



**GEMINI**  
FINE FOOD FAST

*Catering Menu*

# Catering Guidelines

Half trays will usually serve between 6 and 10 people where as a full tray usually serves between 16 and 20 people.

As for how many trays of food are usually necessary and what the typical ratio is between pasta and entree dishes, use the table below as a general rule

25 People	one full tray pasta and one full tray entree
30 People	one full tray pasta and one full tray entree and one half tray entree
35 People	one full tray pasta and two full tray entrees
40 People	one full and one half tray pasta and two full tray entrees
50 People	two full tray pasta and two full tray entrees
60 People	two full tray pasta and three full tray entrees
70 People	two full tray pasta and four full tray entrees
80 People	two full and one half tray pasta and four full tray entrees
90 People	two full and one half tray pasta and five full tray entrees
100 People	three full tray pasta and five full tray entrees

All catering orders require a 50% deposit. Twenty-four hour notice of cancellation is required since the fish, meat, poultry, and produce necessary to prepare your order starts arriving fresh during that time period.

We will gladly deliver all catering orders, at no additional charge, providing they are within the Melville/Dix Hills vicinity.

Complimentary bread and butter are provided with all hot food catering orders

## Breakfast

<b>Continental Breakfast</b>	<b>3.75 per person</b>
<i>A combination of homemade muffins, fresh bagels and assorted breakfast cakes arranged on platters with grapes, strawberries and orange wedges. Tropicana juices, sweet butter, cream cheese, fruit preserves and all necessary paperware</i>	
<b>Gemini Coffee and Tea Service</b>	<b>\$1.75 per person</b>
<i>Our house blend regular and decaf coffee along with your choice of regular, decaf or herbal teas all served with cups, teaspoons, milk, half &amp; half, sugar, Equal, Sweet &amp; Low and Splenda</i>	
<b>Hot Breakfast Buffet</b>	<b>\$6.95 per person</b>
<i>Hot scrambled eggs, homefries, french toast or pancakes, bacon and sausage, homemade danish and muffins, fresh bagels, cream cheese, sweet butter, assorted fruit preserves, maple syrup, ketchup, Tropicana juices, Gemini coffee and tea service and all necessary paperware</i>	
<b>Fresh Fruit Platter</b>	<b>small \$19.95 large \$39.95</b>
<i>Assorted seasonal fruit, sliced and colorfully arranged on a platter</i>	

# Luncheon Packages

## Party Heroes

- Classic American** **\$12.95 per foot**  
*A combination of Boars' Head turkey breast, ham and roast beef with Land O' Lakes American or imported Finlandia Swiss cheeses, topped with leaf lettuce and sliced ripe tomatoes. Mustard and mayonnaise on the side*
- Classic Italian** **\$12.95 per foot**  
*Hormel Dilusso Genoa salami, imported ham cappicola, Hormel pepperoni and imported provolone cheese, topped with marinated sweet and hot peppers, sliced red onions and iceberg lettuce. Mustard, mayonnaise and Italian dressing on the side*
- Kosher Style** **\$13.95 per foot**  
*Hebrew National corned beef and pastrami, oven roasted beef and oven roasted turkey breast, topped with leaf lettuce and sliced ripe tomatoes. Mustard, mayonnaise and Russian dressing on the side*
- Gourmet American** **\$14.95 per foot**  
*Fresh breaded chicken cutlets topped with Land O' Lakes American cheese, leaf lettuce, sliced ripe tomatoes and your choice of dressing*
- Gourmet Italian** **\$14.95 per foot**  
*Imported prosciutto di Parma, fresh homemade mozzarella, roasted peppers, sliced Roma tomatoes and fresh basil leaves. Dressings served on the side*
- Gourmet Delight** **\$14.95 per foot**  
*Marinated grilled chicken with homemade fresh mozzarella topped with assorted grilled vegetables and a basil pesto drizzle*
- Gourmet Vegetarian** **\$14.95 per foot**  
*Grilled eggplant, zucchini, red onions, yellow squash, red and green peppers and portobello mushrooms, topped with fresh homemade mozzarella and leaf lettuce*

**All hero packages come arranged in decorative wicker baskets with a complimentary pickle and olive tray and all necessary paperware**

- Traditional Sandwich Basket** **\$6.50 per person**  
*A combination of overstuffed sandwiches made with Boars' Head cold cuts and our own homemade salads on a variety of breads. Mustard, mayonnaise, Russian dressing, pickle and olive tray plus all necessary paperware are included*
- Gourmet Sandwich and Wrap Basket** **\$7.50 per person**  
*An assortment of our best selling gourmet sandwiches served on a combination of gourmet breads and wraps beautifully decorated in wicker baskets. Pickle and olive tray and all necessary paperware are included*

### Extras for Luncheon Packages

- |  |                          |
|--|--------------------------|
| <i>Our homemade potato salad, macaroni salad or creamy cole slaw</i> | <b>\$1.50 per person</b> |
| <i>Gourmet salads of the day</i>                                     | <b>\$1.95 per person</b> |

# Appetizers

## Italian Antipasto Platter

*Imported prosciutto di Parma, Genoa salami, imported ham cappicola, Parmigiano-Reggiano cheese, imported provolone cheese, fresh made mozzarella, roasted peppers, marinated mushrooms, marinated artichoke hearts, imported Italian olives and sliced Roma tomatoes arranged on a round platter with garnish*

small platter 50    large platter 75

## Mozzarella di Casa

*Fresh made mozzarella layered with sliced Roma tomatoes, imported prosciutto di Parma and fresh basil leaves and drizzled with extra-virgin olive oil*

small platter 40    large platter 65

## Mini Calzones

*Mini pizza dough pockets filled with seasoned ricotta, whole milk mozzarella, romano cheese and diced pieces of prosciutto di Parma*

half tray 40    full tray 65

## Shrimp Cocktail

*Fresh jumbo shrimp arranged on a garnished platter with our homemade cocktail sauce and fresh cut lemon wedges*

small platter 65    large platter 95

## Baked Clams Oreganata

*Whole top neck clams baked with Italian seasoned bread crumbs, garlic and extra-virgin olive oil and served with fresh cut lemon wedges*

half tray 35    full tray 60

## Fried Calamari

*Tender calamari battered and lightly fried and served with your choice of marinara sauce, fra diavolo sauce or fresh cut lemon wedges*

half tray 50    full tray 75

## Chicken Wings

*Served with a medium spicy sauce with chunky blue cheese, carrot and celery sticks*

half tray 40    full tray 65

## Stuffed Mushrooms

*Large mushrooms stuffed with Italian seasoned bread crumbs and fresh grated Parmigiano-Reggiano cheese and baked to perfection*

half tray 35    full tray 60

## Stuffed Eggplant Rollatine

*Thin slices of fresh eggplant wrapped around seasoned ricotta cheese, baked and topped with fresh tomato sauce and romano cheese*

half tray 40    full tray 65

## Grilled Vegetable Platter

*An assortment of fresh grilled eggplant, zucchini, yellow squash, sliced red onions, carrots, roasted red and green peppers and portobello mushrooms with our own balsamic vinaigrette*

small platter 45    large platter 70

## Chicken Fingers

*Boneless breast of chicken, strips, breaded and sauteed in extra virgin olive oil and served with a variety of dipping sauces*

small platter 45    large platter 70

## Cheese and Fruit Platter

*A variety of imported and domestic cheeses, cut into cubes and arranged on a platter with assorted sliced fresh fruit and crackers*

small platter 45    large platter 70

# Salads

<b>Gemini House Salad</b>	<b>half tray 25</b>	<b>full tray 40</b>
<i>Chopped green leaf, endive and radicchio lettuce with tomatoes, cucumbers, red onion and fresh fennel, tossed with our house Italian dressing</i>		
<b>Caesar Salad</b>	<b>half tray 35</b>	<b>full tray 55</b>
<i>Fresh romaine lettuce mixed with our own Caesar dressing and topped with seasoned croutons and shaved Parmigiano-Reggiano cheese</i>		
<b>Greek Salad</b>	<b>half tray 40</b>	<b>full tray 65</b>
<i>Assorted crisp green leaf lettuces, cucumbers, red onions, ripe tomatoes, kalamata olives, pepperoncini, stuffed grape leaves and imported feta cheese tossed in our own homemade Greek dressing</i>		
<b>Marinated Tomato Salad</b>	<b>half tray 35</b>	<b>full tray 55</b>
<i>Sliced ripe tomatoes marinated with fresh chopped garlic, extra-virgin olive oil and Italian spices</i>		
<b>Calamari Salad</b>	<b>half tray 45</b>	<b>full tray 70</b>
<i>Fresh calamari marinated with garlic, extra-virgin olive oil, fresh squeezed lemon juice, Italian spices and served on a bed of lettuce</i>		
<b>Grilled Portobello Mushroom and Field Greens</b>	<b>half tray 45</b>	<b>full tray 70</b>
<i>Chargrilled portobello mushrooms with assorted grilled vegetables over mixed field greens tossed in our own balsamic vinaigrette</i>		
<b>Gorgonzola Salad</b>	<b>half tray 45</b>	<b>full tray 70</b>
<i>Fresh gourmet mesclun greens, baby spinach leaves, diced Roma tomatoes and red onions topped with imported gorgonzola cheese, toasted walnuts, dried cranberries, mandarin orange slices and fat-free raspberry vinaigrette dressing</i>		
<b>Nicoise Salad</b>	<b>half tray 45</b>	<b>full tray 70</b>
<i>Solid white tuna prepared Italian style with red onion, fresh lemon juice and extra-virgin olive oil surrounded by cucumbers, red potatoes, hard boiled eggs, small black pitted olives and served on a bed of romaine lettuce drizzled with a red wine vinaigrette dressing</i>		
<b>Vegetable Crudite Platter</b>	<b>small 35</b>	<b>large 60</b>
<i>Fresh sliced Roma tomatoes, broccoli florets, sliced cucumbers, green and red peppers, baby carrots, celery sticks and sliced mushrooms served with ranch dressing on the side</i>		
<b>Mixed Fresh Fruit Salad</b>	<b>half tray 35</b>	<b>full tray 60</b>
<i>Fresh cubes of watermelon, honeydew, cantaloupe, pineapple, kiwi, apples, strawberries, grapes, oranges, berries and other assorted seasonal fruits</i>		

## Extras on Salads

Chicken Cutlet 10

Grilled Chicken Cutlet 10

Grilled Shrimp 25

# Pasta Dishes

<b>Baked Ziti Parmigiana</b> <i>Fresh mozzarella, ricotta and imported romano cheeses combined with ziti shaped pasta and tomato sauce and baked to perfection</i>	<b>half 35</b>	<b>full 60</b>
<b>Lasagna Bolognese</b> <i>Thin spinach lasagna noodles are layered with Tuscan bolognese ragu, bechamel sauce and Parmigiano-Reggiano cheese</i>	<b>half 45</b>	<b>full 70</b>
<b>Stuffed Shells</b> <i>Jumbo shells stuffed with seasoned ricotta cheese topped with tomato sauce, romano and mozzarella cheeses and baked to perfection</i>	<b>half 35</b>	<b>full 60</b>
<b>Cheese Ravioli</b> <i>Cheese filled ravioli served with tomato sauce and topped with romano and mozzarella cheeses. An assortment of gourmet fillings is also available</i>	<b>half 35</b>	<b>full 60</b>
<b>Penne alla Vodka</b> <i>Shallots and prosciutto sauteed with a splash of vodka and Italian plum tomatoes with a touch of cream and tossed with penne shaped pasta</i>	<b>half 40</b>	<b>full 65</b>
<b>Penne with Pesto and Grilled Chicken</b> <i>Fresh basil leaves minced and blended with fresh garlic, grated romano cheese and extra-virgin olive oil tossed with penne shaped pasta and fresh grilled chicken</i>	<b>half 45</b>	<b>full 70</b>
<b>Pasta Primavera</b> <i>Fresh spinach, broccoli, mushrooms, carrots, onions, yellow squash and zucchini sauteed with garlic, olive oil, diced plum tomatoes and a touch of white wine over penne shaped pasta</i>	<b>half 40</b>	<b>full 65</b>
<b>Rigatoni with Mascarpone Cheese</b> <i>A special seasoned fresh tomato sauce mixed with mascarpone cheese and tossed with rigatoni pasta, fresh chopped Italian parsley and romano cheese</i>	<b>half 40</b>	<b>full 65</b>
<b>Penne with Broccoli and Chicken</b> <i>Strips of fresh grilled chicken and broccoli florets sauteed with garlic, extra-virgin olive oil and a touch of onion served over penne shaped pasta</i>	<b>half 45</b>	<b>full 70</b>
<b>Linguine with White Clam Sauce</b> <i>Fresh top neck clams sauteed with garlic, extra-virgin olive oil, Italian spices and a touch of white wine and served over linguine</i>	<b>half 45</b>	<b>full 70</b>
<b>Linguine with Calamari</b> <i>Fresh calamari sauteed with garlic, basil and Italian plum tomatoes in your choice of a mild marinara or spicy fra diavolo sauce</i>	<b>half 50</b>	<b>full 80</b>
<b>Linguine with Shrimp</b> <i>Jumbo shrimp sauteed with garlic, basil and Italian plum tomatoes in your choice of a mild marinara or spicy fra diavolo sauce</i>	<b>half 55</b>	<b>full 85</b>

*Pasta dishes served as recommended or with your choice of Spaghetti, Ziti, Penne, Rigatoni or Linguine*

# Hot Entree Dishes

<b>Eggplant Parmigiana</b> <i>Layers of lightly breaded eggplant separated by tomato sauce, mozzarella and grated romano cheese</i>	half tray 35	full tray 60
<b>Chicken Parmigiana</b> <i>Lightly breaded, boneless breast of chicken cutlets, topped with fresh tomato sauce, mozzarella and grated romano cheese</i>	half tray 45	full tray 70
<b>Chicken Marsala</b> <i>Sauteed chunks of boneless breast of chicken with mushrooms and a brown Marsala wine sauce</i>	half tray 50	full tray 80
<b>Chicken Cacciatora</b> <i>Fresh boneless chicken baked with Italian plum tomatoes, peppers, mushrooms and onions</i>	half tray 50	full tray 80
<b>Chicken Francaise</b> <i>Fresh egg battered boneless breast of chicken sauteed with butter, fresh lemon juice and white wine</i>	half tray 50	full tray 80
<b>Chicken Scarpariello</b> <i>Choose between bone-in or boneless chicken, sauteed and roasted with whole cloves of garlic, potatoes, onions, peppers and Italian sweet sausage</i>	half tray 55	full tray 85
<b>Gemini Chicken</b> <i>Fresh egg battered boneless breast of chicken, topped with sauteed mushrooms, sweet onions and fresh mozzarella cheese, and served on a bed of sauteed Italian plum tomatoes</i>	half tray 55	full tray 85
<b>Grilled Chicken with Broccoli Rabe</b> <i>Fresh boneless breast of chicken, marinated, grilled and topped with sauteed broccoli rabe and fresh mozzarella</i>	half tray 55	full tray 85
<b>Grilled Chicken Teriyaki</b> <i>Grilled boneless breast of chicken served with assorted grilled vegetables, red onions and scallions in a teriyaki glaze</i>	half tray 50	full tray 80
<b>Sesame Chicken with Broccoli</b> <i>Chunks of all white meat boneless breast of chicken sauteed in a spicy sesame glaze with steamed broccoli florets</i>	half tray 50	full tray 80
<b>Chicken Cordon Bleu</b> <i>Boneless breast of chicken, flattened and stuffed with ham and Finlandia Swiss cheese and finished in a white wine butter sauce</i>	half tray 55	full tray 85
<b>Grilled Chicken Kabobs</b> <i>Marinated chunks of boneless chicken served on skewers with tzatziki sauce and fresh pita triangles on the side</i>	half tray 50	full tray 80
<b>Sausage, Peppers and Onions</b> <i>Chargrilled Italian sausage, roasted green and red peppers and sauteed sweet onions combined with a splash of crushed Italian tomatoes and a touch of fresh garlic</i>	half tray 40	full tray 65
<b>Meatballs Pomodoro</b> <i>Our own homemade Italian meatballs served in our delicious tomato sauce</i>	half tray 35	full tray 60
<b>Fresh Roast Pork</b> <i>Fresh roast pork, seasoned and roasted to perfection, sliced thin and served in its own juice</i>	half tray 55	full tray 85
<b>Swedish Meatballs with Bow Tie Pasta</b> <i>Traditional mini Swedish meatballs served with bow tie pasta and a special brown gravy with a touch of sour cream</i>	half tray 35	full tray 60

# Hot Entree Dishes

<b>Chargrilled Steak, Peppers and Onions</b> <i>Chargrilled balsamic marinated skirt steak, topped with fresh roasted peppers and grilled onions</i>	half tray 65	full tray 95
<b>Shrimp Parmigiana</b> <i>Extra large gulf shrimp, lightly battered and sauteed in olive oil and topped with fresh tomato sauce and grated romano and mozzarella cheese</i>	half tray 75	full tray 110
<b>Shrimp Marinara</b> <i>Fresh jumbo shrimp sauteed with garlic, basil and extra virgin olive oil and smothered in San Marzano crushed plum tomatoes and seasoned for either a mild marinara sauce or a spicy fra diavolo sauce</i>	half tray 75	full tray 110
<b>Shrimp Francaise</b> <i>Fresh egg battered jumbo shrimp sauteed with butter, fresh lemon juice and white wine</i>	half tray 75	full tray 110

## Vegetables and Rice

Half Trays \$20.00

<b>Roasted Potatoes</b> <i>Oven roasted potatoes coated with extra virgin olive oil and seasoned with fresh rosemary and Italian spices</i>
<b>Mashed Potatoes</b> <i>Fresh mashed potatoes prepared any style desired</i>
<b>Sauteed Broccoli</b> <i>Fresh broccoli florets sauteed with garlic and extra virgin olive oil with a touch of Parmigiano-Reggiano cheese</i>
<b>Sauteed Baby Spinach</b> <i>Fresh baby spinach leaves sauteed with garlic and extra virgin olive oil with a touch of Parmigiano-Reggiano cheese</i>
<b>Escarole and Beans</b> <i>Fresh escarole sauteed with garlic and extra virgin olive oil, cannellini beans and topped with grated Parmigiano-Reggiano cheese</i>
<b>Steamed Vegetables</b> <i>Fresh Broccoli, carrots, zucchini, yellow squash, green beans and available seasonal vegetables steamed with a touch of seasoning</i>
<b>Rice Pilaf</b> <i>Steamed rice with chopped assorted vegetables and seasoning</i>

## Dessert

<b>Assorted Dessert Platters</b> <i>Cookies, Brownies, Blondies and Rugelach on decorated platters with fresh strawberries and powdered sugar</i>	small 20	medium 30	large 50
<b>Custom Cakes for All Occasions</b> <i>Birthdays, Anniversaries, Retirement and Corporate Functions. Please speak to our Catering Manager regarding your personal baking and dessert needs.</i>			