

Our Story

The Gemelli Family comes from a long line of restaurant owners back in their hometown of Naples, Italy. You can really say the roots of the business began in 1970's.

In 1969, Mamma Gemelli came to America from Naples, Italy, with her husband Vincenzo and four young children. For many immigrants now and then the pursuit of the *American Dream* was something everyone desired. They knew it would be difficult, but hard work wasn't a stranger to the family.

The family began their first operation in 1988 in Babylon on the South Shore of Long Island. Mamma encouraged her four children and son-in-law that opening a business would be great for the family. It was through hard work and the family's passion for food that propelled them to where they are today.

Patricia, Mamma's first born, always recalls the story of a busy Sunday where you get to work very early and you leave late. Well, as they locked up the store and walked to their cars, a customer drove up and said, "I need three trays of food." Without batting an eye Mamma Gemelli said, "No problem, don't worry, I'll take care of it." She turned right around and opened the door and right into the kitchen she went. That's the way she was. She was a hard worker.

She was caring and kind and she would do anything for anyone. It's that kind of spirit that drives the family today. We are here to help in any way possible because that's the way Mamma Gemelli would want it.

From the small store on the corner in 1988, the family was able to move its business to a larger store down the street in 1992. In 1997, Ristorante Gemelli was opened and offered the community of Babylon authentic Italian cuisine. Then, years later the family opened a catering facility at the Bergen Point Golf Course. So here we are today, as the family has expanded and the grandchildren look to follow in the footsteps of their parents and grandparents.

Gemelli Gourmet Market North will offer the residents of Glen Head and surrounding communities authentic home-made Italian food. All food items will be prepared fresh daily on premise following the recipes that have been passed down from generation to generation. Along with your staple Italian delicacies, Gemelli Gourmet Market will offer health focused nutritious items for people looking to eat healthy. Fresh salads and homemade nutritious dinners will be prepared daily. For those with food allergies (gluten, dairy and nuts) accommodations can be made easily. Not only will Gemelli's Gourmet Market provide an in-depth selection of tasty prepared foods, but a selection of prime meats will be offered from the butcher's corner. From steaks to roasts to burgers to sausage, all will be cut, ground, and tied on premise. Stop by the butcher's corner where you can see your butcher prepare your meat. Along with a meat section, we will have a sushi station, fresh chopped salad station and brick oven pizza. Looking for your party to be catered? We will have an extensive catering menu that you can choose from. Stop in to place your order or just to say hello. In a rush? Place your orders on the phone. If there are products you do like and don't see them in the store let us know. We will be more than happy to order them for you.

Again, we would like to thank you all who have welcomed us to your neighborhood and we look forward to seeing you soon!

EAT WELL, LIVE WELL, SMILE ALWAYS

Monday - Friday 9:00am - 6:00pm

gemelligourmetmarketnorth.com

Saturday 9:00am - 5:00pm

 @GemelliGourmetNorth

Sunday 9:00am - 4:00pm

 facebook.com/gemelligourmetmarketnorth

Glen Head Seventh Edition

N
Gemelli
gourmet market
NORTH
est. 1988

• fresh & authentic •

CATERING MENU

MANGIA BENE, VIVE BENE, SORRIDI SEMPRE

716 Glen Cove Avenue • Glen Head NY 11545

Phone 516-200-9746

Fax 516-492-3436

Catering Guidelines

- Our staff is available to set up the racks and sternos. Please note there will be a set-up fee
 - There will be a delivery charge depending on the zip code
 - All changes must be finalized 48-hours prior to the event
- Any cancellations after 24 hour notice are subject to our cancellation fee
 - All balances must be paid in full prior to delivery
- Please note prices are subject to change due to market conditions and ingredients availability



Appetizers

Small
Serves
8-14

Large
Serves
18-22

Antipasto Charcuterie Platter

Ciliegine Mozzarella, Parmigiano Reggiano, Sweet and Hot Soppressata, Roasted Red Peppers, Marinated Artichoke Hearts and Green and Black Cerignola Olives

\$95.00 **\$170.00**

Assortment of American Domestic Cheeses

Sharp Cheddar, Domestic Provolone, Swiss, Muenster, Gouda, Monterey Jack, White Cheddar with Crackers and Grapes

\$70.00 **\$130.00**

Assortment of Imported European Cheeses

Parmigiano Reggiano, Imported Provolone, Fontina, Manchego, Asiago, Ciliegine Mozzarella, Ricotta Salata with Crackers and Grapes

\$80.00 **\$150.00**

Bruschetta Platter

Diced Vine Ripened Tomatoes, Diced Red Onions, and Basil with French Baguette Toast

\$50.00 **\$85.00**

Ciliegine Mozzarella and Cherry Tomato Skewers

Ciliegine Mozzarella and Sweet Cherry Tomatoes placed on Mini Skewers and Served with a Balsamic Vinaigrette

\$60.00 **\$110.00**

Coconut Shrimp Platter

Jumbo U15 Coconut Encrusted Jumbo Shrimp Served with Apricot Glaze

\$130.00 **\$250.00**
30 pieces 60 pieces

Eggplant Caponata Platter

Housemade Eggplant Caponata with French Baguette Toast

\$60.00 **\$115.00**

Filet Mignon Toasted Crostini Platter

Toasted Crostini topped with Filet Mignon, Caramelized Onions, and Horseradish Cream

\$120.00 **\$200.00**
24 pieces 40 pieces

Fresh Mozzarella and Tomato Platter

Sliced Fresh Mozzarella, Sliced Tomatoes, Fresh Basil Drizzled with Extra Virgin Olive Oil

\$65.00 **\$120.00**

Guacamole

Housemade Mild Guacamole with Fresh Baked Corn Tortilla Chips

\$55.00 **\$90.00**

Mini Lobster Roll Platter - 12 Roll minimum

\$15.99 per roll

Raw Crudit  Platter

An Array of Fresh Seasonal Vegetables (Celery, Broccoli, Cucumbers, Zucchini, Peppers and Baby Carrots) with Gemelli's Homemade Blue Cheese Dip

\$55.00 **\$95.00**

Shrimp Platter

Jumbo U15 Chilled Shrimp, with Zesty Cocktail Sauce and Lemon Wedges

\$115.00 **\$210.00**
30 pieces 60 pieces

Smoked Salmon Platter

Thinly Sliced Silky Norwegian Smoked Salmon Served with Sliced Ripe Tomatoes, Diced Red Onion and Capers. Served with Pumpernickel Bread

\$110.00 **\$170.00**

Spinach and Artichoke Dip

Creamy Blend of Cheese, Spinach and Artichokes, Served with Fresh Baked Tortilla Chips

\$55.00 **\$90.00**

Vegetarian Antipasto Platter

Ciliegine Mozzarella, Artichokes, Cucumbers, Julienne Peppers, Grilled Assorted Vegetables, Stuffed Mushrooms, Hummus, Crackers, Olives

\$85.00 **\$150.00**



Hors d'oeuvres*

Sold by the Dozen
Two Dozen Minimum

Asparagus Spears

Blanched Asparagus Wrapped with Imported Prosciutto, Mozzarella Cheese, Drizzled with Balsamic Glaze

\$36.00

Assorted Stuffed Mini Quiches

1. Spinach, Mushroom, and Cheddar 2. Broccoli, Ham and Cheese 3. Quiche Lorraine

\$48.00

Chopped Baked Clams

Chopped Baked Clams, Panko, Garlic, Fresh Parsley and Extra Virgin Olive Oil

\$36.00

Fig and Prosciutto Crostini

Homemade Crostini Topped with Figs, Prosciutto, Gorgonzola Crumbles, Drizzled with Honey and Balsamic Glaze

\$36.00



*Hors d'oeuvres are fully cooked; they are to be reheated, unless otherwise stated.

Sold by the Dozen
Two Dozen Minimum

Mini Beef Skewers Prime Beef Marinated in Our Own Gemelli Oven and Grill Sauce	\$30.00
Mini Breaded Mozzarella Carozza	\$30.00
Mini Cheese Rice Arancini Delicious Blend of Italian Arborio Rice and Mozzarella	\$28.00
Mini Chicken Skewers Bell & Evans Chicken Marinated in Teriyaki Sauce	\$28.00
Mini Crab Cakes Crabmeat, Scallions, Diced Red Peppers, Panko with Pineapple Salsa	\$48.00
Mini Eggplant Caponata Pastry Cups Housemade Eggplant Caponata in Freshly Baked Pastry Cups	\$36.00
Mini Eggplant Meatballs Oven-roasted Baby Eggplant, Caramelized Onions, Romano Cheese, Touch of Breadcrumbs	\$36.00
Mini Italian Style Meatball Skewers with Ciliegine Mozzarella & Cherry Tomatoes	\$36.00
Mini Mac n Cheese Bites	\$30.00
Mini Meat and Cheese Arancini Delicious Blend Chopped Meat, Peas, Mozzarella with Tomato Sauce	\$30.00
Mini Potato Croquettes Mashed Potato with Smoked Mozzarella, Prosciutto, Caramelized Onions, and Sage	\$30.00
Oversized Stuffed Mushrooms Mushrooms Stuffed with Spinach, Pancetta, Scallion and Parmigiano Reggiano	\$36.00
Pigs in a Blanket House made Pigs in a Blanket with Boar's Head Spicy Mustard	\$20.00
Potato Latkes With Sour Cream and Apple Sauce	\$36.00
Shrimp Avocado Toast Poached Shrimp, Avocado, Cucumber on Brick Oven Toast	\$48.00
Cooked Sliders, Choice of: 1. Chicken Sliders with Cheese and Parsley 2. Pulled Pork 3. Sirloin Burgers **PAR COOKED** — <i>Mini Slider Buns Included</i>	\$36.00
Smoked Salmon, Capers, Onion, Dill, Creme Fraiche on Garlic Toast	\$36.00

Garden Salads

All salads are served in a shell bowl with dressings on the side.

	Small Serves 5-6	Large Serves 10-12
Caesar Salad Crisp Romaine Lettuce Topped with Gemelli's Homemade Croutons and Shaved Parmigiano Reggiano Cheese, Caesar Dressing	\$40.00	\$65.00
Gorgonzola Salad Romaine Lettuce, Crumbled Gorgonzola, Fontina Cheese, Golden Raisins, Walnuts, Balsamic Vinaigrette	\$40.00	\$65.00
Greek Salad Romaine, Vine Ripe Tomatoes, Red Onion, Cucumber Slices, Grape Leaves, Feta Cheese, Kalamata Olives, Gemelli's Homemade Greek Salad Dressing	\$40.00	\$65.00
Mixed Green and Fruit Salad Mixed Baby Greens, Fresh Strawberries, Fresh Blueberries, Toasted Sliced Almonds, Feta Cheese, Balsamic Dressing	\$40.00	\$65.00
Spinach Salad Baby Spinach, Sliced Red Onion, Vine Ripened Tomatoes, Crispy Pancetta, Raspberry Balsamic Vinaigrette	\$40.00	\$65.00
Tossed Green Salad Assorted Fresh Mixed Greens, Vine Ripe Tomatoes, Red Onion, Cucumber Slices, Olives, Red Peppers and Shaved Carrots, Balsamic Vinaigrette	\$40.00	\$65.00
Tri-Color Goat Cheese and Pear Salad Endive, Radicchio, Mixed Greens, Red Onion, Vine Ripe Tomatoes, Dried Cranberries, Crumbled Goat Cheese, Poached Pears, Balsamic Vinaigrette	\$40.00	\$65.00
Add Chicken to any Salad	\$15.00	\$25.00
Add Shrimp to any Salad	\$25.00	\$35.00



Gourmet Pasta Entrees

Trays:	Half Serves 5-6	Full Serves 10-12
Baked Stuffed Shells Shells Stuffed with Ricotta Cheese Served in a Marinara Sauce	\$55.00	\$85.00
Baked Ziti Ziti with Meat Sauce, Mozzarella, Romano Cheese	\$60.00	\$90.00
Cavatelli Bravissimo Cavatelli, Artichokes, Sundried Tomatoes, Roasted Peppers, Gaeta Olives, Capers with Garlic and Oil	\$65.00	\$110.00
Farfalle Farfalle Pasta, Jumbo Shrimp, Sun Dried Tomatoes with Fresh Pesto	\$80.00	\$140.00
Fusilli Primavera Fusilli, Sautéed Broccoli, Zucchini and Carrots Seasoned with Garlic and Extra Virgin Olive Oil	\$55.00	\$85.00
Lasagna Fresh Lasagna, Baby Meatballs, Creamy Ricotta, Mozzarella Served with Meat Sauce	\$65.00	\$110.00
Lasagna Involtini Lasagna Rolls, Spinach, Caramelized Onion, Fresh Ricotta and Mascarpone Cheese, Filetto di Pomodoro Sauce	\$65.00	\$110.00
Linguini with Fresh White Clam Sauce Linguini with Fresh Chopped Clams Served in an Extra Virgin Olive Oil and Garlic Sauce	\$80.00	\$140.00





All Pasta is cooked Al Dente,
Whole Wheat and Gluten Free Pastas are available at an extra cost.

Manicotti

Housemade Cheese Manicotti with Marinara Sauce

Orecchiette with Broccoli Rabe and Sausage

Fresh Orecchiette Pasta, Broccoli Rabe, Sliced Sweet Sausage,
Crushed Red Pepper, Garlic and Extra Virgin Olive Oil

Penne Alla Grappa

Penne Pasta with Gemelli's Homemade Grappa Sauce

Penne Pollo

Penne Pasta with Boneless Chicken Breast, Sautéed Broccoli with Garlic
and Extra Virgin Olive Oil

Rigatoni Bolognese

Rigatoni Pasta with Veal, Pork, Beef Meat Sauce

Rigatoni Gemelli

Rigatoni Pasta with Sautéed Baby Eggplant, Fresh Mozzarella and Fresh Basil in
Filetto Di Pomodoro Sauce

Vegetable Lasagna

Fresh Lasagna with a Blend of Garden Vegetables, Creamy Ricotta and Mozzarella
with Marinara Sauce

Trays:	Half Serves 5-6	Full Serves 10-12
	\$60.00	\$90.00
	\$65.00	\$95.00
	\$60.00	\$90.00
	\$65.00	\$110.00
	\$60.00	\$95.00
	\$60.00	\$95.00
	\$65.00	\$110.00



Beef Trays

**Pepper Steak and London Broil can be served over Brown Rice or Quinoa.*

BBQ Brisket

Sliced Braised First Cut Brisket in Tuscan Marinade OR Brown Gravy

London Broil* *Prepared Medium Rare to Medium*

Top Round London Broil Marinated in Gemelli's Regular Oven and Grill Sauce, with Sautéed Mushrooms and Onions, Served over Rice

Pan-Seared Filet Mignon

Sliced Served Medium Rare, with Homemade Fresh Herb Demi Glaze

Pepper Steak*

Pan-Seared Beef Tips, Red Peppers, Garlic Served over Rice

Skirt Steak

Soft and Tender Grilled Marinated Skirt Steak in Gemelli's Regular Oven and Grill Sauce

Steak Pizzaiola

Prime Beef Slowly Simmered in a Fresh Plum Tomato Sauce, Red Peppers, Mushroom, Garlic and Basil

Wings and Ribs Trays

Barbecue Wings

Wings Served in Gemelli's own Sweet OR Spicy Oven and Grill Sauce

Barbecue Spare Ribs

Spare Ribs Served in Gemelli's own Regular Oven & Grill Sauce

Half
Serves
5-6

Full
Serves
10-12

MP

MP

\$90.00

\$175.00

MP

MP

\$90.00

\$175.00

MP

MP

MP

MP

Half
Serves
5-6

Full
Serves
10-12

\$65.00

\$110.00

\$100.00

\$190.00



Pork Trays

Pan-Roasted Pork Loin

Sliced Pan-Roasted, Herb Encrusted Pork Loin Finished with a Shiitake Mushroom Demi-Glaze

Pulled Pork

Slow Cooked Meaty Pork Butts in Gemelli's Barbeque Sauce Served with Cornbread

Stuffed Pork Tenderloin

Slice Pork Tenderloin stuffed with apples, cornbread stuffing, raisins and cinnamon OR with Prosciutto and Provolone

Half	Full
Serves	Serves
5-6	10-12
\$80.00	\$150.00

\$80.00	\$150.00
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\$80.00	\$150.00
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Meatballs and Sausage Trays*

Meatballs

3-Meat Gemelli Meatballs Served in Marinara Sauce with Grated Cheese & Mozzarella

Nonna's Sunday Sampler

Beef Braciola, Sausage, and Meatballs in a Meat Sauce

Sausage and Meatballs

Homemade Meatballs with Sweet Sausage Served in a Marinara Sauce

Sausage and Peppers

Homemade Sweet Sausage with Sautéed Peppers, Onions, Fresh Garlic and Extra Virgin Olive Oil

Half	Full
Serves	Serves
5-6	10-12
\$65.00	\$120.00

\$75.00	\$140.00
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\$65.00	\$120.00
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\$65.00	\$120.00
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**Meatballs and Sausage entrees are made in Beef or Pork, and can be ordered in Chicken or Turkey.*



Fish Trays

Half
Serves
5-6

Full
Serves
10-12

Flounder Francese

Flounder, Artichokes, Capers, Tomato, in a White Wine Lemon Sauce

\$95.00

\$175.00

Grilled Salmon Teriyaki

\$95.00

\$175.00

Jumbo Shrimp Oreganata

Jumbo Shrimp in a Mixture of Italian Seasonings and Bread Crumbs Over a Bed of Rice

\$95.00

\$175.00

Salmon

Pan-Seared Sundried Tomato Encrusted Salmon Served with Quinoa

\$95.00

\$175.00

Shrimp Scampi

Jumbo Shrimp Served over Rice in a Garlic White Wine Lemon Sauce

\$95.00

\$175.00

Stuffed Flounder Filet

Fresh Flounder Fillet Stuffed with Crabmeat, Shrimp, Spinach in a Lemon White Wine Sauce

\$95.00

\$175.00

Stuffed Shrimp

Jumbo Shrimp Stuffed with Crabmeat, Celery and Carrots with Gemelli's Lemon Pepper Sauce

\$95.00

\$175.00

Zuppa Di Pesce

Shrimp, Mussels, Calamari and Clams in a Red Wine, White Wine or Fra Diavolo Sauce

\$120.00

\$250.00



Sushi Platters

Rolls can be made with white or brown rice.

Standard Platter

Small - 48 pieces - \$100.00

California
Vegetarian
New York Roll
Spicy Shrimp
Spring Roll
Spicy Tuna Sandwich

Medium - 68 pieces - \$120.00

California
Tuna with Avocado
Salmon with Avocado
Vegetarian
Spicy Shrimp
Spicy Crab
Spring Roll
Spicy Tuna Sandwich
Chef Combo!

Large - 90 pieces - \$140.00

California
Vegegarian
Tuna with Avocado
Salmon with Avocado
Spring Roll
Summer Roll
Pink Lady
Spicy Lobster
Chef Combo 1
Chef Combo 2
Nigiri Tuna
Nigiri Salmon
Nigiri White Tuna



Chicken Trays

**Also available in Veal at additional cost*

	Half	Full
	Serves	Serves
Balsamic Chicken Boneless Chicken Breast Blended with Aged Balsamic Vinegar Portobello Mushroom and Peppers	5-6	10-12
Boneless White Meat Chicken Nuggets Choice of BBQ, Buffalo, or Sweet Thai Chili	\$75.00	\$130.00
Chicken Bruschetta Grilled Chicken topped with a Tomato, Red Onion, and Basil Bruschetta	\$65.00	\$120.00
Chicken Cutlet Milanese* Breaded Pan-Seared Boneless Chicken Breast Topped with Arugula, Cherry Tomato, Red Onion and Fresh Mozzarella in Extra Virgin Olive Oil and Lemon	\$85.00	\$160.00
Chicken Cutlet Parmigiana* Tender Chicken Breast Topped with Mozzarella and Gemelli's Homemade Marinara Sauce	\$75.00	\$130.00
Chicken Francaise* Moist and Tender Chicken, Lightly Battered with Light Lemon and White Wine Sauce	\$75.00	\$130.00
Chicken Marsala* Pan-Seared Tender Chicken Breast, Shiitake Mushrooms in a Marsala Wine Sauce	\$75.00	\$130.00
Chicken Pesto Pan-Seared Boneless Chicken Breast Topped with Pesto, Vine Ripe Tomatoes, Shaved Mozzarella and Parmigiano-Reggiano	\$75.00	\$130.00
Chicken Rollatini* Boneless Chicken Breast, Stuffed with Prosciutto, Mozzarella, Bacon in a Lemon White Wine Sauce	\$80.00	\$140.00
Chicken Scarpariella Boneless Chicken, Housemade Sweet Sausage, Potatoes, Peppers, Onions & Peas	\$75.00	\$130.00
Grilled Chicken and Vegetables Seasoned Chicken Breast Grilled to Perfection with Sautéed Garden Vegetables	\$75.00	\$130.00
Homemade Boneless Roasted Turkey Breast Sliced Turkey Breast, Served with Turkey Gravy	\$85.00	\$160.00





Eggplant Trays

Eggplant Meatballs

Roasted Eggplant, Caramelized Onions, Fresh Mozzarella, Romano Cheese and Panko Breadcrumbs

Eggplant Napolitana

Breadless Eggplant, Fresh Mozzarella, Grated Cheese in Fresh Marinara Sauce

Eggplant Parmigiano

Fried Battered Eggplant Topped with Marinara Sauce and Fresh Mozzarella

Eggplant Rollatini

Breaded Eggplant Rolled with Mozzarella and Creamy Ricotta Cheese with Marinara Sauce

Half
Serves
5-6

Full
Serves
10-12

\$75.00

\$140.00

\$75.00

\$140.00

\$75.00

\$140.00

\$80.00

\$145.00

Grains - Rice, **Can be made with Brown Rice* Farro & Quinoa Trays

Farro Salad ****SERVED COLD****

Farro, Asparagus, Red and Yellow Cherry Tomatoes, Chives, Chopped Walnuts, Cranberries, Shaved Parmigiano Reggiano

Mediterranean Quinoa Salad ****SERVED COLD****

Quinoa, Chicken, Red Onion, Red and Green Peppers, Parsley, Scallion, Feta Cheese, Kalamata Olive, Lemon Extra Virgin Olive Oil

Rice Pilaf*

Rice Pilaf with Mixed Vegetables, Onions and Garlic

Half
Serves
5-6

Full
Serves
10-12

\$50.00

\$85.00

\$50.00

\$85.00

\$40.00

\$70.00



Vegetable Trays

	Half	Full
	Serves	Serves
	5-6	10-12
Asparagus Parmigiano	\$80.00	\$120.00
Assorted Grilled Vegetables	\$60.00	\$110.00
Broccoli Rabe - Sautéed in Garlic, Extra Virgin Olive Oil, Crushed Red Pepper	\$65.00	\$120.00
Broccoli Sautéed with Garlic	\$50.00	\$80.00
Creamed Spinach	\$55.00	\$85.00
Garlic Mashed Potatoes	\$45.00	\$70.00
Green Beans with Almonds in Garlic and Extra Virgin Olive Oil	\$60.00	\$110.00
Mama Gemelli Baked Potato Gateaux Baked Riced Potato, Caramelized Onion, Spinach, Romano Cheese, Mozzarella	\$60.00	\$110.00
Roasted Baby Bliss Potatoes Seasoned with Rosemary, Garlic, Spices, Extra Virgin Olive Oil	\$50.00	\$80.00
Roasted Broccoli & Cauliflower	\$55.00	\$90.00
Roasted Root Vegetables Medley	\$65.00	\$110.00
Steamed Vegetables An Assortment of Seasonal Fresh Garden Vegetables Steamed to a Healthy Delight	\$55.00	\$85.00

Children's Menu - Trays

	Half	Full
	Serves	Serves
	5-6	10-12
Baked Macaroni and Cheese	\$55.00	\$90.00
Cheese Quesadillas	\$50.00	\$75.00
Cheese Ravioli	\$55.00	\$80.00
Chicken Fingers Golden Brown, White Meat Chicken Pieces Served with Marinara Sauce	\$65.00	\$105.00
French Fries	\$40.00	\$65.00
Mini Sliders	\$36.00 a dozen	
Mozzarella Sticks	\$24.00 a dozen	



Gemelli Party Heroes*

One Foot of Hero Feeds Approximately Four People • Heroes are available in 3- 6 feet

Balsamic Bravissimo

Balsamic Chicken Cutlet, Sautéed Spinach, Tomato, Caramelized Onion and Fontina Cheese

\$30.00 a foot

Brisket Hero

Brisket, Coleslaw, Pepperjack Cheese, BBQ Sauce, and Fried Onions

\$35.00 a foot

Red, White and Blue

Roast Beef, Oven Gold Turkey Breast, Ham, American Cheese, Swiss, Lettuce and Tomato

\$29.00 a foot

Napolitano

Capicola, Soppressata, Genoa Salami, Pepperoni, Mortadella, Provolone, Basil, Roasted Red Peppers with a Balsamic Glaze

\$29.00 a foot

Combo

Half Napolitano/Half Red, White and Blue

\$29.00 a foot

Ellis Island

Imported Parma Prosciutto, Imported Speck, Imported Mortadella, Fresh Mozzarella, Provolone, Vinegar Eggplant and Peppers

\$32.00 a foot

Genoa

Grilled Chicken Breast, Roasted Red Peppers, Sun-Dried Tomatoes, Arugula and Pesto

\$30.00 a foot

Nonna's Sunday Hero

Breaded Eggplant, Fresh Mozzarella, Cherry Tomatoes, Red Onion and Basil

\$29.00 a foot

Pollo

Breaded Chicken Cutlet, Fresh Avocado, American Cheese and Baked Bacon

\$30.00 a foot

Porchetta Hero

Porchetta, Roasted Red Peppers, Provolone Cheese, Broccoli Rabe, and Garlic Aioli

\$35.00 a foot

Vegetarian Vesuvio

Assortment of Grilled Eggplant, Zucchini, Mushrooms, Red Onion, Roasted Red Peppers, Roasted Fennel with Balsamic Vinegar

\$29.00 a foot

- Heroes may also be made on Focaccia and Whole Wheat Hero Bread at an additional cost
 - Add fresh mozzarella or roasted peppers to any hero for an additional \$2.00/foot
 - All heroes include mayonnaise, mustard, oil and vinegar on the side
 - Heroes include one pound of cold salad (potato, macaroni or coleslaw) per foot, when three feet or more is ordered
- SUBSTITUTIONS ARE AVAILABLE AT ADDITIONAL CHARGE
- Specialty shaped breads available upon request. Make your hero a number or letter (4 foot minimum) +\$2.00/foot
 - All heroes are sliced and elegantly presented on round platters
 - All heroes and wraps are made with the finest quality Boar's Head meats, cheeses, condiments, and are gluten free and contain no trans-fat from hydrogenated oils.



Gourmet Wraps & Sandwiches*

Prices listed are for Wraps and Rolls. There will be a \$1.00 upcharge for any sandwiches requested on Hero or Ciabatta Bread.

Whole Wheat, White and Spinach Wraps Available • Whole Wheat, Onion and Plain Ciabatta Available

An Assortment of our Specialty Sandwiches and Wraps Filled with our Premium Meats and Cheeses, Cut in Half and Beautifully Arranged on Round Platters with a Side of Mustard, Mayonnaise, Oil and Vinegar

Choices Include:

- Balsamic Chicken, Fresh Mozzarella, Roasted Red Peppers **\$11.99**
- Breaded Eggplant, Fresh Mozzarella, Roasted Red Peppers **\$11.99**
- Brisket, Cheddar, Fried Onion and Gemelli BBQ Sauce **\$13.99**
- Chicken Salad, Walnuts, Cranberries **\$11.99**
- Classic Chicken, Sundried Tomatoes, Basil, Provolone, Baby Spinach, Pesto **\$11.99**
- Cracked Pepper Turkey, Brie, Arugula, and Sundried Tomatoes **\$11.99**
- Grilled Chicken Roasted Red Pepper and Mozzarella Wrap **\$11.99**
- Grilled Veggie: Eggplant, Roasted Red Peppers, Zucchini, Baby Arugula, Fontina Cheese **\$11.99**
- Italian Cold Cuts, Provolone, Roasted Red Peppers, Basil **\$13.99**
- Oven Gold Turkey, Baby Spinach, Baby Swiss, Baked Bacon **\$11.99**
- Pastrami, Swiss Cheese, Coleslaw **\$12.99**
- Roast Beef, Cheddar Cheese, Lettuce, Tomato, Grilled Onions **\$11.99**
- Roasted Red Pepper Hummus, Avocado, Feta, Tomato, Wild Arugula **\$11.99**
- Smoked Salmon, Avocado, Chopped Dill, Shredded Carrots, Romaine Lettuce, Cream Cheese **\$14.99**
- Tuna, Artichokes, Arugula **\$11.99**





Cold Salads

Avocado and Tomato Salad

\$13.99/lb

Bowtie Pasta Salad

\$12.99/lb

Farfalle Pasta Tossed with Fresh Baby Spinach, Carrots, Feta Cheese

Chicken Salad

\$13.99/lb

Walnuts, Grapes and Cranberries

Greek Salad

\$12.99/lb

Cucumbers, Peppers, Red Onion, Tomato, Kalamato Olives and Feta Cheese

Grilled Corn and Spinach Salad

\$13.99/lb

Grilled Vegetables

\$13.99/lb

Assortment of Grilled Eggplant, Zucchini, Fennel, Mushrooms, Garlic, Basil, Extra Virgin Oil

Homemade Coleslaw *Made with Hellmann's Mayonnaise*

\$7.99/lb

Homemade Macaroni Salad *Made with Hellmann's Mayonnaise*

\$7.99/lb

Homemade Potato Salad *Made with Hellmann's Mayonnaise*

\$7.99/lb

Lentil Salad

\$12.99/lb

Lentils, Diced Mixed Vegetables, Olive Oil and Vinegar

Maria's Fussilli Salad

\$12.99/lb

Periline Mozzarella, Arugula, Cherry Tomatoes in a Light Parmesan Pesto

Orzo Feta Salad

\$13.99/lb

Orzo, Diced Celery, Red and Green Peppers, Feta Cheese, Red Onion, Extra Virgin Olive Oil

Orecchiette with Broccoli & Cauliflower

\$12.99/lb

Orzo Vegetable Salad

\$13.99/lb

Orzo, Sundried Tomatoes, Mushrooms, Toasted Almonds, Parsley, Grated Cheese

Penne Arugula Salad

\$12.99/lb

Penne Pasta Tossed with Fresh Baby Arugula and Sun Dried Tomato in a Light Parmesan Pesto

Quinoa Salad

\$12.99/lb

Quinoa, Chickpeas, Arugula, Diced Carrots, and Red Onion

String Bean And Red Potato Salad

Fresh String Beans with Red Potatoes in a Red Wine Vinaigrette

\$12.99/lb

Summer Cole Slaw

Shredded Cabbage, Cranberries, Walnuts, Extra Virgin Oil, White Wine Vinegar

\$10.99/lb

Tomato and Mozzarella Salad

Ciliegine Mozzarella, Plum Tomatoes, Red Onions, Fresh Basil in a Blend of Spices, Extra Virgin Olive Oil

\$13.99/lb

Tortellini Salad

Tri-Color Tortellini, Ciliegine Mozzarella, Tomatoes and Red Peppers

\$12.99/lb

Tuscan Kale Salad

Quinoa, Butternut Squash, Cranberries and Walnuts

\$13.99/lb





Gemelli's Barbecue Buffet

The Barbecue Buffet Package includes all Prime Meats. All meats are delivered uncooked (raw).

Meats:

- Gemelli House Made Hamburgers
- Boar's Head Hotdogs
- Gemelli House Made Sweet Sausage
- Bell & Evans Chicken Cutlets in a choice of Marinade*
- 5-Hour Smoked BBQ Pork Spare Ribs

Choice of Three Salads:

- Bowtie Pasta Salad with Spinach and Feta Cheese
- Orzo Feta Salad
- Penne Arugula Salad with Sundried Tomatoes
- String Bean and Red Potato Salad
- Summer Coleslaw
- Tomato and Mozzarella Salad

Included:

Corn on the Cob, Sliced Watermelon, Hamburger and Hotdog Rolls, American Cheese, Lettuce, Tomato, Mustard, Ketchup, and Butcher Bob's Famous Oven & Grill Sauce

\$29.99/per person

Extras

London Broil

1/4 lb. per person

Marinated with your choice of sauce*

Salmon

Marinated with your choice of sauce*

Shish Kabobs

Small, individual size

Beef, chicken, pork and shrimp with peppers, onions and cherry tomatoes. Marinated with your choice of sauce*

Skirt Steak

1/4 lb. per person

Marinated with your choice of sauce*

*Meat and Fish Marinades:

1. Gemelli's Oven & Grill BBQ Sauce
2. Sweet Thai Chili
3. Chimichurri
4. Lemon & Parsley
5. Teriyaki
6. Miso Ginger
7. Garlic Sauce

Grill Person(s) are available for 4 hours for an additional cost, reservations are required 4 weeks in advance.

Waiter/Waitress are available for 4 hours for additional cost, reservations are required 4 weeks in advance.

Grills are available for rent, \$200.00 per day. There is an additional delivery fee for Grills, fee dependent on Town.

Grill Cleaning Policy - All Grills are delivered to you clean the day before or the day of the event.

We ask that all Grills be returned to us in the same condition we delivered them to you.

If the Grills are left uncleaned there will be a cleaning fee of \$75.00.

Tables & Paper Products can be provided at Additional Cost

Hot Buffet Packages

Includes: Antipasto, Tomato and Mozzarella Platter, Entrees and Assorted Dinner Rolls

Serves	Antipasto and Tomato & Mozzarella Platter	Number of Entrees	Choice of Gorgonzola Salad or Spinach Salad	Dinner Rolls Dozen	Price
15 - 20	2 Small	2 ½	½ Tray	2 ½	\$599.99
25 - 30	1 Small and 1 Large	3	1 Tray	2 ½	\$695.99
35 - 40	1 Small and 1 Large	4	1 Tray	3 ½	\$875.99
50 - 55	2 Large	5	1 Tray	5	\$1,055.99
60 - 65	2 Large	6	1 ½ Tray	5 ½	\$1,275.99
75 - 80	3 Large	8	1 ½ Tray	7	\$1,559.99
85 - 90	3 Large	9	2 Tray	7 ½	\$1,739.99
100 - 110	4 Large	11	2 Tray	9	\$2,045.99
125 - 130	4 Large	13	2 ½ Tray	11	\$2,435.99

Beef/Steak, Fish and Veal Entrees are Full Price.
 Racks and sternos are available to purchase at \$10.00 per buffet set (1 rack and 2 sternos)
 Split full tray to ½ tray is an additional \$5.00 per ½ tray
 No Substitutions in the Hot Buffet Package



Gift Baskets

Cheese Basket

This basket includes an Assortment of Domestic and Imported Fine Cheeses, Crackers, Flatbreads, Honey and Jam.

	Small	Medium	Large
Cheese Basket	\$119.00	\$149.00	\$189.00

Imported Italian Basket

Do you know anyone who enjoys fine Italian delicacies? If so, this basket is for them. An Assortment of Imported Italian Pastas, our Very Own Gemelli Pasta Sauces, an Array of Mixed and Stuffed Olives, Fine Italian Olive Oil and Balsamic Vinegars, Roasted Peppers and Italian Charcuteries.

Imported Italian Basket	\$99.00	\$139.00	\$179.00
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Sugar Lovers Delight

This basket is designed for those with a craving for sweets. An Assortment of Fine Chocolates, Hard Candies, a Variety of Delicious Handmade Cookies and Italian Biscotti. Irresistible!

Sugar Lovers Delight	\$89.00	\$129.00	\$159.00
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Fruit Basket

Looking for something fresh and healthy? Indulge in our delicious fruit baskets. With a wide array of ripe tropical and season fruits including: blueberries, blackberries, raspberries, strawberries, mango, melon, grapes and seasonal fruits.

Fruit Basket	\$69.00	\$99.00	\$129.00
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Thanks a Million Gift Basket

Send thanks with this gift basket and get a bigger thank you in return! Baskets are Filled with Artisan Cheeses, Imported Italian Salami, Ghirardelli Chocolates, Dried Fruits and Nuts, Toffees, Crackers and Jams.

Thanks a Million Gift Basket	\$89.00	\$129.00	\$159.00
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Desserts

Assorted Cookie Platter

Chocolate Chip, Oatmeal, Red Velvet, Macadamia Nut and Peanut Butter Cookies

Small

\$60.00

Large

\$110.00

Fruit Platter

An Array of Fresh Seasonal Fruits

\$65.00

\$120.00

Patricia's Brownie Platter

\$60.00

\$105.00

Cannolis

Italian Style Cannoli

Large Cannoli Shells, Filled with our Homemade Cannoli Cream Filling

\$5.00 each

Jumbo Cannoli

Oversized Cannoli Stuffed with 50 Mini Cannoli

\$150.00

Mini Italian Cannoli

Mini Cannoli Shells, Filled with our Homemade Cannoli Cream Filling

\$3.00 each

Sheet Cakes

Choice of Flavors: Classic Yellow or Chocolate Cake

Choice of Fillings: Chocolate Pudding, Strawberry Preserves, Vanilla Custard, Whipped Cream, Cannoli Cream*, Fresh Fruit*, etc.

1/4 Sheet Cake *serves 15 – 20*

1/2 Sheet Cake *serves 20 – 25*

3/4 Sheet Cake *serves 50 – 55*

Full Sheet Cake *serves 60 – 70*

Top off your cake with an edible scanned photo



