

Buon Natale!

The Feast of the Seven Fishes is a grand meal and part of the Italian-American Christmas Eve celebration. Christmas Eve is a vigil or fasting day, and the abundance of seafood reflects the tradition of abstinence from red meat until the actual feast of Christmas Day itself.

Today, it is a meal that typically consists of seven different seafood dishes. It originates from Southern Italy, where it is known simply as The Vigil (La Vigilia). This celebration commemorates the wait, the Vigilia di Natale, for the midnight birth of the baby Jesus.

The long tradition of eating seafood on Christmas Eve dates from the Roman Catholic tradition of abstaining from eating meat during certain times of the year. As no meat or animal fat (there is no prohibition on milk or dairy products) could be used on such days, observant Catholics would instead eat fish (typically fried in oil).

Dinner began with whiting in lemon, followed by some version of clams or mussels in spaghetti, baccalà and onward to any number of other fish dishes without number. Some have suggested that the idea of "seven" fishes originated in restaurants.

Bless
the food before us,
the family beside us
& the love among us.
~Amen



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MERRY
CHRISTMAS



Gargiulo's
CATERING MENU

'Cause there's
no place like home
for the Holidays!

Please call
718-266-4891

Appetizers

Fresh Mozzarella	\$20.00
Roasted Peppers (Quart)	50.00

By the lb.

Fish Salad	\$30.00
Grilled Octopus	45.00

Per Dozen

Rice Balls	\$20.00
Spinach Balls	15.00
Eggplant Rollatini	48.00
Baked Clams	35.00
Jumbo Shrimp Cocktail	45.00

	Half Pan	Full Pan
Pizza (Square Pieces)	\$20.00	\$40.00
Hot Antipasto	60.00	120.00
Zuppa di Mussels	50.00	100.00
Fried Calamari	75.00	120.00
Calamari Racanati	85.00	150.00

Pasta Trays

	Half Pan	Full Pan
Penne Marinara	\$60.00	\$120.00
Ravioli	80.00	140.00
Penne Pasqualina	80.00	140.00
Risotto Pescatore	100.00	

Entrée Trays

	Half Pan	Full Pan
Veal Marsala <i>with Mushrooms</i>	\$100.00 16 pieces	\$175.00 32 pieces
Veal Parmigiana	100.00 8 pieces	175.00 16 pieces
Chicken Parmigiana	90.00 8 pieces	150.00 16 pieces
Chicken Francese	90.00 8 pieces	150.00 16 pieces
Chicken Scarpariello (Boneless or On the Bone)	100.00 12 pieces	175.00 24 pieces
Chicken Tomasso	100.00 12 pieces	175.00 24 pieces
Filet Mignon Pizzaiola	150.00 8 pieces	250.00 16 pieces
Filet of Sole Racanati	100.00 8 pieces	175.00 16 pieces
Shrimp <i>Scampi or Fra Diavolo</i>	125.00 24 pieces	225.00 48 pieces
Stuffed Filet of Sole <i>with Shrimp & Crabmeat</i>	150.00 4 pieces	300.00 8 pieces
Merluzzo Salad	100.00	
Baccala Salad	125.00	
Baccala <i>Al Forno or Fried</i>	175.00	
Lobster Tails	225.00 6 pieces	
1.5 lbs Lobster <i>with 6 Clams & 12 Mussels Fra Diavolo or White Wine</i>	75.00	
2.5 lbs Lobster <i>with 6 Clams & 12 Mussels Fra Diavolo or White Wine</i>	150.00	

Sauces (48 oz)

Tomato Sauce	\$25.00
Marinara Sauce	30.00
Filetto Sauce	50.00
Pasqualina Sauce	50.00
White Clams Sauce	60.00
Lobster Sauce	100.00

All sauces with 2lbs of pasta

Salads

Combination Salad	\$40.00
Tre Colore Salad	40.00
Caesar Salad	40.00

Dressing on the side

Sides

1 Artichoke w. Bread Crumbs	\$17.50
1 Artichoke w. Garlic & Parsley	15.00

	Half Pan
Escarole Sauté	\$40.00
Fried Zucchini	40.00
Broccoli Rabe	45.00