

JOEY'S **SECRET** Catering Menu 😊

Mini Assorted NY Water Bagels, fresh whipped Philly CC, onion-lettuce tomato tray
\$1.99 per - 3 dozen minimum

Mini Assorted Ny Water Bagels, nova-lox & fresh whipped Philly cc, onion-lettuce
tomato-caper tray \$3.99 each - 3 dozen minimum

Assorted Mini Muffins \$1.50 - 3 dozen minimum

Coffee Service - Lavazza Italian Roast - condiments & cups \$2.99 per head

Homemade Crepes - sweet or savory \$24-36 per dozen

Assorted Quiche - 1 full hotel pan about 30 pieces \$69

Salami & Eggs - 1 full hotel pan \$69

Assorted Frittatas - fresh baked focaccia - 8" round cut into 4 \$8-10 per

Omelet & Waffle/Pancake Bar Cooked to Order - \$28.99 per person - chef & event supervisor
required at \$25/hour

Includes bacon, turkey sausage, red-yellow onion, baby bellas, avocado, tomatoes, green &
yellow zucchini, red bells, jalapenos, broccoli, 4 cheeses, egg whites

Sides - breakfast potatoes, mini challah rolls, fresh whipped butter, maple syrup, strawberry-
banana-walnut-chocolate chips for waffle/pancake

Fresh Fruit Platter – small/medium/large \$39/69/99

Hors D 'Oeuvres

White Bean Bruschetta - buffalo mozzarella, roma tomato, garlic, basil, oregano &
focaccia crisps - 1 PT - \$24 serves 12

Artichoke-Parmesan Crisps - roasted corn, Alpine swiss & white cheddar - baked on
focaccia crisps - \$24 per dozen

Homemade Mini Bagel Dogs - Kosher all beef Vienna dogs \$26 per dozen

Pesto Angel Hair Pasta on a Fork - baby heirloom tomato, pinenuts, fresh shaved parmesan, basil - \$26 per dozen

Mini Meatballs Italian Style - 3oz each - fresh ground beef & turkey - in tomato-basil sauce \$28 per dozen

Hummus & Fresh Baked Pita Chips - 1 PT \$28 serves 12

Fresh Pico de Gallo & Guacamole - corn & flour tortilla crisps - 1 PT of each & 1 12oz bag of each chip \$32

Quesadillas - 4 12" wraps cut into 3 pieces - achiote grilled chicken, queso fresco, pico de gallo or avocado-corn salsa & queso fresco \$36 per dozen

Hawaiian Chicken Skewer - pineapple, poblano, red pepper & Vidalia's \$42 per dozen

Homemade Mini Egg Rolls - Chinatown recipe \$48 per dozen

Mini Calzones w/ Sloppy Joey & 4-cheeses \$50 per dozen

Mini Empanadas - achiote grilled chicken, pico de gallo, queso fresco \$50

Mini Maryland Lump Crab Cakes - 3oz each, mango salsa \$55 per dozen

Forman All Natural Nova-Lox - fresh NY mini bagels & cream cheese, onion-lettuce tomato-caper tray \$55 per dozen

Hand Tossed 5" Pizza Pies - NY style semolina dough - TBD toppings \$60 per dozen

Seared Ahi Tuna - #1 sushi quality, 2oz pieces, 1 PT jasmine sticky rice, 1 PT edamame salad \$66 per dozen

Shrimp Martini *ceviche style* - avocados, lime, cilantro, red onion, jalapeno \$68 per dozen

Individual Rack of Lamb Chops - Australian all-natural simply kissed on grill \$72 per dozen

Sandwiches – citrus slaw, new pickles

Sloppy Joey - homemade mini slider buns \$60 per dozen

Grilled Portabella - focaccia, goat cheese, baby spinach, roasted peppers,
jardinière aioli \$66

Grilled Cheese Crisps - on focaccia with swiss & cheddar, tomato-basil soup 6oz per
person \$66

BLT Spinach Wrap - thick & crispy bacon, avocado & mayo 4 12" wraps cut into 3
pieces \$68 per dozen

Albacore Tuna Melt - English muffin, Wisconsin cheddar \$70 per dozen

Italian Beef - soft French roll, au jus, munster cheese, jardinière \$72

8oz Stuffed Burger - alpine lass Swiss, beefsteak tomatoes, grilled red onion,
homemade kaiser buns \$72 per dozen

Skirt Steak Hoagie - soft French roll, jardinière aioli, lettuce, tomato, red onion
\$80

Blackened Cod or Shrimp Po Boy - homemade kaiser bun, lettuce, tomato, red onion
& jardinière aioli \$84

Tenderloin of Beef - horseradish crème, mini slider buns \$86 per dozen

Lobster Roll - soft French roll, lettuce, tomato, red onion, tartar \$96 per dozen

6 layer egg salad/tuna sandwich loaf - multi grain/rye - 20" \$99 feeds 15-ish

Platters – small serves 12-ish large serves 30-ish

Crudités Tray - ranch or blue cheese dipping sauce - small \$33 large - \$63
radish, broccoli, celery, carrot, grape tomatoes, scallion

Olives & Cheese - kalamatas, hard salami, swiss, cheddar, parmesan, brie, focaccia
crisps, macadamia nuts, mango, grapes, small \$39 large \$69

Baked Brie - strawberries, grapes, focaccia crisps, two 8-ounce rounds in puff pastry \$45 or one 2 ½ # piece \$90

Salads - small serves 10-15 large 20-30 - homemade dressings - blue cheese, ranch, Caesar, Greek, Italian, honey-mustard, 1000

Kitchen Chick Signature Salad - romaine, baby heirloom tomatoes, sunflower seeds, carrot, cucumber, radish, avocado, shaved parmesan small \$36 large \$69

Veggie Salad - tons of fresh & crunchy veggies-broccoli, baby heirloom tomatoes, carrot, radish, romaine hearts, cucumber, red onion, red peppers, cubed swiss & cheddar, avocado small \$39 large \$72

Caesar Salad - homemade challah croutons, roasted peppers, olives, fresh shaved parmesan small \$39 large \$72

Baby Green Salad - Maytag blue cheese, roasted peppers, shaved carrot, candied walnuts, strawberries, baby heirloom tomatoes, radish, cucumber, red onion, best with aged balsamic vinaigrette small \$42 large \$76

Taco Salad - chicken or skirt steak, pumpkin seed, tortilla crisps, corn, romaine, black beans, avocado, radish, carrot, red onion, cucumber, cubed swiss & cheddar small \$49/\$59 large \$82/\$96

Seared Ahi Tuna Salad - soy-sesame-ginger vinaigrette, baby greens, shaved carrot, Japanese cucumber, radish, red onion, pumpkin seeds, baby heirloom tomatoes, avocado - large \$99

Dungeness Crab Salad - creamy Italian vinaigrette, baby greens, crispy bacon, candied walnuts, red onion, pinenuts, red onion, avocado, shaved carrot, radish, cucumber, focaccia crisps, Maytag blue cheese - large \$99

Lucky's Shrimp Salad - cucumber, baby heirloom tomato, bleu cheese, red onion, avocado, pistachio, NO LETTUCE, best with Italian vinaigrette - large \$99

Buffet Station Ideas

On-site Chefs, supervisors, bartenders & servers available

Pasta Station - choice of sauces, pastas, meats & veggies \$TBD

Taco bar - done w/ health in mind...or not \$TBD

Bagel Bar - Provided by Max's Deli \$TBD

Omelet Bar - Onsite chef required \$TBD

Outdoor Grilling - done w/ health in mind...or not \$TBD

Dessert Fondue Bar - chocolate white, chocolate milk, chocolate dark \$TBD

Carving Station - beef tenderloin, lamb rack, turkey, whole salmon, pork loin, baby backs \$TBD

Oyster-Shrimp & more Bar - \$TBD

Sushi Bar - \$TBD

SIDES — $\frac{1}{2}$ deep pan - about 5 #s

citrus slaw - purple & green cabbage, shaved, carrots, cilantro, poblanos, bell peppers, red onion \$33

Cornbread squares \$36 for 12

Homemade cheesy noodles \$40

Angel Hair Pesto - yellow squash, green zucchini, red peppers, artichokes, fresh shaved parmesan, garlic, pinenuts, basil \$50

Roasted Yams - honey, lime, butter \$55

3-bean - navy, pinto, black in homemade BBQ & bacon \$55

Yukon Mashed Potatoes \$60

Saffron/Mushroom Risotto \$60

Penne Primavera - red peppers, broccoli, yellow squash, green zucchini, caramelized onion, toasted garlic, fresh shaved parmesan, white wine, oregano, basil, chili flakes, love \$60

Grilled veggies - yellow squash, green zucchini, asparagus, baby bellas, red onion, red bell peppers, bed of baby spinach \$75 12-15 portions

Desserts - Per dozen

Rice Crispy Treats \$30

Key Lime Pie 6 minis = 12 portions \$36

Fudge Brownie \$36

Smores - make your own TBD\$

Personalized cookies small/large TBD\$

Milk Chocolate, Dark Chocolate, White Chocolate fondue TBD\$

ice cream sundae bar for 12 - \$10 per head

1 QT - Vanilla bean / chocolate / strawberry ice cream / fresh whipped cream / 1 PT chocolate sauce / caramel / toasted peanuts / sprinkles / berries / 3 bananas / bowls / utensils / ice set up to keep ice cream cold

Joey's Rules...

Are meant to be broken sometimes.....

Minimum order is for 12 people

Delivery & setup: (w/in 1-3 mile \$25, 3+ TBD)

All orders will be charged 9% tax

E-bill paid day of event

Credit cards will be used as a security deposit for a big event

Cancellations fee based upon 25% of event price

Rental of buffet equipment available Wendy

On-site chefs available at \$25 per hour

On-site servers/bartenders available at \$20 per hour + tip

Liquor consultant available for \$150 fee

25 GREAT MENU IDEAS TO GET THINGS ROLLING

1. BBQ pulled chicken/pork/brisket - cheese noodles, homemade kettle chips, citrus slaw
2. Spaghetti & meatballs - garlic bread, fresh grated parmesan, Caesar salad, biscotti cookie platter
3. Italian beef - sliced eye of round, sautéed peppers & onions, homemade rolls, jardinière, peas-carrot-corn-broccoli-cauliflower succotash
4. Combo taco bar - pinto beans stewed in fresh salsa, ground beef, grilled chicken, guacamole, salsa, red rice pilaf, tortillas, condiments
5. Brats, kosher beef hotdogs, mini turkey/beef/veggie burgers - citrus slaw, homemade kettle chips, grilled onion, sliced roma tomatoes, condiments, Kaiser buns, pickles

6. Chicken/Skirt Steak fajitas – 3-color peppers & Spanish yellow onions, guacamole, fresh salsa, tortillas, saffron rice pilaf
7. Traditional turkey platter - challah bread stuffing, yukon mash, traditional gravy, fresh cranberries, baby green beans
8. Healthy lunch salads - Indian red quinoa salad, Lucky's tomato salad, raw veggie salad, chopped chicken salad, baby greens salad, fruit skewers
9. BBQ ½ chicken - *local & natural* – breastbone removed - Yukon mash, grilled asparagus, baby bellas, red peppers, yellow squash, green zucchini, KC salad
10. Jambalaya / Paella - andouille sausage, saffron rice, Gulf shrimp, poblano peppers, red bells, cilantro, peas, lime, Mediterranean Caesar salad
11. Skirt Steak or Shrimp enchiladas – flour tortillas - guacamole, pico de gallo, sour cream, Mexican rice pilaf, queso fresco, pinto beans stewed in fresh salsa, citrus slaw
12. Chicken/Steak/Shrimp skewers - veggie salad - olives, roasted peppers, feta, pita bread, hummus, cucumbers, homemade Tzatziki sauce
13. Pad Thai Chicken/Steak/Shrimp - rice noodles, purple cabbage, shaved carrot, cilantro leaves, bean sprouts, toasted peanuts, **Homemade Thai chili sauce= siracha, hoisin-ginger-garlic-OJ-cilantro-sesame oil-basil-scallions-rice vinegar**, baby green salad & soy-sesame-ginger vinaigrette
14. Chicken parmesan, grilled veggies, Mediterranean Caesar - kalamata & roasted peppers
15. Teriyaki chicken/salmon/shrimp/skirt steak, baby green beans, broccoli, shiitake, baby carrot, baby spinach, sunburst squash, soybean jasmine brown rice with scallions & bean sprouts – *homemade teriyaki - hoisin-ginger-garlic-OJ-cilantro-sesame oil-basil-scallions-rice vinegar*, baby green salad & soy-sesame-ginger vinaigrette
16. Beef stroganoff with tenderloin tips, egg noodles, carrot, celery, onion, spinach, peas, baby bellas, cornbread squares, Morelli salad
17. Chicken ala king/tetrazzini, garlic biscuit, egg noodles, red peppers, baby bellas, peas, carrots, celery, baby spinach, KC salad
18. Traditional Southern fried chicken breast, buttermilk biscuit, yukon mash potatoes, traditional gravy, peas-carrot-corn-broccoli-cauliflower succotash
19. Baby back ribs, roasted baby carrot & baby green beans, yam & yukon au gratin, mini challah rolls & fresh whipped butter

20. Fresh ground turkey/beef/Italian meatloaf, buttermilk biscuit, yukon mashed potatoes, traditional gravy, peas-carrot-corn-broccoli-cauliflower succotash
21. Mini Bagel Dogs, cheesy noodles, chili - shredded cheddar, chopped red onions & tomatoes, new/dill pickles, homemade kettle chips, rice crispy treats
22. Meatball/Veggie lasagna, garlic bread, baby spinach-baby bellas-baby pearl onions, Italian biscotti
23. Sloppy Joey fresh ground chicken, homemade kaiser buns, cheesy noodles, citrus slaw, new/dill pickles, homemade kettle chips,
24. Fish & chips, wild cod, lemon-herb-garlic roasted redskin potatoes & broccoli, fresh tartar sauce
25. Chicken Cacciatore/Marsala/Vesuvio, pasta primavera or roasted 3-color baby fingerling potatoes, sautéed baby spinach-baby pearl onions-baby bellas