

CATERING MENU

ANTIPASTI

HALF TRAY
8-10 PEOPLE

FULL TRAY
12-15 PEOPLE

Rice Balls 45/95.

Mini rice balls served on a bed of ricotta cheese topped with basil pesto.

Mozzarella Fritta 55/95.

Thick Cut Breaded Mozzarella with a side of ragu.

Chicken Fingers 55/95.

Chicken Breast breaded & cut into strips.

Fried Calamari* 60/110.

Served with marinara sauce.

Brussel Spouts 60/100.

Drizzled with orange honey.

Baked Clams* 60/110.

Baked Clams in a lemon white wine sauce.

Wings 55/95.

Wings Served With BBQ, Buffalo, Lemon Pepper, or Garlic Parmesan.

Shrimp Platters*

Jumbo white shrimp with cocktail sauce and lemon priced by count.

| Qty | Price |
|-----|-------|
| 25 | 40. |
| 40 | 65. |
| 60 | 90. |
| 80 | 120. |
| 100 | 149. |

INSALATA

House Salad 50/90.

Mixed greens, seasonal vegetables, house dressing.

Cesar Salad 50/90.

Romaine, croutons, parmesan, Caesar dressing.

Beet Salad 50/90.

Arugula, walnuts, goat cheese, champagne vinaigrette.

Mediterranean Salad 50/90.

Made with chopped vegetables, olives, cheese, red wine vinegar, olive oil, oregano, salt, and pepper.

Greek Salad 50/90.

Peppers, tomato, cucumber, onion, olives, feta, house dressing.

Brussel Sprout Salad 50/90.

Shaved Brussel sprouts, toasted almonds, pickled cabbage & red onions, pecorino Romano, lemon dressing.

Antipasto Salad 50/90.

Sliced meats, soft cheeses, green and black olives with bright red cherry tomatoes that is simple to toss together and enjoy in a homemade light lemon olive oil dressing.

Mozzarella Caprese Salad 75/125.

Fresh tomato, basil, and mozzarella and the balsamic dressing.

Seafood Salad* 75/125.

crab meat, celery, red onion, and dill, all tossed in a salad dressing that's made with mayonnaise and Old Bay seasoning.

INTERMEZZO

wood-fired pizzeria & ristorante

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PASTAS

Penne Marinara 50/90

Stuffed Rigatoni 50/85.

Penne Alla Vodka 60/110.

Prosciutto, Shallots.

Rigatoni Bolognese 60/110.

Beef Ragu

Linguini White Clam Sauce* 75/135

Little Neck Clams Cooked With Garlic, Chilies and White Wine.

Orecchiette Barese 60/110.

Spicy and Sweet Sausage, Broccoli Rabe, Tomatoes, White Wine Sauce. (can be made not spicy)

Lasagna 70/130.

Ground Beef, Ricotta, Mozzarella.

Short Rib Cavatelli* 80/155.

Slow cooked short rib with tomato ragu and broccolini served with cavatelli pasta and topped with ricotta cheese.

Tortellini Primavera 70/130.

Rigatoni Calabrese 80/150.

Hot Sausage, Broccoli Rabe.

Absolut Tortellini 75/145.

Cheese Tortellini In a Creamy Vodka Bolognese.

Rigatoni Divinici* 85/155.

Sauteed Shrimp, Artichoke Hearts, Sundried Tomatoes in a Sherry White Wine Sauce Topped with Fresh Mozzarella.

Spaghetti & Meatball 60/105.

Classic Spaghetti with Papa J's Meatballs, Sicilian Style Ragu.

Melanzana

Eggplant Parmigiana 65/120.

Breaded and fried, tomato sauce and melted mozzarella.

Eggplant Rollatini 65/120

Rolled with Prosciutto di Parma, Mozzarella & Romano Cheeses, then simmered in a Mushroom & Marsala Wine Sauce.

POLLO

Chicken Parmigiana 70/120.

Breaded and fried boneless All-Natural Chicken Breast topped with Tomato Sauce, Mozzarella & Romano Cheeses then baked.

Chicken Francese 80/130.

Egg-Battered All-Natural Chicken Breasts thinly cut & Sauteed in a light Lemon & White Wine Sauce.

Chicken Marsala 80/130.

Floured & Sauteed All-Natural Chicken Breast with White Mushrooms, Imported Prosciutto & Marsala Wine.

Chicken Milanese 80/130

Arugula, tomatoes, champagne vinaigrette.

Chicken Scarpariello 80/130 Sweet and Spicy Sausage, Artichoke Hearts, Mushrooms, Roasted Potato, Olives, Capers, Cherry Peppers, Rosemary Sauce.

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VITELLO

Veal Marsala 100/180.
Mushrooms, Prosciutto, Marsala Sauce.
Veal Picata 100/180.
Classic Veal Scallopini With Lemon Butter and Caper Sauce.
Veal Parmigiana 90/170.

PESCE

Salmon* 90/160.
Flounder* 90/160.
Shrimp Entrée* 90/160.
Mussels* 55/100.
Frutti Di Mare* 95/185.
Clams, Mussels, Shrimp, Calamari and Pomodoro Sauce.

MANZO

Sliced Steak* 120/225.
Prime Rib* 120/225.
Sausage & Peppers 70/130.

HERO

Italian Hero 21.
Price per foot (3 ft or 6 ft option)
Italian bread, paper-thin capicola, salami, pepperoni and ham, vinegar shredded lettuce, fresh tomatoes, sliced onions, and cherry peppers.

CONTORNO

Garlic Knots 30/50.
Focaccia Bread 30/50.
Zucchini Fries 55/90.
French Fries 50/85.
Vegetable Tray 65/120.
Meatball Tray 80/150.

DESSERT

Cannoli 50/85.
Fruit (melon, strawberries, pineapple) 40/70.

If you don't see what you want, please don't hesitate to ask us! Prices may be subject to change due to market conditions.

CONSUMER INFORMATION: We are not a Gluten-Free kitchen. Cross-contamination could occur and our Restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to consider this information in light of their individual requirements. Intermezzo does not assume any liability for these foods offered; allergy management is the responsibility of the guest. Before placing your order please inform your server if a person in your party has a food allergy. *Served Raw, undercooked or to your liking. Eating these items increase your chance of food borne illness, especially if you have certain medical conditions..

Debit/Credit Card Convenience Fee: Due to processing fees, a 3% fee will be added for any debit/credit card use. We appreciate your understanding.

INTERMEZZO

wood-fired pizzeria & ristorante

CATERING MENU

Package #1

Served 8-10 people 200.

- 1/2 Tray House Salad or Caesar Salad
- 1/2 Tray Penne Vodka, Filetto Di Pomodoro or Marinara
- 1/2 Tray Chicken Francese, Marsala or Parmagiana
- 1/2 Tray French Fries or Vegetable Tray

Package #2

Serves 15-20 people 350.

- 1 Full Tray House Salad or Caesar Salad
- 1 Full Tray Penne Vodka, Filetto Di Pomodoro or Marinara
- 1 Full Tray Chicken Francese, Marsala or Parmagiana
- 1 Full Tray French Fries or Vegetable Tray

Package #3

Serves 25-30 people 475.

- 1 Full Tray House Salad or Caesar Salad
- 1 Full Tray Penne Vodka, Filetto Di Pomodoro or Marinara
- 1 Full Tray Chicken Francese, Marsala or Parmagiana
- 1 Full Tray Eggplant Parmagiana or Rollatini
- 1 Full Tray French Fries or Vegetable Tray

Package #4

Serves 35-40 people 550.

- 1 Full Tray House Salad or Caesar Salad
- 1 Full Tray Penne Vodka, Filetto Di Pomodoro or Marinara
- 1 1/2 Full Tray Chicken Francese, Marsala or Parmagiana
- 1 Full Tray Meat Lasagna
- 1 Full Tray Eggplant Parmagiana or Rollatini
- 1 Full Tray French Fries or Vegetable Tray

Package #5

Serves 45-55 people 850.

- 1 Full Tray Baked Clams*
- 1 Full Tray Mozzarella Frita
- 1 Full Tray House Salad or Caesar Salad
- 1 Full Tray Penne Vodka, Filetto Di Pomodoro or Marinara
- 1 1/2 Full Tray Chicken Francese, Marsala or Parmagiana
- 1 Full Tray Veal Piccata, Marsala or Parmagiana
- 1 Full Tray Meat Lasagna
- 1 Full Tray Eggplant Parmagiana or Rollatini
- 1 Full Tray French Fries or Vegetable Tray

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