



enhancements and services

(Additional Charges Apply To These Enhancements)

CEREMONY SET-UP

Arch, Tulle, Bow, Stanchions

CHAIR COVERS

With Or With-Out Sashes
27 Colors Satin Or Organza

SPECIALTY LINENS

Sashes and Colored Linens

ARCHES

Pillar Arch, Metal Heart Arch, Lattice Arch,
Garden Arch, Fall Arch

CANOPY CEILING SET-UP

With Tulle and Lighting
Lanterns
Fabric

TULLE AND LIGHTING FOR TABLES

Heat Table, Cake Table, Extra Tables
Led Lighting

CANNED LIGHTING

With or with-out Color

CARD HOLDERS

Carriage, Gift Box, Lantern, Wicker Heart, Wishing Well

BACK DROPS

Many Back Drop Options to Create the Perfect Wow Factor

EXTENDED TIME

Room and Bar

CHOCOLATE FOUNTAIN WITH DIPPING ITEMS

TRAYING OF COOKIES

COOKIE AND CLAM SHELL CONTAINERS BOXES

AUDIO AND VISUAL

Projector, Screen, and Specialty Lighting

BUTLERED HORS D'OEUVRES

SIT-DOWN / SERVED PACKAGE



Wedding MENUS



GIANNILLI'S II

724-832-5600

www.giannillis2.com

4816 State Route 30

Greensburg, PA 15601



LET US MAKE YOUR WEDDING

unforgettable

Giannilli's II is an established, full-service banquet facility located on Route 30 East, near Charter Oak, in Greensburg, Pennsylvania.

Large or small, formal or informal, Giannilli's II has the experience to make your wedding, large or small, a memorable occasion for everyone. We spare no effort to create the right ambiance for your gathering.

Our staff is dedicated to meeting the needs of your special day with attention to detail, excellent service, beautiful rooms and a delightful selection of food and drink.

Giannilli's II wedding menu packages are second to none, with the option of planning a *customized* menu tailored to your specific tastes. From hors d'oeuvres to entrees, you and your guests will enjoy simply unforgettable dining.



A Professional Wedding Consultation to Turn Your Dreams Into Reality

An Experienced Event Planner to Ensure Your Day is Elegant and Memorable

Experienced Servers and Bartenders

Linen Tablecloths and

Choice of Colored Napkins,

China, Glassware and Centerpiece

Skirting for the Bridal Table,

Cake and Gift Tables

Registration Table for Your Guest Book

Cutting and Serving of

Your Wedding Cake

Free Parking

Five Hour Packages

Ask About Our Discounted

Friday and Sunday Wedding Dates

THE WEDDING OF YOUR

dreams

traditional WEDDING PACKAGE \$30.99 Plus 19% service charge and 6% sales tax.

HORS D'OEUVRES (1 Hour - Choose 4)
Meat and Cheese Display with Crackers
Assorted Vegetables with Dip • Tomato and Basil Bruschetta
Spinach and Artichoke Dip • Shrimp Cocktail (additional charge)
Roasted Hot Peppers with Asiago Cheese
Roasted Sweet Peppers with Asiago Cheese • Chicken Wings
Fresh Fruit Display with Dip • Fried Zucchini with Dips
Swedish Meatballs • Fried Cheese Wedges with Dip
Stuffed Hot Peppers • Asparagus Wrapped in Prosciutto
Stuffed Mushrooms with Crab or Sausage Stuffing
Caprese Salad (fresh mozzarella, tomatoes, basil, balsamic glaze)

SOUP OR SALAD (Choose 1)
(Served to Your Guests) (Add a Second Choice for \$2.00 Extra Per Guest)
House Salad with Ranch and Italian • Caesar Salad
Mixed Field Greens • Wedding Soup
Tomato Basil Florentine • Greek Salad

ENTREES (Choose 3)
Baked Chicken Italiano
(breaded, chicken breast, roasted sweet peppers, asiago cheese and olive oil)
Chicken Picatta
(floured chicken breasts sautéed with capers and lemon butter)
Chicken Bruschetta
(breaded, baked chicken breast, fresh bruschetta, asiago cheese, and olive oil)
Herb Bread Stuffed Chicken Breast
(chicken breast over filled with our own herb bread stuffing)
Broccoli and Jack Cheese Stuffed Chicken Breast
(chicken breast over filled with herb bread stuffing, broccoli, monterey jack cheese)

Pigs In The Blanket
(halupki/stuffed cabbage: rice, beef, encased in cabbage, tomato blend sauce)
Carved Italian Beef
(slow roasted beef round, sliced and served with a beef au jus)
Roasted Chicken
(mixed pieces of bone in chicken, breaded and cooked in the pressure cooker)
Lemon Peppered Cod
(cod fillets brushed with lemon dill butter then sprinkled with lemon pepper)
Meatloaf
(fresh ground beef, onions, house seasonings, covered with tomato gravy)

Pork Loin (choice of rosemary, peppered, or brown sugar)
(seasoned to your specifications, slow cooked, covered in accompanying sauce)
Chicken Parmesan
(breaded chicken breasts baked with provolone cheese and marinara sauce)
Beef Braciole
(lean cut of beef, pounded thin, spread with a layer of grated cheese, fresh herbs, bread, rolled, tied, seared, and simmered for hours in tomato sauce)

Prime Rib (add \$3.00 per guest)
(prime rib seasoned with our house rub, slow roasted, with horseradish sauce)
Beef Tenderloin (add \$5.00 per guest)
(tenderloin seasoned with house rub, slow roasted, with horseradish sauce)

CHEF CARVED ITEM
Beef, Ham, Turkey, or Pork Selections can be done at
Chefs Carving Station at an Additional Cost.
Prime Rib and Tenderloin available (Additional Cost Noted Above)

VEGETABLE (Choose 1)
Vegetable Medley (broccoli, cauliflower, and carrots)
Seasoned Fresh Green Beans • Sweet Peas and Mushrooms
Mediterranean Vegetables (yellow squash, zucchini, red onion, mushrooms)
Seasoned Fresh Asparagus • Green Bean Almondine

PASTA (Choose 1)
(With Your Choice: Homemade Spaghetti Sauce, Alfredo Sauce, or Garlic & Oil)
Penne • Cavatelli • Cavatappi • Rigatoni
Stuffed Shells • Pierogies with Sautéed Onions
Potato Gnocchi • Baked Ziti • Lasagna

STARCH (Choose 1)
Oven Roasted Red Potatoes • Garlic Mashed Potatoes
Scalloped Potatoes • Oven Roasted Potatoes
Rice Pilaf • Twice Baked Potatoes

classic WEDDING PACKAGE \$35.99 Plus 19% service charge and 6% sales tax.

HORS D'OEUVRES (1 Hour - Choose 4)
Meat and Cheese Display with Crackers
Assorted Vegetables with Dip • Tomato and Basil Bruschetta
Spinach and Artichoke Dip • Shrimp Cocktail (additional charge)
Roasted Hot Peppers with Asiago Cheese
Roasted Sweet Peppers with Asiago Cheese • Chicken Wings
Fresh Fruit Display with Dip • Fried Zucchini with Dips
Swedish Meatballs • Fried Cheese Wedges with Dip
Stuffed Hot Peppers • Asparagus Wrapped in Prosciutto
Stuffed Mushrooms with Crab or Sausage Stuffing
Caprese Salad (fresh mozzarella, tomatoes, basil, balsamic glaze)

SOUP OR SALAD (Choose 1)
(Served to Your Guests) (Add a Second Choice for \$2.00 Extra Per Guest)
House Salad with Ranch and Italian • Caesar Salad
Mixed Field Greens • Wedding Soup
Tomato Basil Florentine • Greek Salad

ENTREES (Choose 3)
Chicken Romano
(tender chicken breast in romano cheese batter, sautéed golden brown)
Chicken Picatta
(floured chicken breasts sautéed with capers and lemon butter)
Chicken Marsala
(chicken breasts floured, sautéed with mushrooms, onions, marsala sauce)
Herb Bread Stuffed Chicken Breast
(chicken breast over filled with our own herb bread stuffing)
Broccoli and Jack Cheese Stuffed Chicken Breast
(chicken breast over filled with herb bread stuffing, broccoli, monterey jack cheese)

London Broil with Teriyaki Sauce
(marinated flank steak, char-grilled to perfection)
Sliced Sirloin With Mushroom Sauce
(a combination of rich brown mushroom sauce, tender slices of peppery steak)
Orange Roughy Almondine
(tender roughy filets baked in seasoned butter, topped with toasted almonds)
Cod Florentine
(baked cod filets covered with seasoned, sautéed spinach and tomato blend)
Crab Stuffed Orange Roughy
(tender roughy filets with hearty crab stuffing, in seasoned butter blend)

Brown Sugar and Pineapple Glazed Ham
(sliced fresh pineapple and brown sugar gives a wonderful fruity, sweet taste)
Cod Filet With Shrimp and Scallop Cream Sauce
(baked cod filets covered with scallop and shrimp cream sauce)
Prime Rib (add \$3.00 per guest)
(prime rib seasoned with our house rub, slow roasted, with horseradish sauce)
Beef Tenderloin (add \$5.00 per guest)
(tenderloin seasoned with house rub, slow roasted, with horseradish sauce)
Roasted Turkey
(roasted turkey with a combo of butter and seasonings, homemade pan gravy)

CHEF CARVED ITEM
Beef, Ham, Turkey, or Pork Selections can be done at
Chefs Carving Station at an Additional Cost.
Prime Rib and Tenderloin available (Additional Cost Noted Above)

VEGETABLE (Choose 1)
Vegetable Medley (broccoli, cauliflower, and carrots)
Seasoned Fresh Green Beans • Sweet Peas and Mushrooms
Mediterranean Vegetables (yellow squash, zucchini, red onion, mushrooms)
Seasoned Fresh Asparagus • Green Bean Almondine

PASTA (Choose 1)
(With Your Choice: Homemade Spaghetti Sauce, Alfredo Sauce, or Garlic & Oil)
Penne • Cavatelli • Cavatappi • Rigatoni
Stuffed Shells • Pierogies with Sautéed Onions
Potato Gnocchi • Baked Ziti • Lasagna

STARCH (Choose 1)
Oven Roasted Red Potatoes • Garlic Mashed Potatoes
Scalloped Potatoes • Oven Roasted Potatoes
Rice Pilaf • Twice Baked Potatoes

SMALL BITES, *exceptional* TASTE \$27.99 Plus 19% service charge and 6% sales tax.

Delicious, Bite Sized Foods in a Variety of Flavors,
Providing You More Time To Socialize with Your Guests.

COLD HORS D'OEUVRES (Choose 5)
Meat and Cheese Display
(variety of domestic, international cheeses served with assortment of crackers)
Assorted Fresh Vegetable Tray with Dip
(fresh assortment of carrots, celery, cauliflower, and broccoli served with dip)
Tomato and Basil Bruschetta
(toasted baguettes topped with a fresh mixture of tomato, basil, garlic, balsamic vinegar, romano cheese and topped with melted asiago cheese)
Pesto Fresh Mozzarella Bruschetta
(toasted baguette slices topped with pesto, fresh mozzarella, and tomato)
Fresh Fruit Display with Dip
(seasonal: honey dew, cantaloupe, strawberries, pineapple, and grapes, dip)

Caprese Skewers
(marinated mozzarella with vine ripened pear tomatoes, complimented with fresh basil and a balsamic reduction)
Roasted Asparagus Wrapped In Prosciutto
(tender grilled asparagus wrapped in premium prosciutto, then drizzled with olive oil and a pinch of salt and pepper)
Shrimp Cocktail
(jumbo shrimp, fresh lemon wedges and cocktail sauce)
Smoked Salmon
(capers, red onion, dill crème, crackers, and bread)
Baby Brioche with Chicken Salad and Bacon
(brioche rolls, chicken salad, applewood bacon, and a slice of tomato)

Cheese Display
(wheels of brie with fresh berries, honey, soft spreadable cheeses, herbed goat cheese, bacon-horseradish cheddar served with gourmet breads and crackers)
Skewered Lemon Garlic Shrimp
(jumbo shrimp, lemon garlic soy marinade, served on a wooden skewer)
Tortellini Skewers
(cheese tortellini marinated in olive oil, fresh herbs, and garlic, then skewered with fresh mozzarella and cherry tomatoes)

HOT HORS D'OEUVRES (Choose 5)
Bacon Wrapped Scallops
(wrapped in bacon and grilled to perfection)
Crab Stuffed Mushrooms
(stuffed with a hearty crab mixture and covered with provolone cheese)
Sausage Stuffed Mushrooms
(sautéed garlic, onion, parsley, parmesan cheese covered in melted cheese)
Roasted Sweet or Hot Peppers with Asiago Cheese
(roasted peppers sautéed in garlic, olive oil, covered with asiago cheese)

Fried Zucchini Planks with Dip
(hand breaded and fried zucchini planks served with horseradish sauce and home-made spaghetti sauce)
Fried Cheese Wedges
(breaded, fried provolone cheese wedges with our spaghetti sauce)
Stuffed Hot Peppers
(banana peppers stuffed with our original blend of sausage, rice, onions, and spices covered in our home-made spaghetti sauce and provolone cheese)

Swedish Meatballs
(these meatballs are slowly prepared and served in our hearty swedish mushroom and worcestershire sauce)
Chicken Wings
(jumbo wings fried and tossed in the sauce of your choice)
Hot Spinach And Artichoke Dip
(rich and creamy blend of artichokes, spinach, cheeses, served with baguettes)
Loaded Potato Skins
(crispy potato skins, cheddar cheese, provolone cheese, bacon, sour cream)
Coconut Shrimp
(jumbo shrimp hand rolled in our coconut mixture with accompanying sauce)

Herb Crusted Tenderloin On Toasted Baguettes
(with caramelized onions with horseradish cream)
Mini Crab Cakes
(hearty crab mixture served and seafood sauce)
Chicken Romano Planks
(chicken breast planks cooked in our romano cheese batter)
Flat Bread Assortment
(an assortment of specialty flat breads)

bar ARRANGEMENTS / PRICING

PACKAGED BARS
A 5-hour service, priced per person, plus 19% service charge and 6% sales tax. Choose from a premium cocktail package, house wine and bottled beer package, or non-alcoholic package.

HOUSE COCKTAIL \$20.99
Smirnoff Vodka ~ Jim Beam Bourbon ~ Captain Morgan Spiced Rum
J & B Scotch ~ Seagram's Gin ~ Bacardi Rum ~ Suaza Tequila
Kahlua ~ Martini & Rossi Dry Vermouth ~ Martini & Rossi Sweet Vermouth
Amaretto ~ Peach Snapps ~ Triple Sec ~ Bacardi Rum
Winsor Canadian ~ Accompanying Mixers

Bottled Beers: (Choose 3)
Miller Lite, Yuengling, Coors Light, Bud Light, Bud, MGD
Wine: Merlot, Pinot Noir, Chardonnay, Pinot Grigio, White Zinfandel
Extras: Soft Drinks, Regular/Decaf Coffee, Iced Tea & Snack Mix

PREMIUM COCKTAIL \$24.99
Absolute Vodka ~ Jack Daniels Whiskey ~ Jim Beam Bourbon
Captain Morgan Spiced Rum ~ Dewar's Scotch ~ Tangueray Gin
Bacardi Rum ~ Jose Cuervo Tequila ~ Kahlua ~
Martini & Rossi Dry Vermouth ~ Martini & Rossi Sweet Vermouth
Amaretto ~ Peach Snapps ~ Triple Sec ~ Accompanying Mixers

Bottled Beers: (Choose 3)
Miller Lite, Yuengling, Coors Light, Bud Light, Bud, MGD
Wine: Merlot, Pinot Noir, Chardonnay, Pinot Grigio, White Zinfandel
Extras: Soft Drinks, Regular/Decaf Coffee, Iced Tea & Snack Mix

HOUSE WINE AND BOTTLED BEER \$16.99
Wine: Merlot, Pinot Noir, Chardonnay, Pinot Grigio, White Zinfandel
Bottled Beers: (Choose 3)
Miller Lite, Yuengling, Coors Light, Bud Light, Bud, MGD

Extras: Soft Drinks, Regular/Decaf Coffee, Iced Tea & Snack Mix
BOTTLED BEER \$12.99
Bottled Beers: (Choose 3)
Miller Lite, Yuengling, Coors Light, Bud Light, Bud, MGD

Extras: Soft Drinks, Bottled Beer, Regular/Decaf Coffee, Iced Tea & Snack Mix
NONALCOHOLIC \$5.99
Soft Drinks, Regular/Decaf Coffee, Iced Tea & Snack Mix

CUSTOMER/PREMIUM SELECTIONS Market \$
Consult your Wedding Coordinator

CASH BAR Priced Per Drink
\$125 set-up fee – guaranteed revenue \$500 – bartender(s) fee: \$20
Bartender per Hour (1 bartender per 100 guests, 3-hour minimum)

Soft Drinks \$2.25 ~ Bottle Domestic Beer \$3.25 ~ Import Bottle Beer \$4.50
Premium Malt Beverages \$4.50 ~ House Wines \$6.00
House Cocktails \$6.00 ~ Call Liquor \$6.00 ~ PARTY SNACK MIX \$.75 /guest

THE WEDDING TOAST
Provide a special toasting beverage for guests to celebrate your marriage. Choose from traditional Champagnes, Asti Spumante, Rasperry Spumante, Sparkling White Grape Juice, Champagne Punch and Non-Alcoholic Punch. Services can be presented to your guests tableside in champagne flutes or in a unique three tier beverage fountain.

Asti Spumante - \$25.99 / bottle ~ Rasperry Spumante - \$26.99 / bottle
Domaine Ste Michelle Brut Champagne - \$25.99
Sparkling White Grape Juice - \$19.99 / bottle
Champagne Punch - \$31.99 / gallon ~ Non-Alcoholic Punch - \$15.99 / gallon
Add a Fresh Berry Garnish to Toast - \$.50 / glass

BEVERAGE FOUNTAIN
Includes fountain, glassware, skirted display table, attendant, 3 gallons or 16 bottles of preferred beverage selection
Non-Alcoholic Punch - \$139 ~ Champagne Punch - \$399
Sparkling White Grape Juice - \$399
Asti Spumante - \$479 ~ Rasperry Spumante - \$509