

## 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

Caeser 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