

essential entertaining



What's Inside

- Menu options from first to final course
- Wine pairings
- Party prep checklist



Stunning Starters

Cheese

Choose from over 400 varieties of cheese from around the globe, including classic favorites such as Parmigiano-Reggiano or Wisconsin Cheddar and even the latest artisanal American cheeses. Or, let our Certified Cheesemongers do the work for you when you order one of these tempting cheese specialties:



Specialty Cheese Courses

Easy elegance. Your choice of Brie, Swiss, Havarti, Gouda, Fontina, Cheddar, provolone, chèvre or blue cheese garnished with red seedless grapes, all artfully arranged on a black tray.

Available in three convenient sizes:

- Choose 3 Cheeses (*serves 4-10*)
- Choose 5 Cheeses (*serves 12-20*)
- Choose 8 Cheeses (*serves 22-32*)

St. André Brie with Brown Sugar and Mascarpone Icing

Sumptuous! Imported triple-crème St André Brie, layered with a decadent blend of brown sugar

and mascarpone. Made by our Cheesemongers, this Brie is sold by the pound; simply choose your amount.



Market District Brie

Soft-ripened, with a buttery flavor and luxurious white, edible rind, our new, exclusive double-crème Market District Brie steals the show — the rind a snowy canvas for your favorite sweet or savory topping.



Spotlight on Cheese: Serving Tips

Gauging the amount of cheese you need for your party is easy. The rule of thumb is approximately 2 to 4 oz. of cheese per guest, depending on the number of courses in your menu. Also consider the following tips:

- Allow cheese to come to room temperature before serving.
- Encourage guests to start with mild cheeses first, working their way up to more assertive flavors.

Stunning Starters

Trays and Platters

There's something appealing for every taste in our selection of party trays and platters. A great way to feed (and please!) a crowd.

Olives and Antipasti

Mangia! Choose from our extensive variety of imported olives, roasted peppers and specialty antipasti. No pre-ordering necessary!



International Deli Platter

The best of European and American deli meats and cheeses. Comes with rye bread, sandwich buns and your choice of sides.

- *Two sizes: Regular serves 10-12; Large serves 15-20*



Fresh Express Fruit and Vegetable Trays

Pineapple and melon with creamy fruit dip. Or, fresh, crunchy veggies with spinach, dill or onion dip.

Deluxe Cheese and Pepperoni Platter

Havarti, colby, Swiss and Cheddar, pepperoni, beef sticks, a cheese ball, mustard and crackers.

- *Two sizes: Regular serves 10-12; Large serves 15-20.*



Wrap Sandwich Party Tray

Includes Buffalo chicken, homestyle tuna salad, homestyle chicken salad and more.

- *Two sizes: 15-piece serves 6-8; 30-piece serves 12-15.*



Shrimp Party Platters

Make a Splash with Freshly Prepared Shrimp Party Platters! Ready to serve, with cocktail sauce and garnish.

Visit our seafood experts for party platter options.

Stunning Starters

Sandwich Rings

Satisfy big game day appetites with our hearty sandwich rings. Each ring makes 16 sandwiches and includes your choice of potato or macaroni salad, or coleslaw.

All-American Sandwich Ring

Everyone's favorite. Hearty roast beef with our own Giant Eagle Maple Ham, crowned with American cheese and topped with fresh lettuce.



Italian Sandwich Ring

Italian sandwich ring loaded with Genoa salami, capicola, provolone cheese and topped with lettuce.



Heat and Serve Delicacies

All it takes is an oven and a few minutes for you to serve delicious, restaurant-quality hors d'oeuvres at your next get-together.

Maryland Style Crab Cakes

Crab cakes are freshly made — with no fillers — by our seafood experts, who suggest a remoulade as an ideal dipping sauce.



Giant Eagle Market District Frozen Appetizers

Hand-made with unique quality ingredients, Market District appetizers are quick, easy and outstanding.

Jumbo Party Wings and Boneless Wings

Zesty! Choose from popular sauces such as Mississippi Mash, Original, Hot, Garlic, Samurai Fever and more! Available hot or cold.



Magnificent Main Dishes

Meat

When the party calls for entrées that steal the show, our meat specialists have the answer. We suggest USDA Prime or Choice Certified Angus Beef for all your gatherings, and welcome special orders. Please give 24 hours notice if possible.

Giant Eagle Spiral Ham

Spiral-cut for easy serving. Glazed in a blend of sweet spices and honey. Easy to prepare and serve.



Certified Angus Beef® Rib Roast

The same meat served in five-star restaurants. Only 2% of all beef is good enough to be classified USDA Prime. Choose top-quality, juicy Certified Angus Beef in Prime or Choice cuts with fine marbling for a classically flavorful meal.



Fresh Turkey

Order a fresh, Grade A Giant Eagle turkey, a Bell & Evans all-natural fresh turkey or a USDA Certified Organic Turkey from Eberly to guarantee a delicious meal for your celebration.



Pork Roast

Old-fashioned flavor like grandma used to make! This tasty tradition is hand selected and ready-to-cook. Order today to meet your specific needs.



The Kitchens at Giant Eagle® Chicken Party Pack

Our chicken is a sure crowd pleaser with 60 jumbo party wings (with choice of sauce) and 60 pieces of mouth-watering chicken roasted or fried (15 breasts, 15 thighs, 15 drums and 15 whole wings).



Magnificent Main Dishes

Seafood

Tasty, tasteful and always a grand presentation, seafood never fails to impress your party guests. And at Giant Eagle, our seafood department carries the finest premium quality seafood — lobster tails, king crab legs and more — for extraordinary celebrations. Just as importantly, our seafood experts are eager to share their knowledge so you can prepare these delicacies at home with confidence and flair.

King Crab Legs and Freshwater Lobster Tails

Add a graceful note to your next party menu with sweet, succulent and surprisingly easy-to-prepare king crab legs and freshwater lobster tails.



Fully-prepared, Ready-to-cook Seafood

Enjoy our full line of premium, fresh seafood — fully prepared, and ready to cook and serve. Select from a variety of stuffed, marinated and rubbed fillets, like our salmon stuffed with crabmeat and bourbon-marinated salmon, as well as breaded or crusted delicacies like our toasted crumb tilapia.



Entrées: Side Dishes

Behind every great entrée stands a great side dish — a perfect complement to round out a perfect meal. Available by the pound; allow 4 oz. per person.

- Mashed Potatoes
- Seasoned Bread Stuffing
- Sweet Corn, Cut Green Beans, Brussels Sprouts
- Family Size House or Caesar Salad

Banquet Foods

Make short work of a long guest list with Giant Eagle's selection of signature banquet foods — piping hot and ready-to-serve in the pan. Classic comfort foods, sure to be a hit!

Classic Lasagna

An Italian-American favorite. Rich layers of pasta and meat sauce smothered in ricotta and mozzarella cheeses.

Serves 6-8



Stuffed Peppers

In the time-honored, old-world tradition. Stuffed bell peppers covered in a tangy, flavorful tomato sauce.

Serves 6-8



Specialty Cakes

Fudge Crown Cake

Truly a chocoholics dream! Our three-layer chocolate torte cake is frosted with Aunt Martha's finest chocolate butter crème and fudge icings.



Toasted Almond Cake

Our white almond cake is layered with Bavarian crème, covered with our exclusive Aunt Martha's icing and finished with sliced toasted almonds.



Dazzling Desserts

Aunt Martha's® Cheesecake

Choose Aunt Martha's baked New York-style cheesecake or other wonderful flavors including decadent White Chocolate Raspberry or Caramel Turtle Cheesecake.



Aunt Martha's® Pie

Extra rich and flaky crust with all-natural fruit fillings — nothing artificial — just like you'd make at home if you had the time! Choose from a variety of flavors including apple, apple walnut, peach, very berry, cherry and pumpkin.



Special Occasion Cakes

Commemorate your special event with a moist, delicious custom-ordered cake, baked fresh in our bakery at Giant Eagle.

To order, follow these easy steps:

1. Determine the size cake you need.
 - 8" double layer serves 8-12
 - 1/4 Sheet Cake serves 16-24
 - 1/2 Sheet Cake serves 32-48
 - Full Sheet Cake serves 64-96
2. Choose a batter, filling and icing.
3. Decide on a decoration and message.
4. Place your order by phone or in person at the bakery department.
5. Pick up the cake and impress your guests!



Still not sure which cake to order for that special someone or important event? Come see us. Our bakery staff will be happy to help you!

For most special order cakes, please allow 24 hours. For same-day orders or wedding cakes, inquire at the bakery.

Entertaining Tip:

- Have sealable bags and containers on hand to pack leftovers for your guests and yourself.



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