

Banquet Menu

Celebrate your Event at

Il Giardino sul Mare

At Il Giardino you will find a genuine desire to make you and your guests feel at home in a romantic and elegant atmosphere of hospitality and impressive charm

Luncheon Packages Available:

Sat – Sun seated by 2:00 PM or before

Mon – Fri seated by 4:00 PM or before

Dinner Packages Available: Any Time

Come in and Enjoy the Taste and Sounds of Italy.
All Our Rooms Have the Scenic River View

2 Hollywood Blvd. Forked River, NJ 08731 ilgiardinomare.com 609.971.7699

LUNCHEON No. 1 26.95 per person Children 9.95

Salade: Fresh Garden Salad: Tossed in basil vinaigrette dressing.

Entree Choice of:

Pollo alla Parmigiana: Breaded breast of chicken topped with mozzarella cheese and tomato sauce. **

Pollo alla Francese: Boneless breast of chicken dipped in egg, sautéed in lemon, white wine and spices. *

Tilapia Fresca: Broiled Tilapia with diced tomatoes, onions and garlic in a white wine sauce. *

Rigatoni Marco Polo: Rigatoni pasta, sun-dried tomatoes, broccoli and pignoli nuts. Sautéed in garlic and olive oil.

Maiale Sorrentino: Pork medallions topped with sliced eggplant, prosciutto and mozzarella in a Marsala wine sauce.

Coffee ~ Tea

Home-Made Decorated Occasion Cake

LUNCHEON No. 2 28.95 per person Children 9.95

Appetizer Selection:

Antipasto Il Giardino: Assorted appetizers consisting of imported prosciutto, roasted red peppers, fresh Mozzarella and Provolone cheese, sliced tomatoes, olives and finished with touch of extra-virgin olive oil.

Salade: Fresh Garden Salad: Tossed in basil vinaigrette dressing.

Entrée Choice of:

Chicken Parmigiana. **

Chicken Francaise. *

Vitello alla Parmigiana. **

Flounder Marechiaro. *

Penne alla Vodka.

Coffee ~ Tea

Home-Made Decorated Occasion Cake

Please add 18% Service Charge and 6.625% Sales Tax

DINNER No. 1

31.95 per person Children 11.95

Appetizer:

Antipasto Fantasia: *Family Style.* Fresh mozzarella, tomatoes, imported prosciutto, roasted red peppers, black olives, provolone cheese and onions with a touch of vinaigrette and extra-virgin olive oil.

Fresh Garden Salad: Tossed in basil vinaigrette

Entree Choice of:

Vitello alla Principessa: Sautéed veal medallions topped with slices of tomatoes, eggplant, mozzarella and prosciutto; in a Sherry wine brown sauce and green peas. *

Penne alla Vodka.

Chicken Parmigiana. **

Flounder Florentine: Broiled Filet of Flounder stuffed with spinach and ricotta cheese. Topped with lemon and white wine sauce. *

Maiale alla Griglia: Grilled pork tenderloins, topped with red roasted peppers and mushrooms in a rosemary, garlic and olive oil sauce. *

Coffee ~ Tea

Home-Made Decorated Occasion Cake

DINNER No. 2

33.95 per person Children 11.95

Appetizer Selection of: (Individually served)

Mozzarella il Giardino: Homemade mozzarella with roasted red peppers, sliced tomatoes and onions marinated with extra-virgin olive oil and spices.

Rollatine di Melanzane: eggplant rolled and stuffed with three cheeses, topped with tomato sauce and mozzarella cheese.

Fresh Garden Salad: Tossed in basil vinaigrette dressing

Entree Choice of:

Chicken Francaise *

Chicken Parmigiana **

Veal Parmigiana **

Flounder Francese *

Penne alla Vodka

Rigatoni Marco Polo: Rigatoni pasta sautee in olive oil, garlic, pignoli nuts, broccoli and sun-dried tomatoes.

Veal Mimosa: Veal Cutlet topped with prosciutto di Parma, grilled eggplant, mozzarella, tomato and herbs. Served in a lemon, garlic and white wine sauce. *

Coffee – Tea

Home-Made Decorated Occasion Cake

DINNER No. 3

38.⁹⁵ per person

Children 11.95

Appetizer:

Antipasto Il Giardino: Assorted appetizers consisting of imported prosciutto, roasted red peppers, Provolone cheese, sliced tomatoes and olives a touch of extra virgin olive oil.

Pasta Choice of:

Rigatoni alla Vodka

Penne Pomodoro Basilico.

Fresh Garden Salad: Tossed in basil vinaigrette

Entree Choice of:

Pollo e Gamberi Verona: Breast of chicken and shrimp topped with Provolone cheese in a sauce of mushrooms and brown Marsala wine. *

Pollo Saltimbocca: Chicken breast topped with spinach, prosciutto di Parma and Mozzarella in a Sherry wine sauce. *

Salmon Ripieno: Salmon stuffed with crabmeat stuffing in a Scampi sauce. *

Vitello Margarita: Veal cutlet with layered prosciutto, eggplant, Mozzarella and ricotta cheese in a Sherry wine and demi-glaze sauce. *

Coffee ~ Tea

Home-Made Decorated Occasion Cake

Buffet A 29.⁹⁵ per person

⇒ Fresh Garden Salad: Tossed in basil vinaigrette dressing

⇒ Entree Selections

1. Penne alla Vodka

2. Chicken Parmigiana

3. Eggplant Rollatine

⇒ Home-Made Decorated Occasion Cake

⇒ Coffee ~ Tea

Buffet B 32.⁹⁵ per person

⇒ Antipasto Misto Combination of Roasted red peppers, fresh Mozzarella, prosciutto di Parma, fresh tomatoes,

olives and Provolone cheese.

⇒ **Fresh Garden Salad:** Tossed in basil vinaigrette dressing

⇒ **Entree Selections**

1. Penne alla Vodka

2. Chicken Francese

3. Sausage and Peppers

⇒ **Home-Made Decorated Occasion Cake**

⇒ **Coffee ~ Tea**

* Entrees accompanied by vegetable

** Entrees accompanied by ziti marinara

Decorated Cake CHOICES:

Strawberry Short Cake, Choc. Mousse Cake,
Black Forest Cake, Cannoli Cake,
Raspberry Limoncello Cake

Children: Lunch 9.95 — Dinner 11.95

Ravioli - Spaghetti & Meatballs - Chicken fingers or Parm.

Optional Pasta Course, (3.95 additional per person)

Rigatoni alla Vodka — Penne di Pomodoro

Espresso 2.25 ea. Cappuccino 3.25 ea

Our Bar

Soda: Pitcher of Soda 6.95 or 2.50 per person

Wine: Carafe of Wine 20.95

Merlot - Cabernet - Chardonnay - Pinot Grigio - White Zinfandel

Homemade Sangria: Carafe 22.95

Flavors: Apple Cider - Peach Schnapps - Red or White Sangria

Champagne Toast 2.95 per Person

Large Selection of Wines by Bottles

Beer: Pitcher of Beer 14.95

Lite Bar: Soda, Domestic Beer & House Wine

(Merlot, Cabernet, Chardonnay or White Zinfandel)

14.00 per Person for Two Hours.

6.00 per person per each additional hour
Run Tab or Cash Bar also Available

RESERVATIONS (\$100): A reservation deposit is required to hold your reservation. May be paid with personal checks, cash or credit card.

CANCELLATION POLICY: Cancellations affect us significantly. Therefore, we adhere to a cancellation policy. Cancellations made within 7 days to your reserved date will result in loss of deposit.

Items and Prices Subject to change without notification