

Funeral Luncheon Details

1). AS THE ORGANIZER OF THE LUNCHEON, YOU MAY ARRIVE AN HOUR EARLIER TO SET UP YOUR SPACE.

2). THE LUNCHEON MUST BE FINISHED BY 4:00 PM SHARP. ALL DÉCOR MUST BE REMOVED BY THAT TIME. WE OPEN TO THE PUBLIC AT 4:30 PM.

3). FINAL HEADCOUNT AND MENU ARE REQUIRED A DAY PRIOR TO THE LUNCHEON DATE. ADDITIONAL GUESTS CAN BE ACCOMMODATED AND WILL BE ADDED TO YOUR FINAL INVOICE.

4). YOU ARE WELCOME TO BRING YOUR ALCOHOL THE MORNING OF OR NIGHT BEFORE THE LUNCHEON.

*PLEASE NO SCENTED CANDLES OR MOVING STATIONARY FURNITURE AND DECOR. **NO TAPE ON THE WALLS.**

6% SALES TAX & 20% GRATUITY ARE ADDITIONAL TO THE PRICES LISTED

*Vegetarian and gluten free options are available upon request. Please let us know if you or your guests have any food allergies.

Giampino's

Private Funeral Luncheon

*THIS MENU IS VALID FOR PRIVATE FUNERAL LUNCHEON HELD ANY DAY OF THE WEEK FROM 12PM TO 4PM ONLY. OUR SPACE CAN ACCOMMODATE UP TO 100 OF YOUR MOST SPECIAL GUESTS. **A MINIMUM OF 45 GUESTS IS REQUIRED TO RESERVE THE PRIVATE SPACE AND RECEIVE THIS MENU. PARTIES WITH FEWER THAN 45 GUESTS WILL BE CHARGED THE EQUIVALENT OF 45 GUESTS.** (SEE OWNER FOR EXCEPTIONS)

*Exceptional Food and Service
add to the Beautiful Atmosphere!*

FEEL FREE TO BRING IN YOUR OWN ALCOHOL. WE WILL PROVIDE A SELF-SERVE BAR SET UP, INCLUDING ICE AND POLISHED GLASSWARE.

ALL DESSERTS ARE WELCOME TO BE BROUGHT IN AT NO CHARGE. WE CAN ALSO PROVIDE DESSERTS. OUR DESSERT TABLE SET UP INCLUDES COFFEE, DISPOSABLE CUPS & PLATES, FORKS AND NAPKINS.

***PLEASE EMAIL THE BANQUET MANAGER FOR ADDITIONAL INFORMATION AT...**

GIAMPINOSCUCINA@GMAIL.COM

**1254 WEST CHESTER PIKE, HAVERTOWN PA 19083
610.853.9330 GIAMPINOS.COM**

Buffet Option

Appetizers

Fresh Baked Italian Bread
Caesar Salad
Garden Salad with Balsamic Vinaigrette
Bruschetta
Antipasto

Main Hot Entree Choices

1 Pasta Choice

Penne, Spaghetti, Fettuccini, Angel Hair, Stuffed Shells or Ravioli (**Choose Gnocchi or Tortellini for a \$2.00 upcharge per person**)
Sauce Options: Tomato, Rose Blush, Oil & Garlic or Alfredo

1 Potato Choice

Red Roasted, Garlic Mashed or Scalloped

1 Vegetable Choice

String Beans Oil & Garlic, String Beans Almondine, Mixed Veggie Medley, Steamed Broccoli or Spinach Oil & Garlic

2 Protein Choices

Chicken Piccante, Chicken Parmigiana, Chicken Marsala, Chicken and Sausage Scallopini, Grilled Garlic Lemon Chicken, Chicken Cutlets, Eggplant Parmigiana, Meatballs Red, Sausage Red, Sausage & Peppers, Roast Pork, Mussels (Red or White)

***ADD A FISH OPTION FOR A \$5.00 PER PERSON UPCHARGE**

Beverages Included

Water, Soda, Iced Tea, Coffee, Hot Tea
*Pellegrino \$6 Espresso \$4 Cappuccino \$6

\$40 Per Guest

Sit Down Option

First Course

Fresh Baked Italian Bread
Bruschetta & Antipasto

Second Course

Balsamic Garden Salad or
Caesar Salad

Main Entree Choices

***Pasta to be served family style with your selected protein.
Select Pasta and Sauce from the Buffet Options.**

Chicken \$34 Per Guest

Parmigiana: Fried chicken cutlet, mozzarella cheese, tomato sauce

Piccante: Lemon butter sauce

Marsala: Onions, mushrooms, Marsala wine sauce

Saltimbocca: Onions, mushrooms, marinara sauce, topped with prosciutto and mozzarella cheese

Veal \$36 Per Guest

Parmigiana: Fried veal cutlet, mozzarella cheese, tomato sauce

Piccante: Lemon butter sauce

Marsala: Onions, mushrooms, Marsala wine sauce

Saltimbocca: Onions, mushrooms, marinara sauce, topped with prosciutto and mozzarella cheese

Pesce \$39 Per Guest

Salmon al Samorillo: Filet of salmon, Salmorillo dressing, string beans

Broiled Flounder: White wine lemon butter sauce, string beans

Beverages Included

Water, Soda, Iced Tea, Coffee, Hot Tea
*Pellegrino \$6 Espresso \$4 Cappuccino \$6