

FISH & SEAFOOD

PESCE E FRUTTA DI MARE

FLOUNDER
FRANCESE

SHRIMP (U-15)
GRILLED
FRIED W/ COCKTAIL
SAUCE OR REMOULADE

SCAMPI GARLIC & WHITE WINE
FRANCESE EGG BATTERED W/
LEMON & WHITE WINE
FRA DIAVOLO

SAUTEED W/ SPANISH ONIONS, WHOLE CHILIES &
CRUSHED RED PEPPER, DEGLAZED W/ WHITE WINE
& SIMMERED W/ MARINARA SAUCE

SALMON
GRILLED
ALMOND ENCRUSTED
W/ RASBERRY GLAZE

MUSSELS (PEI)
FRA DIAVOLO
SAUTEED W/ SPANISH ONIONS, WHOLE CHILIES &
CRUSHED RED PEPPER, DEGLAZED W/ WHITE WINE
& SIMMERED W/ MARINARA SAUCE

ALL FISH & SEAFOOD ARE MARKET PRICE

PASTA

	HALF TRAY	FULL TRAY
BAKED ZITI al dente pasta w/ marinara, ricotta, mozzarella & pecorino romano baked until golden	\$58	\$99
CAVATELLI AND BROCCOLI in chicken stock, garlic & oil	\$63	\$111
FUSILLI ALL' ANTONIO wild mushrooms, sundried tomatoes & peas in light tomato cream sauce	\$63	\$111
FUSILLI PRIMAVERA fresh tomato, onion, zucchini, squash, broccoli, cauliflower, mushrooms, carrots, and peas in vegetable stock, garlic & oil	\$58	\$99
LASAGNA - CHEESE sheets of pasta layered w/ fresh ricotta, pecorino romano & mozzarella cheese combined w/ our homemade marinara	\$58	\$99
LASAGNA - MEAT sheets of pasta layered w/ fresh ricotta, pecorino romano & mozzarella cheese, combined w/ beef in our homemade bolognese sauce	\$69	\$116
MACARONI AL FORNO fusilli pasta w/ a blend of 5 cheeses, plum tomatoes, finished w/ bread crumbs & baked until golden	\$63	\$111
MANICOTTI marinara or alla vodka sauce	\$4.50 PER PIECE	
ORECCHIETTE WITH BROCCOLI RABE & SAUSAGE • IN GARLIC OIL	\$69	\$116
• IN VEAL DEMI GLAZE	\$74	\$126
PENNE ALLA VODKA (contains prosciutto) al dente pasta tossed in whole cream, sautéed prosciutto, vodka, marinara & pecorino romano	\$63	\$111
PENNE MARINARA	\$53	\$92
STUFFED SHELLS marinara or alla vodka sauce	\$3.00 PER PIECE	
ZITI BOLOGNESE traditional italian meat sauce prepared w/ plum tomatoes, beef, pork & veal	\$69	\$116

* HALF TRAY SHALLOW ALSO AVAILABLE

ALL PASTA DISHES
CONTAIN GRATED PECORINO
ROMANO CHEESE

GLUTEN FREE PASTA
AVAILABLE AT
AN ADDITIONAL CHARGE

SIDE DISHES & VEGETABLES

CONTORNI E VERDURE

	HALF TRAY	FULL TRAY
ROASTED BALSAMIC VEGETABLES broccoli, carrots, zucchini, yellow squash, peppers, onions & olive oil, oven roasted & finished w/ balsamic glaze	\$53	\$92
BROCCOLI steamed w/ garlic & oil	\$53	\$92
BROCCOLI RABE sautéed w/ roasted garlic	\$58	\$99
EGGPLANT PARMIGIANA fried eggplant, layered w/ mozzarella & marinara, baked & finished w/ grated cheese	\$63	\$111
EGGPLANT ROLLATINI fried eggplant, filled w/ ricotta, egg, grated pecorino & mozzarella, oven baked w/ marinara	\$4.50 PER PIECE	
POTATO CROQUETTES mashed Idaho potatoes w/ mixed cheese center, breaded & deep fried	\$2.50 PER PIECE	
RICE BALLS / ARANCINI white rice blended w/ mixed cheeses, ground beef, peas & diced tomatoes, breaded and deep fried	\$3.00 PER PIECE	
ROASTED POTATOES red potatoes w/ herbs, sautéed onions & garlic, oven baked	\$42	\$72
STEAMED VEGETABLES broccoli, cauliflower, carrots, zucchini & yellow squash steamed & finshed w/ garlic & oil	\$53	\$92
STRING BEANS steamed w/ pecorino, garlic & oil	\$53	\$92
SUMMER RICE white rice & seasonal diced vegetables simmered in vegetable stock	\$42	\$74
YUKON GOLD MASHED POTATOES w/ shallot butter	\$48	\$80

* HALF TRAY SHALLOW ALSO AVAILABLE

BREAD
• PANE •

Rolls and loaves available by the piece.
INQUIRE FOR SELECTION • SLICED UPON REQUEST

DESSERTS

• DOLCI •

FUDGE ICED BROWNIE PLATTER
\$3.75 PER FIECE

COOKIE PLATTERS
\$18 PER FOUR
Small 13 to \$53 / Medium 5 to \$90

MINIATURE PASTRY PLATTERS
assorted or your choice of plain cannoli,
chocolate dipped cannoli, singolare,
edzirs & cream puffs

\$2.25 PER FIECE
Small (25 pc) \$53 • Medium (35 pc) \$74
Large (50 pc) \$105

ADDITIONAL
SERVICES

Joe Leone's catering services extend beyond this
menu. Please inquire with our catering office
for comprehensive explanation.

Portioning, pairing of menu selections and
alternative menu selections including
Gluten Free and Vegetarian options

Child Friendly Menu Options

Wire Chafing Racks

Limited Delivery Service – Restrictions Apply

All deliveries will be assessed a delivery charge



Non-disposable serving piece deposits are mandatory and will be refunded upon their return in good condition.
Prices, Items and Services are subject to change at any time.



Joe Leone's
CATERING

EST • 1997

MANGIA BENE, VIVE BENE.

Catering Sales Office

510 RT. 35 SOUTH
POINT PLEASANT BEACH
NEW JERSEY 08742
(732) 701-0001 X4

Pick Up Location

650 CINCINNATI AVE (RT. 35 NORTH)
POINT PLEASANT BEACH
NEW JERSEY 08742
(732) 701-0001 X4

JOELEONES.COM

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SALADS

INSALATE	SMALL	MED.	LARGE
CATHERINA SALAD <i>mixed greens, cherry tomatoes, crumbled bleu cheese & roasted garlic, served w/ our homemade honey balsamic vinaigrette on the side</i>	\$34	\$53	\$79
CLASSIC CAESAR SALAD <i>romaine lettuce, croutons & shaved parmesan cheese, served w/ our homemade caesar dressing on the side</i>	\$28	\$43	\$66
INSALATA DI MARIA <i>mixed greens, poached pears, shaved imported provolone, dried figs & prosciutto ribbons, served w/ our homemade honey balsamic vinaigrette on the side</i>	\$40	\$67	\$100
INSALATA DI VINCENZA <i>mixed greens, goat cheese, fresh strawberries & red onion, served w/ our homemade honey balsamic vinaigrette on the side</i>	\$40	\$67	\$100
TOSSED SALAD <i>romaine lettuce, cucumbers, cherry tomatoes, shaved carrots & red onion, served w/ our homemade honey balsamic vinaigrette on the side</i>	\$28	\$43	\$66
+ ADD GRILLED CHICKEN TO ANY GREEN SALAD AT \$8.00 PER PIECE (4 OZ.) +			
ALL SALADS SERVED BY THE BOWL			
CHEESE TORTELLINI PRIMAVERA <i>red onion, diced tri-color peppers, sliced olives, garlic & oil</i>	\$48	\$84	
CONCHIGLE ALLA BANDIERA <i>small shells w/ spinach, arugula, roasted peppers, artichoke hearts, fresh mozzarella, garlic & oil</i>	\$42	\$76	
FRUIT SALAD (SEASONAL) <i>golden pineapple, honeydew, cantaloupe, watermelon, strawberries, red grapes & blackberries</i>	MARKET PRICE		
MACARONI <i>mini penne w/ diced tri-color peppers & red onions tossed w/ mayonnaise</i>	\$34	\$63	
ORZO & CRANBERRY <i>rice shaped pasta w/ dried cranberries, peppers, celery, scallions, basil, sundried tomato pesto, lemon juice & toasted pine nuts</i>	\$42	\$76	
QUINOA PRIMAVERA <i>toasted quinoa simmered in vegetable stock, w/ broccoli, carrots, cauliflower, peas, red peppers, squash, zucchini, garlic & oil</i>	\$48	\$84	
ITALIAN POTATO <i>yukon gold potatoes w/ garlic, oil & basil</i>	\$34	\$63	
RED POTATO <i>red potatoes, diced tri-color peppers, red onions & shredded carrots, tossed w/ mayonnaise & red vinegar</i>	\$34	\$63	
COLE SLAW <i>green cabbage, shredded carrots & celery seed tossed w/ mayonnaise</i>	\$34	\$63	
TOMATO, MOZZARELLA, CUCUMBER & RED ONION <i>tossed w/ garlic, basil, red wine & balsamic vinegar</i>	\$48	\$84	

SANDWICHES

PANINI		
SIGNATURE ASSORTMENT:	DINNER ROLL	\$5.95 - \$7.95 EACH
	<i>Italian or Semolina</i>	
GRILLED CHICKEN WITH FRESH MOZZARELLA & ROASTED PEPPERS	SMALL ROLL	\$9.95 - \$14.95 EACH
	<i>Italian</i>	
JL ITALIAN COMBO <i>genoa salami, sweet & hot soppressata, cappy ham & provolone</i>	FOCACCIA	\$24.95 - \$34.95 EACH
	<i>9" round semolina bread, baked in olive oil w/ tuscan herbs, filled & sliced into 8 wedges</i>	
ROAST BEEF & CHEDDAR	LONG/BAGUETTE	\$24.95 - \$34.95 EACH
	<i>Italian or Semolina</i>	
TURKEY & SWISS	3 FOOT SANDWICH	\$24.95 - \$34.95 PER FT
HAM & AMERICAN	<i>Braised Italian</i>	\$15 SANDWICH - 30A3D DEPOS T
	GLUTEN FREE	bread & preparation available at an additional charge.
GRILLED VEGETABLE WITH FRESH MOZZARELLA & ROASTED PEPPERS <i>eggplant, zucchini & yellow squash</i>		
• ALL SANDWICHES MAY BE CUSTOMIZED TO ORDER UPON REQUEST •		
PLATTERS		
PIATTI		
ANTIPASTO <i>genoa salami, prosciutto di parma, sweet & hot soppressata, asiago, imported provolone, fresh mozzarella, roman artichoke hearts, marinated mushrooms, roasted peppers, slow roasted tomato petals & pitted olives</i>	SMALL	\$77
	MED.	\$121
BRUSCHETTA <i>tomato bruschetta presented in a bread bowl, served w/ garlic toast, garnished & arranged for self-assembly</i>	36 PIECES	\$67
FILET MIGNON <i>roasted to medium rare, chilled, sliced & neatly arranged on a platter, served w/ horseradish mayonnaise (serve room temperature)</i>	PER LOIN -	MARKET PRICE
FRESH MOZZARELLA <i>sliced homemade fresh mozzarella, layered w/ fresh vine ripened tomatoes & garnished w/ fresh basil</i>	SMALL	\$84
	MED.	\$121
GRILLED VEGETABLES <i>seasoned eggplant, red & yellow peppers, baby carrots, yellow squash, red onions & zucchini marinated in garlic, oil & herbs, grilled & neatly arranged</i>	SMALL	\$50
	MED.	\$77
SHRIMP COCKTAIL <i>U-10 shrimp neatly arranged & served w/ cocktail sauce & lemon wedges</i>	MARKET PRICE	
STUFFED BREADS <i>breads can be whole or sliced, arranged & garnished (serve room temperature)</i>	\$15 PER LOAF	
Your choice of:		
• Broccoli Rabe & Mozzarella		
• Eggplant & Mozzarella		
• Pepperoni & Mozzarella		
• Sausage, Pepper, Onion & Mozzarella		

SAUSAGE & MEATBALLS

SALSICCIA & POLPETTE DI CARNE	HALF TRAY	FULL TRAY
SAUSAGE & PEPPERS <i>red or natural</i>	\$69	\$116
SAUSAGE & PEPPERS BIANCA <i>hot & sweet sausage tossed with peppers, onions & finished w/ potatoes in pan jus</i>	\$63	\$111
HOMEMADE CHICKEN MEATBALLS <i>in marinara</i>	\$4.00 PER PIECE	
HOMEMADE TRADITIONAL MEATBALLS <i>in marinara (contains beef, pork & veal)</i>	\$4.50 PER PIECE	
* HALF TRAY SHALLOW ALSO AVAILABLE		
CHICKEN		
POLLO		
ALLA CRIS <i>flour dusted w/ artichoke hearts & roasted peppers in white wine sauce</i>		
CARBONARA <i>coated w/ parmigiano reggiano & panko finished w/ crispy bacon & peas in onion & bacon cream sauce</i>		
CARNIVALE <i>flour dusted, layered w/ roasted peppers & melted mozzarella in alla vodka sauce</i>		
CARPINELLO <i>flour dusted, layered w/ prosciutto, melted fontina & asparagus in scampi sauce</i>		
CORDON BLEU <i>stuffed w/ ham & swiss cheese, rolled & breaded w/ seasoned Italian bread crumbs in mushroom velouté cream sauce</i>		
DI GIAMBOTTA <i>flour dusted w/ peppers, mushrooms, onions, sweet sausage, hot peppers & potatoes in white wine demi-glaze</i>		
FLORENTINE <i>egg battered, layered w/ sautéed spinach & melted mozzarella finished w/ diced sautéed tomatoes in lemon white wine sauce</i>		
FRANCESE <i>egg & flour battered in lemon white wine sauce</i>		
FRENCH ONION <i>flour dusted, layered w/ caramelized onions & melted gruyère in sherry demi-glaze</i>		
GRILLED CHICKEN <i>marinated in salt, pepper, herbs, garlic, oil & plattered (served room temperature)</i>		
MARGHERITA <i>flour dusted, layered w/ tomato petals & melted mozzarella in plum tomato sauce</i>		
MARSALA <i>flour dusted w/ sautéed mushrooms & onions in marsala wine sauce</i>		
MI AMORE JENNIFER <i>flour dusted w/ melted mozzarella & sundried tomatoes in rosemary thyme cream sauce</i>		
MILANESE <i>breaded w/ seasoned Italian bread crumbs & plattered (served room temperature)</i>		
MURPHY <i>flour dusted, finished w/ hot & sweet peppers, onions, mushrooms & potatoes in demi-glaze pan jus</i>		
PARMIGIANA <i>milanese style w/ melted mozzarella in marinara sauce</i>		
PICCATA <i>flour dusted w/ capers in lemon & white wine sauce</i>		
ROSSINI <i>flour dusted, layered w/ prosciutto & melted mozzarella in tomato white wine sauce</i>		
SALTIMBOCCA <i>flour dusted, layered w/ prosciutto, spinach & melted mozzarella in sherry demi-glaze</i>		
SCAMPI <i>flour dusted, served in garlic white wine sauce</i>		
* Recommended Portion is 1 piece per Person. Minimum 6 pieces per selection.		
ALL NATURAL BONELESS CHICKEN BREAST (4 OZ.)		
\$8.00 PER PIECE		