



**il Giardino is your full service catering source
that will make every event special and one-of-a-kind.**

We offer a wide variety of catering menu choices from
garden fresh salads and seafood to freshly prepared entrées,
house made pastas and decadent desserts.

**FOR MORE INFO REGARDING OUR CATERING SERVICES
CALL TODAY! 215-646-8034**

Sides

	HALF TRAY SERVES 10-12	WHOLE TRAY SERVES 20-24
Italian Roasted Potatoes.....	35	60
Red bliss potatoes roasted with onions and Italian herbs.		
Mashed Potatoes	35	60
Russet potatoes mashed with sour cream and chives.		
Sweet Potato Mash	40	70
Haricots Verts	45	80
With the choice of almondine or garlic and oil.		
Sautéed Broccoli Rabe with Garlic	50	95
Sautéed Asparagus with Garlic	50	95
Creamed Spinach	55	100
Steamed Broccoli	50	95
Vegetable Medley	55	95
Sautéed or roasted seasonal vegetables.		

House Made Balsamic Vinaigrette	5
House Made Caesar Dressing	8

Desserts

Mini Chocolate Chip Cannoli	dozen / 20
Chocolate Chip Cookies	dozen / 20
Large Chocolate Chip Cannoli	dozen / 36
Sfogliatelle	dozen / 36
Shell snapped pastry filled with citron flavored ricotta.	

Don't forget dessert!



Catering Menu



WE DELIVER

907 Bethlehem Pike • Spring House
(Next to the Post Office)

215-646-8034
www.ilgiardinopa.com

Family owned & Operated
On and Off Premise Catering Available



Appetizers



	HALF TRAY SERVES 10-12	WHOLE TRAY SERVES 20-24
Bruschetta	22	38
Toasted bread topped with chopped tomatoes, garlic, olive oil and basil.		
Bread	9	15
Chicken Fingers	27	50
Wings	20	37
Sausage & Meatballs.....	35	60
Mussels	45	90
Served in your choice of tomato sauce or white wine.		
Antipasto	45	85
Prosciutto, sharp provolone, capicola, genoa salami, fresh mozzarella, and roasted red peppers served over romaine.		
Stuffed Long Hots.....	35	60
Italian long hot peppers stuffed with sausage, topped with provolone, then baked on a bed of tomato sauce.		
Crab Stuffed Mushrooms.....	40	70
Button mushrooms stuffed with crabmeat and then baked.		
Cheesesteak Eggrolls	25	50
Filled with steak, American cheese and a side of dipping sauce.		
Mozzarella Caprese	50	95
Sliced tomatoes, fresh mozzarella and basil finished with extra virgin olive oil.		
Mozzarella Sticks	25	45
Served with red sauce.		
Mini Crab Cakes	40	75
Served with tartar sauce and roasted red pepper sauce.		
Mini Meatballs Served in choice of red sauce or bourbon BBQ	40	80
Sausage Stuffed Mushrooms	35	65
Button mushrooms stuffed with sweet sausage, bread crumbs and Locatelli cheese.		
Shrimp Cocktail	dozen / 25	
Served with homemade cocktail sauce.		

Soup



	SERVES 10-12
Chicken Vegetable	25
Soup of the Day	Market Price

Salads



	HALF TRAY SERVES 10-12	WHOLE TRAY SERVES 20-24
Mediterranean	40	68
Artichoke hearts, grilled eggplant, calamata olives, red onion, feta cheese and spring mix with balsamic vinaigrette.		
Antipasto Rustico.....	40	70
Grilled eggplant, zucchini, Portabello mushroom, roasted peppers, calamata olives and spring mix with balsamic vinaigrette.		
Caesar Salad.....	35	60
Romaine lettuce, croutons, shaved locatelli cheese and house Caesar dressing.		
Spinach Salad.....	40	70
Spinach, red onions, cherry tomatoes, calamata olives and feta cheese with balsamic vinaigrette.		
Chicken Arugula	45	80
Grilled chicken, arugula, walnuts, raisins and feta cheese, served with our house made balsamic vinaigrette.		
Mesclun.....	35	60
Field greens, cherry tomatoes, calamata olives, roasted peppers and red onion with balsamic vinaigrette.		

•• Add Chicken to Salads: Half Tray 12 / Whole Tray 20 ••

Sandwiches



	HALF TRAY SERVES 10-12
Panini, Hoagie & Wrap Tray	40
Your choice of (5) from our main menu.	

Seafood



	HALF TRAY SERVES 10-12	WHOLE TRAY SERVES 20-24
Pescatore	75	135
Sautéed shrimp, scallops, clams, mussels and calamari in a red or white sauce.		
Pesto Crusted Salmon	85	160
Baked filet of salmon topped with panko and pesto.		
Crab Cakes	70	125
Baked crab cakes served with roasted red pepper sauce and tartar sauce.		
Balsamic Salmon	80	160
Sautéed salmon glazed with a balsamic sauce.		

Pasta



Ravioli al Forno	60	110
Cheese ravioli topped with crumbled sausage and mozzarella, baked on a bed of tomato sauce.		
House Made Pasta.....	25	45
Your choice of our freshly made pasta with tomato sauce.		
Penne Vodka	55	100
Penne with roasted peppers in a pink creamy vodka sauce.		
Baked Penne	50	90
With Meat		
	55	100
Penne Abruzzi.....	55	100
Ground Italian sausage and roasted peppers in tomato sauce.		
Tortellini Tommaso	60	110
Tri-colored cheese filled pasta, chicken breast, sun-dried tomatoes in a blush sauce.		
Spaghetti with Meatballs or Sausage	50	90
Crab Ravioli	65	115
Crab stuffed ravioli in a lobster cream sauce with sun-dried tomatoes.		
Lasagna	55	100
Layers of fresh pasta, ground sausage, ricotta, mozzarella and tomato sauce.		
Lobster Ravioli.....	85	160
Raviolis filled with lobster and ricotta cheese, served in a vodka blush sauce with portobello mushrooms.		
Torchio Salmon.....	75	130
Chunks of Atlantic salmon sautéed in a light blush sauce tossed with our fresh torchio pasta.		
Pasta with Sunday Gravy	70	130
Slow roasted pork in our red sauce, served with your choice of pasta.		
Spaghetti and Shrimp.....	85	160
Sautéed shrimp served in your choice of red sauce or scampi, served over spaghetti.		
Stuffed Shells	55	100
Shell shaped pasta filled with ricotta cheese, baked in red sauce and topped with mozzarella cheese.		
Tortellini Alfredo	55	100
Tri colored tortellini tossed in a creamy alfredo sauce.		

Entrées



Chicken / Veal / Eggplant / Pork

	HALF TRAY SERVES 10-12	WHOLE TRAY SERVES 20-24
Chicken Marsala	70	130
Chicken breast with mushrooms and marsala wine.		
Chicken Modena	70	130
Chicken breast, roasted peppers and capers in balsamic sauce.		
Chicken Cacciatore	75	130
Chicken breast, green peppers, mushrooms, onions and capers in a red sauce.		
Chicken Rosa	75	130
Chicken breast with eggplant, spinach, ricotta and mozzarella cheese in a red sauce.		
Chicken Florentine.....	75	130
Chicken breast in a spinach cream sauce and mozzarella cheese.		
Traditional Chicken Parmesan.....	70	130
Breaded chicken breast with mozzarella cheese and marinara sauce, then baked.		
Chicken Saltimbocca	70	135
Chicken sautéed with prosciutto in a sage butter sauce.		
Chicken Francese	65	125
Chicken dipped in egg and flour then fried and served in a lemon butter sauce with capers.		
Chicken Picatta	70	135
Chicken sautéed and served in a lemon butter sauce with capers and topped with arugula and lemon oil.		
Fried Eggplant Parmesan	65	120
Breaded and fried eggplant baked in red sauce and topped with mozzarella cheese.		
Grilled Eggplant Parmesan	60	100
Grilled Eggplant on a bed of tomato sauce, topped with mozzarella.		
Veal Parmesan	85	160
Breaded Veal topped with mozzarella and marinara sauce, then baked.		
Veal Giardino.....	90	170
Veal sautéed with prosciutto, portabella mushrooms and asparagus in a blush brandy sauce.		
Veal Marsala	85	160
Veal sautéed with fresh mushrooms in marsala wine.		
Veal Picatta	85	165
Veal sautéed and served in a lemon butter sauce with capers and topped with arugula and lemon oil.		
Veal Saltimbocca	90	170
Veal sautéed with prosciutto in a sage butter sauce.		
Pulled BBQ Chicken.....	65	125
Slow roasted chicken, pulled and served in BBQ sauce for sandwiches or plated as a main course.		
Pulled BBQ Pork.....	65	125
Slow roasted pork, pulled and served in BBQ sauce for sandwiches or plated as a main course.		
Braciolo.....	80	155
Tender pieces of beef, rolled with Italian seasonings and slow cooked in red sauce		

•• Extras ••

2 Sternos (2Hr. Fuel) 6 / Stand for the Catering Trays 7