



# Gigi At Home

Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Pick Up \_\_\_\_\_ Delivery \_\_\_\_\_

Day & Date: \_\_\_\_\_

Pick up location: \_\_\_\_\_

Delivery Location: \_\_\_\_\_

Credit Card: \_\_\_\_\_ Exp: \_\_\_\_\_

## Side Dishes

(5 Person Minimum)

Quantity	Price	_____
_____ Fava bean salad with shaved Pecorino	\$14/lb	_____
_____ Herb roasted fingerling potatoes	\$12.50/lb	_____
_____ Grilled asparagus with shallot and capper aioli	\$18.50/lb	_____
_____ Grilled polenta with house made fresh mozzarella	\$12/lb	_____
_____ Venetian seafood salad (grilled octopus, shrimp, calamari, scallops, julienned vegetables)	\$23/lb	_____
_____ Caramelized cippollini onions	\$9/lb	_____
_____ Gigi potato salad with RSK Farm corola potato (Gigi vinaigrette, capers, shaved onions, herbs)	\$10/lb.	_____
_____ Roasted Seasonal Vegetables	\$10/lb	_____
_____ Wiltbank Farm mushroom ragu a la Grecque	\$10/lb	_____
_____ Free range chicken salad with seasonal vegetable and grain mustard dressing	\$6/lb	_____
_____ Sharp feta, Mr Minks cucumbers, Kalamata olives, fire roasted tomatoes and mint	\$13/lb	_____
_____ Broccoli Rabe with confit of garlic and crush red pepper	\$8/lb	_____
_____ Gigi Gigandes, braised giant white beans (Tuscan-style or BBQ)	\$8/lb	_____
_____ Whole grain salad (farro, barley, brown rice, or mixed whole grains with vegetables)	\$8/lb	_____
_____ Barbina salad (local mesclun, beets, asparagus, Coach Farm goat cheese, toasted walnuts, sherry-shallot vinaigrette)	\$7.50/pp	_____
_____ Arugula salad (local arugula, shaved Grana Padana, lemon & extra-virgin olive oil)	\$7/pp	_____
_____ Stagione salad (local baby greens with vinaigrette)	\$5/pp	_____

## Hors d'Oeuvres (Minimum 10pp) (1<sup>st</sup> Hour 8-10pc/Person)

### **Cold Hors d'Oeuvres (2 Pieces Per Person)**

_____ Marinated & grilled vegetables	\$8/pp	_____
_____ Choice of 3 local & imported cheeses with grapes, dried fruits & toasted nuts	\$14/pp	_____
_____ Choice of 3 salume platter: thinly sliced imported & local sliced cured meats	\$15/pp	_____
_____ Hummus & Moroccan olives on paprika-toasted pita points	\$2/pp	_____
_____ Toasted pita chips with hummus, babaganoush & chopped tomato salad	\$2/pp	_____
_____ Skewered mozzarella "CilieGINE," with cherry tomatoes and basil oil	\$11/dz	_____
_____ Cured salmon with sour cream & chives	\$18/lb	_____
_____ Lenny Bees smoke trout with Gigi horseradish beets served on grilled brioche	\$18/dz	_____
_____ Bacon, horseradish, cheddar Feather Ridged farm deviled eggs (traditional style also available)	\$15/dz	_____
_____ Gigi Market country-style pate (made with Northwind Farm pork)	\$8/lb	_____
_____ Bruschette (Tuscan beans, rosemary olive oil, Sicilian capponata, local tomato & herbs)	\$3/pp	_____
_____ Chicken liver mousse served with port marmalade and brioche toast	\$12/dz	_____
_____ Salmon mousse & dilled cucumber canapé	\$12/dz	_____

**Hot Hors d'Oeuvres (Minimum 10pp) (1st Hour 8-10pc/Person)**

_____ Asian vegetable spring rolls	\$8/dz	_____
_____ Crispy fried shrimp house made mozzarella spiodino with roasted garlic dressing	\$27/dz	_____
_____ Seared scallops with American coppa and aged balsamic	\$40/dz	_____
_____ Baby lamb chops with rosemary and lemon	\$6/ea	_____
_____ Mini quiches	\$8/dz	_____
_____ Brandade fritters with lemon aioli	\$9/dz	_____
_____ Polenta crostini with Wiltbank mushrooms	\$12/dz	_____
_____ Jumbo lump crab cakes orange saffron aiolo	\$24/dz	_____
_____ Coconut ginger chicken skewers	\$18/dz	_____
_____ Risotto puffs filled with buffalo mozzarella	\$22/dz	_____
_____ Mini Hudson alley vegetable kebabs	\$18/dz	_____
_____ Mini salmon burger sliders with salsa verde and arugula pesto	\$18/dz	_____

**Entrée Meats & Fish (Minimum 5pp) (marinated, seasoned & oven ready\*)**

_____ Beef Rib Roast	\$15/lb	_____
_____ Oven-braised lamb shanks fava bean scallion pea shoot gremolata	\$30/ea	_____
_____ Herb marinated Northwind Farm roasted chicken	\$13/lb	_____
_____ Pepperd crusted beef tenderlion shallot agro dulce	\$Market Price	_____
_____ Whole fish (please call to discuss type and pre-order 1 week in advance)	\$Market Price	_____
_____ Seafood bouillabaise	\$Market Price	_____
_____ Steamed or grilled lobsters	\$Market Price	_____
_____ Whole poached organic salmon with cucumber dill sauce	\$Market Price	_____
_____ Lime scented whole roasted snapper	\$Market Price	_____
_____ Northwind Farm brined and rotisserie porchetta	\$15/lb	_____
_____ Paella (classic or vegetarian)	\$Market Price	_____
_____ Crown roast of pork (can also be cut from the ribs to desired #portions)	\$14/lb	_____
_____ BBQ beef short rib with apple wood smoke bacon and citrus sauce	\$14/lb	_____

\*Please ask about fully cooked and ready to serve entrées.

**Pies and Baked Goods**

<b>Quantity</b>	<b>Price</b>	
_____ Assorted cookies	\$18/dz	_____
_____ Seasonal cookies	\$18/dz	_____
_____ Pecan sticky buns	\$10 <sup>1/2</sup> /dz	_____
_____ Peanut brittle	\$7.5/lb	_____
_____ Brownies	\$20/dz	_____
_____ Fruit Bars	\$8 <sup>1/2</sup> dz	_____
_____ Biscotti	\$7.5/lb	_____
_____ Turnovers	\$28/dz	_____
_____ Scones	\$18/dz	_____
_____ Muffins	\$10 <sup>1/2</sup> /dz	_____
_____ Customized cake 8" Round (serves 15-19)	\$25	_____
_____ Customized cake 10" Round (serves 20-24)	\$40	_____
_____ Customized cake 1/2 Sheet (Serves 52-56)	\$75	_____
_____ Seasonal fruit pies and rustic tarts	\$15	_____
_____ Tiramisu (serves 9-12)	\$30	_____
_____ Gelato (Vanilla/Chocolate/Seasonal Fruit)	\$3 <sup>1/2</sup> pt	_____

<b>Delivery Charge</b>	\$	_____
<b>Tax</b>		_____
<b>TOTAL</b>	\$	_____

*Please call for special orders. Fax or send orders to Gigi Market. Please indicate date/time of pick up — Gigi Market is open everyday from 9AM – 6PM.*