

Fish and Seafood

Pesce e Frutta di Mare

Choice of Fresh Filet or Shellfish:

Cod or Scrod • Flounder • Grouper • Mahi Mahi • Mussels (PEI) • Salmon
Scallops (U-10) • Shrimp (U-10) • Shrimp (U-10) & Scallops (U-10)

Choice of Preparation/ Style:

Almond Encrusted w/ Raspberry Glaze • Baked • Crabmeat Stuffed in White Wine Sauce
Francese • Fra Diavolo • Fried w/ Cocktail Sauce or Remoulade • Grilled
Julienne Vegetable Stuffed in White Wine Sauce • Livornese • Marinara • Milanese
Molasses Glazed • Oreganata • Potato Encrusted w/ Citrus Vodka Sauce
Roasted • Scampi • Spinach Stuffed in White Wine Sauce

Frutta di Mare

Calamari, clams, mussels, scallops & shrimp w/ oregano & garlic in marinara

All Fish and Seafood are Market Price

Pasta

Pasta

**All pasta dishes contain grated Pecorino Romano Cheese*

	Half Tray	Full Tray
Baked Ziti	\$45	\$77
Cavatelli and Broccoli - in chicken stock, garlic & oil	\$45	\$77
Cavatelli con Panna - crumbled sweet sausage in tomato cream sauce	\$55	\$99
Cheese Tortellini Alfredo - with peas & prosciutto	\$55	\$99
Conchigle Bella Rose - small shells with red pepper coulis, heavy cream & fresh arugula	\$53	\$92
Conchigle Siciliana - diced eggplant, plum tomatoes & fresh mozzarella	\$47	\$82
Fusilli all' Antonio - wild mushrooms, sundried tomatoes & peas in light tomato cream sauce	\$53	\$92
Fusilli Primavera - fresh tomato, onion, zucchini, squash, broccoli, cauliflower, mushrooms, carrots, & peas in vegetable stock, garlic & oil	\$47	\$82
Shrimp and Scallop Scampi over Fusilli	Market Price	
Lasagna • Cheese	\$47	\$82
• Meat • Spinach • Vegetable (Bechamel Sauce)	\$53	\$92
Macaroni al Forno - fusilli pasta with a blend of 5 cheeses, plum tomatoes, finished with bread crumbs & baked	\$53	\$92
Manicotti - Marinara or alla Vodka Sauce	\$3 per piece	
Mezze Rigatoni all' Amatriciana - plum tomatoes, sautéed onions, garlic, guanciale, white wine & basil	\$52	\$94
Orrechiette Genovese - with prosciutto, peas & caramelized onions	\$47	\$82
Orrechiette with Broccoli Rabe & Sausage		
• in garlic & oil	\$50	\$87
• in veal demi-glaze	\$55	\$99
Penne alla Vodka (contains prosciutto)	\$55	\$99
Penne alla Vodka - with chicken, mushrooms & peas	\$68	\$123
Penne Filetto di Pomodoro - filets of plum tomatoes, prosciutto, basil, garlic & onion	\$53	\$92
Penne Marinara	\$40	\$70
Stuffed Shells - Marinara or alla Vodka Sauce	\$2.00 per piece	
Ziti Bolognese - traditional Italian meat sauce prepared with plum tomatoes, beef, pork & veal	\$53	\$92

*Gluten Free Pasta Available at an additional charge
Half Shallow Tray Also Available*

Side Dishes & Vegetables

Contorni e Verdure

	Half Tray	Full Tray
Grilled OR Steamed Asparagus	\$51	\$90
Roasted Balsamic Vegetables	\$45	\$77
Broccoli with garlic & oil	\$36	\$63
Broccoli Rabe sautéed with roasted garlic	\$51	\$90
Eggplant Parmigiana	\$50	\$89
Eggplant Rollatini	\$3.50 per piece	
Escarole and White Beans with garlic & oil	\$43	\$76
Potato Croquettes	\$1.50 per piece	
Rice Balls / Arancini (contains meat)	\$2.50 per piece	
Roasted Potatoes with sautéed onions	\$36	\$63
Roasted Brussel Sprouts with shallots & lemon	\$46	\$81
Roasted Root Vegetables oven roasted sweet potatoes, celery root, parsnips, red potatoes & carrots with sautéed garlic & shallots	\$40	\$70
Sautéed Zucchini & Yellow Squash with garlic & oil	\$40	\$70
Steamed Vegetables with roasted garlic	\$40	\$70
String Beans Almondine or Pomodoro	\$43	\$76
String Beans with pecorino, garlic & oil	\$43	\$76
Summer Rice white rice, assorted diced vegetables & vegetable stock	\$34	\$60
Yukon Gold Mashed Potatoes with shallot butter	\$37	\$65

Half Shallow Tray Also Available

Bread Baskets

Canestri di Pane

Dinner Roll Basket ~ An assortment of dinner rolls arranged in a basket with butter.
Available in: Italian, Semolina, Ciabattini or Whole Wheat ~ *\$.45 per piece*
Multi-Grain, Olive or Sourdough ~ *\$.85 per piece*
(\$10 basket deposit required)

Rolls and Loaves Available by the Piece.
Loaves may be sliced upon request.

Desserts

Dolci

Fudge Brownies \$2.95 per piece
Cookie Platters \$15.00 per pound
Small(3lb) ~ \$45 Medium(5lb) ~ \$75 Large(8lb) ~ \$120

Miniature Pastry Platters - \$1.75 per piece
Small(25 pc) ~ \$43 Medium(35 pc) ~ \$60 Large(50 pc) ~ \$86
Assorted or your choice of plain cannoli, chocolate dipped cannoli, sfogliatelle, eclairs & cream puffs

Rice Pudding *Half Shallow Tray ~ \$26 Half Tray ~ \$48*

Additional Services

Servizio Aggiuntivo

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

- Portioning, pairing of menu selections, & alternative menu selections including customized items, gluten free & vegetarian options
- Child friendly menu options
- Wire Chafing Racks
- Disposable Flatware, Placesettings & Drinkware
- Pickup or Delivery Service

ALL DELIVERIES WILL BE ASSESSED A DELIVERY CHARGE.
**Basket and sub board deposits are mandatory & 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

Catering Sales Office

510 Route 35 South • Point Pleasant Beach, NJ 08742
Telephone: (732) 701-0001 x4 • Fax: (732) 714-7762

Pick Up Location / Catering Kitchen

600 Route 35 North • Point Pleasant Beach, NJ 08742

joeleones.com

Joe Leone's Catering is the culmination of many years of development and training. As the premiere Italian culinary experience at the Jersey Shore, we continue to present outstanding a la carte catering for pickup or delivery. We proudly maintain our customer relationships by sustaining the consistent, high quality production of our menu items that our customers and their guests have come to expect. We do not offer event planning or full-service catering, but we would be delighted to assist in menu development, portioning, and coordination. Upon request, we will recommend off-premise staffing agencies as well as full service rental operations to assist with planning all of the elements of your next event.

Our team 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 the food for your next catered affair memorable.

Buon Appetito!

Volume XIX
Summer 2019

Appetizers Antipasti

U-10 Coconut Shrimp / U-10 Fried Shrimp	<i>Market Price</i>
U-10 Scallops Wrapped in Bacon	<i>\$3.50 per piece</i>
Beef Tenderloin on Garlic Toast	<i>\$2.75 per piece</i>
Crabmeat Stuffed Mushrooms	<i>\$2.75 per piece</i>
Tomato, Mozzarella & Cucumber Skewers	<i>\$1.75 per piece</i>
Buffalo Chicken Tenders	<i>\$1.75 per piece</i>
Cocktail Meatballs	<i>\$1.75 per piece</i>
Cocktail Chicken Meatballs	<i>\$1.75 per piece</i>
Cocktail Buffalo Chicken Meatballs	<i>\$1.75 per piece</i>
Sausage Stuffed Mushrooms	<i>\$1.75 per piece</i>
Mini Prosciutto Balls	<i>\$1.75 per piece</i>
Clams Casino	<i>\$1.50 per piece</i>
Roasted Garlic Bread Stuffed Mushrooms	<i>\$1.50 per piece</i>
Eggplant Polpetta	<i>\$1.00 per piece</i>
Mini Potato Croquettes	<i>\$1.00 per piece</i>
Mini Rice Balls (Arancini)	<i>\$1.00 per piece</i>

All appetizers are delicate & require maintenance. Individual assembly and/or heating is required. Each appetizer is available by the piece in 6 piece increments. Minimum 12 pieces per selection.

Salads Insalate

<i>*Served by the bowl.</i>	<i>Small Med. Large</i>
Arugula Salad - Fresh arugula with homemade roasted peppers, fresh mozzarella and grapes. Served with our homemade honey balsamic vinaigrette on the side.	<i>Market Price</i>
Catherina Salad - Mixed greens with cherry tomatoes, crumbled bleu cheese, pignoli nuts & roasted garlic. Served with our homemade honey balsamic vinaigrette on the side.	<i>\$26 \$42 \$58</i>
Classic Caesar Salad - Romaine lettuce with croutons & shaved parmesan cheese. Served with our homemade Caesar dressing on the side.	<i>\$20 \$33 \$46</i>
Fredo Salad - Fresh arugula with chopped avocados, ripe plum tomato wedges, diced red onion & crumbled bacon. Served with our homemade red wine vinaigrette on the side.	<i>Market Price</i>
Greek Salad - Mixed greens with seasonal grilled vegetables, feta cheese, & calamata olives. Served with our homemade red wine vinaigrette on the side.	<i>\$22 \$35 \$48</i>
Insalate di Maria - Mixed greens with poached pears, shaved imported provolone, dried figs & scissored prosciutto. Served with our homemade honey balsamic vinaigrette on the side.	<i>\$32 \$54 \$79</i>
Insalate di Vincenza - Mixed greens with goat cheese, fresh strawberries, pignoli nuts & red onion. Served with our homemade honey balsamic vinaigrette on the side.	<i>\$32 \$54 \$79</i>
Tossed Salad - Romaine lettuce with cucumbers, cherry tomatoes, shaved carrots & red onion. Served with our homemade honey balsamic vinaigrette on the side. <i>Grilled chicken may be added to any green salad at \$4.95 per piece</i>	<i>\$20 \$33 \$46</i>
Fresh Fruit (Seasonal) - golden pineapple, honeydew, cantaloupe, watermelon, strawberries, red grapes & blackberries	<i>Small Med. Market Price</i>
Cheese Tortellini Primavera - with red onion, diced tri-color peppers, sliced olives, garlic & oil	<i>\$32 \$56</i>
Conchigle alla Bandiera - small shells with fresh spinach, arugula, roasted peppers, artichoke hearts, fresh mozzarella, garlic & oil	<i>\$32 \$56</i>
Macaroni - mayonnaise based	<i>\$23 \$42</i>
Orrechiette with Asparagus & Cherry Tomatoes	<i>\$27 \$50</i>
Orzo & Cranberry rice shaped pasta tossed w/ dried cranberries, peppers, celery, scallions, basil, sundried tomato pesto, lemon juice & toasted pine nuts	<i>\$29 \$55</i>
Quinoa Primavera toasted quinoa simmered in vegetable stock, tossed w/ broccoli, carrots, cauliflower, peas, red peppers, squash, zucchini, garlic & oil	<i>\$36 \$71</i>
Cole Slaw	<i>\$25 \$46</i>
Italian Potato - with garlic, oil & basil	<i>\$25 \$46</i>
Red Potato - mayonnaise based	<i>\$25 \$46</i>
Three Potato - mayonnaise based	<i>\$25 \$46</i>
Tomato, Mozzarella, Cucumber & Red Onion	<i>\$35 \$69</i>
Frutta di Mare - calamari, scungilli & shrimp tossed w/ celery, red onion, red peppers, kalamata olives, parsley, lemon juice, garlic & oil	<i>Market Price</i>
Shrimp with Garlic & Oil	<i>Market Price</i>

Platters Piatti

Antipasto Genoa Salami, Prosciutto di Parma, Sweet & Hot Soppresata, Asiago, Imported Provolone, Fresh Mozzarella, Roman Artichoke Hearts, Marinated Mushrooms, Roasted Peppers, Slow Roasted Tomato Petals & Assorted Olives.	<i>Small ~ \$63 Medium ~ \$100</i>
Bruschetta Tomato bruschetta presented in a bread bowl, served with garlic toast, garnished & arranged for self-assembly.	<i>36pc ~ \$45 60pc ~ \$75</i>
Crudite Basket (serves 25) Assorted fresh vegetables, cut & decoratively arranged in a basket. Served with your choice of sundried tomato or spinach dip. <i>(\$10 basket deposit required)</i>	<i>Medium ~ \$60</i>
Filet Mignon Roasted to Medium Rare, chilled, sliced & arranged on a platter. Served with Horseradish Mayonnaise. (Room temperature serve)	<i>Per Loin ~ Market Price</i>
Fresh Fruit (Seasonal) Fresh golden pineapple, honeydew, cantaloupe, red grapes, blackberries, strawberries, kiwi & oranges sliced, arranged & artistically garnished. (Available April through October)	<i>Medium ~ Market Price</i>
Fresh Mozzarella Sliced homemade fresh mozzarella, layered w/ fresh vine ripened tomato & finished w/ fresh basil. Roasted peppers or sundried tomatoes - <i>\$15 Additional</i> . Tomato Petals - <i>\$20 Additional</i>	<i>Small ~ \$68 Medium ~ \$98 Large ~ \$128</i>
Grilled Vegetables Seasoned eggplant, red & yellow peppers, baby carrots, yellow squash, red onions & zucchini marinated in garlic, oil & herbs, grilled & artistically arranged.	<i>Small ~ \$39 Medium ~ \$63 Large ~ \$88</i>
Cheese Plate (serves 20) Imported Brie, Vermont Cheddar, Spanish Manchego, Herb Goat Cheese & Reggiano Parmigiano accompanied by sliced pepperoni, dried fruit, candied nuts, honey & garnished with fresh grapes. Served with cheese knives & crackers for self service.	<i>\$110</i>
Salumeria <i>Select four choices:</i> Roast Beef, Genoa Salami, Boiled Ham, Turkey Breast, Sweet or Hot Soppresata or Prosciutto di Parma. <i>Select three choices:</i> Provolone, American, Swiss, Muenster or Cheddar. Includes mayonnaise, mustard, oil & vinegar & 2 rolls per person arranged in a basket. <i>(\$10 basket deposit required)</i>	<i>\$11 per person (10 person minimum)</i>
Shrimp Cocktail U-10 Shrimp garnished with lemon wedges & cocktail sauce.	<i>Market Price</i>
Stuffed Breads Breads can be whole or sliced, arranged, & artistically garnished. Room temperature serve Your choice of: Antipasto • Broccoli & Cheddar • Broccoli Rabe & Mozzarella Spinach & Mozzarella • Sausage & Provolone • Hot Sausage & Provolone Eggplant & Mozzarella • Pepperoni & Mozzarella • Sausage, Pepper, Onion & Mozzarella	<i>\$12 each</i>

Sandwiches Panini

Dinner Roll (Italian, Semolina or Wheat)	<i>\$3.95 - \$5.95 each</i>
Small Roll (Italian, Semolina or Wheat)	<i>\$7.95 - \$10.95 each</i>
Wraps	<i>\$9.95 - \$14.95 each</i>
Focaccia ~ 9" round semolina bread, baked in olive oil with Tuscan Herbs, filled & sliced into 8 wedges	<i>\$20.95 - \$27.95 each</i>
Long/Baguette (Italian or Semolina)	<i>\$20.95 - \$27.95 each</i>
3 foot - 6 foot Sandwich (Braided Italian) <i>(\$15 sandwich board deposit required)</i>	<i>\$19.95 - \$27.95 per foot</i>
Signature Assortment	
Grilled Chicken with Fresh Mozzarella & Roasted Peppers • JL Italian Combo Roast Beef & Cheddar • Turkey & Swiss • Ham & American Grilled Vegetable with Fresh Mozzarella & Roasted Peppers	
<i>All sandwiches and wraps may be customized to order upon request. Gluten free bread & preparation available at an additional charge.</i>	

Chicken and Veal Pollo e Vitello

Alla Cris - flour dusted with artichoke hearts & roasted peppers in white wine sauce	
Athena - flour dusted with onions, fresh spinach, fresh tomato & feta in white wine sauce	
Balsamico - bone-in, baked in balsamic vinegar	
Carbonara - coated with Parmigiano Reggiano & panko finished w/ crispy bacon & peas in onion & bacon cream sauce	
Carnivale - flour dusted, layered with roasted peppers & melted mozzarella in alla vodka sauce	
Carpinello - flour dusted, layered with prosciutto, melted fontina & asparagus in scampi sauce	
Con Funghi - dipped in egg, flour dusted, layered w/ sautéed mushrooms & melted Fontina in garlic white wine demi-glaze	
Cordon Bleu - stuffed with ham & swiss cheese, rolled and breaded with seasoned Italian bread crumbs in mushroom veloute cream sauce	
Di Giambotta - flour dusted, finished with peppers, mushrooms, onions, sweet sausage hot peppers & potatoes in white wine demi-glaze	
Florentine - egg battered, layered w/ sautéed spinach & melted mozzarella finished w/ diced sautéed tomatoes in lemon white wine sauce	
Francese - egg battered in lemon white wine sauce	
French Onion - flour dusted, layered w/ caramelized onions & melted Gruyere in sherry demi-glaze	
JL Signature Roasted Chicken - bone-in, seasoned with fresh lemon, salt, pepper & rosemary	
Leone - dipped in egg, flour dusted, layered w/ prosciutto & melted Swiss in Marsala demi-glaze	
Margherita - flour dusted, layered w/ tomato petals & melted mozzarella in plum tomato sauce	
Marsala - flour dusted, finished with sautéed mushrooms & onions in Marsala wine sauce	
Mi Amor Jennifer - flour dusted, melted mozzarella & sundried tomatoes in rosemary thyme cream sauce	
Milanese - breaded with seasoned Italian bread crumbs & plattered (Room temperature serve)	
Murphy - flour dusted, finished with hot & sweet peppers, onions, mushrooms & potatoes in demi-glaze pan jus	
Parmigiana - Milanese style, with melted mozzarella in marinara sauce	
Piccata - flour dusted, capers, lemon & white wine sauce	
Rossini - flour dusted, layered with prosciutto & melted mozzarella in tomato white wine sauce	
Saltimbocca - flour dusted, layered w/ prosciutto, spinach & melted mozzarella in sherry demi-glaze	
Scampi - flour dusted, fresh garlic & white wine sauce	
Sorrentino - flour dusted, layered with prosciutto, eggplant, mushrooms & melted mozzarella in tomato Marsala sauce	
Valdostana - egg battered, stuffed with prosciutto & mozzarella in tomato Marsala sauce	
Zingara - flour dusted, finished w/ garlic, artichokes, hot cherry peppers, plum tomatoes & mushrooms in Marsala demi-glaze	
<i>Bell & Evans Boneless Chicken Breast ~ \$4.95 per piece</i> <i>Bell & Evans Bone-In Chicken Breast (12 oz) ~ \$8.75 per piece</i> <i>Veal Cutlet ~ \$9.50 per piece</i>	
Recommended portion is 1 piece per person. Minimum 6 pieces per selection	

Pork, Beef & Meatballs Maiale, Manzo & Polpetta di Carne

Boneless Pork Loin • Alfonso - sundried tomatoes & mushrooms in pork gravy • Sliced & served au jus • Stuffed with spinach & mushrooms in pork gravy • Murphy - tossed with hot & sweet peppers, onions, mushrooms & potatoes in demi-glaze pan jus	<i>\$42 per 1/2 Loin ~ \$82 per full Loin</i>
Filet Mignon • Whole, served au jus (carving required) • Sliced on a platter with horseradish mayonnaise. Room temperature serve	<i>Market Price</i>
Homemade Chicken Meatballs	<i>\$2.50 per piece</i>
Homemade Traditional Meatballs (beef, pork & veal)	<i>\$2.50 per piece</i>
Sausage Di Giambotta Hot & sweet sausage tossed with peppers, mushrooms & onions finished with hot peppers & potatoes in white wine demi-glaze	<i>Half Tray ~ \$50 Full Tray ~ \$90</i>
Sausage & Peppers - red or natural	<i>Half Tray ~ \$50 Full Tray ~ \$90</i>
Sausage & Peppers Bianca Hot & sweet sausage tossed with peppers, onions & potatoes in pan jus	<i>Half Tray ~ \$50 Full Tray ~ \$90</i>