


# Gallo's Tap Room



## Banquet and Catering Menu

### Appetizers



**House Salad**                    \$26 Small        \$44 Large          
*Mixed greens with red onions, grape tomatoes, carrots, roasted pepitas, and shredded parmesan. Served with your choice of dressing. Half serves 15 to 20 people, full serves 35 to 40 people.*


*Dressings: Balsamic Vinaigrette, Ranch, Bleu Cheese, Honey Mustard, Italian*

**Caesar Salad**                    \$29 Small        \$51 Large  
*Chopped romaine lettuce, shredded parmesan, and housemade croutons. Tossed in housemade Caesar dressing. Half serves 15 to 20 people, full serves 35 to 40 people.*

**Fruit Tray\***                    \$32 Small 13"    \$64 Large 18"       
*Strawberries, orange slices, grapes, pineapple, blueberries, and melon.*


**Cheese Tray\***                    \$45 Small 13"    \$89 Large 18"  
*Colby, swiss, pepper jack, and cheddar. Served with crackers.*

**Vegetable Tray\***                    \$25 Small 13"    \$49 Large 18"       
*Mixed bell peppers, carrots, celery, broccoli, cucumbers. Add hummus for \$10.*

**Antipasto Tray\***                    \$50 Small 13"    \$99 Large 18"      
*Salami, capicola, pepperoni, prosciutto, green olives, roasted red peppers, and sun-dried tomatoes. Served with naan.*

**Mozzarella Sticks**                    \$69  
*Fried golden brown and topped with shredded parmesan and parsley. Served with housemade marinara. Approximately 75 mozzarella sticks.*

**Sauteed Pierogies**                    \$68  
*Potato and cheddar pierogies sauteed in butter with caramelized onions. Served with a side of sour cream and topped with green onions. Approximately 60 pierogies.*

**Spinach Dip**                    \$49          
*Sauteed spinach, artichokes, roasted garlic, mozzarella, provolone, and parmesan. Served with housemade corn tortilla chips. Serves 20-25 people.*

**Housemade Meatballs** \$2 each (Minimum of 25)  
*Two-ounce meatballs in housemade marinara. Finished with a mozzarella and provolone cheese blend. Add slider buns for \$6 per 25 meatballs.*

**Wings**                    \$40 per 25 wings  
*Brined wings served with your choice of two sauces per 25 wings.*  
*Sauces: Cockfight, Buffalo, Spicy BBQ, Hot Garlic, Teriyaki Wasabi, Thai Sweet Chili, Carolina Blush, and Garlic & Herb.*  
*Add Ranch or Bleu Cheese \$4 Each*

 Indicates Gluten free

 Indicates Dairy Free

\* Indicates Ingredients are Subject to Availability

## Submarine Sandwiches

We start with an 8" inch locally-made hoagie bun, stack it with quality meats and fresh ingredients, and cut it in half.

### **Ham and Turkey Sub**    \$5/person

*Deli ham and turkey, Swiss, lettuce, tomato, onion, and mayonnaise.*

### **Italian Hero Sub**        \$6/person

*Pepperoni, honey pit ham, Genoa salami, capicola, provolone, lettuce, tomatoes, onions, and housemade creamy submarine dressing.*

## Wraps

We start with a 12" flour tortilla, stuff it with quality meats and fresh ingredients, roll it, and cut it in half.    \$5/person

### **Buffalo Chicken Wrap**

*Marinated and grilled chicken tossed in buffalo sauce with cheddar, banana peppers, red onions, lettuce, and tomatoes. Served warm.*

### **Mediterranean Chicken Wrap**

*Marinated and grilled chicken, feta, roasted red peppers, mixed olives, arugula, hummus, and balsamic vinaigrette. Served warm.*

### **Turkey Pesto Wrap**

*Deli turkey, bacon, fresh mozzarella, tomatoes, lettuce, and housemade pesto. Served cold.*

### **Veggie Wrap**

*Sauteed Portobello mushrooms, hummus, red onions, carrots, mixed bell peppers, tomatoes, arugula, provolone, and housemade balsamic vinaigrette. Served cold.*

## Entrees

### **Cheese Lasagna**        \$65 half        \$135 full

*Layered with housemade marinara, mozzarella, ricotta, and provolone. Half serves 12 people, full serves 24 people.*

### **Meat Lasagna**        \$80 half        \$160 full

*Layered with housemade Bolognese, mozzarella, ricotta, and provolone. Half serves 12 people, full serves 24 people.*

### **Baked Chicken**        \$5/breast



*Marinated chicken breast pan-seared and baked to perfection. Finished with a housemade beurre blanc.*

### **Baked Rigatoni**        \$49 half        \$99 full

*Rigatoni pasta tossed in housemade marinara. Baked and finished with a mozzarella and provolone cheese blend. Half serves 15 to 20 people, full serves 35 to 40.*



Indicates Gluten free



Indicates Dairy Free

\* Indicates Ingredients are Subject to Availability


## House-Smoked Barbeque



Quality meats smoked in-house and served with your choice of Cockfight, Spicy BBQ, or BBQ. Slider buns are available upon request - \$2 additional per pound.

**Brisket**      \$17.99/lb       



**Pulled Pork**      \$13.50/lb       


## Sides


**Smashed Potatoes**      \$35 half      \$70 full        
*Red skin potatoes smashed with butter and garlic. Half serves 15 to 20 people, full serves 35 to 40 people.*

**Chef's Seasonal**      \$39 half      \$74 full         
*A seasonal vegetable to be paired with your entree of choice. Half serves 15 to 20 people, full serves 35 to 40 people.*

**Baked Italian Mac and Cheese**      \$49 half      \$99 full  
*A blend of five cheeses and cavatappi pasta, topped with Italian breadcrumbs and parsley. Half serves 15 to 20 people, full serves 35 to 40 people.*

**Grilled Chicken Breast**      \$4.50/breast         
*Marinated, grilled, and sliced chicken breast. Perfect addition to our House Salad, Caesar Salad, Baked Rigatoni, or Baked Italian Macaroni and Cheese.*

**Green Beans**      \$20 half      \$40 full        
*Fresh green beans sauteed in garlic with lemon and topped with grated parmesan. Half serves 15 to 20 people, full serves 35 to 40 people.*

**Apple Coleslaw**      \$18 small      \$32 large        
*Red and green cabbage with carrots tossed in our housemade apple-based coleslaw dressing. Small serves 15 to 20 people, large serves 35 to 40 people.*

## Pizza

*Our sauce and dough are made fresh in house every morning, with a true Italian mindset of “simple, local, fresh”. This is what we serve to our families and are proud to serve to you.*

Pizzas are 18 inches and cut into 8, 12, or 16 slices.

**Cheese Pizza**                      \$19.95

\$1.75 | *Roasted Garlic, Red Onions, Wild Mushrooms, Mixed Bell Peppers, Sun Dried Tomatoes, Arugula, Sauteed Spinach, Banana Peppers, Mixed Olives, Artichokes, Caramelized Onions, Jalapeno Peppers, Roma Tomatoes*

\$2.50 | *Sausage, Pepperoni, Prosciutto, Anchovies, Applewood Smoked Bacon, Capicola, Genoa Salami, Goat Cheese, Gorgonzola Crumbles, Feta, Ricotta, Fresh Mozzarella, Extra Cheese*

**Garden Veggie**                      \$25

*Red Onions, Wild Mushrooms, Roma Tomatoes, Mixed Bell Peppers.*

**Sistine Chapel**                      \$25

*Pepperoni, Sauteed Spinach, Roasted Garlic, Ricotta.*

**Margherita**                              \$25

*Roma Tomatoes, Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil.*

**Three Little Pigs**                      \$25

*Pepperoni, Sausage, Applewood Smoked Bacon.*