



CATERING

menu



PROGRESSIVE
DINING GROUP

gino's steakhouse
true bbq
bullpen luxury bar & grill
fresh to order

EVENT PACKAGES

BRONZE PACKAGE - \$35 PER PERSON

Passed Bruschetta and Cheese
Gino's Classic Salad
Gino's Classic Marinated Peppers and Bread
Artichoke Chicken
Roasted Potatoes
Sautéed Zucchini and Squash
Sherbet
Five Hour Call Bar
Sparkling Wine Toast
Chair Covers

GOLD PACKAGE - \$65 PER PERSON

Passed Mac n Cheese Balls
Seared Alligator with Cactus Aioli
Gino's Classic Salad
Bread & Butter Pickles
Sweet & Smokey Rubbed Chips
Cornbread Muffins
1/3 Slab of Ribs
Sliced Smoked Brisket
Roasted Potatoes
Sautéed Zucchini and Squash
Pecan Pie
Welcome Cocktail
Five Hour Call Bar
Sparkling Toast
Chair Covers

SILVER PACKAGE - \$57 PER PERSON

Passed Bruschetta and Cheese
Gino's Classic Salad
Gino's Classic Marinated Peppers and Bread
Three Filet Medallions
Roasted Potatoes
Sautéed Zucchini and Squash
Sherbet
Five Hour Call Bar
Sparkling Wine Toast
Chair Covers

PLATINUM PACKAGE - \$85 PER PERSON

Passed Stuffed Mushrooms
Scallops
Brasserie Salad
Gino's Classic marinated peppers and bread
6oz Filet with Four Jumbo Shrimp
(Substitute shrimp for lobster tail at market price)
Roasted Potatoes
Sautéed Zucchini and Squash
Tiramisu
Two Welcome Cocktails
Five Hour Call Bar
Poured Red and White wine table service
Chair covers

COCKTAILS & HORS D'OEUVRES

2 Hour Top Shelf Bar/1.5 Hours Hors D'oeuvres
\$28 per person

3 Hour Top Shelf Bar /1.5 Hours Hors D'oeuvres
\$33 per person

4 Hour Top Shelf Bar/2 Hours Hors D'oeuvres
\$39 per person

(Choose Two)

Stuffed Mushrooms with Spinach and Cheese
Shrimp Cocktail
Grilled Shrimp
Lollipop Lamb Chops
Meatballs served with Marinara Sauce or BBQ Sauce
BBQ Ribs
Scallops (market price)
Bruschetta
Fried Mac n Cheese Balls
Seared Alligator with Cactus Aioli
Smoked Fried Wings

DINNER BANQUET OPTIONS

FAMILY STYLE OR BUFFET - \$22

Choose two entrees, two sides, one pasta, one soup, one salad, signature bell peppers and bread, one dessert, coffee, tea & soft drinks.

PLATED - \$32

Choose one entrée, two sides, one pasta, one soup, one salad, signature bell peppers and bread, one dessert, coffee, tea & soft drinks.

ENTREES

Chicken Marsala

Sautéed with Onions and Mushrooms in a Marsala Wine Sauce

Artichoke Chicken

Sautéed with Spinach, Tomatoes, Portobello Mushrooms, Artichokes and Champagne Cream Sauce

Greek Style Chicken

Served with a Lemon, Garlic Au Jus

Roast Beef with Au Jus

Classic Beef sliced and served in Au Jus

Italian Sausage with Peppers and Onions

Zesty Italian Sausage with sautéed Peppers & Onions

Fried Lake Perch

Lightly pan fried

Sliced Smoked Brisket

Smoked 12 hours with oak & cherry wood

Third Slab of Ribs

Pork Ribs smoked 5 hours with oak & cherry wood

Smoked Pulled Pork

Pork Shoulder smoked 12 hours with oak & cherry wood

Grilled BBQ Chicken

Grilled Chicken breast smothered in house BBQ sauce

Smoked Pulled Chicken

Dark and Light meat smoked for 2 hours in with oak & cherry wood

9 oz Filet Mignon

with a Merlot Demi Glaze

10 oz Filet of Sirloin (add \$5 per person)

Peppercorn encrusted with Demi Glaze

Fried Chicken

Buttermilk battered fried crispy Chicken Breasts

Chicken Picatta

Lemon, Caper, White Wine, Butter Sauce with Mushrooms & Spinach

Chicken Lemone

with Lemon Butter Sauce

Chicken Vesuvio

with Garlic, Oregano, White Wine Sauce, Green Peas with Rosemary & Lemon

Italian Chicken

Roma Tomatoes, Basil, Provolone Cheese & topped with Marinara Sauce

Chicken Scaloppini

Sauteed in Olive Oil, White Wine & Garlic with Italian Seasonings

Atlantic Salmon

Lemon Butter, Honey Mustard or Dill Champagne Cream Sauce

Tilapia

Lemone or Picatta Style

Seabass (Market Price)

Macadamia Nut Crusted with Mango Sauce

Ahi Tuna (Market Price)

Blackened with Ginger Teriyaki Sauce

Portobello Penne Rigate

Thinly sliced Portobello Mushrooms sautéed with Plum Tomatoes & Garlic

Pasta Primavera

Rigatoni tossed with fresh Vegetables in Garlic & Olive Oil

BBQ Seitan

Fried and tossed in BBQ sauce

SALADS

Summer Time Salad

Mixed Greens tossed with home-made Vinaigrette with Candied Pecans, dried Cranberries & Gorgonzola Cheese

Brasserie Salad

Mixed Greens, diced Tomatoes, toasted Pine Nuts, thinly sliced Mushrooms, Radishes, Carrots & Balsamic Vinaigrette

Gino's Classic Salad

Tossed Greens with Cherry Tomatoes, Cucumbers & Carrots with a trio of dressings

Caprese

Sliced Tomatoes, Fresh Mozzarella Cheese, Fresh Basil drizzled with Extra Virgin Olive Oil, Salt, Peppers & Balsamic Reduction

SOUPS

Chicken Rice

Chicken Noodle

Chicken Dumpling

Cream of Broccoli

Cream of Mushroom

Cream of Potato

Lemon Rice

Minestrone

Tomato Basil

Vegetable

SIDES

Mixed Medley

Sauteed Zucchini and Squash

Green Beans Almandine

Broccoli

Sugar Snap Peas with Cherry Tomatoes

Garlic Mashed Potatoes

Baked Potato

Double Baked Potato

Oven Roasted Potatoes with Rosemary

Baby Red Potatoes with Parsley Butter

Jasmine Rice

Au Gratin Potatoes

Coleslaw

*Mexican Rice

*Refried Beans

*Calabazitas a la Mexicana

*Corn with Red Pepper

*Elotes

*Sides marked with an * are included with the purchase of TWO Mexican Entrees*

PASTA

Rigatoni Pasta with Marinara

Rigatoni Pasta with Vodka Sauce

Fettucini Alfredo

White Cheddar Mac n Cheese

Pasta with Creamy Poblano Pepper Sauce

Portobello Penne Rigate

Pasta Primavera

DESSERTS

Ice Cream

Vanilla, Chocolate, Peppermint, Spumoni or

Sherbert

Tiramisu

Pecan Pie

Cheesecake

MEXICAN ENTREES

Includes Chips, Salsa, Guacamole Tortillas, Lettuce, Tomatoes, Cheese & Sour Cream

Steak Fajitas with Peppers & Onions

Chicken Fajitas with Peppers & Onions

Pollo en Salsa Ranchera con Papas

Chicken Breast in a Ranchera sauce served with Potatoes.

Pollo Poblano

Grilled Chicken Breast served with Grilled Onions & Peppers topped with Chihuahua Cheese

Pollo ala Parrilla

Grilled seasoned Chicken Breast

Pollo ala Naranja

Chicken Breast in Orange Chipotle sauce.

Pollo en Mole Negro

Chicken Breast in a homemade rich Chile sauce with a hint of Chocolate.

Bistec con Papas

Strips of Sirloin Beef served with Potatoes in a Tomato sauce.

Bistec a la Mexicana

Chopped Sirloin Beef sautéed with Onions, Peppers & Tomatoes.

Bistec con Rajas y Queso

Strips of grilled Sirloin Beef sautéed with Peppers, Onions & topped with Cheese.

Carne con Chile

Chopped pork in a red sauce.

Puerco en Salsa de Chile de Arbol

Chopped Pork in a spicy Red Chile sauce.

Lomo en Salsa de Chile de Arbol (add \$5 per person)

LUNCH BANQUET MENU

OPTION 1

\$13 per person – Buffet or Family Style

Chicken your choice (Picatta, Marsala, or Vesuvio)
Pasta (Rigatoni with Vodka Sauce), House Salad with two dressings, Bread & Peppers

OPTION 2

\$13 per person – Buffet or Family Style

Choose two of the following: Pulled Pork, Grilled Chicken, Shaved Brisket or grilled seasonal Vegetables
Choose one side: Seasonal Vegetables, White Cheddar Mac n Cheese or Coleslaw
House Salad with two dressings
Slider Buns
Bread & Butter Pickles
Sweet & Smokey Rubbed Chips

OPTION 3

\$13 per person – Buffet or Family Style

Ham & Cheese Wraps or Turkey & Cheese Wraps
Chicken Salad or Tuna Salad Croissants
Choose one of the above
Pasta (Rigatoni with Vodka Sauce)
House Salad with two dressings
Bread & Peppers
Eggplant Parmesan

Add \$1.50 for above options for Artichoke Chicken

OPTION 4

\$13 per person – Buffet or Family Style

Chicken Salad
Fruit Salad
Pasta Salad
House Salad with two dressings
Bread & Peppers
Eggplant Parmesan

Add \$1.50 for above options for Artichoke Chicken

OPTION 5

\$15 per person – Buffet or Family Style

Chicken your choice (Picatta, Marsala, or Vesuvio)
Roast Beef
Pasta (Rigatoni with Vodka Sauce)
Vegetable
House Salad with two dressings
Bread & Peppers

OPTION 6

\$18 per person – Plated

Choose Two of the following: 1/3 slab BBQ Smoked Ribs, Pulled Pork, Sliced Brisket or Grilled Chicken Breast
White cheddar Mac n Cheese
Vegetable & Cornbread
House Salad with two dressings
Sweet & Smokey Rubbed Chips
Bread & Butter Pickles
Signature BBQ sauce

OPTION 7

\$18 per person – Plated

Three Filet Medallions
Pasta (Rigatoni with Vodka Sauce)
Vegetable
House Salad with two dressings
Bread & Peppers

OPTION 8

\$18 per person – Plated

Baked Atlantic Salmon or Fried Perch
Pasta (Rigatoni with Vodka Sauce)
Vegetable
House Salad with two dressings
Bread & Peppers

OPTION 9

\$13 per person – Buffet or Family Style

Smoked, Shaved Brisket
Grilled Chicken
Hummus w/ fresh Vegetables, Kalamata olives & Pita
Three Bean Salad (Marinated Garbanzo Beans, Kidney Beans & Edamame)
Choice of one Salad: Strawberry Spinach, classic House Salad, Cobb Salad (no meat)
Sweet & Smokey Rubbed Chips
Bread & Butter pickles

OPTION 10

\$14 per person – Mexican Fiesta

Chicken & Steak Fajitas
Tacos
Refried Beans
Spanish Rice
Chips
Salsa
Guacamole
Includes Tortillas, Lettuce, Tomatoes, Cheese & Sour Cream

OPTION 11

\$15 per person – Greek Entree

Greek Chicken or Shish-ka-bobs
Greek Roasted Potatoes
Choice of Vegetable
Greek Salad with Feta Cheese
Includes Bread and Butter
House Marinated Peppers

SHAREABLE BREAKFAST

*10 person minimum please

YOGURT OR OATMEAL BAR

\$9.50 per person • (mix and match)

Includes Granola, Fresh Cut Strawberries,
Blueberries & Honey

Mini Croissants served with Butter & Jelly
Fruit Bowl

Orange Juice, Coffee, Hot Tea

GYPSY SKILLET

\$9.50 per person

Includes Eggs, Hashbrowns, Ham, Onion, Mushroom,
Mozzarella & American Cheese

Biscuits served with Butter & Jelly
Fruit Bowl

Orange Juice, Coffee, Hot Tea

VEGGIE SKILLET

\$9.50 per person

Includes Eggs, Hashbrowns, Broccoli, Onion,
Green Pepper, Tomato and Mushroom

Biscuits served with Butter & Jelly
Fruit Bowl

Orange Juice, Coffee, Hot Tea

SCRAMBLED EGGS

\$9.50 per person

Bacon
Pancakes

Mini Croissants served with Butter & Jelly
Fruit Bowl

Orange Juice, Coffee, Hot Tea

EGG BEATERS

\$10.50 per person

Turkey Sausage
Whole Wheat Pancakes
Fruit Bowl

Orange Juice, Coffee, Hot Tea

CONTINENTAL BREAKFAST

\$8.50 per person

Assorted Miniature Muffins, Mini Doughnuts,
Mini Danish, Crumb Cake & Mini Bagels served with
Cream Cheese and Butter
Orange Juice, Coffee, Hot Tea



BEVERAGES

All banquet options include soda and coffee service

5 hour bar package

Domestic Beer, House Wine, Well Cocktails

\$12 PER PERSON
(\$12 per additional hour)

Call bar upgrade
\$5 PER PERSON

Top-shelf upgrade
\$10 PER PERSON

ADD ONS

Passed hors d'oeuvres or buffet appetizers for one hour prior to dinner service

\$12 PER PERSON • CHOOSE TWO

Stuffed Mushrooms with Spinach and Cheese

Shrimp Cocktail

Grilled Shrimp

Lollipop Lamb Chops

Meatballs served with Marinara Sauce or BBQ Sauce

BBQ Ribs

Scallops (market price)

Bruschetta

Fried Mac n Cheese Balls

Seared Alligator with Cactus Aioli

Smoked Fried Wings

Assorted Dessert Table

\$4 PER PERSON • CHOOSE THREE

Fudge Brownie Tray, Mini Cannolis,

Mini Fruit Tarts, Mini Eclairs,

Mini Cream Puffs, Baklava Minis,

Square Mini Cakes (Cheesecake,

Cappuccino, Carrot Cakes,

Chocolate Caramel, Chocolate Mint,

European Style Caramel, Pineapple,

German Chocolate, Red Velvet,

Strawberry Shortcake or Tiramisu)

Chair Covers & Sash

\$4 PER CHAIR

Colored Napkins

STARTING AT .25 EACH

Security Fee

\$140 PER SECURITY GUARD

Bartender

\$125 EACH

***Cake cutting is free of charge**

***Kids receive 5% off each entrée, per child**



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true bbq
bullpen luxury bar & grill
fresh to order