

Giuseppe's Bar & Drink Packages

Rail Bar for 100 Guests - \$2000

Includes:

- Aristocrat Vodka
- Aristocrat Tequila
- Aristocrat Rum
- Aristocrat Gin
- Old Crow Bourbon
- Mixers
- Domestic Beer

Mid-Level Bar for 100 Guests - \$3000

Includes:

- Smirnoff/Absolut Vodka
- Jack Daniels/Jim Beam Bourbon
- Myers/Malibu Rum
- Boodles/Bombay Sapphire Gin
- Jose Cuervo Tequila
- Wild Turkey
- Jameson Whiskey
- Mixers
- Domestic/Import Beer Mix (Craft Beer Upon Request)

Top Shelf Bar for 100 Guests - \$4000

Includes:

- Grey Goose/Belvedere Vodka
- Patron Tequila
- Bacardi Select Rum
- Tanqueray Gin
- Knob Creek Bourbon
- Wild Turkey 101/Makers Mark
- Mixers
- Domestic Beer (i.e Bud, Bud Light, Coors Light, Miller Light)



★ Cordials/Whiskeys/Liquors (i.e. Fireball/Amaretto/Jägermeister) may be added to Mid-Level or Top Shelf at no additional cost. ★

Additional Services

Small Room (4 hrs.) \$400

Wedding Setup - \$200

Additional Time - \$100/hr.

Large Room (4 hrs.) \$600

Bartender (4 hours min) - \$30/hr.

A non-refundable banquet room reservation deposit is required.

Room reservation deposits start at \$400.

Prices Subject to Change

Giuseppe's
Ristorante Italiano

Please contact us for a personal consultation and an estimate for your next event!

15120 Washington St., Haymarket, VA 20169 ❖ 703-753-1004 ❖ giuseppesri.com

CATERING MENU

Giuseppe's
Ristorante
Italiano



Since 1982

From our family to yours, for over 25 years.

Thank you for considering Giuseppe's Ristorante Italiano to host your next function!

Our family is here to help you celebrate your special event with authentic Italian cuisine in friendly, inviting surroundings. Menus can be customized for groups of all sizes, from a buffet-style setting to ordering à la carte. From our Hollywood Room which accommodates 20 to 50 guests to our Sicilian Room which accommodates 60 to 120 guests, we can create the perfect setting for any occasion!



Starters ★ Each appetizer feeds approx. 15-20 people ★

Fruit Tray Variety of sliced fruits	\$60	Bruschetta alla Siciliana	\$70
Vegetable Tray Variety of cut vegetables	\$60	Toasted crostini brushed w/olive oil & garlic, served w/Giuseppe's bruschetta sauce	
Mussels Sautéed w/garlic & white wine	\$70	Mozzarella Squares	\$70
Antipasto Misto	\$70	Cut off the block, breaded and fried, served with homemade marinara	
Prosciutto, salami, provolone cheese, olives and Giuseppe's special touch		Buffalo Wings	\$70
Calamari Fritti	\$70	Crispy and delicious, served with your choice of sauce	
Fried squid served with our homemade marinara sauce		Caprese Salad	\$70
Funghi Ripieni	\$70	Fresh mozzarella, ripe tomatoes, artichoke and basil drizzled with balsamic vinegar and extra virgin olive oil	
Mushrooms stuffed with crab meat and Parmesan cheese, then baked			

Entrees ★ Pick four for your guests to choose from ★

Penna alla Putanesca (Vegetarian Option)	Ravioli di Carne
Penne served with black olives and onion in a spicy garlic marinara sauce	Meat ravioli with homemade marinara sauce
Fettuccine Alfredo (with chicken or shrimp)	Tortellini Tre-Colori
Rich and creamy Alfredo sauce tossed with homemade fettuccine noodles	Cheese filled tortellini in a creamy Alfredo sauce
Lasagna alla Bolognese	Lasagna in Bianca
Layered pasta filled w/ricotta, ground beef, tomato sauce & Giuseppe's special blend of herbs & spices	Layers of pasta, ground chicken, spinach, mushrooms, & mozzarella cheese, topped w/a light cream sauce

Giuseppe's Complete Meal Deal ★\$40★ per adult

Beverage • Salad • Choice of up to 4 Entrees • Dessert

Gratuity of 20% added to all parties.

... Entrees continued

Filetti di pollo con Carciofini	Linguine con Vongole
Chicken breast cooked w/artichoke hearts and sun dried tomatoes in a rosé wine sauce, served w/linguine	Fresh little neck clams cooked with garlic and herbs, sautéed in a white wine sauce
Petto di Pollo alla Marsala	Gamberone Fra Diavolo
Chicken breast cooked with Marsala wine & mushrooms, served with our homemade fettuccine	Jumbo shrimp sautéed in a spicy marinara sauce, served with fettuccine
Filetti di Pollo alla Siciliana	Gamberone alla Siciliana
Chicken breast sautéed with roasted red peppers and sun dried tomatoes in a rosé wine sauce, served with penne	Jumbo shrimp cooked w/roasted red peppers and a creamy rosé sauce, served w/linguine
Filetti di Pollo alla Parmigiana	Vitello alla Marsala*
Chicken breast, hand-breaded, fried, and baked with mozzarella cheese, and topped with our homemade sauce	Tender veal medallions sautéed w/mushrooms and Marsala wine, served w/fettuccine
Petto di Pollo alla Francese	Vitello Salti in Bocca*
Chicken breast sautéed with mushrooms and a lemon white wine butter sauce, served with fettuccine	Tender hand-breaded veal medallions stuffed with eggplant, prosciutto ham & topped w/ mozzarella cheese, served w/fettuccine

GF Most of our dishes can be made gluten free. Please ask us about our gluten free pastas and sauces!

Sides

House Salad with Choice of Dressing
Caesar Salad

Desserts

Coconut Cake **Tiramisu**
Brownies **Cannoli**
Double Chocolate Mousse Cake **Chocolate Chip Cookies**

If guests exceed the amount of recommended food items and require more, extra charges apply.

*Additional charges apply