



211 Loudoun Street, SE
Leesburg, VA 20175

703-737-3700

Catering Menu

www.gallettas.com

Antipasto

Antipasto Platter (Serves 10/20) \$45 / \$90
A selection of Italian meats, cheeses, marinated vegetables, olives and crostini crackers.

Grilled Asparagus wrapped with Prosciutto min 24 / \$1.75 ea
Grilled Asparagus wrapped with thinly sliced Prosciutto di Parma.

Italian Grilled Shrimp min 24 / \$4.50 ea
Marinated jumbo shrimp wrapped in pancetta and grilled over a hot fire to sear in the flavor.

Italian Grilled Scallops min 24 / \$4.50 ea
Marinated "Dry" scallops wrapped in Speck (smoked prosciutto) and grilled over a hot fire to sear in the flavor.

Stuffed Mushrooms min 24 / \$2.00 ea
Grilled button mushrooms stuffed with Fiorella's Italian sweet sausage and Parmigiano Reggiano cheese.

Grilled Rib Lamb Chops min 24 / mkt price
Grilled New Zealand Rib Lamb Chops. Marinated in EVOO, fresh rosemary, salt & pepper

Sfiziosi ("Tasty" little appetizers using puff pastry or small buttery shells... Delizioso!!!)

Spinach Artichoke min 24 / \$1.75 ea
A small puff pastry shell filled with Italian Artichokes, Fresh Spinach, Parmigiano Reggiano and Mayonnaise.

Crab & Peppadew min 24 / \$2.50 ea
A small puff pastry shell filled with Fresh Lump Crab, Sweet Peppadew South African Peppers, Italian Fontina and blend of secret spices.

Mushroom Truffle Risotto min 24 / \$1.50 ea
Luxurious buttery flavors of mushrooms, white wine, Arborio rice & black truffle oil in a crisp phyllo flower.

Speck Rolls min 24 / \$1.50 ea
Puff pastry pin-wheels stuffed with Basil Pesto, Speck (smoked prosciutto) & Italian Fontina cheese.

Sandwich Platters

Serves 8/16 \$45 / \$90

Customer may select up to 2 Galletta's signature sandwiches for the small platter and up to 4 Galletta's signature sandwiches for the large platter.

Salads

Basil Pesto Pasta Salad \$8/lb
Imported Italian pasta with basil pesto and roasted tomatoes.

Balsamic Pasta Salad w/Grilled Veggies \$8/lb
Imported pasta mixed with fresh grilled vegetables tossed with Galletta's homemade Balsamic vinaigrette.

Caesar Salad (Serves 8) \$35
Romaine lettuce dressed with garlic infused extra virgin olive oil, fresh lemon juice, Parmigiano Reggiano cheese, homemade croutons, salt and pepper.

Spring Mix Salad (Serves 8) \$30
Selected mixed greens, carrots, celery, tomatoes, roasted red peppers dressed with our own Balsamic vinaigrette.

Fruit Tray (Serves 10/20) \$30/\$50
Fresh seasonal fruit served on a divided platter with sweet dipping yogurt.

Desserts

Tiramisu \$5 ea
Two layers of espresso drenched sponge cake divided by mascarpone cream and dusted with cocoa powder.
(Whole cake serves 6/ \$25)

Mixed Berry Tart \$5 ea
Short pastry based filled with chantilly cream, topped with a layer of sponge cake and lavishly garnished with blueberries, blackberries, red currants, raspberries and strawberries. (Whole cake serves 12/ \$45)

Chocolate Fondant Cake \$5 ea
A chocolate layer cake filled with a rich chocolate cream, covered with chocolate ganache and rimmed with chocolate flakes. (Whole cake serves 12/ \$45)

Galletta's Homemade Cannoli \$1.00 ea
Filled with hand-dipped ricotta, impastata ricotta, confectioners sugar and chocolate chips. (Cannoli kits available for filling cannolis at home!)

Need help planning your event? Give Galletta's a call!

Prices Subject to Change without Notice (11/15/2011)



211 Loudoun Street, SE
Leesburg, VA 20175

703-737-3700

Catering Menu

www.gallettas.com

Pasta & Baked Classics

Meat Lasagna (Serves 8) \$60

Our homemade egg pasta is layered with the following: Parmigiano Reggiano, Pecorino Romano, Claudio's fresh ricotta, Italian Fontina cheese, balsamella, Nonni's meat sauce, our homemade meatballs and Fiorella's Sweet Italian sausage from South Philly.

Cheese Lasagna (Serves 8) \$50

Our homemade egg pasta is layered with the following: Parmigiano Reggiano, Pecorino Romano, Claudio's fresh ricotta, Italian Fontina cheese, balsamella, and homemade marinara sauce.

Baked Pasta (Serves 10) \$40

Imported Italian pasta dressed with marinara sauce, Italian Fontina, fresh ricotta and Pecorino Romano cheeses.

Baked Macaroni and Cheese (Serves 10) \$40

Our homemade curvi rigate pasta bathed in a fonduto.

Pasta Primavera (Serves 10) \$60

Imported Italian pasta in our lemon cream sauce with grilled vegetables and chicken.

Eggplant Parmigiano (Serves 10) \$40

Grilled Italian eggplant layered with: Parmigiano Reggiano, Pecorino Romano, fresh ricotta, Fontina cheese and marinara sauce.

Pork

Seasoned Italian Pork Roast (Serves 10) \$55

A seasoned Fiorella's boneless pork roast accompanied by Galletta's fig sauce.

Crown Roast of Pork (Serves 8-10) mkt price

Roasted Crown Roast of Pork with homemade Sausage Sage stuffing.

Sausage and Peppers (Serves 8) \$40

Grilled Fiorella's sweet sausage with sautéed peppers and onions.

Spiral Sliced 1/2 Ham (Serves 8-10) \$50

Oven roasted spiral sliced ham.

Beef

Beef in Baby Barolo (Serves 8) \$60

Beef brisket braised for hours in a Baby Barolo red wine with pancetta.

Roasted Beef Tenderloin (Serves 10) mkt price

Whole beef tenderloin roasted to a medium pink center. Accompanied by our homemade horseradish sauce.

Meatballs in Marinara (Serves 10) \$35

Made from lean ground beef, breadcrumbs, eggs, parsley, Pecorino Romano cheese, salt and pepper. (Tray of 20)

Chicken

Chicken Parmigiano (Serves 8) \$50

All natural boneless chicken breast, breadcrumbs, extra virgin olive oil, marinara sauce, Pecorino Romano, Parmigiano Reggiano and Italian Fontina cheeses.

Chicken Marsala (Serves 8) \$60

Sauteed all natural boneless chicken breast and mushrooms, finished with a reduction of Marsala wine.

Chicken Saltimbocca (Serves 8) \$60

Sauteed all natural boneless chicken breast, fresh sage, Prosciutto di Parma, Italian Fontina cheese. Sauce is made with deglazing pan with Pinot Grigio.

Marinated Grilled Chicken (Serves 8) \$40

All natural boneless chicken breast marinated in a blend of oil, vinegar, garlic, salt, pepper and spices, grilled on Galletta's char-grill.

Veal

Veal Marsala (Serves 8) \$75

Sauteed veal scallopini and mushrooms, finished with a reduction of Marsala wine.

Veal Saltimbocca (Serves 8) \$75

Sauteed veal scallopini, fresh sage, Prosciutto di Parma, Italian Fontina cheese. Sauce is made with deglazing pan with Pinot Grigio.

Osso Bucco (Serves 8) Market Price

Braised Veal Shanks served with Risotto Milanese

Need help planning your event? Give Galletta's a call!

Prices Subject to Change without Notice (11/15/2011)