



• Iozzo's Garden of Italy •

CATERING MENU



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ANTIPASTI

Soppy Tomatoes (Vegan) (GF)

– Pint \$20 / Quart \$40 –

House Made Potato Chips (V)

– Half Bowl \$15 / Full Bowl \$25 –

Fruit Platter (Vegan) (GF)

– Small \$60 / Large \$110 –

Caprese Skewers (GF) (V)

Half = 40 / Full = 80

– Half Platter \$50 / Full Platter \$100 –

Crab Stuffed Mushrooms

Crab, Cheese Blend, Bread Crumb Gremolata

– Half Pan \$75 / Full Pan \$150 –

Basil Cheese Garlic Bread (V)

– Half Pan \$50 / Full Pan \$100 –

Cream Cheese Green Onion Dip (V)

– Pint \$15 / Quart \$30 –

Toasted Cheese Ravioli w/ Marinara (V)

– Half Pan \$60 / Full Pan \$120 –

Vegetable Platter w/ Ranch Dip (V)

– Small \$50 / Large \$100 –

Stuffed Mushrooms (V)

Stuffed with Spinach & Artichoke

– Half Pan \$50 / Full Pan \$100 –

SOUPS & SALADS

Market Greens Salad

Mixed Greens, Marinated Cucumbers, Onions,
Cheese, Bread Crumbs, Lemon Vinaigrette

– Small Bowl \$40 / Large Bowl \$80 –

Table Bread (V)

– Half Pan \$25 / Full Pan \$50 –

Caesar Salad

Romaine, Grated Parmesan, House Made Croutons

– Small Bowl \$45 / Large Bowl \$90 –

Italian Wedding Soup

– Quart \$25 –

DRESSINGS

Balsamic Vinaigrette (Vegan) (GF)

– 8 oz. \$6 / 16 oz. \$12 –

Lemon Vinaigrette Dressing

(Vegan)(GF)

– 8 oz. \$6 / 16 oz. \$12 –

Ranch Dressing (V) (GF)

– 8 oz. \$6 / 16 oz. \$12 –

Blue Cheese Dressing (V) (GF)

– 8 oz. \$6 / 16 oz. \$12 –

Caesar Dressing (GF)

– 8 oz. \$6 / 16 oz. \$12 –

PASTA'S

Spaghetti Iozzo

– Half Pan \$50 / Full Pan \$100 –

Spaghetti Bolognese

– Half Pan \$55 / Full Pan \$110 –

Fettuccini Alfredo (V)

– Half Pan \$50 / Full Pan \$100

With Chicken: Half Pan \$75 / Full Pan \$150 –

Spaghetti Marinara (Vegan)

– Half Pan \$50 / Full Pan \$100 –

Lasagna Bolognese

(Alfredo & Bolognese Sauce)

– Half Pan \$90 / Full Pan \$180 –

Rigatoni Vodka

– Half Pan \$80 / Full Pan \$160 –

ENTRÉE'S

Chicken Marsala

– Half Pan \$100 / Full Pan \$175 –

Meatballs

Half Pan=20, Full Pan=40
– Half Pan \$55 / Full Pan \$110 –

Chicken Picatta

– Half Pan \$100 / Full Pan \$175 –

Salmon Piccata

– Half Pan \$120 / Full Pan \$240 –

SIDES

Mashed Potatoes (V, GF)

– Half Pan \$35 / Full Pan \$70 –

Risotto (V)

– Half Pan \$45 / Full Pan \$90 –

Sautéed Green Beans w/ Garlic (Vegan, GF)

– Half Pan \$35 / Full Pan \$70 –

Polenta

– Half Pan \$35 / Full Pan \$70 –

Roasted Asparagus (Vegan, GF)

– Half Pan \$50 / Full Pan \$100 –

SAUCES

Iozzo Sauce (GF)

– Pint \$17.50 / Quart \$35 –

Marinara Sauce (Vegan), (GF)

– Pint \$15 / Quart \$30 –

Alfredo Sauce (GF) (V), Bolognese Sauce (GF), Diavolo Sauce (GF)(V), or Vodka Sauce (V) (GF)

– Pint \$15 / Quart \$30 –

DESSERTS

Tiramisu Cheesecake

– Half Platter \$50 / Full Platter \$100 –

Italian Cream Cake

– Half \$50 / Full \$100 –

Canolis

Half = 20, Full = 40
– Half Platter \$50 / Full Platter \$100 –

OTHER

Chaffing Dish Set

Will keep 1 Full Pan of food hot. Contains Chaffing Dish, Empty Full Pan, and 2 Sterno's.
– \$14 Per Set –

Guest Supplies

(Includes necessary plates, bowls, dining utensil set, napkins)
– \$2 per person –

Dining Utensil Set

(Fork, Knife, Spoon, Napkin, Salt/Pepper)
– \$1 each –

~All items include necessary serving utensils if requested~

Inquire about Wine and Alcohol options. Full Service Bar available for off-site events.

(V)=Vegetarian, (VG)=Vegan, (GF) Gluten Friendly

Portion Sizes:

Full pan/platter/bowl serves 15-20 people

Half pan/platter/bowl serves 8-10 people

Quart of Soup serves 4

Pint of Dip serves 8-10

Quart of Dip serves 10-20

Quart of Sauce serves 4-7

~Gluten Friendly Available Upon Request~