

Juniper Studios Catering Menu

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This is only a sampling of what we can offer. Please ask us if you want us to prepare something you don't see on this menu.

Lunch, dessert and beverage menus are also available.

All items include plastic cutlery, plates, napkins and serving utensils.

Final payment and order details are due one week before your event.

APPETIZERS

Small serves up to 12; Large serves up to 24

ANTIPASTO

sm \$55 | lg \$110

Prosciutto di Parma, soppressata, pepperoni, grilled asparagus, artichokes, hand-stuffed pepper shooters, lightly dressed mozzarella, sharp provolone, imported olives

TOMATO BRUSCHETTA

\$40 | Serves 12

Vine ripened tomatoes, cucumber, artichokes, basil, olive oil, aged balsamic, crostini

SPINACH & ARTICHOKE DIP

\$35 | Serves 12

Roasted garlic, creamed spinach, marinated artichokes, served in a bread bowl with a sliced baguette

CREAMY PARMIGIANO CRAB DIP

\$55 | Serves 12

Lump crabmeat served in a bread bowl with a sliced baguette

VEGETABLE AL FORNO

sm \$50 | lg \$85

Grilled seasonal vegetables, hummus, feta cheese, sliced pita

CRISP CRUDITÉ PLATE

sm \$40 | lg \$75

Fresh local and seasonal vegetables, creamy herb dressing

COLOSSAL SHRIMP COCKTAIL

\$120 | Serves 12

Poached in herbs, white wine, and citrus, served with cocktail sauce

ITALIAN CONDIMENT TRAY

sm \$35 | lg \$60

Broccoli rabe, roasted peppers, long hots, pickles, mild provolone, grated Pecorino Romano

FIRE-GRILLED ASPARAGUS

sm \$45 | lg \$80

With lemon zest

BROCCOLI OLIO

sm \$40 | lg \$75

Fresh garlic, extra virgin olive oil

GREEN BEANS ALMONDINE

sm \$40 | lg \$75

Roasted almonds, Olive Oil

MASHED CAULIFLOWER

sm \$45 | lg \$85

With chives and extra virgin olive oil

ROASTED RED BLISS POTATOES

sm \$35 | lg \$70

Roasted with olive oil and finished with aromatic herbs and sea salt

GREEN SALADS AND PASTA SALADS

Small serves up to 12; Large serves up to 24

GARDEN SALAD

sm \$35 lg \$65

Romaine lettuce, tomatoes, cucumbers, carrots, red wine vinaigrette

MIXED GREENS

sm \$45 lg \$75

Spring lettuce, dried cranberries, goat cheese, balsamic dressing

CAESAR SALAD

sm \$35 lg \$65

Crisp romaine, shaved Asiago cheese, garlic & herb croutons, classic Caesar dressing

GREEK SALAD

sm \$40 lg \$70

Romaine lettuce, feta cheese, Olives, cucumbers, tomatoes, lemon vinaigrette

KALE QUINOA SALAD

sm \$45 lg \$75

Kale, quinoa, roasted peppers, olives, Dijon vinaigrette

FARFALLE FLORENTINE

sm \$40 lg \$70

Butterfly pasta with spinach and feta cheese in a lemon herb vinaigrette

CAVATELLI ALLA PARMA

sm \$40 lg \$70

Cavatelli pasta with roasted broccoli, garlic and olive oil

TUSCAN POTATO & BEAN SALAD

sm \$40 lg \$70

Yukon Gold potatoes, green beans, garlic, olive oil, red wine vinaigrette

PENNE ALLA ROMANA

sm \$40 lg \$70

With roasted peppers, provolone and black olives, balsamic vinaigrette

PASTA VERDE

sm \$40 lg \$70

Rotini pasta with artichoke hearts, broccoli, spinach, olive oil, lemon juice

ENTREES

Small serves up to 12; Large serves up to 24

CHICKEN PARMIGIANO

sm \$60 | lg \$120

Breaded chicken, fresh mozzarella, Parmigiano Reggiano, and marinara, garnished with spinach and garlic

MEATBALLS IN GRAVY

sm \$55 | lg \$110

All beef meatballs with garlic, herbs, and Pecorino Romano, slowly simmered in marinara sauce

ITALIAN STYLE SAUSAGE & PEPPERS

sm \$55 | lg \$110

Sweet or hot Italian sausage, onions, bell peppers and marinara, garnished with griddled potatoes

CHICKEN PICCATA

sm \$60 | lg \$120

Lightly egg battered, sautéed with a white wine, lemon and caper sauce, garnished with lemon grilled asparagus

SALMON BASILICATA

sm \$95 | lg \$180

Lightly seared with herbs and basted with a whole grain mustard sauce, garnished with sautéed asparagus

EGGPLANT ROLLATINI

sm \$75 lg \$150

Grilled eggplant rolled with ricotta, spinach, roasted tomatoes, topped with pomodoro sauce

RIGATONI WITH SUNDAY GRAVY

sm \$70 | lg \$135

With Nonna's "gravy", meatballs and sausage, simmered for hours

BAKED PASTA ARRABIATA

sm \$40 | lg \$80

In a spicy tomato sauce with pancetta, topped with mozzarella

BAKED PASTA BOLOGNESE

sm \$55 | lg \$95

With homemade sauce, handmade mozzarella, ricotta del pastaio, basil

BAKED PENNE RIGATE

sm \$40 | lg \$80

Marinara, ricotta, fresh mozzarella

BAKED PASTA FLORENTINE

sm \$55 | lg \$95

With spinach, garlic, fresh mozzarella, creamy alfredo sauce