FISH & SEAFOOD

PESCE E FRUTTA DI MARE

CHOICE OF FRESH FILET OR SHELLFISH:

- FLOUNDER
- MUSSELS (PEI)
- SALMON
- SHRIMP (U-15)

ALL FISH & SEAFOOD ARE MARKET PRICE

CHOICE OF PREPARATION / STYLE:

- ALMOND ENCRUSTED W/ RASPBERRY GLAZE
- FRANCESE EGG BATTERED W/ LEMON & WHITE WINE
- FRA DIAVOLO
- GRILLED
- FRIED W/ COCKTAIL SAUCE OR REMOULADE
- SCAMPI GARLIC & WHITE WINE

PASTA

	HALF TRAY	FULL TRAY
BAKED ZITI *al dente pasta w/ marinara, ricotta, mozzarella & pecorino romano baked until golden*	$55	$95
CAVATELLI AND BROCCOLI *in chicken stock, garlic & oil*	$60	$105
FUSILLI ALL' ANTONIO *wild mushrooms, sundried tomatoes & peas in light tomato cream sauce*	$60	$105
FUSILLI PRIMAVERA *fresh tomato, onion, zucchini, squash, broccoli, cauliflower, mushrooms, carrots, and peas in vegetable stock, garlic & oil*	$55	$95
LASAGNA - CHEESE *sheets of pasta layered w/ fresh ricotta, pecorino romano & mozzarella cheese combined w/ our homemade marinara*	$55	$95
LASAGNA - MEAT *sheets of pasta layered w/ fresh ricotta, pecorino romano & mozzarella cheese, combined w/ beef in our homemade bolognese sauce*	$65	$110
MACARONI AL FORNO *fusilli pasta w/ a blend of 5 cheeses, plum tomatoes, finished w/ bread crumbs & baked until golden*	$60	$105
MANICOTTI *marinara or alla vodka sauce*	$4.00 PER PIECE	
ORECCHIETTE WITH BROCCOLI RABE & SAUSAGE		
· IN GARLIC OIL	$65	$110
· IN VEAL DEMI GLAZE	$70	$120
PENNE ALLA VODKA *(contains prosciutto) al dente pasta tossed in whole cream, sautéed prosciutto, vodka, marinara & pecorino romano*	$60	$105
PENNE MARINARA	$50	$87
STUFFED SHELLS *marinara or alla vodka sauce*	$2.75 PER PIECE	
ZITI BOLOGNESE *traditional italian meat sauce prepared w/ plum tomatoes, beef, pork & veal*	$65	$110

* 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*	$50	$87
BROCCOLI *steamed w/ garlic & oil*	$50	$87
BROCCOLI RABE *sautéed w/ roasted garlic*	$55	$95
EGGPLANT PARMIGIANA *fried eggplant, layered w/ mozzarella & marinara, baked & finished w/ grated cheese*	$60	$105
EGGPLANT ROLLATINI *fried eggplant, filled w/ ricotta, egg, grated pecorino & mozzarella, oven baked w/ marinara*	$4.00 PER PIECE	
POTATO CROQUETTES *mashed Idaho potatoes w/ mixed cheese center, breaded & deep fried*	$2.00 PER PIECE	
RICE BALLS / ARANCINI *white rice blended w/ mixed cheeses, ground beef, peas & diced tomatoes, breaded and deep fried*	$2.50 PER PIECE	
ROASTED POTATOES *red potatoes w/ herbs, sautéed onions & garlic, oven baked*	$40	$68
STEAMED VEGETABLES *broccoli, cauliflower, carrots, zucchini & yellow squash steamed & finshed w/ garlic & oil*	$50	$87
STRING BEANS *steamed w/ pecorino, garlic & oil*	$50	$87
SUMMER RICE *white rice & seasonal diced vegetables simmered in vegetable stock*	$40	$70
YUKON GOLD MASHED POTATOES *w/ shallot butter*	$45	$76

* 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

$3.50 PER PIECE

COOKIE PLATTERS

$17 PER POUND

Small 3 lb $50 / Medium 5 lb $85

MINIATURE PASTRY PLATTERS

assorted or your choice of plain cannoli, chocolate dipped cannoli, sfogliatelle, eclairs & cream puffs

$2.00 PER PIECE

Small (25 pc) $50 · Medium (35 pc) $70

Large (50 pc) $100

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

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Child Friendly Menu Options

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Wire Chafing Racks

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Limited Delivery Service – Restrictions Apply

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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 *mixed greens, cherry tomatoes, crumbled bleu cheese & roasted garlic, served w/ our homemade honey balsamic vinaigrette on the side*	$32	$50	$75
CLASSIC CAESAR SALAD *romaine lettuce, croutons & shaved parmesan cheese, served w/ our homemade caesar dressing on the side*	$26	$42	$62
INSALATA DI MARIA *mixed greens, poached pears, shaved imported provolone, dried figs & prosciutto ribbons, served w/ our homemade honey balsamic vinaigrette on the side*	$38	$63	$95
INSALATA DI VINCENZA *mixed greens, goat cheese, fresh strawberries & red onion, served w/ our homemade honey balsamic vinaigrette on the side*	$38	$63	$95
TOSSED SALAD *romaine lettuce, cucumbers, cherry tomatoes, shaved carrots & red onion, served w/ our homemade honey balsamic vinaigrette on the side*	$26	$42	$62

+ ADD GRILLED CHICKEN TO ANY GREEN SALAD AT $6.00 PER PIECE (4 OZ.) +

ALL SALADS SERVED BY THE BOWL

CHEESE TORTELLINI PRIMAVERA *red onion, diced tri-color peppers, sliced olives, garlic & oil*	$45	$80
CONCHIGLE ALLA BANDIERA *small shells w/ spinach, arugula, roasted peppers, artichoke hearts, fresh mozzarella, garlic & oil*	$40	$72
FRUIT SALAD (SEASONAL) *golden pineapple, honeydew, cantaloupe, watermelon, strawberries, red grapes & blackberries*	MARKET PRICE	
MACARONI *mini penne w/ diced tri-color peppers & red onions tossed w/ mayonnaise*	$32	$60
ORZO & CRANBERRY *rice shaped pasta w/ dried cranberries, peppers, celery, scallions, basil, sundried tomato pesto, lemon juice & toasted pine nuts*	$40	$72
QUINOA PRIMAVERA *toasted quinoa simmered in vegetable stock, w/ broccoli, carrots, cauliflower, peas, red peppers, squash, zucchini, garlic & oil*	$45	$80
ITALIAN POTATO *yukon gold potatoes w/ garlic, oil & basil*	$32	$60
RED POTATO *red potatoes, diced tri-color peppers, red onions & shredded carrots, tossed w/ mayonnaise & red vinegar*	$32	$60
COLE SLAW *green cabbage, shredded carrots & celery seed tossed w/ mayonnaise*	$32	$60
TOMATO, MOZZARELLA, CUCUMBER & RED ONION *tossed w/ garlic, basil, red wine & balsamic vinegar*	$45	$80

SANDWICHES

PANINI

SIGNATURE ASSORTMENT:

GRILLED CHICKEN WITH FRESH MOZZARELLA & ROASTED PEPPERS

JL ITALIAN COMBO
genoa salami, sweet & hot soppressata, cappy ham & provolone

ROAST BEEF & CHEDDAR

TURKEY & SWISS

HAM & AMERICAN

GRILLED VEGETABLE WITH FRESH MOZZARELLA & ROASTED PEPPERS
eggplant, zucchini & yellow squash

DINNER ROLL $4.95 - $6.95 EACH
Italian or Semolina

SMALL ROLL $8.95 - $13.95 EACH
Italian

FOCACCIA $22.95 - $32.95 EACH
9" round semolina bread, baked in olive oil w/ tuscan herbs, filled & sliced into 8 wedges

LONG/BAGUETTE $22.95 - $32.95 EACH
Italian or Semolina

3 FOOT SANDWICH $22.95 - $32.95 PER FT
Braided Italian $15 SANDWICH BOARD DEPOSIT

GLUTEN FREE *bread & preparation available at an additional charge.*

• ALL SANDWICHES MAY BE CUSTOMIZED TO ORDER UPON REQUEST •

PLATTERS

PIATTI

ANTIPASTO — SMALL $74 MED. $115
genoa salami, prosciutto di parma, sweet & hot soppresata, asiago, imported provolone, fresh mozzarella, roman artichoke hearts, marinated mushrooms, roasted peppers, slow roasted tomato petals & pitted olives

BRUSCHETTA — 36 PIECES $63
tomato bruschetta presented in a bread bowl, served w/ garlic toast, garnished & arranged for self-assembly

FILET MIGNON — PER LOIN - MARKET PRICE
roasted to medium rare, chilled, sliced & neatly arranged on a platter, served w/ horseradish mayonnaise (serve room temperature)

FRESH MOZZARELLA — SMALL $80 MED. $115
sliced homemade fresh mozzarella, layered w/ fresh vine ripened tomatoes & garnished w/ fresh basil
• roasted peppers / sundried tomatoes: Add $15
• tomato petals: Add $20

GRILLED VEGETABLES — SMALL $47 MED. $74
seasoned eggplant, red & yellow peppers, baby carrots, yellow squash, red onions & zucchini marinated in garlic, oil & herbs, grilled & neatly arranged

SHRIMP COCKTAIL — MARKET PRICE
U-10 shrimp neatly arranged & served w/ cocktail sauce & lemon wedges

STUFFED BREADS — $14 PER LOAF
breads can be whole or sliced, arranged & garnished (serve room temperature)

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 *red or natural*	$65	$110
SAUSAGE & PEPPERS BIANCA *hot & sweet sausage tossed with peppers, onions & finished w/ potatoes in pan jus*	$60	$105
HOMEMADE CHICKEN MEATBALLS *in marinara*	$3.75 PER PIECE	
HOMEMADE TRADITIONAL MEATBALLS *in marinara (contains beef, pork & veal)*	$4.00 PER PIECE	

* HALF TRAY SHALLOW ALSO AVAILABLE

CHICKEN

POLLO

ALLA CRIS *flour dusted w/ artichoke hearts & roasted peppers in white wine sauce*

CARBONARA *coated w/ parmigiano reggiano & panko finished w/ crispy bacon & peas in onion & bacon cream sauce*

CARNIVALE *flour dusted, layered w/ roasted peppers & melted mozzarella in alla vodka sauce*

CARPINELLO *flour dusted, layered w/ prosciutto, melted fontina & asparagus in scampi sauce*

CORDON BLEU *stuffed w/ ham & swiss cheese, rolled & breaded w/ seasoned Italian bread crumbs in mushroom velouté cream sauce*

DI GIAMBOTTA *flour dusted w/ 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 & flour battered in lemon white wine sauce*

FRENCH ONION *flour dusted, layered w/ caramelized onions & melted gruyère in sherry demi-glaze*

GRILLED CHICKEN *marinated in salt, pepper, herbs, garlic, oil & plattered (served room temperature)*

MARGHERITA *flour dusted, layered w/ tomato petals & melted mozzarella in plum tomato sauce*

MARSALA *flour dusted w/ sautéed mushrooms & onions in marsala wine sauce*

MI AMORE JENNIFER *flour dusted w/ melted mozzarella & sundried tomatoes in rosemary thyme cream sauce*

MILANESE *breaded w/ seasoned Italian bread crumbs & plattered (served room temperature)*

MURPHY *flour dusted, finished w/ hot & sweet peppers, onions, mushrooms & potatoes in demi-glaze pan jus*

PARMIGIANA *milanese style w/ melted mozzarella in marinara sauce*

PICCATA *flour dusted w/ capers in lemon & white wine sauce*

ROSSINI *flour dusted, layered w/ prosciutto & melted mozzarella in tomato white wine sauce*

SALTIMBOCCA *flour dusted, layered w/ prosciutto, spinach & melted mozzarella in sherry demi-glaze*

SCAMPI *flour dusted, served in garlic white wine sauce*

* Recommended Portion is 1 piece per Person. Minimum 6 pieces per selection.

ALL NATURAL BONELESS CHICKEN BREAST (4 OZ.) $7.00 PER PIECE