

GRIMALDI'S CATERING MENU

APPETIZER SELECTIONS

ANTIPASTO\$65
Homemade mozzarella, oven roasted sweet red peppers, genoa salami, sicilian olives

TOMATO MOZZARELLA.....\$60
Served on toast with cucumber, cherry tomatoes, mozzarella and a basil pesto sauce

MEAT & CHEESE ROLLS\$60
Rolled salami, ham, provolone, portobello, peppers served on toast

GRILLED CHICKEN TERIYAKI.....\$60
Grilled chicken in a teriyaki marinade.
Served on toast with a dusting of crusted walnuts

BRUSCHETTA\$50
Seasoned chopped tomatoes topped with a parmesan dusting served on toast

VEGETABLE PLATTER\$50
Assorted vegetables served with a blue cheese dip

SHRIMP COCKTAIL PLATTER\$75
4 lbs. of large chilled shrimp served with a cocktail sauce dip

ASSORTED BAKED PINWHEELS\$45
Variety of spinach, pepperoni, chicken and sausage rolls, served on a bed of pomodoro sauce

18" SALAD SELECTIONS

House\$40
Caesar\$40
Chopped\$55
Spinach\$55
Portobello\$55
Add Fresh Mozzarella \$10 • Add Grilled Chicken \$12

ENTRÉE SELECTIONS

Half Tray Full Tray

Chicken Parmigiana	\$45	\$75
Chicken & Vegetables	\$45	\$75
Chicken Marsala	\$45	\$75
Sausage & Peppers.....	\$40	\$65
Eggplant Parmigiana.....	\$40	\$60
Eggplant Rollatini	\$45	\$70
Penne Primavera	\$40	\$55
Penne Ala Vodka	\$40	\$55
Penne Bolognese.....	\$35	\$50
Linguine white or red Clam Sauce....	\$40	\$65
Ravioli Fileto Di Pomodoro	\$40	\$60
Party Heros (Italian/American).....	\$15 per Foot	

18" DESSERT PLATTER

Combination of Jr. Cheese Cake, Cannoli, Chocolate Decadence and Rice Pudding \$50

Grimaldi's Cannoli Platters
(15 for the price of 12) \$36

PARTY PACKAGE

Includes

Coffee • Tea • Soda

Choice of Five
Salad • Appetizer Selections

One Large Calzone per Table
with side of sauce

Unlimited Pizza with Toppings

\$20.00 PER PERSON

Add a Pasta Course

\$22.00 PER PERSON

Add a Chicken / Eggplant Entrée

\$28.00 PER PERSON

Open Bar (3) Hours vs. Bar Tab

ADD \$18.00 PER PERSON

CAKES MAY BE PROVIDED AT AN ADDITIONAL COST
YOU MAY BRING YOUR OWN

GRIMALDI'S COAL BRICK-OVEN PIZZERIA

www.grimaldisrestaurant.com



TEL (516) 294-6565
FAX (516) 294-0370

980 Franklin Avenue
Garden City, New York 11530

"Just Like Under The Brooklyn Bridge"

VISA & MASTERCARD CARD ACCEPTED

NO SLICES

PIZZA

Personal Pizza (12 in.)	9.00
Small Pizza (16 in.)	14.00
Large Pizza (18 in.)	16.00
Personal White Pizza	11.00
Small White Pizza with Garlic	16.00
Large White Pizza with Garlic	18.00

12" Pies Topping are 1/2 Price

CALZONE

Personal Calzone (12 in.)	12.00
Small (16 in.)	16.00
Large (18 in.)	18.00
Side of Sauce	2.00

12" Calzones Topping are 1/2 Price

TOPPINGS (Same Price 1/2 or Whole Pie)

Ala Vodka Sauce	4.00
Anchovies	2.00
Artichokes	4.00
Basil Pesto Sauce	2.00
Black Olives (Olives may contain pits)	2.00
Buffalo Chicken	4.00
Side of Blue Cheese	2.00
Cajun Shrimp	4.00
Chicken Parmigiana	4.00
Chopped Clams	4.00
Fried Eggplant	4.00
Fresh Garlic	2.00
Extra Grated Cheese	1.00
Grilled Chicken	4.00
Ham	2.00
Jalapeno Peppers	4.00
Meatballs	4.00
Mushrooms	2.00
Extra Mozzarella Cheese	2.00
Onions	2.00
Pepperoni	2.00
Oven Roasted Sweet Red Peppers	4.00
Portobello Mushrooms	4.00
Ricotta Cheese	2.00
Extra Famous Sauce	2.00
Italian Sausage	2.00
Sauteed Spinach	2.00
Sun Dried Tomatoes	4.00
Sliced Tomatoes	4.00

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A Slice of Pizza History

Patsy Grimaldi is a purist when it comes to pizza. Patsy learned the trade from his uncle, Patsy Lancieri, who trained with the man credited with opening the first pizzeria in America in 1905. Lancieri opened "Patsy's Pizzeria" in East Harlem in 1931, where Grimaldi started learning the art of coal brick oven pizza at the tender age of 10.

In time Patsy was ready to open the first of his two Pizzerias in New York. Soon the smokey taste of his coal-fired brick oven pizza became a "must have" for hundreds of celebrities including Frank Sinatra and NY Mayor Giuliani. When asked, "Why coal-fired ovens?" Patsy will tell you, "Well, 75 Years ago all Pizzerias and Bakeries cooked with coal because it gave the pizza a unique flavor, and a crisp crust that is just not possible from gas of convection ovens. The coal makes the taste of a Patsy Grimaldi pizza simply unbelievable."

**PRIVATE PARTIES AND
CATERING AVAILABLE**

COLD BEVERAGES

16 oz. Soda	2.25
Pellegrino, Bottled Spring Water	5.00
Panna, Bottled Still Water	5.00

HOT BEVERAGES

Coffee	2.00	Cappuccino	3.75
Espresso	3.25	Hot Chocolate	3.00
Double Espresso	5.00	Specialty Coffees	8.50

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APPETIZERS

Antipasto	10.00
Homemade Mozzarella, Oven Roasted Sweet Red Peppers, Genoa Salami, Sicilian Olives	
Portobello Napoleon	10.00
Oven Roasted Sweet Red Peppers, Fresh Mozzarella, Portobello Mushrooms Topped with Melted Swiss, Finished in a Balsamic Reduction	
Tomato Mozzarella with a basil pesto dressing ..	10.00
Eggplant Rollatini	10.00
Shrimp Cocktail	11.95
Served in a martini glass.	
Penne ala Vodka	10.00
Kids Pasta with Butter	5.00
Meatballs in a Red Sauce	5.00
Soup Chef's selection	4.50
Spinach Artichoke Dip	9.00
Served with Tortilla Chips	

SALADS

Grimaldi's Mixed Green Salad	9.00
Romaine Lettuce, Oven Roasted Sweet Red Peppers, Red Onion, Sicilian Olives, Mushrooms, Cherry Tomatoes, in Vinaigrette Dressing.	
Caesar Salad	9.00
Hearts of Romaine in a homemade Dressing with croutons	
Spinach Salad	10.00
Spinach in a Raspberry Vinaigrette with Walnuts, Dried Cranberries, Apple Slices, Topped with a Warm Goat Cheese Crouton.	
Chopped Salad	10.00
Over a bed of Romaine, Diced Tomato and Cucumber, Onion, Mozzarella, finished in a Red Wine Vinaigrette.	
Portobello Salad	10.00
Portobello mushrooms, chopped Green, Oven Roasted Red Peppers & Mozzarella with a Balsamic reduction Dressing	
Mediterranean Salad	10.00
Heart of Romaine, Black Olive, Red Onion, Crumbled Feta, and Pepperoncini Peppers In a Red Wine Vinaigrette.	
Add Mozzarella	2.00
Add Genoa Salami	2.00
Add Grilled Chicken	4.00
Chopped Charge	2.00

DESSERTS

Juniors Cheesecake	6.00
Chocolate Decadence	6.00
Homemade Tiramisu	6.00
Homemade Cannoli	3.50
Grandma's Rice Pudding	5.00
Tartufo	5.00
Sorbet	5.00
Tortoni	3.00