

Il Giardino Sul Mare

CATERING MENU

(609) 971-7699

2 Hollywood Blvd.

Forked River, NJ 08731

www.ilgiardinorestaurant.com

Dining Hours

Tue – Thu 12:30 - 9:00

Friday 12:30 - 9:30

Saturday 1:00 - 10:00

Sunday 1:00 - 9:00

Lunch & Early Birds Tue - Fri

Dinner Every Day

Private Rooms Available up to 160 People

Half Tray Serves Aprox. 8 - 10People

Full Tray Serves Aprox. 15 - 20People

Servers: 4 Hr. 200.00

Delivery: 75.00

Set Up: 50.00

Sterno & Shaffing Dishes: 8.00 per set

Celebrate your event at Il Giardino

Our River Scenic View rooms are elegant and romantic, a perfect setting for a reception.

Our service is friendly and personalized.

Our prices are very competitive, and we are flexible to customize your event and menu to your style.

Entertainment at Il Giardino

Love songs by:

Goerge Markey

Fri - Sat

Pianist:

Paul De Lorenzo

Sun

Treat Your Family or Friends
with a Gift Certificate
at

IL GIARDINO Sul Mare

Gift Certificates can be used at both locations!
A Great Way to Show your Appreciation for them!

Items and Prices Subject to Change without notification

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 3.00 ea.

Insalatta di Mare A combination of shrimp, calamari, scungilli, baby octopus marinated in lemon garlic, extra-virgin olive oil and fresh herbs.

Half 75.00 Full 140.00

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 55.00 Full 110.00

Stuffed Artichokes 10.95 ea.

Salads

Spring Baby Greens Delicate spring baby greens tossed in our own house Italian dressing .

Half 20.00 Full 38.00

Insalatta di Cesare The classic Caesar Salad

Half 38.00 Full 60.00

Pasta

Eggplant Parmigiana Eggplant slices layered and baked with melted mozzarella cheese, topped with tomato sauce.

Half 40.00 Full 80.00

Cavattelli and Broccoli Cavattelli pasta sauteed 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 50.00 Full 90.00

Penne alla Vodka

Half 50.00 Full 90.00

Penne Primavera Pencil point pasta sauteed with broccoli, diced tomatoes, asparagus and roasted red peppers in roasted garlic cream sauce.

Half 45.00 Full 80.00

Veal & Beef

Veal Francese, Marsala or Parmigiana

Half 80.00 Full 160.00

Vitello Sorrentino Tender veal medallions sauteed in Marsala wine sauce topped with prosciutto eggplant and mozzarella.

Half 80.00 Full 160.00

Veal Picata Tender veal medallions sauteed with lemon, butter wine capers and artichoke hearts.

Half 80.00 Full 160.00

Veal Saltimbocca Tender veal medallions simmered in sage demi-glaze sauce. Topped with Prosciutto and Mozzarella. Over sauteed spinach.

Half 80.00 Full 160.00

Beef Bracciola Baked Beef rolled and stuffed with prosciutto, pignoli nuts and provolone cheese. Topped with tomato basil sauce..

Half 80.00 Full 150.00

Other

Sausage and Peppers

Half 45.00 Full 90.00

Meatballs 2.95 ea.

Broccoli Rabe and Sausage Sauteed in garlic and olive oil.

Half 50.00 Full 95.

Chicken

Chicken Francese, Marsala or Parmigiana

Half 60.00 Full 110.00

Chicken Scarpariello Sauteed chicken breast, sausage, onions, sweet and hot peppers with mushrooms.

Half 60.00 Full 110.00

Chicken Giambotta Sauteed chicken tenderloins, sausage, onions, peppers, mushrooms and potatoes in a rich wine sauce.

Half 60.00 Full 110.00

Chicken Fingers

Half 35.00 Full 60.00

Seafood

Scampi, Francese, Marinara or Parmigiana

Half 95.00 Full 180.00

Salmon Marechiara Filet of salmon sauteed in a light tomato and basil sauce

Half 95.00 Full 190.00

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

Half 80.00 Full 150.00

Candlelight Feast Scallops, crabmeat, shrimp, asparagus and mushrooms in a red roasted pepper cream sauce. Served over linguine.

Half 110.00 Full 220.00

Homemade Cakes

Cannoli Cake

Tiramisu

Choc. Mousse Cake

Black Forest Cake

Cake Serves 15 to 20 people 40.00

Half Sheet ----- 75.00 (40 People)

Full Sheet ----- 140.00 (80 People)

Loaf of Semolina Bread 3.95 ea.