



OFF PREMISE CATERING PACKAGES

GOURMET BUFFET #1

grilled vegetable display

fresh fruit & seasonal berries

farm to table tomato caprese salad
*greens with plum tomatoes, fresh
mozzarella, roasted peppers, & asparagus
with balsamic vinaigrette*

or

Caesar Salad Station

Entrée Choices

(choose one)

sliced steamship of beef served with
caramelized onions, horseradish whip &
natural jus

or

sliced breast of turkey with a
cranberry relish

or

fresh pork loin with an apple
demi-glace

Chicken Joseph

with a sweet tomato sauce

or

Italian mix of homemade meatballs
& sausage with peppers

pasta served in a basil reduction with
roasted peppers & asparagus tips

or

herb roasted potatoes

assorted rolls & breads

COMFORT FOOD BUFFET #2

fresh fruit & seasonal berries

iceberg wedge with crumbled bacon
& blue cheese dressing

Entrée Choices

meatloaf wrapped in bacon

whipped potatoes *or* rosemary roasted
potatoes

macaroni & cheese cupcakes

chicken parmesan *or* meat lasagna

assorted rolls & breads

ITALIAN TRADITIONAL #3

antipasto board with all the
traditional fare

*italian meats & cheeses with olives,
artichokes grilled vegetables &
roasted peppers drizzled with black
pepper olive oil*

fresh fruit display

roast pork loin with a pork demi sauce

roasted herb potatoes

chicken italiano parmesan

eggplant stack

homemade tortellini pasta with
a sun-dried tomato sweet basil reduction

or

lasagna

JOEY G'S OPEN KITCHEN #4

grilled vegetable display

fresh fruit & seasonal berries

tomato & mozzarella stack
*roma tomatoes, fresh mozzarella, roasted
peppers & asparagus with a cracked black
pepper olive oil & a balsamic reduction*

Panini Chef Table

grilled chicken panini
*with roasted peppers, spinach, &
mozzarella with olive oil*

vegetarian wrap
*greens, asparagus, grilled vegetables, roasted
peppers, & oven cured tomatoes with
mozzarella cheese & a buttery chive oil*

creative melt

*fresh roasted turkey & roasted beef with
caramelized onions & a horseradish whip
smothered in swiss cheese on a baguette*

long island press

*roast beef & gruyere cheese on
garlic toast*

gourmet grill cheese

chicken selection

potato dejour

roasted scallop

boardwalk fries

assorted rolls & breads

OFF PREMISE CATERING PACKAGES (CONT.)

JOSEPH'S EXECUTIVE BUFFET #5

apple, pear, blue cheese salad
—
spiced walnut salad
—
grilled shrimp & scallop display
with horseradish cocktail & wasabi aioli
—
carved filet mignon
*with an array of wild mushrooms
& peppercorn demi*
—
angel hair crab cakes
with red pepper emulsion
—
yukon mashed potatoes
—
grilled asparagus
—
individual chocolate tortes
with fresh berries

GARDEN PARTY #6

international cheese display
—
array of fresh fruit & berries
—
selection of hot appetizers
—
choice of 4 handcrafted
hot hors d'oeuvres
—
greens with mozzarella
& plum tomatoes
—
asparagus & roasted peppers & cracked
black peppercorn olive oil
—
chicken grille
—
yukon mashed potatoes
—
assorted breads & rolls
—
assorted miniature pastries
& specialty items

COCKTAILS & APPETIZERS #7

international cheese display
served with flatbreads
—
grilled vegetable display
—
tomato bruschetta with crostini breads
—
spinach & bacon horseradish dip
—
tapas of hummus
roasted red pepper & garlic
—
choice of 4 handcrafted
hot hors d'oeuvres

DELUXE COCKTAIL FLOW #8

international cheese display
—
array of fresh fruit & berries
—
grilled vegetable bruschetta
—
spinach & crab dip
—
tapas of hummus
—
choice of 4 handcrafted
hot hors d'oeuvres
—
chilled filet board
*served with caramelized onions
& blue cheese / array of wild mushroom
compote / sweet horseradish whip /
miniature baguettes*
—
grilled lemon chicken display
*served chilled with greens & roasted
peppers served with basil oil*

HEALTHY FARE #9

balsamic vinaigrette
—
vegetable bruschetta display
—
grilled salmon
*with roasted peppers, asparagus, &
arugula drizzled with chive oil*
—
grilled chicken
—
julienne vegetables

GOURMET QUICK HIT #10

**Assorted Silver Dollar Sandwiches
& wraps**
*fresh roasted turkey / turkey, spinach &
cranberry, / tuna salad / sun-dried tomato
chicken salad / grilled chicken roasted
peppers & fresh mozzarella*
—
steampship of beef with au jus
horseradish whip & caramelized onions
—
array of fresh fruit & berries
—
tomato caprese salad
mozzarella & roma tomatoes
—
roasted peppers & asparagus with a
cracked black pepper olive oil
—
pasta *or* seasonal salad
—
assorted cookies & brownies

PHILLY CONNECTION #11

Assorted Hoagies / Wraps
*roast beef & cheese / italian / roasted
turkey / sun-dried tomato chicken salad /
grilled chicken &
veg with avocado*
—
buffalo chicken wings with
celery & bleu cheese
—
soft pretzels
—
fresh fruit display
—
pasta salad
—
potato salad