



Dinner Banquet Menus

Visit us online @
www.giannillis2.com

4816 State Route 30
Greensburg, Pa 15601
724-832-5600

Giannilli's II Buffet Dinner Menu

Buffet Dinners Include: Tossed Salad with House Dressing, Entrée, Starch & Vegetable Choices, Italian Bread and Butter, Dessert Choice, Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, Iced Tea and Water
*All Packages Include a (3) Hour Private Banquet Room(s), Linen Table
Clothes, Linen Napkins, Skirted 6' Tables and China
A Minimum of 25 Guests is Necessary for a Banquet Room
There is an 18% Service Charge and 6% Sales Tax Applied to All Prices*

Add an Appetizer for \$2.00/Guest (Wedding Soup or Bruschetta)

Giannilli's II Dinner Buffet Package

2 Entrée Selections \$16.99 3 Entrée Selections \$17.99

*Broasted Chicken, Baked Chicken, Stuffed Chicken Breast,
Carved Turkey, Carved Italian Beef, Carved Honey Glazed Ham,
Seasoned Tilapia, Baked Lemon Herb Cod,
Raviolis (Meat or Cheese), Pierogies, Lasagna and Stuffed Shells*

Classic Dinner Buffet Package

2 Entrée Selections \$18.99 3 Entrée Selections \$20.99

*Roasted Sirloin of Beef, London Broil, Veal Parmesan,
Cod in a Shrimp & Scallop Cream Sauce, Cod Milano, Salmon Filet, Pecan Crusted Salmon Filet,
Chicken Parmesan, Chicken Romano, Chicken Italiano, Chicken Bruschetta, Chicken Marsala, Char-Grilled Seasoned Chicken Breast,
Beef Tenderloin (Add \$1.99/Guest), Prime Rib (Add \$1.99/Guest and a Minimum of 24 People),
Crab Stuffed Orange Roughy (Add \$1.99/Guest),*

{Sides}

(All Packages Come with the Choice of Three Sides)

*Choice of Rigatoni, Baked Ziti, Penne Pasta, Spaghetti, Cavatelli or Bontie Pasta served with Marinara
(Alfredo Sauce Add \$1.00 /Guest & Pesto Sauce Add \$1.75/Guest)
Oven Roasted Potatoes, Garlic Mashed Potatoes, Scalloped Potatoes,
Baked Potato, Twice Baked Potato, Rice Pilaf,
Baby Carrots, Green Beans, Vegetable Medley, Broccoli, Sweet Peas & Mushrooms,
Broccoli & Cheese, and Roasted Peppers with Asiago Cheese (Add \$2.00/Guest for peppers)*

{Salads}

(Upgrade or Add an Additional Salad)

*Tossed House Salad Includes: choice of Ranch or Italian dressing Iceberg & Romaine Lettuce, Beets, Onions, Tomatoes & Garlic Croutons
Antipasto (Add \$1.99/Guest), Caesar (Add \$.99/Guest), Mixed Baby Field Greens (Add \$1.99/Guest)*

{Desserts}

(Select 1 Dessert for All Guests: Upgrade or Add an Additional Dessert)

*Peanut Butter Chocolate Ice Cream, Vanilla Ice Cream, Sherbet, or Sheet Cake
Assorted Mini Pies (Add \$2.99/Guest), Assorted Cookies (Add \$1.75/Guest),*

Special Event Dinner Buffet

\$14.99 (Package is Limited to Listed Items Only)

Broasted or Baked Chicken, Rigatoni & Vegetable Medley

*Tossed House Salad with choice of Ranch and Italian Dressing, Italian Bread & Butter, Dessert Selection, Brewed Coffee,
Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Water*

Hot Hors d' Oeuvres (Serves 25 People)

Wings.....\$50.00	Calamari.....\$70.00
Chicken Romano Strips.....\$65.00	Bacon Wrapped Scallops.....\$85.00
Assorted Pizzas.....\$45.00	Crab Stuffed Mushrooms.....\$85.00
Shrimp Scampi.....\$85.00	Fried Zucchini.....\$50.00
Peel-and-Eat Shrimp.....\$70.00	Fried Mushrooms.....\$50.00
Coconut Shrimp.....\$85.00	Fried Cauliflower.....\$50.00
Shrimp Romano.....\$85.00	Cocktail Weenies.....\$50.00
Smeltz.....\$60.00	Pizza Rolls.....\$40.00
Stuffed Peppers.....\$65.00	Sauerkraut Balls.....\$60.00
Roasted Peppers with Asiago.....\$65.00	Cheese Sticks.....\$50.00
Chicken Tenders.....\$70.00	Bagna Calda with Bread.....\$70.00

Cold Hors d' Oeuvres (Serves 25 People)

Vegetable Tray.....\$55.00	Tomato and Mozzarella.....\$50.00
Meat and Cheese Tray.....\$60.00	Stuffed Deviled Eggs.....\$45.00
Fruit Tray.....\$55.00	Shrimp Cocktail.....\$85.00
Relish Tray.....\$40.00	Asparagus Wrapped in Prosciutto.....\$75.00
Vegetable Pizza.....\$50.00	Bruschetta.....\$50.00

Hors d' Oeuvres Tables and Snacks

Italian Antipasto Table – Assorted Meats, Cheeses and Vegetables.....\$5.95/Guest
Dipping Table – Assorted Breads and Dips.....\$5.95/Guest
Combo Table – Italian Antipasto and Dipping Tables.....\$9.95/Guest
Sweet Station – Cookies, Cakes, Pies and Fresh Fruits.....\$5.95/Guest
Chocolate Fondue Station – Fruits, Pretzels and Angel Food Cake.....\$5.95/Guest
Baskets of Pretzels or Potato Chips.....\$3.00 ea
Peanuts, Mints or Candies.....\$6.00/lb

Bars

(Cash Bar Service Available)

\$100.00 Set-up & Bartender Fee Apply (Prices Subject to 18% Service Charge)

Open Bar

House Bar: House Brand Liquors
Price per Guest
3 Hours: \$14.50
4 Hours: \$17.25

*Premium Upgrade Available
Champagne or Wine Toast
for All: \$2.00ea

Beer

Domestic Pitcher \$11.75
½ Domestic Keg \$225.00

Wine

Priced off of the House Wine Menu

Punch

Alcoholic Champagne, Wine or Rum \$90.00/3 gal.
Nonalcoholic \$39.00/3 gal.

Specialized Menu & Services

Giannilli's II can provide specialized menus and services for any type of occasion or event.

Please feel free to inquire about these specialized menus and services with our banquet coordinator.

Breakfast, Lunch & Light Affair Menus Are Also Available Upon Request

Each individual room has a Maximum Capacity of 120 people and a combined capacity of 360 people, and is suitable for any occasion, special event, wedding, or business meeting

Giannilli's II

Is a Full-Service Banquet Facility Located on Route 30 East, Near Charter Oak in Greensburg, Pennsylvania. The Beautiful Rooms and Excellent Service Help Create an Ambience Certain to Make Your Gathering, Whether Large or Small, a Memorable Occasion for Everyone. Our Staff is Dedicated to Accommodating the Menu and Arranging the Décor to Meet the Needs of Your Event.

Giannilli's II Sit-Down Dinner Menu

Sit-Down Dinners Include: Tossed Salad with House Dressing, Entrée, Starch & Vegetable Choices, Italian Bread and Butter, Dessert Choice, Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea, Iced Tea and Water
Maximum of 3 Entrée Choices *Dual Entrée Plate Available Upon Request
All Packages Include a (3) Hour Private Banquet Room(s), Linen Table Clothes, Linen Napkins, Skirted 6' Tables and China
A Minimum of 25 Guests is Necessary for a Banquet Room
There is an 18% Service Charge and 6% Sales Tax Applied to All Prices

Add an Appetizer for \$2.00/ Guest (Wedding Soup or Bruschetta)

Beef

Sliced Roast Beef Tenderloin.....\$24.95	Filet Mignon.....\$27.95
Prime Rib (Minimum of 24 People).....\$22.95	Sirloin Steak.....\$19.95
Beef Tenderloin Tips.....\$19.95	N.Y. Strip.....\$24.95

Chicken

Chicken Italiano.....\$17.95	Chicken Marsala.....\$17.95
Chicken Bruschetta.....\$17.95	Chicken Romano.....\$17.95
Stuffed Chicken Breast.....\$15.95	Chicken Parmesan.....\$15.95
Stuffed Chicken Breast (Broccoli & Jack).....\$16.95	Broasted or Baked Chicken.....\$15.95
Char-Grilled Chicken Breast.....\$14.95	Chicken Piccata.....\$15.95

Pork

Bacon Wrapped Pork.....\$18.95	Stuffed Pork Chop.....\$17.95
Pork Loin.....\$16.95	

Seafood

Baked Cod.....\$16.95	Crab Stuffed Orange Roughy.....\$22.95
Salmon Filet.....\$18.95	Crab Cakes.....\$21.95
Pecan Crusted Salmon.....\$20.95	Cod in a Scallop & Shrimp Cream Sauce.....\$19.95
Orange Roughy Filet.....\$19.95	Seasoned Tilapia.....\$15.95

*Pasta

Lasagna.....\$15.95	Stuffed Shells.....\$15.95
Crab Lump Alfredo.....\$16.95	Italian Sampler.....\$16.95
Chicken Broccoli Alfredo.....\$15.95	Cajun Shrimp.....\$16.95
Ravioli (Meat or Cheese).....\$14.95	Manicotti.....\$15.95

Combo Platters

4oz Filet Mignon & Stuffed Shrimp.....\$29.95	4oz Filet Mignon & Lobster Tail.....Mrk Val
4oz Filet Mignon & Crab Cakes.....\$29.95	4oz Filet Mignon & Char-Grilled Chicken Breast.....\$27.95

{Sides}

(All Entrées Come with the Choice of Two Sides *Pasta Dinners: Salad, Bread & Butter as Side)

Rigatoni, Bowtie Pasta, Penne Pasta,	Oven Roasted Potatoes, Garlic Mashed Potatoes,	Baby Carrots, Green Beans,
Spaghetti & Cavatelli served with Marinara	Rice Pilaf, Scalloped Potatoes,	Vegetable Medley, Broccoli,
(Alfredo & Pesto Sauces Available for an upcharge)	Baked Potato & Twice Baked Potato	Sweet Peas & Mushrooms,
		Broccoli & Cheese

{Salads}

(Upgrade Salad)

Tossed House Salad Includes: Iceberg & Romaine Lettuce, Beets, Onions, Tomatoes and Garlic Croutons
Mixed Baby Field Greens (Add \$1.99/Guest)
Caesar (Add \$.99/Guest)

{Desserts}

-Select 1 Dessert for All Guests

-Upgrade or Add an Additional Dessert

Peanut Butter Chocolate, Vanilla, Sherbet Ice Cream or Sheet Cake
Assorted Mini Pies (Add \$2.99/Guest)
Assorted Cookies (Add \$1.75/Guest)