



Giannini Bistro and Grill the Gem on Lancaster Boulevard

858 West Lancaster Blvd.

Thank you for taking the time to read our proposal.

We have been catering for 20 years starting with 11 years managing Steer N Stein Catering Company and then 9 years at Lake Elizabeth Golf Course we would love to have the opportunity to cater for your, Office Business Meetings, Birthday Parties, Christmas Party, Personal Parties, and all events in between.

We have enclosed several different menus for our private banquet room that seats up to 45 guests

We can design any menu for your event, from specific appetizers, entrées, dessert, and cocktails in any way you would like to put a package together.

We also can design a menu for catering at your facility any time!

We look forward to the opportunity to serve you

Sharon Giannini

948-6380

Luncheon Menu #1

Salads

Southwestern Chicken Salad

*Chipotle Chicken, Pinto and Red Beans, Corn Mushrooms, Cheese, Onion, Tomato
And Fresh Tortilla Strips*

Caribbean Chicken

*Caribbean Chicken, Pineapple Salsa
Mushrooms, Cheese, Onion, Tomato*

Italian Salad

*Pepperoni, Canadian bacon, Olives, Pepperchins, Mozzarella,
Fresh Greens, Mushrooms and Onions*

Hot Sandwiches

Grilled Chicken

*Grilled Breast of Chicken, Lettuce, Mayo, Tomato, Onion
Cajun Style, BBQ Style, Buffalo Style*

Fish Sandwich

Battered Fish, American cheese, Lettuce, Tomato and Tartar Sauce

Burgers

Boulevard Burger

*Chipotle Mayo, Pepper Jack Cheese, Jalapeno and Hot Wing Sauce, Lettuce and
Onion*

Black and Bleu Burger

*Chipotle Mayo, Blue Cheese Crumbles, House Seasoning, Pepper Jack Cheese,
Lettuce, Tomato, and Onion*

Pasta

Baked Ravioli

*Joseph's Cheese Ravioli in a Signature Meat and Sausage Sauce with fresh
Mozzarella baked over the top*

Vegetarian Pasta

*Mixed Color Peppers, Broccoli, Carrots, Pine nuts in a light marinara
Or Alfredo Sauce*

Lunch Menu #2

Salads

Black and Bleu Salad

*Garden Salad, Chipotle Steak, Pinto and Red Beans, Corn, Mushrooms
, Cheese, Onion, Tomato, Bleu Cheese Crumbles, Jack and Cheddar Cheese*

Caribbean Chicken

*Caribbean Breast of Chicken, Pineapple Salsa, Shredded Cheese, Mushroom,
Onion*

Cobb Salad

*Turkey, Ham, Bacon, Bleu Cheese Crumbles, Hard Boiled Egg, Shredded Cheese,
Tomato, Fresh Greens, Onions and Mushrooms*

Hot Sandwiches

Chicken Provolone Mushroom Sandwich

Chicken, Lettuce, Tomato, Mayo, Onion, Mushrooms and Provolone

Beef Dip

Roast Beef, Provolone Cheese served with Au Jus

California Pepper Chicken

*Grilled Chicken Breast with Garlic and Pepper Seasoning, Mayo,
Pepper Jack Cheese, Lettuce and Tomato*

Burgers

GBG Burger

*Thousand Island, Lettuce, Tomato, Provolone, Pepper Jack Cheese,
Grilled Onions on Garlic Bread*

GBG Burger

*Thousand Island, Lettuce, Tomato, Provolone, Pepper Jack Cheese,
Grilled Onions on Garlic Bread*

Veggie Burger

Veggie Patty, Mayo Lettuce, Onion and Pickle, (Tomato on request)

Substitute a Veggie Patty to any other Burge

Dinner Menu #1

Jack Daniels Tri Tip

7 oz Tri Tip Aged and Marinated in a light Jack Daniels Style Sauce

Boulevard Steak

7oz. Sirloin Aged and Tenderized

Pepper Steak

7 oz. Sirloin Steak Topped with Mushrooms, Onions and Peppers

Teriyaki Breast of Chicken

*Chicken Breast Marinated in Teriyaki Sauce
Topped with Sautéed Mushrooms*

Sanchez Chicken

Chicken Breast Marinated in Our Famous BBQ Sauce and Topped with Jack and Cheddar Cheese Sprinkled with Fresh Chopped Tomato

Kelly's Favorite

Breast of Chicken lightly dusted with Lemon Pepper and a hint of fresh lemon Zest

English Fish and Chips

Fresh Tempura Battered Cod Filet and French Fries OR Sub out the Fries for Baked Potato, Grilled or Steamed Veggies, or Rice Pilaf

Lemon Herb Salmon or Cajun Style Salmon

8oz Filet of Salmon, Choice of Seasoning

Grilled Cod Filet

8oz Grilled Cod Filet

Grilled Chicken Breast Salad

*Grilled Chicken, Fresh Greens, Tomato, Onions, Cheese and Mushrooms
Cajun Style, Hot Wing Style or BBQ Style*

Taco Salad

Ground Beef, Pinto & Red Beans, Corn, Cheese, Onion, Tomato and Tortilla Strips

Dinner Menu #2

Teriyaki Marinated Sirloin

7oz Sirloin Aged and Marinated in Teriyaki Sauce and Smothered in Mushrooms

Nicola's GBG

7oz. Tri Tip Aged and Marinated in Wine, Peppercorn, Garlic

Loaded Chicken

Chicken Breast Marinated in Teriyaki Sauce, Topped with Sautéed Mushrooms and Onions, Bacon, Jack and Cheddar Cheese

Kelly's Favorite

Breast of Chicken lightly dusted with Lemon Pepper and a hint of fresh lemon Zest

Southwestern Chicken

Breast of Chicken marinated in Chipotle Sauce topped with Ortega Chili, Jack and Cheddar Cheese

Lemon Herb Salmon or Cajun Style Salmon

8oz Filet of Salmon, Choice of Seasoning

Fisherman's Feast Fresh Tempura Battered Cod and 4 Large Battered Shrimp

Cajun Chicken Alfredo Pasta

*Creamy Alfredo Sauce, Julienne Chicken, Cajun-seasoned *spicy**

Vegetarian Pasta

Color Peppers, Zucchini, Broccoli, Carrots, Pine Nuts in a light Marinara Sauce

Caribbean Chicken

Caribbean Chicken, Pineapple Salsa Mushrooms, Cheese, Onion, Tomato

Cobb Salad

Shrimp Salad

*Add Appetizers or Dessert for an additional charge
To either Menu*

Dinner Menu #3

Appetizer Choices 1 per every 4 guests

Bruschetta

Fresh Bruschetta served with Garlic Bread

Calamari

Choice of Zesty Cocktail or Tarter Sauce

Or

The ½ and ½ Combo (Zucchini and Onion Rings)

Fresh Hand Battered served with Ranch Dressing

Entrée Choices Every Guest Choose One

Fresh Filet of Salmon

Smothered in a Fresh Mango Relish, (Mango Cilantro and Red Onion)

Boulevard Steak

Smothered in Sautéed Mushrooms and Onions

Jack Daniels Tri Tip

12oz. Angus Tri Tip

In our Jack Daniels Style Marinade

Portobello Mushroom Ravioli

In a Fresh Alfredo Sauce garnished with Fresh Basil and Tomato

Bruschetta Chicken

Chicken Breast marinated in a light balsamic and topped with our

Signature Bruschetta and Sprinkled with Fresh Parmesan

Teriyaki Breast of Chicken

Chicken Breast Marinated in Teriyaki Sauce

Topped with Sautéed Mushrooms

Desserts 1 per 3 guests

(that's how large they are)

*Apple Crisp, Deep Fried Ice Cream, Tiramisu,
Chocolate Spoonful Cake, House Special Fried Cheesecake*

***Or Call Sharon and we will
custom design a menu to meet
your needs***

***Do remember all these menus
include tax and non alcoholic
beverage.***

***18% Gratuity is added to the
total***

***Customer booking the party
receives a \$10.00 gift card on
the day of the event***

***Also when purchasing
\$100.00 in gift cards you will
receive
\$10.00 extra Gift Card***

***Thank you for considering us
for your banquet needs***

***We also do catering at your
venue!***