

VEAL

Veal Francese, Marsala or Parmigiana

Half 65.00 Full 120.00

Vitello Sorrentino

Tender veal medallions sautéed in Marsala wine sauce topped with prosciutto eggplant and mozzarella.

Half 75.00 Full 140.00

Vitello Saltimbocca

Tender veal medallions simmered in sage demi-glaze sauce and topped with prosciutto and mozzarella.

Served over a delicate bed of spinach

Half 75.00 Full 140.00

Veal Picata

Tender veal medallions sautéed with lemon, butter wine capers and artichoke hearts.

Half 75.00 Full 140.00

BEEF

Beef Bracciola

Baked Beef rolled and stuffed with prosciutto, pignoli nuts and provolone cheese.

Topped with tomato basil sauce.

Half 75.00 Full 135.00

SEAFOOD

Shrimp Francese, Scampi or Parmigiana

Half 70.00 Full 140.00

Salmon Marechiara

Filet of salmon sautéed in a light tomato and basil sauce.

Half 85.00 Full 160.00

Vittoria's Candlelight Feast

Combination of scallops, crabmeat, shrimp, asparagus and mushrooms in a red roasted pepper cream sauce.

Served over linguine.

Half 90.00 Full 175.00

Flounder Oreganata

Baked filet of flounder topped with bread crumbs, lemon, garlic and herbs.

Half 55.00 Full 100.00

HOMEMADE CAKES

Cannoli Cake

Tira-mi-su

Choc. Mousse Cake

Black Forest Cake

10 in --- 35.00

(15 People)

Half Sheet --- 60.00

(40 People)

Full Sheet ----- 95.00

(80 People)

Loaf of Semolina Bread

2.95 ea.

CATERING PACKAGES:

- ◇ Cold Antipasto Italiano
- ◇ Salad
- ◇ Penne alla Vodka
- ◇ Eggplant Rollatine
- ◇ Chicken Francese
- ◇ Home-Made Cake
- ◇ Bread and Butter
- ◇ Utensils
- ◇ Sternos and Chafing Dishes
- ◇ Delivery and set up

12-16 People

299.00

20-28 People

599.00



Catering Menu

For off premises only

Villa Vittoria

2700 Hooper Ave
Brick, NJ 08723

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Il Giardino Sul

Mare

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Forked River, NJ

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COLD APPETIZERS

Antipasto Fantasia

Fresh mozzarella, smoked mozzarella, tomatoes, prosciutto, roasted red peppers, black olives, onions with a touch of vinaigrette.
Half 50.00 Full 95.00

Jumbo Shrimp Cocktail: 2.00 ea.

Insalatta di Mare

A combination of shrimp, calamari, scungilli, baby octopus marinated in lemon garlic, extra-virgin olive oil and fresh herbs.
Half 60.00 Full 110.00

HOT APPETIZERS

Stuffed Mushrooms

Baked stuffed mushrooms with crabmeat.
Half 50.00 Full 100.00

Baked Stuffed Clams Oreganata. 1.25 ea.

Calamari, Clams and Mussels

In light tomato, garlic and basil sauce.
Half 50.00 Full 95.00

Stuffed Artichokes 8.95 ea.

Stuffed Roasted Peppers

Baked stuffed roasted pepper with prosciutto, mozzarella and cheese; in a brandy cream sauce. 7.95 ea.

Mussels Marechiaro

In a light tomato, basil sauce.
Half 40.00 Full 75.00

SALADS

Potato Salad (Homemade)

Half 30.00 Full 55.00

Spring Baby Greens

Delicate spring baby greens tossed in our own house Italian dressing. Half 15.00 Full 30.00

Insalatta di Cesare

The classic Caesar Salad
Half 30.00 Full 55.00

Pasta Salad

Pasta of your choice with vegetables and our special seasoning.. Half 30.00 Full 55.00

CHICKEN

Chicken Francese, Marsala or Parmigiana

Half 50.00 Full 95.00

Chicken Scarpariello

Sautéed chicken breast, sausage, onions, sweet and hot peppers with mushrooms.
Half 50.00 Full 95.00

Chicken Giambotta

Sautéed chicken tenderloins, sausage, onions, peppers, mushrooms and potatoes in a rich wine sauce
Half 50.00 Full 95.00

Chicken Rollatini

Boneless breast of chicken stuffed with prosciutto, mozzarella, spinach and artichoke hearts. Sautéed in wine, butter and wild mushrooms with a touch of cream. Half 65.00 Full 105.00

Chicken Fingers

Half 40.00 Full 75.00

OTHER

Sausage and Peppers

Half 45.00 Full 90.00

Meatballs 1.50 ea.

Broccoli Rabe and Sausage

Sautéed in garlic and olive oil
Half 50.00 Full 95.00

Fruit Platter

Half 40.00 Full 80.00

Assorted Cheese Platter

Half 40.00 Full 80.00

PORK

Maiale al Bosco

Grilled double cut pork chop served with wild mushrooms with Barolo wine sauce.
14.50 ea.

PASTA

Baked Ziti or Ravioli

Half 35.00 Full 65.00

Cavattelli and Broccoli

Cavattelli pasta sautéed with broccoli in a garlic olive oil sauce. Half 40.00 Full 80.00

Eggplant Rollatine

Eggplant rolled and stuffed with three cheeses, topped with tomato sauce and mozzarella cheese. Half 40.00 Full 80.00

Penne alla Vodka

Half 40.00 Full 75.00

Lasagna Bolognese

Baked homemade lasagna layered with meat sauce, ricotta, parmesan and mozzarella cheese in a marinara sauce.
Half 45.00 Full 85.00

Fettuccine Primavera

With asparagus, mushrooms, artichoke hearts, roasted pepper and eggplant sautéed with garlic and olive oil sauce.
Half 40.00 Full 80.00

LET US CUSTOMIZE

YOUR CATERING NEEDS

Delivery 25.00
Sterno and Chafing dishes 8.00 ea.
Servers 4 hrs. 120.00 per server

Vegetables and potatoes are available at an additional charge

PRIVATE ROOM AVAILABLE FOR A SMALL INTIMATE PARTIES

Items and Prices Subject to Change

½ Tray Serves Aprox.
10 - 12 People

Full Tray Serves Aprox.
15 - 20 People

