Events

With space to comfortably seat over 80 guests, Gino's Dyer offers a refined atmosphere, personalized service, and a menu designed to impress. Our event team will work closely with you to ensure every detail — from seating arrangements to curated menu selections — reflects your vision.

Locals have long trusted Gino's Dyer as their go-to destination for meaningful moments. Let us help you create lasting memories, surrounded by exceptional food, warm hospitality, and an elevated dining experience from start to finish.

GINO'S PRIME AND SURF

GINOSPRIMEANDSURF

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Gino's
PRIME & SURF

CATERING MENU

1259 Joliet Street
Dyer, IN 46311
219.865.3854
www.ginosprime.com

PREMIUM STEAKS AND SEAFOOD SINCE 1950

APPETIZERS

	Half Serves 8-10 ppl	Full Serves 18-20 ppl
Gino's Signature Bell Peppers	9" Round	45
Our Famous Bell Peppers		
Fried Calamari	55	110
Lightly Breaded & Fried with Home-made Tequila Cocktail Sauce		
Gino's Calamari	55	110
Lightly Breaded & Fried with a home-made Lemon Vinaigrette		
Bruschetta	2 per person	
Crostinis topped with Chopped Tomato, Basil & Garlic		
Sausage & Peppers	55	110
Sliced Italian Sausage sauteed with Peppers, Onions & Tomato		
Sausage Giambota	60	120
Sliced Italian Sausage sauteed with our Signature Bell Peppers & Roasted Potatoes in a White Wine Sauce		
Gino's Mixed Grill	150	275
Grilled Shrimp, Octopus & Calamari tossed in our Lemon Vinaigrette		
Mini Crab Cake Balls	5 per piece	
With a Chipotle Aioli		
Fork & Knife Pork Belly	5 per piece	
Maple Syrup Glaze		
Filet Mignon Sliders	8 per piece	
Brioche Bun & Caramelized Red Onion		
Mini Angus Burgers	5 per piece	
With or without Cheese		
Stuffed Jumbo Mushrooms	3 per piece	
Stuffed with Spinach & Mascarpone Cheese Blend		
Oysters Rockefeller	4 per piece	
Stuffed with Spinach, Mascarpone Cheese Blend & Crisp Bacon		
Shrimp Cocktail	5 per piece	
Served Chilled with Home-made Tequila Cocktail Sauce		
Jumbo Fried Shrimp	5 per piece	
Served with Home-made Tequila Cocktail Sauce		
Lollipop Lambchops	10 per piece	
Single bone, served Greek Style		
Gino's Home-made Meatballs 2 Per Order	12	
With House-made Marinara Sauce		

SALADS

House Salad	25	50
Mixed Greens, Cucumber & Tomato with choice of 2 Dressings		
Caprese Salad	45	90
Sliced Tomatoes, Mozzarella Cheese, Basil, EVOO, Balsamic Reduction		
Chopped Chicken Salad	45	90
Mixed Greens, Grilled Chicken Breast, Applewood smoked Bacon, Chopped Tomatoes & Artichokes with Bleu Cheese Crumbles & House-made Vinaigrette		
Caesar Salad	30	60
Romaine, Parmesan Cheese & House-made Croutons, Caesar Dressing		
With Chicken	45	90

PASTA

	Half Serves 8-10 ppl	Full Serves 18-20 ppl
Fettuccinni Alfredo	55	110
With *Chicken*	75	140
With Shrimp	95	190
Cheese Ravioli	60	120
W*ith Marinara or Alfredo Sauce*		
Rigatoni Vodka	55	110
Tossed in a Vodka Tomato Cream Sauce with Peas		
With Italian Sausage	75	140

SPECIALTIES

Eggplant Parmesan	50	110
Fried Eggplant layered with Marinara Sauce & Fresh Mozzarella Cheese		
Full Slab of BBQ Ribs	$26 each	
Yellow Lake Perch	MKT	
Served Deep Fried		
Ember Charred Chilean Seabass	MKT	
Topped with a Champagne Mushroom Cream Sauce		

CHICKEN

Chicken Marsala	75	150
Sauteed with Mushrooms & Onions in a Marsala Wine Sauce		
Chicken Picatta	75	150
Sauteed in a Lemon Caper Sauce with Spinach & Mushrooms		
Chicken Limone	75	150
Sauteed in a Lemon Butter Sauce		
Chicken Vesuvio	75	150
Sauteed in a Lemon,Garlic, Rosemary, White Wine Sauce with Peas		
Chicken Parmesan	80	160
Lightly Fried & layered with Marinara Sauce & Fresh Mozzarella Cheese		

VEAL

Veal Marsala	150	300
Sauteed with Mushrooms & Onions in a Marsala Wine Sauce		
Veal Picatta	150	300
Sauteed in a Lemon Caper Sauce with Spinach, Mushrooms & Tomato		
Veal Limone	150	300
Sauteed in a Lemon Butter Sauce		
Veal Vesuvio	150	300
Sauteed in a Lemon, Garlic, Rosemary, White Wine Sauce with Peas		
Veal Parmesan	175	325
Lightly Fried & layered with Marinara Sauce & Fresh Mozzarella Cheese		

SIDES

	Half Serves 8-10 ppl	Full Serves 18-20 ppl
Garlic Spinach	55	110
Sauteed in Garlic & Olive Oil		
Broccoli	50	100
Vesuvio Potatoes	50	100
Roasted & Sauteed in a Lemon, Garlic, Rosemary, White Wine Sauce		
Garlic Mashed Potatoes	50	100
Grilled Vegetables	50	100
Grilled Asparagus	55	110

DESSERT

Home-made Tiramisu	70 / 140
Home-made Seasonal Bread Pudding	70 / 140
Large Cannoli	8 per piece
Whole Chocolate Fudge Cake – 12 pcs	90
Whole Carrot Cake – 12 pcs	90

SIDES & EXTRAS

	Small (Pint)	Large 1 Quart
Salad Dressing	10	20
Marinara Sauce	8	16
Vodka Sauce	10	20
Alfredo Sauce	10	20
4 Cheese Sauce	10	20
Diavolo Sauce	10	20

SERVICE ITEMS

Chafing Dish Buffet Set	18
1 rank, 1 pan & 2 sternos	
Single-use Canned Heat	5