



Custom Catering Packages

We offer a variety of catering packages for all your party or meeting needs. To order one of our recommended meal packages or to place a custom order, please call and speak with our Catering specialist today!

Delivery

We deliver everything you need to serve a great meal, and even set it up for you. All orders are kept hot and ready to serve and include the following: plates, napkins, wire racks, fuel canisters, and eating & serving utensils.

Our pastas are handmade from flour and fresh eggs daily and our protein is delivered within 24 hours from the time you order so only the freshest ingredients are being served to you and your guests. Please allow us a 24-hour notice. A minimum order of \$125 is required within the delivery area "5 Miles" along with a delivery fee 15% of total food and beverage. 2% of the food and beverage subtotal are retained by the delivery driver.

Please call:

Jackie Franklin @ 404-709-2148 ext.3

Catering Packages

Serves 8 \$145 \ Serves 16 \$270 \ Serves 50 \$825

Deluxe

Fresh Baked Focaccia Bread

Choice of Salad

Arugula, Fennel, Celery Root, Capers
Mixed Green Salad with Balsamic Vinaigrette
Panzanella Salad "Cucumber, Tomatoes, Red Onion, Focaccia"
Classic Caesar Salad "Il Giallo's Signature Caesar Dressing"

Choice of Pasta

Spaghetti Marinara
Spaghetti "Aglio Olio", Garlic, Olive Oil, Calabrese Pepper
Spaghetti and Meatballs
Fettuccini Alfredo
Baked Penne Alla Vodka, Tomato Cream
Mushroom and Ricotta Ravioli with Rosemary Cream
Four Cheese Ravioli, Creamy Tomato or Marinara
Giallo's Famous Duck Agnolotti, Brown Butter, Sage, Pecans (+\$3 per person)

Choice of Entrée

Piccata, Lemon, Butter, Capers
Saltimbocca with Prosciutto and Sage
Marsala Wine, Mushrooms
Spicy Marinara Sauce
Eggplant Parmigiana
Lasagna: Veal and Pork Bolognese, or Braised Beef Short Rib, or Vegetarian

Catering Packages

Serves 75 \$1200 \ Serves 100 \$1500

Super Deluxe

Fresh Baked Focaccia Bread

Choice of Two Salads

Arugula, Fennel, Celery Root, Capers

Mixed Green Salad with Balsamic Vinaigrette

Panzanella Salad "Cucumber, Tomatoes, Red Onion, Focaccia"

Classic Caesar Salad "Il Giallo's Signature Caesar Dressing"

Choice of Two Pastas

Spaghetti Marinara

Spaghetti "Aglio Olio", Garlic, Olive Oil, Calabrese Pepper

Spaghetti and Meatballs

Fettuccini Alfredo

Baked Penne Alla Vodka, Tomato Cream

Mushroom and Ricotta Ravioli with Rosemary Cream

Four Cheese Ravioli, Creamy Tomato or Marinara

Giallo's Famous Duck Agnolotti, Brown Butter, Sage, Pecans (+\$3 per person)

Choice of Two Entrées

Piccata, Lemon, Butter, Capers

Saltimbocca with Prosciutto and Sage

Marsala Wine, Mushrooms

Spicy Marinara Sauce

Eggplant Parmigiana

Lasagna: Veal and Pork Bolognese, or Braised Beef Short Rib, or Vegetarian

Salads

	8pp	16pp
Arugula, Fennel, Celery Root, Capers	34.99	69.98
Mixed Green Salad with Balsamic Vinaigrette	34.99	69.98
Panzanella Salad "Cucumber, Tomatoes, Red Onion, Focaccia"	34.99	69.98
Kale Salad with Apples, Gorgonzola Cheese and Sherry Vinaigrette	35.99	71.98
Classic Caesar Salad "Il Giallo's Signature Caesar Dressing"	36.99	73.98
Chopped Italian Vegetable Salad with Hazelnut Vinaigrette	39.75	79.50

Antipasti

	8pp	16pp
Fresh Baked Focaccia Bread	18.75	29.50
Bruschetta "4-Way" Roasted Tomato, Olive Tapenade, Chickpea Purée, Eggplant Purée	32.99	65.98
Antipasto Platter "Salami: Prosciutto, Cacciatorini, Soppresata – Cheese: Asiago and Robiola "Salsiccia" Sausage, Sweet Peppers, Onions and Tomatoes (HOT)	42.75	85.50
Citrus Pickled Shrimp with Capers (COLD)	44.75	89.50
	46.89	93.78

By the Dozen

	1dz	2dz
Arancini "Crispy Tomato Risotto Fritters"	24.75	49.50
Beef and Turkey Meatballs, Tomato Gravy	27.75	55.50

Pasta

	8pp	16pp
Spaghetti Marinara	42.75	75.50
Spaghetti "Aglio Olio", Garlic, Olive Oil, Calabrese Pepper	42.75	75.50
Fettuccini Alfredo	42.75	75.50
Spaghetti and Meatballs	52.95	95.90
Fettuccini Alfredo with Roasted Chicken	52.95	95.90
Baked Penne Alla Vodka, Tomato Cream	52.95	95.90
Rigatoni "Arrabiata", Italian Sausage, Spicy Marinara	64.75	119.50
Lasagna: Veal and Pork Bolognese, or Braised Beef Short Rib, or Vegetarian	69.75	129.50
Four Cheese Ravioli, Creamy Tomato or Marinara	84.95	159.90
Giallo's Famous Duck Agnolotti, Brown Butter, Sage, Pecans	84.95	159.90
Mushroom and Ricotta Ravioli with Rosemary Cream	84.95	159.90

Pounded Chicken

	8pp	16pp
Piccata, Lemon, Butter, Capers	76.75	133.50
Saltimbocca with Prosciutto and Sage	76.75	133.50
Marsala Wine, Mushrooms	76.75	133.50
Spicy Marinara Sauce	76.75	133.50
Francese (Egg Battered), Artichokes and Capers	76.75	133.50
"Parmigiana" Pan Fried, Tomato Sauce, Melted Mozzarella	76.75	133.50

<i>Pounded Veal</i>		8pp	16pp
Piccata, Lemon, Butter, Capers		89.75	164.50
Saltimbocca with Prosciutto and Sage		89.75	164.50
Marsala Wine, Mushrooms		89.75	164.50
Spicy Marinara Sauce		89.75	164.50
Francese (Egg Battered), Artichokes and Capers		89.75	164.50
"Parmigiana" Pan Fried, Tomato Sauce, Melted Mozzarella		89.75	164.50
Beef Tenderloin Medallions		139.75	249.50

Seafood

Salmon

Lemon Butter Sauce	69.55	129.10
Garlic Cream Sauce	69.55	129.10

Grilled Shrimp

Lemon Butter Sauce	69.55	129.10
Garlic Cream Sauce	69.55	129.10

Vegetables

	8pp	16pp
Herb Roasted Potatoes	31.60	48.20
Oven Roasted Cauliflower	31.60	48.20
Broccolini, Calabrese Pepper, Shaved Pecorino	31.60	48.20
Asparagus, Preserved Lemon, Grana Padano	31.60	48.20
Extra Virgin Olive Oil Smashed Potatoes	31.60	48.20
Tuscan Braised Kale, Tomatoes, Chickpeas	31.60	48.20
Eggplant Parmigiana	64.75	119.50

Desserts

	10pp	20pp
Tiramisu	54.99	109.98
Croissant and Chocolate Bread Pudding	54.99	109.98
"Macedonia" Fruit Salad	44.99	89.98

Beverage

Can Soda (Coke, Diet, Sprite, Coke Zero)	1.75
San Pellegrino Sparkling Fruit Beverages (Orange, Grapefruit)	2.50
Panna Sparkling Water (1 Liter)	5.50
Panna Mineral Water (1 Liter)	5.50
Fresh Brewed Iced Tea (Gallon)	9.00
Fresh Squeezed Lemonade (Gallon)	10.00
Coffee Service	13.75
5lb Bag of Ice	1.45
Ice Bucket	4.95