

Pasta**Pasta**

	<i>Half Tray</i>	<i>Full Tray</i>
Baked Ziti	\$39.00	\$77.00
Cavatelli and Broccoli	\$39.00	\$77.00
Cavatelli con Panna - crumbled sweet sausage & tomato cream sauce	\$52.00	\$103.00
Cheese Tortellini Alfredo with peas & prosciutto	\$62.00	\$124.00
Conchiglie Bella Rose - small shells with red pepper coulis & fresh arugula	\$50.00	\$99.00
Farfalle Genovese - bowties with prosciutto, peas & caramelized onions	\$45.00	\$89.00
Fusilli all' Antonio - wild mushrooms, sundried tomatoes & peas in a light tomato cream sauce	\$50.00	\$99.00
Gemelli Siciliana - diced eggplant, plum tomatoes & fresh mozzarella	\$45.00	\$89.00
Lasagna (Full Shallow)		
Cheese	\$39.00	\$73.00
Meat, Sausage or Spinach	\$48.00	\$91.00
Vegetable- (Bechamel Sauce)	\$48.00	\$91.00
Manicotti	\$2.50 each	
Orrechiette with Broccoli Rabe & Sausage - served in a veal demi-glaze	\$50.00	\$99.00
Orrechiette with Broccoli Rabe & Sausage - served in garlic & oil	\$45.00	\$89.00
Orrechiette with Broccoli Rabe & Shrimp - served in garlic & oil	\$76.00	\$151.00
Penne alla Vodka (contains prosciutto)	\$45.00	\$89.00
Penne alla Vodka with Chicken & Mushrooms	\$50.00	\$99.00
Penne Filetto di Pomodoro - filets of plum tomatoes, prosciutto, basil, garlic & onion	\$45.00	\$89.00
Penne Marinara	\$33.00	\$65.00
Penne Puttanesca - plum tomatoes, olives & capers	\$39.00	\$77.00
Shrimp and Scallop Scampi with Fusilli	<i>Market Price</i>	
Stuffed Shells	\$1.50 each	
Ziti Bolognese - traditional Italian meat sauce prepared with veal, pork, and beef	\$45.00	\$89.00

Half Tray Shallow & Full Tray Shallow Sizes Also Available

Insalate Crudo**Cold Salads**

Cole Slaw	<i>Half Tray ~ \$42.00</i>	<i>Full Tray ~ \$81.00</i>
Conchiglie alla Bandiera - small shells with fresh spinach, roasted peppers, artichoke hearts, garlic, oil & fresh mozzarella	<i>Half Tray ~ \$54.00</i>	<i>Full Tray ~ \$106.00</i>
Fresh Fruit Salad - golden pineapple, honeydew, cantaloupe, strawberries, red grapes and green grapes	<i>Half Tray and Full Tray ~ Seasonal Price</i>	
Gemelli with Asparagus & Cherry Tomatoes	<i>Half Tray ~ \$50.00</i>	<i>Full Tray ~ \$99.00</i>
Italian Potato Salad with garlic, oil & basil	<i>Half Tray ~ \$42.00</i>	<i>Full Tray ~ \$81.00</i>
Macaroni Salad	<i>Half Tray ~ \$42.00</i>	<i>Full Tray ~ \$81.00</i>
Orzo & Cranberry Salad	<i>Half Tray ~ \$55.00</i>	<i>Full Tray ~ \$108.00</i>
Red Potato Salad	<i>Half Tray ~ \$42.00</i>	<i>Full Tray ~ \$81.00</i>
Tomato, Mozzarella, Cucumber & Onion Salad	<i>Half Tray ~ \$68.00</i>	<i>Full Tray ~ \$134.00</i>

Half Tray Shallow Size Also Available

Contorni e Verdure**Side Dishes & Vegetables**

	<i>Half Tray</i>	<i>Full Tray</i>
Grilled Asparagus	\$45.00	\$89.00
Broccoli with garlic & oil	\$33.00	\$65.00
Broccoli Rabe with sauteed garlic	\$50.00	\$99.00
Cauliflower, Pignoli & Black Olives with garlic & oil	\$33.00	\$65.00
Corn on the Cob (Seasonal)	<i>Market Price</i>	
Eggplant Parmigiana (Full Shallow)	\$50.00	\$95.00
Eggplant Rollatini	\$2.50 per piece	
Escarole and White Beans with garlic and oil	\$39.00	\$77.00
Potato Croquettes	\$1.25 per piece	
Rice Balls (Arancini)	\$2.50 per piece	
Roasted Potatoes with Sauteed Onions	\$37.00	\$74.00
Summer Rice - assorted diced vegetables	\$33.00	\$65.00
Steamed Vegetables with roasted garlic	\$39.00	\$77.00
String Beans Almondine or Pomodoro Style	\$40.00	\$80.00
Baby Zucchini, Red Onion & Mint	\$39.00	\$77.00

Half Tray Shallow & Full Tray Shallow Sizes Also Available

Canestri di Pane**Bread Baskets**

Bread Basket ~ Assorted sliced loaves and rolls arranged in a basket with butter.
Small ~ \$32.00 Medium ~ \$43.00 Large ~ \$51.00

Dinner Roll Basket ~ An assortment of small dinner rolls arranged in a basket with butter. Available in Italian, semolina, ciabattini or whole wheat. ~ \$.32 per piece
7 grain, walnut raisin, cranberry pecan or olive. ~ \$.80 per piece
(\$10 basket deposit required).

Dolci**Desserts**

Brownies	\$1.95 per piece
Cookie Platters	\$13.00 per pound
Mini Pastry Platters - Assorted or your choice of plain cannoli, chocolate dipped cannoli, sfogliatelle, eclairs, cream puffs, raspberry almond cake & chocolate drizzled cheesecake	\$1.10 per piece
Store Made Rice Pudding	<i>Half Tray Shallow ~ \$26.00</i> <i>Half Tray ~ \$48.00</i>

Occasion cakes are outsourced and may be ordered to specification.

Servizio Aggiuntivo**Additional Services**

Joe Leone's Catering services extend beyond the menu - Please inquire at our Catering Office for a comprehensive explanation.

- Portioning, pairing of menu selections, and alternative menu selections including customized items
- Event Planning
- Elegant Affairs Package Menus
- Station Style Service
- Coffee & Tea Service
- Company employed & trained Full Service Staffing including Bartenders & Station Attendants
- Full Equipment Rental Management

ALL DELIVERIES WILL BE ASSESSED DELIVERY & SETUP CHARGES.
Equipment Deposits on specified items are mandatory and will be refunded upon their return to the Catering Office in good condition.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

Joe Leone's Catering



EST 1997

A LA CARTE MENU

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www.joeleones.com

Joe Leone's Catering is the culmination of many years of development and training. Over twelve years of experience in the local industry, constant continuing education for all of our staff, and consistent, high quality ingredients have earned Joe Leone's its reputation as a truly Italian culinary experience at the Jersey Shore.

Our staff is committed to providing the highest level quality of product, quality of customer service, and overall catering experience. It is our objective to exceed expectations for all occasions. Please allow us to make your next catered affair a memorable one.

Buon Appetito!

Volume XI
December 2009

Antipasti

Appetizers

U-10 Shrimp Shooters / U-10 Coconut Shrimp
Market Price

Baby Lamb Chops
\$3.75 each

Crunchy Nori Tuna • Panko Encrusted Crab Claws
\$3.50 each

Lump Crab Cakes
\$3.25 each

Mini Burgers with Gorgonzola & Carmelized Onion
\$2.75 each

Beef Tenderloin on Garlic Toast • Crabmeat Stuffed Mushrooms
Pear & Roquefort in Pastry • Scallops Wrapped in Bacon
\$2.50 each

Artichoke Beignets • Fig & Lavender in Pastry
Goat Cheese & Onion Marmalade Flat Bread • Stilton & Cranberry in Pastry
Mini Rice Balls • Raspberry & Almond Brie in Pastry • Tomato, Mozzarella & Cucumber Skewers
\$2.00 each

Clams Casino • Eggplant Polpetta
\$1.75 each

Crispy Asparagus & Asiago in Phyllo
Roasted Garlic Bread Stuffed Mushrooms • Sausage Stuffed Mushrooms
\$1.50 each

Tomato Bruschetta on Garlic Toast • Cocktail Franks En Croute
\$1.00 each

~ All appetizers are sold in increments of 25 pieces ~

Insalate

Salads

Arugula Salad

Fresh arugula with homemade roasted peppers, fresh mozzarella and grapes.
Served with our homemade honey balsamic vinaigrette on the side.

Half Tray Shallow, Half Tray and Full Tray ~ Seasonal Price

Catherina Salad

Mixed greens with cherry tomatoes, gorgonzola, toasted pine nuts, and roasted garlic.
Served with our homemade honey balsamic vinaigrette on the side.

Half Tray Shallow ~ \$32.00 Half Tray ~ \$52.00 Full Tray ~ \$95.00

Classic Caesar Salad

Romaine lettuce topped with croutons and freshly grated parmesan cheese.
Served with our homemade Caesar dressing on the side.

Half Tray Shallow ~ \$24.00 Half Tray ~ \$38.00 Full Tray ~ \$68.00

With Grilled Chicken

Half Tray Shallow ~ \$32.00 Half Tray ~ \$53.00 Full Tray ~ \$98.00

With Grilled Shrimp

Market Price

Greek Salad

Mixed greens with seasonal grilled vegetables, feta cheese, & calamata olives.
Served with our homemade honey balsamic vinaigrette on the side.

Half Tray Shallow ~ \$32.00 Half Tray ~ \$52.00 Full Tray ~ \$95.00

Insalate di Maria

Mixed greens with poached pears, shaved imported provolone, figs and scissored prosciutto.
Served with our homemade honey balsamic vinaigrette on the side.

Half Tray Shallow ~ \$42.00 Half Tray ~ \$75.00 Full Tray ~ \$124.00

Insalate di Vincenzo

Mixed greens with goat cheese, fresh strawberries, pignoli nuts and red onion. Served
with our homemade honey balsamic vinaigrette on the side.

Half Tray Shallow ~ \$38.00 Half Tray ~ \$67.00 Full Tray ~ \$115.00

Tossed Salad

Romaine lettuce topped with cucumbers, cherry tomatoes, and red onion.
Served with our homemade honey balsamic vinaigrette on the side.

Half Tray Shallow ~ \$24.00 Half Tray ~ \$38.00 Full Tray ~ \$68.00

Piatti

Platters

Antipasto

Small ~ \$50.00 Medium ~ \$88.00 Large ~ \$113.00

Genoa salami, pepperoni, prosciutto di parma, sweet & hot soppressata, asiago, imported
provolone, fresh mozzarella, artichoke hearts with stem, marinated mushrooms, roasted
peppers, sundried tomatoes, grilled vegetables & assorted olives.

Bruschetta

36pc \$45.00 ~ 60pc \$75.00

Tomato bruschetta presented in a bread bowl, served with garlic toast, garnished &
arranged for self-assembly.

Crudite Basket (serves 30-35)

Medium ~ \$50.00

Assorted fresh vegetables, cut and decoratively arranged in a basket. Served with your
choice of sundried tomato, artichoke or spinach dip. *(\$10 basket deposit required.)*

Fresh Fruit

Small, Medium and Large ~ Seasonal Price

Fresh golden pineapple, honeydew, cantaloupe, red grapes, green grapes, strawberries
& seasonal inclusions sliced, arranged and artistically garnished.

Fresh Mozzarella

Small ~ \$48.00 Medium ~ \$80.00 Large ~ \$105.00

Sliced homemade fresh mozzarella, topped with fresh basil & layered with fresh vine
ripened tomato. Roasted peppers or sundried tomatoes - *\$10 extra for each additional
item.* Tomato Petals - *\$20 Additional*

Grilled Vegetables

Small ~ \$39.00 Medium ~ \$63.00 Large ~ \$88.00

Seasoned asparagus, eggplant, red peppers, yellow peppers, yellow squash, red onions,
carrots & zucchini marinated in a light balsamic vinaigrette, grilled & artistically arranged.

Italian Cheese Board (serves 20-25)

\$100.00

Selected Imported cheeses including Provolone, Fontina, Reggiano Parmiggiano &
Toma accompanied by sliced pepperoni, dried sausage, crackers & garnished with fresh
grapes. Served on an oak cutting board with cheese knives for self service.

(\$20 oak board & knives deposit required.)

Salumeria

\$9.00 per person (10 person minimum)

Select four choices: Roast beef, Genoa Salami, Imported Boiled Ham, Turkey Breast, Sweet
or Hot Soppressata, Imported Hot or Sweet Capicollo, or Prosciutto di Parma.

Select three choices: Provolone, American, Swiss, Muenster, or Fresh Mozzarella.

Includes mayonnaise, mustard, oil, vinegar & 2 rolls per person in a basket.

(\$10 basket deposit required)

Sandwiches & Wraps

All sandwiches and wraps may be made to specification or assorted.

Ciabatta

\$17.95 each

Focaccia ~ 9" round semolina bread, baked in olive oil &

Tuscan Herbs, filled and sliced into 8 wedges.

\$17.95 each

2 oz ~ Choice of Italian, Semolina, Whole Wheat or 7

Grain Dinner Rolls

\$3.25 each

3 oz ~ Semolina Rolls

\$5.45 each

4 oz ~ Italian Torpedo Rolls

\$6.95 each

Italian or Semolina Longs (Baguettes)

\$17.95 each

3 foot - 6 foot Subs

\$17.95 per foot

(\$15 sub board deposit required)

Wraps

\$8.95 each

Shrimp Cocktail

Market Price

U-10 Shrimp garnished with lemon wedges and cocktail sauce.

Stuffed Breads

\$15.00 each

Served room temperature. Your choice of:

Antipasto • Broccoli & Cheddar • Broccoli Rabe & Mozzarella • Spinach & Mozzarella

Sausage & Provolone • Hot Sausage & Provolone • Eggplant & Mozzarella

Pepperoni & Mozzarella • Sausage, Pepper, Onion & Mozzarella

Breads are sliced, arranged, and artistically garnished.

Pollo e Vitello

Chicken and Veal

Alla Chris - artichoke hearts & roasted peppers in butter & white wine sauce

Athena - onions, fresh spinach, fresh tomato & feta in light white wine sauce

Balsamico - breasts on the bone, baked in balsamic vinegar

Cacciatore - olives, tomatoes, onions, mushrooms & carrots

Carpinello - asparagus, prosciutto & melted fontina in scampi sauce

Cordon Bleu - stuffed with ham & Swiss in veloute cream sauce

Di Giambotta - hot & sweet peppers, sausage & potatoes in light wine sauce

Francese - lemon, wine & butter sauce

Italian Cordon Bleu - stuffed with prosciutto & provolone in marinara sauce

Marsala - fresh mushrooms & onions in Marsala wine sauce

Mi Amor Jennifer - fresh mozzarella & sundried tomatoes in rosemary thyme
cream sauce

Milanese - lightly breaded with seasoned Italian bread crumbs

Murphy - hot & sweet peppers & potatoes in sherry demi-glaze

Parmigiana - mozzarella in marinara sauce

Piccata - capers, lemon & butter

Rossini - layered with prosciutto & mozzarella in light tomato wine sauce

Saltimbocca - layered with prosciutto, spinach & mozzarella in sherry demi-glaze

Savoy - breasts on the bone, baked in cider and balsamic vinegars, dusted with bread
crumbs and grated cheese

Scampi - fresh garlic, wine & butter sauce

Sorrentino - layered with prosciutto, eggplant, mushrooms & mozzarella

Valdostana - stuffed with prosciutto & mozzarella in Marsala wine sauce

Boneless Chicken ~ Half Tray ~ \$56.95 Full Tray ~ \$114.90 Piece ~ \$4.75

Bone-In Chicken ~ Half Tray ~ \$40.95 Full Tray ~ \$83.90 Piece ~ \$3.45

Veal ~ Half Tray ~ \$87.95 Full Tray ~ \$180.90 Piece ~ \$7.40

Maiale, Manzo & Polpette di Carne

Pork, Beef & Meatballs

Filet Mignon

Market Price per Loin

• Whole, served au jus *(carving station recommended)*

• Sliced on a platter with horseradish mayonnaise, served room temperature

• Di Giambotta, with hot & sweet peppers, sausage & potatoes in white wine sauce

Boneless Pork Loin

\$83.00 per Loin

• Alfonso-style, with sundried tomatoes & mushrooms in a brown gravy

• Sliced and served au jus

• Stuffed with spinach & mushrooms

• Murphy-style, with hot & sweet peppers & potatoes in sherry demi-glaze

Homemade Chicken Meatballs

\$1.50 Per Piece

Homemade Meatballs

\$1.25 Per Piece

Sausage & Peppers

Half Tray ~ \$57.00 Full Tray ~ \$112.00

in red sauce or pan juices

Sausage di Giambotta

Half Tray ~ \$57.00 Full Tray ~ \$112.00

mixed hot & sweet sausage with hot &
sweet peppers & potatoes in white wine sauce.

Pesce e Frutta di Mare

Fish and Seafood

Almond Crusted Salmon served with a raspberry glaze

Frutta di Mare - shrimp, scallops, calamari & mussels in marinara sauce or

Salad Style with oil, natural juices & lemon

Mussels Marinara or **Fra Diavolo**

Potato Encrusted Chilean Sea Bass with citrus vodka sauce

Shrimp Salad with garlic and oil

Shrimp Francese or **Shrimp Stuffed with Fresh Crabmeat**

Shrimp and Scallop Scampi - with fresh garlic, wine & butter

Sole Francese, Milanese, Stuffed with Fresh Crabmeat or **Stuffed with Spinach**

Tilapia Francese or **Milanese**

Variety Of Filet Fish Available Upon Request - prepared to order

All Fish and Seafood are market price.