

Gem Ravioli

“A Rhode Island Tradition Since 1955”

23 Greenville Avenue Johnston, RI 02919
Phone (401) 383-5525, fax (401) 383-5528

Catering Menu

23 Greenville Avenue
Johnston, RI 02919
Tel. 401-383-5525
Fax 401-383-5528

www.gemravioli.com

All Pasta items are made with our
very own fresh Pasta.

Tony Branca
Chef /Owner

Gene Gesmondi
Executive Chef

Directions to our store:

From the South:

Take Rte. 295 North to Exit 6A, Rte. 6 East. Take Killingly Street Exit. Turn left onto Killingly. Follow to end. Turn right onto Greenville Avenue. We are .12 miles on left.

From the North:

Take Rte. 295 South to Rte. 6 East. Take Killingly Street Exit. Turn left onto Killingly. Follow to end. Turn right onto Greenville Avenue. We are .12 miles on left.

From Downtown Providence:

Take 95 South to Rte. US-6/RI-10 Exit 22 C-B-A- toward Downtown. Merge onto Rte. 6 West via Exit 22B toward Hartford. Follow Rte. 6 West. Take Killingly Street Exit. Bear right off exit onto Killingly Street. Follow to end. Turn right onto Greenville Avenue. We are .12 miles on left.

Store Hours:

Monday – Friday	9 am – 5:30 pm
Saturday	8 am – 3:00 pm
Sunday	8 am – 1:00 pm

Thank you for considering Gem Ravioli for your Special Event.

Gem Ravioli was founded in 1955 in Providence, R.I. For over 50 years we have been producing high quality pastas and Italian specialty items. Quality and delicious pasta products continue to this day using original recipes. The difference in taste comes from using all natural high quality ingredients.

At Gem Ravioli we are a team committed to excellence and we will never compromise our quality.

Following is a partial listing of our most popular products.

Please call for pricing

Special requests are encouraged

Delivery and set up available. Please call for details.

SALADS

Tossed Green Salad

Fresh mixed salad greens topped with cucumbers, sliced tomatoes, Bermuda onions, and black olives.

Red Bliss Potato Salad

Fresh diced Red Bliss Potatoes tossed in our own sour cream and dill dressing.

Italian Pasta Salad

Bowtie pasta tossed with primavera vegetables (onion, red and green peppers, shredded carrot, diced zucchini, summer squash and cherry tomatoes). Finished in a light vinaigrette.

Tortellini Salad

Same as Italian Pasta Salad except Gems own fresh made cheese tortellini in place of bowtie pasta.

Fresh Fruit Salad

Fresh diced seasonal fruit
*Prices may vary by season

SIDE DISHES

Oven Roasted Potatoes

Whole baby potatoes oven roasted in olive oil, garlic, rosemary, and fresh spices.

Rice Pilaf

Long grain rice and orzo simmered in a Light chicken broth.

Baby Glazed Carrots

Fresh baby carrots glazed with brown Sugar and Vermont Maple Syrup

Sautéed Broccoli Rabe

Fresh Broccoli Rabe sautéed in olive oil, garlic and fresh seasonings

Baked stuffed mushrooms

Baby Portabella mushrooms stuffed with a Savory Sausage stuffing.

ENTREES

Chicken Marsala

A house Specialty
Fresh chicken tenders sautéed with button Mushrooms, and finished in a Marsala wine reduction.

Chicken Parmesan

Fresh chicken tenders hand breaded in Italian style bread crumbs and cooked to perfection. Ladled with Gems own tomato sauce.

Veal Parmesan

Fresh Provimi veal hand breaded in Italian style bread crumbs and cooked to perfection. Ladled with Gems own tomato sauce.

Eggplant Parmesan

Hand cut and breaded eggplant sautéed in olive oil, layered with Mozzarella, Parmesan and Pecorino Romano cheeses. Finished in Gems own tomato sauce.

Meatballs Al Forno

Gems own homemade meatballs slow roasted and topped with Gems tomato sauce.

Veal and Peas

Fresh Provimi veal slow roasted in tomato sauce and tossed with young green peas and mushrooms

Sausage Peppers & Onions

Sweet or hot Italian sausage oven roasted with peppers and onions.

Baked Lasagna

Gems own fresh pasta nestled between Layers of ground beef, Ricotta, Romano, Parmesan, and Mozzarella cheese with tomato sauce

Stuffed Jumbo Shells

Jumbo pasta shells filled with Fresh Ricotta, Parmesan and Romano Cheeses, topped with tomato sauce

Baked Stuffed Manicotti

Gems own fresh pasta squares filled with Fresh Ricotta, Parmesan and Romano Cheeses, topped with tomato sauce

ENTREES (Continued)

Sausage & Potatoes

Sweet or hot Italian sausage oven roasted with baby potatoes.

Eggplant Rollatini

Breaded eggplant cutlets filled with Ricotta, Romano, and Mozzarella cheeses, then rolled and topped with tomato sauce.

Veal Bracirole

Tender veal stuffed with Capicola, bread – crumbs, Mozzarella cheese and fresh spices. Topped with Gems own tomato sauce.

Cavatelli & Broccoli

Gems own homemade Cavatelli mixed with broccoli in an ogle olio sauce sprinkled with Parmesan cheese.

Baked Ziti Al Forno

Gems own homemade ziti pasta covered in tomato sauce and oven baked to perfection.

Chicken Anthony

A house Specialty
Tender chicken sautéed in olive oil and garlic, finished in a white wine reduction with lemons, artichokes, assorted imported olives, caramelized onions, and roasted red peppers.

TRAYS AND PLATTERS

Cheese and Crackers

Assorted cubed cheeses served with an assortment of crackers.

Crudités

A fresh selection of stick vegetables for dipping. Accompanied by a ranch dipping sauce.

Assorted Calzones

Spinach and cheese, Eggplant Parmesan, Italian Cold Cuts, and more.

Finger Sandwiches

Tuna Salad, Ham Salad, Egg Salad, Ham and Cheese, Turkey, Cold Cuts.

DESSERTS & BEVERAGES

Assorted Mini Danish

Choice of Apple, Berry and Cheese

Mini Cannoli's

Chocolate filled Cannoli shells stuffed with Ricotta, whipped cream, and almond flavoring. Topped with confection sugar.

Mini Sfogliatelle

The Italian classic cheese pastry filled and delicately flavored inside, crisp and crunchy outside.

Cheese Cake

Rich New York style cheesecake topped with your choice of fruit topping

Coffee Service

Includes all the condiments

Canned Beverages

Coca Cola Products and Bottled Water

Bread service

Dinner Rolls and Butter
Sliced Italian Bread

ORDERING GUIDELINES

Portion Size Per Person

Hors D'oeuvres

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- 6 bites when preceding a meal.
 - 4 - 6 bites per hour when hors d'oeuvres are the meal.
 - The longer your party and the larger your guest list, the greater the number of selections you should offer.

The Main Meal

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- **Poultry, meat or fish** - 6 ounces when you have one main dish, 8 ounces when you offer two or more main courses.
 - **Rice, grains** - 1.5 ounces as a side dish, 2 ounces in a main dish such as risotto.
 - **Potatoes** - 5 ounces
 - **Vegetables** - 4 ounces
 - **Beans** - 2 ounces as a side dish
 - **Pasta** - 2 ounces for a side dish, 3 ounces for a first course, 4 ounces for a main dish
 - **Green Salad** - 1 ounce undressed weight

Desserts

-
- 1 slice cake, tart or pastry
 - 4 ounces creamy dessert such as pudding or mousse
 - 5 ounces ice cream