# giordano's

# Served Dinner Menu

610-444-5733

www.giordanoksq.com

@GiordanosBarGrill

633 E Cypress Street Kennett Square, PA 19348

# ROOM INFORMATION

### **Main Dining Room**

### DECK room fee: \$100

40 GUESTS | SEATED ONLY

### **CYPRESS ROOM**

room fee: \$150

24 GUESTS | SEATED ONLY

### LOUNGE room fee: \$50

25 GUESTS | SEATED ONLY

### **SPORTS BAR**

45 SEATED | 65 STANDING

### STATE ROOM

no fee, unless private

40 SEATED | 50 STANDING

### **BUY OUT**

room fee: \$300

110 SEATED | 200 STANDING WITH LOFT

200 SEATED | 300 STANDING

Please review the important information on the last page of this document.

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# HORS D'OEUVRES

MINIMUM OF 20 PIECES PER ITEM; PRICING IS PER ITEM.

### **CHICKEN FINGERS | \$2**

lightly battered, honey mustard

### CHEESE STEAK EGG ROLLS | \$6

american cheese, fried onion, spicy ketchup

### STUFFED MUSHROOM CAPS | \$3

silver dollar mushrooms, crab imperial

### **CHEESEBURGER SLIDERS | \$4**

cabot cheddar, fried onions

### **SHORT RIB SLIDERS | \$5**

cheddar jack cheese, short rib, chipotle, BBQ sauce, tomatoes, scallions.

### **MOZZARELLA STICKS | \$2**

lightly breaded, tomato sauce

### **SOFT PRETZEL STICKS | \$2**

cheese sauce and honey dijon

### **BUFFALO CHICKEN WINGS | \$1.5**

ranch, bleu cheese, celery and carrots

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# HORS D'OEUVRES

### PORTION SIZES & PRICING FOR 20 GUEST

### **ASSORTED SPECIALTY PIZZAS | \$100**

chef's choice

### LOADED TOTS | \$75

monterey jack, cheddar jack cheese, scallions and bacon served with a side of ranch dressing

### **CRAB DIP | \$160**

Baked crab dip with artichokes, fresh herbs, shredded cheddar jack cheese served with crostinis and pretzel bread

### **BUFFALO CHICKEN DIP | \$60**

torilla chips

### NACHOS | \$75

tortilla chips topped with shredded cheddar jack cheese, lettuce, sour cream and pico de gallo

### CHEESE & ITALIAN MEATS | \$100

house accoutrements

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# DINNER MENU #1

\$29.00 PER GUEST

### **STARTERS**

Choice of 1

#### CAESAR SALAD

romaine, sharp provolone, croutons, caesar dressing

#### **MUSHROOM SOUP**

fresh local mushrooms

#### **WEDDING SOUP**

spinach, mini meatballs, egg croutons

### ENTRÉE

Choice of 1

#### HONEY-GLAZED SALMON

mustard-roasted brussels sprouts, bacon, garlic-seared potatoes, lemon aioli

### GRILLED CHICKEN & PROSCIUTTO FETTUCCINE

Oven-roasted tomatoes, feta, basil, roasted red peppers, garlic butter sauce

### LASAGNA

ground beef, ricotta, tomato sauce

### **DESSERT**

Choice of 1

### **CANNOLI**

deep fried shell, ricotta filling

#### **TIRAMISU**

cocoa powder, rum, mascarpone, coffee

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# DINNER MENU #2

\$36 PER GUEST

### **STARTERS**

Choice of 1

#### **CAESAR SALAD**

romaine, sharp provolone, croutons, caesar dressing

#### **MUSHROOM SOUP**

fresh local mushrooms

#### WEDDING SOUP

spinach, mini meatballs, egg croutons

### ENTRÉE

Choice of 1

#### FILET MIGNON

8 oz. filet grilled to your liking served with mashed potatoes, grilled asparagus, and burgundy demi glace

### **CRAB CAKE**

homemade 50z pan-seared crab cake, bacon corn succotash, Old Bay aioli

### GRILLED CHICKEN & PROSCIUTTO FETTUCCINE

Oven-roasted tomatoes, feta, basil, roasted red peppers, garlic butter sauce

### **HONEY-GLAZED SALMON**

mustard-roasted brussels sprouts, bacon, garlic-seared potatoes, lemon aioli

### **DESSERT**

Choice of 1

### **CANNOLI**

deep fried shell, ricotta filling

### **TIRAMISU**

cocoa powder, rum, mascarpone, coffee

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# IMPORTANT INFORMATION

- A \$250 deposit and signed contract are required at the time of booking to reserve the room for your event, date and time. The deposit will be applied to your final bill. Cancellations must be made 30 days prior to the event date or the deposit will be forfeited.
- Pricing is based on 3-hour events. Access for decorating, etc., is one hour prior to the scheduled start time of your event. Additional time, if available, is \$125 per additional hour.
- A 20% gratuity or \$125 per server (whichever is greater) will be added to your total food and beverage costs.
- All private events are subject to a room fee.
- Final guest counts and menu selections must be provided one week prior to the event. Once the final counts are given, changes cannot be made.
- You are welcome to decorate; however, please refrain from the use of confetti or glitter (on tables and/or in balloons) and tapered candles. If you need anything hung, please ask the event manager the best way
- to do so, as we do not allow tape on walls.
- Events with extensive decor may be subjected to a set-up fee if the event host is not present to decorate.
- We do not have a private storage space; therefore, all event décor must be brought in during the allotted set-up time, unless pre-approved by management.
- The event host is responsible for returning the venue to its original condition. This includes removing all decorations, such as balloon arches, and any property belonging to the host, their invitees, guests, agents, and sub-contractors by the end of the event. Failure to remove decorations or property will
- result in a \$200 clean-up fee.
- All menu items and pricing are subject to change.
- No outside food or drink is permitted, with the exception of a cake or specialty dessert.
- If applicable, the final bar tab and any day-of incidentals will be due on the event date at the close of the event.