



# Banquet Options

## **Banquet Agreement & Terms**

### **Room Charge:**

We do not have a room charge, however to reserve the whole room we do have a minimum food and beverage consumption charge.

### **Private Banquet Room (Small Room)**

### **Semi-Private Banquet Room (Large Room)**

#### **Minimum Food & Beverage Consumption**

#### **Minimum Food & Beverage Consumption**

**Monday - Friday: Lunch \$350.00**  
**Monday - Thursday: Dinner \$800.00\***  
**Friday & Saturday Dinner \$1200.00**

**Monday - Friday: Lunch \$850.00**  
**Monday - Thursday: Dinner \$2000.00\***  
**Friday & Saturday Dinner \$3000.00**

*\*Exceptions may be made depending on situation*

### **Terms:**

Any Event over 20 guests require a credit card or check to secure your date, day and time. Food and beverage prices cannot be guaranteed for more than two months (60 days) prior to the scheduled event. All prices and availability of some food products are subject to change. All food and beverage prices are subject to state and local taxes. There is a minimum of 18% gratuity for all parties over 7 guests. Tax-exempt organizations must present a certificate of exemption prior to the event. Full payment is expected upon conclusions of the event. Forms of payment accepted are MasterCard, Visa, American Express, Discover, and Cash.

### **Attendance:**

Gianfabio's must receive final attendance for the event no later than (3) days prior to your event. If no guarantee is received, Gianfabio's will consider the estimated number as your guaranteed number. Gianfabio's prepares and staffs for the confirmed final count of guests, that count is not subject to reduction. You will be charged for the confirmed count or the actual attendance, whichever is greater. For parties ordering from the menu charges for each guest not in attendance are as follows: \$15.00 per person for lunch and \$25.00 per person for dinner.

**Dinner Option 1**



**Course 1**

**Appetizer Trio**

*(Toasted Ravioli, Shrimp Diavola, Eggplant Parmigiana)*

**Course 2**

**House Salad**

*Assortment of lettuce tossed with provolone cheese, onions, and croutons.  
Tossed with our house dressing.*

**Course 3**

*(each guest chooses from entrée selection)*

**Veal Piccata**

*Veal scallopine sautéed with capers in a white wine lemon sauce.*

**Tilapia Sicilian**

*Tilapia filet rolled in olive oil and garlic, rolled in seasoned bread crumbs,  
and finished with a white wine lemon sauce.*

**Chicken Marsala**

*Breast of chicken sautéed with mushrooms in a marsala wine sauce.*

**Linguine Tutto Mare**

*Linguine with shrimp, clams, calamari, mussels, and mushrooms in a  
light white wine garlic sauce with a touch of marinara.*

**Course 4**

**Dessert**

*One selection for entire party  
Choice of Cheesecake or Cannoli*

Offer individual selections from our dessert tray **add \$1.50 per person**  
Without offering dessert **subtract \$3.50**

**\$37.00 per person**

*(Beverages, Taxes, and 18% Gratuity Not Included)*

Beverage service available for \$2.89 per person (includes soft drinks, tea, and coffee)

**Dinner Option 2**



**Course 1**

**Toasted Ravioli Appetizer**

**Course 2**

**House Salad**

*Assortment of lettuce tossed with provolone cheese, onions, and croutons.  
Tossed with our house dressing.*

**Course 3**

(each guest chooses from entrée selection)

**Veal Piccata**

*Veal scallopine sautéed with capers in a white wine lemon sauce.*

**Tilapia Sicilian**

*Tilapia filet rolled in olive oil and garlic, rolled in seasoned bread crumbs,  
and finished with a white wine lemon sauce.*

**Chicken Marsala**

*Breast of chicken sautéed with mushrooms in a marsala wine sauce.*

**Linguine Tutto Mare**

*Linguine with shrimp, clams, calamari, mussels, and mushrooms in a light  
white wine garlic sauce with a touch of marinara.*

**Course 4**

**Dessert**

*One selection for entire party  
Choice of Cheesecake or Cannoli*

Offer individual selections from our dessert tray **add \$1.50 per person**  
Without offering dessert **subtract \$3.50**

**\$32.00 per person**

Without Appetizer \$28.50

*(Beverages, Taxes, and 18% Gratuity Not Included)*

Beverage service available for \$2.89 per person (includes soft drinks, tea, and coffee)

**Dinner Option 3**



**Course 1**

**Appetizer Trio**

*(Toasted Ravioli, Shrimp Diavola, Eggplant Parmigiana)*

**Course 2**

**House Salad**

*Assortment of lettuce tossed with provolone cheese, onions, and croutons.  
Tossed with our house dressing.*

**Course 3**

*(each guest chooses from entrée selections)*

**Grouper Filet**

*Grouper filet pan sautéed with a white wine lemon caper sauce.*

**Veal & Shrimp Gianfabio**

*Veal scallopine sautéed in a sherry cream sauce with shrimp,  
mushrooms, and artichoke hearts.*

**Filet Pepato**

*8 ounce filet mignon lightly rolled in crushed peppercorns, broiled to temperature,  
and covered with a gorgonzola cognac cream sauce.*

**Course 4**

**Dessert**

*One selection for entire party  
Choice of Cheesecake or Cannoli*

Offer individual selections from our dessert tray **add \$1.50 per person**  
Without offering dessert **subtract \$3.50**

**\$45.00 per person**

*(Beverages, Taxes, and 18% Gratuity Not Included)*

Beverage service available for \$2.89 per person (includes soft drinks, tea, and coffee)

**Lunch Option 4**



**Course 1**

**House Salad**

*Assortment of lettuce tossed with provolone cheese, onions, and croutons.  
Tossed with our house dressing.*

**Course 2**

(each guest chooses from entrée selections)

**Veal Parmigiana**

*Veal scallopine breaded and fried, topped off with marinara sauce and melted provolone cheese.*

**Chicken Marsala**

*Breast of chicken sautéed with mushrooms in a marsala wine sauce.*

**Farfalle Con Broccoli**

*Bowtie pasta in a garlic cream sauce with sautéed mushrooms and broccoli.*

**Spaghetti & Meatballs**

*Spaghetti in a meat sauce with homemade meatballs.*

**Course 4**

**Dessert**

*One selection for entire party  
Choice of Cheesecake or Cannoli*

Offer individual selections from our dessert tray **add \$1.50 per person**  
Without offering dessert **subtract \$3.50**

**\$19.50 per person**

*(Beverages, Taxes, and 18% Gratuity Not Included)*

Beverage service available for \$2.89 per person (includes soft drinks, tea, and coffee)

**Custom Option**



**Course 1**  
**Appetizer Course**

**Course 2**  
**Salad Course**

**Course 3**  
**Entrée Course**  
Select between 4-6 entrees for guest to choose from.

**Course 4**  
**Dessert**  
*One selection for entire party*  
*Choice of Cheesecake or Cannoli*  
**OR**  
*Offer individual selections from our dessert tray*

**Pricing depends on items selected**