CALL LIQUOR \$6

PREMIUM LIQUOR \$7

SUPER PREMIUM LIQUOR \$9

SPARKLING WINE TOAST \$4

BAR PACKAGES

ALL BAR PACKAGES ARE BASED ON A MINIMUM OF A THREE HOUR PACKAGE AND FIVE HOURS OF SERVICE | MINIMUM THREE HOUR

BEER/WINE BAR \$15 per person
| \$3.75 per person for each additional hour |
Domestic Bottled Beer | Liberty Creek Wines

WELL BAR \$20 per person
| \$5 per person for each additional hour |
Domestic Bottled Beer, Liberty Creek Wines and Well Liquor
CHOICE OF TWO (2) BEERS: Coors Light, Miller Lite, Bud Light or Budweiser
CHOICE OF THREE (3) WINES:
Moscato, White Zinfandel, Chardonnay, Merlot or Cabernet Sauvignon

CALL BAR \$24 per person
| \$6 per person for each additional hour |
CHOICE OF THREE (3) BEERS: Coors Light, Miller Lite, Bud Light, Budweiser, Boulevard Wheat or Boulevard Pale Ale
SPIRITS: Tito's, Jim Bean, Bombay, Cutty Sark, VO, Captain Morgan and Bacardi and Cuervo Tequila Gold
CHOICE OF THREE (3) WINES:
Moscato, White Zinfandel, Chardonnay, Merlot or Cabernet Sauvignon

PREMIUM BAR \$28 per person
| \$7 per person for each additional hour |
CHOICE OF THREE (3) BEERS: Coors Light, Miller Lite, Bud Light, Budweiser, Boulevard Wheat, Boulevard Pale Ale or Moretti
SPIRITS: Kettle One, Maker's Mark, Tanqueray Gin, Dewar's, Forty Creek, Captain Morgan, Bacardi and 1800 Cuervo
CHOICE OF THREE (3) WINES:
Moscato, White Zinfandel, Chardonnay, Merlot or Cabernet Sauvignon

SUPER PREMIUM BAR \$32 per person
| \$9 per person for each additional hour |
CHOICE OF THREE (3) BEERS: Coors Light, Miller Lite, Bud Light, Budweiser, Boulevard Wheat, Boulevard Pale Ale, Moretti or Peroni
SPIRITS: Grey Goose, Woodford Reserve, Hendricks, Chivas, Crown Royal, Captain Morgan, Bacardi And Patron
CHOICE OF THREE (3) WINES:
Moscato, White Zinfandel, Chardonnay, Merlot or Cabernet Sauvignon

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ACCESSORIES

STAFFED CATERINGS INCLUDE CHAFING PANS, STERNO AND BUFFET LINENS

CHAFING PANS WITH STERNO	\$25
PLATEWARE	\$.45
GLASSWARE	\$.45
FLATWARE	\$.40
LINEN	
LINEN NAPKIN	\$.40
LINEN TABLECLOTH (90 X 90)	\$8
LINEN TABLECLOTH (132" ROUND)	\$24
LINEN TABLECLOTH (52 X 114)	\$8
8' TABLE DRAPE	\$24

CAMBRO / HOT BOX	\$30
DISPOSABLES Plate /Fork/Knife/Napkin	
ECONOMY	\$.75
ECO FRIENDLY	\$2.5
PREMIUM	\$3

SERVER Minimum Five Hours	\$15 PER HOUR
BARTENDER Minimum Five Hour	\$25 PER HOUR

ALLOW US TO PREPARE A MEAL FOR YOUR FAMILY, MEETING OR EVENT.

YOU CAN PICK IT UP OR HAVE US DELIVER IT TO YOUR HOUSE OR BUSINESS.

JUST CALL THE LOCATION NEAREST YOU.

Downtown – 816-221-2455 | Overland Park – 913-491-8300

FOR ANY OFF-PREMISE EVENT THAT YOU WOULD LIKE OUR STAFF TO SERVE AND CARE TO THE NEEDS OF YOUR GUESTS, PLEASE CONTACT TONYA ROUND OUR CATERING DIRECTOR AT 816-589-7072.

“You’re Family at Garozzo’s”

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The logo for Garozzo's Ristorante features a green horizontal bar above the text "GARÖZZO'S" in a black serif font. Below this, the word "RISTORANTE" is written in a smaller, black, all-caps sans-serif font, centered within a red horizontal bar.

GARÖZZO'S
RISTORANTE

**WE LOOK FORWARD TO
MAKING YOUR EVENT DELICIOUS!**