



JULIANA'S CATERING IS A BOUTIQUE SPECIAL EVENT AND WEDDING CATERER WITH OVER 20 YEARS OF EXPERIENCE. EACH EVENT IS CUSTOMIZED TO MEET YOUR NEEDS WHILE USING ONLY THE FINEST INGREDIENTS AND EXPERT SERVICE STAFF.

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771 SHALLOWFORD ROAD
KENNESAW, GA 30144
SUITE 101

JULIANA'S SIGNATURE APPETIZERS

Crispy Risotto Balls (v) - \$50 / \$100

Flash Fried Creamy Risotto & Mozzarella with San Marzano Tomato Sauce

Spinach, Artichoke, & Fontina Dip - \$50 / \$100

Chopped Spinach, Creamy Fontina Sauce, Artichokes & Baked Pita Chips

Baked Clams - \$55 / \$110

Fresh Clams Stuffed with Parmesan Oregano Breadcrumbs topped with Lemon Cream Sauce

Fried Artichokes - \$65 / \$130

Breaded Artichoke Hearts with a Calabrian Chili Aioli

Chicken Scarpriello Wings - \$60 / \$120

Jumbo Wings tossed in a Sweet & Spicy Cherry Pepper Sauce

Pan Seared Crab Cakes - \$100 / \$200

Jumbo Lump Seared Crab Cakes with Lemon Caper Aioli & Roasted Garlic Chili Aioli

Buffalo Chicken Dip - \$60 / \$120

Roasted Pulled Chicken in Creamy Buffalo Sauce with Tortilla Chips

Stuffed Mushrooms - \$50 (20pcs) / \$100 (40pcs)

- Spinach Florentine
- Sausage & Gorgonzola
- Lump Crab \$60 (20pcs) / \$120 (40pcs)

Mini Meatballs - \$60 / \$120

- Classic Marinara Sauce
- Wild Mushroom Marsala Sauce

Party Skewers - \$50 (20pcs) / \$100 (40pcs)

- **Antipasti Skewer** – Assorted Italian Meats and Cheese
- **Melon and Prosciutto** – Fresh Seasonal Melon & Prosciutto
- **Caprese Skewer** – Fresh Mozzarella, Cherry Tomatoes, Basil & Balsamic Reduction
- **Shrimp Scampi Skewer** – Garlic Butter Shrimp & Tuscan Bread
- **Fresh Fruit Skewer** – Assorted Seasonal Fruit & Berries

Crispy Pasta Fritters - \$50 / \$100

- **Cacio Pepe** – Creamy Parmesan Peppercorn
- **Carbonara** – Pancetta Caramelized Onion Cream
- **Vodka** – Prosciutto Tomato Cream
- **4 Cheese Mac** – Fontina, Cheddar, Parm and Mascarpone

Crostini - \$50 (20pcs) / \$100 (40pcs)

- **Chicken Caesar** – Grilled Chicken, Shredded Romaine, Basil Caesar Dressing & Shaved Parmesan
- **Tomato Bruschetta** – Vine Ripe Tomatoes, Red Onion, Fresh Basil, EVOO & Balsamic Reduction
- **Hummus & Roasted Veggies** – House Made Garlic Hummus, Roasted Peppers & Seasonal Veggies
- **Goat Cheese & Roasted Tomatoes** – Goat Cheese Spread, Oven Roasted Tomatoes & Herb Salsa Verde
- **Mushroom & Ricotta** – Assorted Wild Mushrooms & Farm Fresh Ricotta Cheese

Italian Sliders - \$70 (20pcs) / \$140 (40pcs)

Served on Mini Garlic Rolls

- **Meatball Parmesan**- Our Signature Meatballs, San Marzano Tomato Sauce with Fresh Mozzarella Cheese
- **Chicken Parmesan**- Breaded Chicken Cutlet, San Marzano Tomato Sauce with Fresh Mozzarella

Charcuterie Grazing Tables

Starting at \$15 per Guest | Minimum 50 Guests

Selected Cured Meats, Imported Cheeses, Dried Fruit, Nuts, Dips, Jams, Toast, Veggies & Bread Customized for your event

Grazing tables are custom. Prices may vary based on selections

Pizza Tables

Starting at - \$10 per Guest/Minimum 50 Guests

Heated Boards with Selected House Made Pizza

- **Tomato Mozzarella**
- **Vodka Mozzarella**
- **Spicy Pepperoni**
- **Sausage & Peppers**
- **Veggie**
- **BBQ Chicken**
- **Chicken Parmesan**
- **Meatball**
- **Vegan Cashew Cream**



PARTY PLATTERS

Priced per 20 Guests

Antipasto - \$150

Shaved Cured Meats, Italian Cheeses, Olives, Roasted Peppers

Caprese - \$120

House Made Mozzarella, Seasonal Tomatoes, Fresh Basil, EVOO & Balsamic Reduction

Fresh Fruit - \$120

Seasonal Fresh Sliced Fruit & Berries

Imported and Domestic Cheese - \$140

Selection of Cheese with Fresh Berries & Crackers

Grilled Veggie - \$120

Seasonal Grilled Vegetables with Roasted Pepper Hummus

Vegetable Crudite - \$100

Raw Chopped Vegetables with Buttermilk Ranch Sauce

FAMOUS FRESH SALADS

Dressings

Signature Basil Caesar, White Balsamic, Honey Mustard, Buttermilk Ranch, Creamy Red Wine Italian
Add Extra Dressing (16oz - \$10 / 32oz. - \$16)

Classic Caesar - \$40 / \$85

Romaine Hearts or Shredded Kale, Garlic Croutons, Parmesan Cheese & Signature Basil Caesar Dressing

Mixed Greens and Veggies - \$45 / \$90

Baby Leaf Lettuces with Cherry Tomatoes, Shaved Red Onion, Carrots, & Cucumbers (choice of dressing)

Italian Chopped Salad - \$55 / \$110

Romaine, Tuscan Grilled Chicken, Feta Cheese, Olives, Cherry Tomatoes, Bell Peppers (choice of dressing)

Spinach & Beet Salad - \$55 / \$110

Baby Spinach, Shredded Kale, Roasted Diced Beets, Quinoa, Shaved Carrots (choice of dressing)

Pear & Goat Cheese Arugula Salad - \$60 / \$125

Baby Arugula, Honey Roasted Sliced Pears, Crumbled Goat Cheese, Cranberries & Candied Walnuts (choice of dressing)

Apple & Walnut Salad - \$55 / \$110

Sliced Granny Smith Apples, Candied Walnuts, Tomato, Dried Cranberries & Baby Greens (choice of dressing)

Caprese Pasta Salad - \$60 / \$125

Farfalle Pasta, Diced Tomatoes, House Mozzarella, Red Onion, Fresh Basil and White Balsamic Vinaigrette

Juliana's "Marry Me" Chicken - \$70 / \$140

Herb Marinated, Pan Seared Bone In Chicken, Braised in a Roasted Tomato White Wine Cream Sauce

Herb Roasted Pork and Peppers - \$60 / \$120

Herb Marinated Pork Lion topped with Cherry Peppers & White Wine Lemon Sauce

Signature Meatballs - \$65 / \$130

House Blend Beef Meatballs with Marinara Sauce

Sausage and Peppers - \$65 / \$130

Italian Sausage with Caramelized Onions & Grilled Peppers

Chicken Parmesan - \$65 / \$130

Breaded Crispy Chicken topped with Marinara & Mozzarella Cheese

Chicken Piccata - \$65 / \$130

Pan Seared Chicken in a Lemon Caper Butter Sauce

Chicken Marsala - \$65 / \$130

Pan Seared Chicken in a Wild Mushroom Marsala Wine Sauce

Chicken Francese - \$65 / \$130

Egg Battered Chicken in a Lemon Butter Sauce

Herb Roasted Chicken - \$60 / \$120

Slow Roasted Heritage Breed Chicken with Rosemary & Lemon

Eggplant Parmesan - \$65 / \$130

Fried Eggplant Layered with Mozzarella & Marinara Sauce

Salmon Piccata - \$80 / \$150

Fresh Pan Seared Salmon in a Caper Lemon Butter Sauce over Wilted Spinach

Salmon Florentine - \$80 / \$150

Fresh Pan Seared Salmon topped with Fresh Spinach & Parmesan Cream Sauce

Shrimp Fra Diavolo - \$80 / \$160

Pan Seared Shrimp in a Spicy Marinara Sauce

Jumbo Shrimp Scampi - \$80 / \$160

Jumbo Gulf Shrimp, Lemon Garlic Sauce, Wilted Baby Spinach

Steak Pizzaiolo - \$100 / \$200

Seared NY Strip Steaks topped with Caramelized Peppers, Onions & San Marzano Tomato Sauce

Rosemary Garlic Crusted Prime Rib - \$ Market Price

Prime Grade Ribeye Roasted with Fresh Herbs (Includes Au Jus & Horseradish Cream Sauce)

Wild Mushroom Filet Mignon - \$ Market Price

Prime Grade Filet of Beef with Wild Mushroom Marsala Wine Sauce

ITALIAN CLASSIC PASTAS

(Whole Wheat and Gluten Free Pasta Available)

Baked Ziti (v) - \$60 / \$100

Baked Pasta with Fresh Ricotta, Mozzarella & Marinara Sauce

Signature Lasagna Bolognese - \$65 / \$130

Fresh Pasta Sheets, Beef Bolognese, Mozzarella & Marinara Sauce

White Lasagna with Spinach (v) - \$65 / \$130

Layered Pasta Sheets, Creamy Bechamel Sauce, Mozzarella & Spinach

Stuffed Jumbo Shells - \$65 / \$120

Jumbo Pasta Shells Stuffed with Ricotta Spinach Filling, topped with Marinara Sauce & Mozzarella

Rigatoni Alla Vodka - \$60 / \$120

Tomato Cream Sauce with Prosciutto & a Splash of Vodka

Pasta Bolognese - \$60 / \$120

Choice of Pasta (Penne, Rigatoni, Farfalle) in Classic Beef Bolognese Sauce

Pasta Primavera - \$65 / \$130

Choice of Penne, Rigatoni, or Farfalle w/Seasonal Veggies in a Lemon Herb Sauce

Baked Penne Carbonara w/Grilled Chicken - \$70 / \$140

Pasta Baked in a Pancetta Cream Sauce

Grilled Chicken Alfredo \$65 / \$130

Marinated Grilled Chicken, Garlicky Broccoli, Pecorino Alfredo Cream Sauce and Penne Pasta

ITALIAN SIGNATURE SIDES

Pasta w/San Marzano Tomato Sauce - \$45 / \$90

(Penne, Farfalle, Rigatoni, Rotini)

Broccoli - \$50 / \$100

w/Toasted Garlic & Red Chili Flakes

Olive Oil Crushed Potatoes w/Herbs - \$55 / \$110

Roasted Asparagus - \$60 / \$120

Caramelized Brussel Sprout - \$60 / \$125

w/Bacon Onion Jam

Roasted Garlic Mashed Potatoes - \$55 / \$110

Italian Green Beans - \$50 / \$100

w/Toasted Garlic & Red Chili Flakes

Creamy Fontina Spinach - \$55 / \$110

SOUTHERN STAPLES & SIDES

We specialize in more than just Italian Cuisine. Below is Sampling of our Southern Favorites.

Southern Style Meatloaf - \$65 / \$130

w/Savory Gravy

Buttermilk Fried Chicken Strips - \$60 / \$120

w/Honey Mustard or Ranch

12 Hour Roasted Pulled Pork - \$65 / \$130

w/BBQ Sauce

Shrimp and Grits - \$80 / \$160

w/Andouille Sausage & Confit Tomato Cream Sauce

Crispy Mac and Cheese Fritters - \$50 / \$100

w/Spicy Ranch Dipping Sauce

Loaded Potato Salad - \$60 / \$120

w/Bacon, Cheddar Cheese & Green Onion

Southern Style Collard Greens - \$55 / \$110

(with or without pork)

Baked Macaroni & Cheese - \$55 / \$110

Redskin Mashed Potatoes - \$55 / \$110

Creamy Cole Slaw - \$50 / \$100

Stone Ground Grits - \$50 / \$100

Pickled Cucumber Onion Salad - \$50 / \$100

VEGAN SPECIALTIES

Baked Penne w/Cashew Cream Sauce - \$65 / \$130

Baked Penne and Garlic Broccoli with Cashew & Veggie "Cream" Sauce

Vegan Meatballs - \$60 / \$120

Plant Based Meatballs simmered in choice of Marinara Sauce or Wild Mushroom Marsala

Vegan Chicken Parmesan - \$65 / \$110

Plant Based Fried Chicken, Marinara Sauce & Vegan Mozzarella Cheese

Vegan Spinach & Artichoke Dip - \$60 / \$120

Fresh Spinach, Artichoke Hearts, Cashew Cream Sauce & Vegan Mozzarella Cheese



SANDWICH PLATTERS

Choice of Any Three Sandwiches

Served on Choice of NY Style Hoagie Roll or Wrap

Half Platter Includes 12 Half Sandwiches - \$80

Full Platter Includes 24 Half Sandwiches - \$160

Chicken Parmesan

Breaded Chicken Breast, Marinara Sauce & Fresh Mozzarella

Meatball Parmesan

House Blend Beef Meatballs with Marinara Sauce & Mozzarella Cheese

Chicken Cutlet Club

Breaded Chicken Breast, Baby Greens, Tomato, Mozzarella Cheese & Bacon

Italian Combo

Shaved Italian Meats, Provolone Cheese, Lettuce, Tomato & Red Wine Vinaigrette

Caprese Sandwich

House Made Mozzarella, Sliced Heirloom Tomato, Arugula & Balsamic Reduction

Horseradish Roast Beef

Fresh Mozzarella, Horseradish Cream Sauce, Baby Greens & Tomato

Grilled Chicken Caesar

Grilled Chicken, Romaine Hearts, Basil Caesar, Shaved Parmesan Cheese

Avocado & Hummus

Sliced Avocado, Tomato, Hummus, Baby Greens

Turkey Avocado BLT

Shaved Turkey, Tomato, Baby Greens, Bacon & Herb Aioli

Boxed Lunch Option

\$18 Per Person 10 Guest Minimum

All Boxed Lunches Include Half Sandwich, Potato Chips & Chocolate Chip Cookie

Choose One Half Sandwich per 10 Guests

(All Sandwiches Available as Wraps or Hoagie)

SIGNATURE MEAL PACKAGES

*Package prices do not include delivery, set-up or service ware

*Full-Service Wedding prices are customized per event specifications

Italian Feast Package

\$30 Per Person / Minimum 10 Guest

Choose One Entree, One Pasta, One Salad & Choice of Dressing. Includes Garlic Bread.

Entrees

- Chicken Parmesan
- Chicken Marsala
- Chicken Piccata
- Chicken Franchise
- Eggplant Parmesan
- Herb Roasted Chicken

Pasta

- Baked Ziti
- Pasta with San Marzano Tomato Sauce
- Rigatoni Alfredo w/Broccoli
- Penne alla Vodka

Salad

- Caesar Salad
- Green Salad

Southern Style Package

\$28 Per Person / Minimum 10 Guests

Choose One Entrée & Two Sides. Includes Cornbread.

Entrees

- Herb Roasted Baked Chicken
- Buttermilk Fried Chicken Breast
- Slow Roasted Pulled Pork w/Bourbon BBQ Sauce

Sides

- Baked Macaroni & Cheese
- Redskin Mashed Potatoes
- Collard Greens (with or without pork)
- Creamy Cole Slaw

- Pickled Cucumber & Onion Salad
- Stone Ground Grits
- Caesar Salad
- Green Salad

DESSERTS

Espresso Tiramisu - \$60 / \$120

Nutella Tiramisu - \$70 / \$140

Double Chocolate Brownies - \$45 / \$90

Grilled Pound Cake - \$45 / \$90

w/Fresh Berries & Cream

Banana Mascarpone Cream Pudding - \$60 / \$110

Bread Pudding Amaretto Cream Sauce - \$45 / \$90

Mini Cheesecake - \$60 / \$120

Chocolate Chip Cannoli - \$60 / \$120

Italian Assorted Cookies - \$50 / \$100

Mini Cannoli Jars - \$60 / \$120

BEVS & EXTRAS

Gallon of Tea, Unsweet Tea, & Lemonade - \$8

Dinner Rolls - \$.75 each

Garlic Bread - \$8.00 per Loaf

Chafing Dish Set-Ups with Sterno Fuel - \$15

Custom Delivery and Set-Up Options Available



EZCATER



WEBSITE