

Pasta **Pasta**

**All pasta dishes contain grated Pecorino Romano Cheese*

	<i>Half Tray</i>	<i>Full Tray</i>
Baked Ziti	\$40	\$70
Cavatelli and Broccoli - in garlic & oil	\$40	\$70
Cavatelli con Panna - crumbled sweet sausage in tomato cream sauce	\$52	\$94
Cheese Tortellini Alfredo - with peas & prosciutto	\$62	\$112
Conchiglie Bella Rose - small shells with red pepper coulis, heavy cream & fresh arugula	\$50	\$90
Conchiglie Siciliana - diced eggplant, plum tomatoes & fresh mozzarella	\$45	\$81
Fusilli all' Antonio - wild mushrooms, sundried tomatoes & peas in light tomato cream sauce	\$50	\$90
Fusilli Primavera - fresh tomato, onion, zucchini, squash, broccoli, cauliflower, mushrooms, carrots, & peas in garlic & oil	\$45	\$81
Shrimp and Scallop Scampi over Fusilli	<i>Market Price</i>	
Lasagna • Cheese	\$42	\$78
• Meat • Spinach • Vegetable (Bechamel Sauce)	\$49	\$94
Macaroni al Forno - fusilli pasta with a blend of 5 cheeses, plum tomatoes, finished with bread crumbs & baked	\$50	\$90
Manicotti - Marinara or alla Vodka Sauce	<i>\$3 per piece</i>	
Orrechiette Genovese - with prosciutto, peas & caramelized onions	\$45	\$81
Orrechiette with Broccoli Rabe & Sausage		
• in garlic & oil	\$45	\$81
• in veal demi-glaze	\$50	\$90
Penne alla Vodka (contains prosciutto)	\$46	\$83
Penne alla Vodka - with chicken, mushrooms & peas	\$55	\$95
Penne Filetto di Pomodoro - filets of plum tomatoes, prosciutto, basil, garlic & onion	\$45	\$81
Penne Marinara	\$33	\$60
Stuffed Shells - Marinara or alla Vodka Sauce	<i>\$1.85 per piece</i>	
Ziti Bolognese - traditional Italian meat sauce prepared with plum tomatoes, veal, pork, & beef	\$49	\$94

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

Cold Salads **Insalate Crudo**

**Served by the bowl*

	<i>Small</i>	<i>Medium</i>	<i>Large</i>
Fresh Fruit - golden pineapple, honeydew, cantaloupe, strawberries, red grapes & green grapes	<i>Market Price</i>		
Cheese Tortellini Primavera - with red onion, diced tri-color peppers, sliced olives, garlic & oil	\$32	\$56	\$110
Conchiglie alla Bandiera - small shells with fresh spinach, roasted peppers, artichoke hearts, garlic, oil & fresh mozzarella	\$32	\$56	\$110
Macaroni - mayonnaise based	\$23	\$42	\$81
Orrechiette with Asparagus & Cherry Tomatoes	\$27	\$50	\$99
Orzo & Cranberry	\$29	\$55	\$108
Cole Slaw	\$25	\$46	
Italian Potato - with garlic, oil & basil	\$25	\$46	\$89
Red Potato - mayonnaise based	\$25	\$46	\$89
Tomato, Mozzarella, Cucumber & Onion	\$35	\$69	\$137
Frutta di Mare - shrimp, calamari & scungilli with garlic, oil, natural juices & lemon	<i>Market Price</i>		
Shrimp - with garlic & oil	<i>Market Price</i>		

Side Dishes & Vegetables **Contorni e Verdure**

	<i>Half Tray</i>	<i>Full Tray</i>
Grilled Asparagus	\$51	\$93
Broccoli with garlic & oil	\$35	\$64
Broccoli Rabe with roasted garlic & oil	\$50	\$90
Eggplant Parmigiana	\$50	\$90
Eggplant Rollatini	<i>\$3.00 per piece</i>	
Escarole and White Beans with garlic & oil	\$42	\$76
Potato Croquettes	<i>\$1.25 per piece</i>	
Rice Balls (Arancini)	<i>\$2.50 per piece</i>	
Roasted Potatoes with sautéed onions	\$34	\$62
Roasted Root Vegetables oven roasted sweet potatoes, acorn squash, celery root, parsnips, butternut squash, white potatoes & carrots with sautéed garlic & shallots	\$42	\$76
Sautéed Zucchini & Yellow Squash with garlic & oil	\$40	\$72
Steamed Vegetables with roasted garlic	\$39	\$68
String Beans Almondine or Pomodoro	\$40	\$72
String Beans with pecorino, garlic & oil	\$40	\$72
Summer Rice white rice, assorted diced vegetables & vegetable stock	\$33	\$60
Yukon Gold Mashed Potatoes with shallot butter	\$34	\$62

Half Shallow Tray Also Available

Bread Baskets **Canestri di Pane**

Bread Basket ~ Assorted sliced loaves & rolls arranged in a basket with butter
Small ~ \$33 Medium ~ \$45 Large ~ \$68

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)

Individual Rolls and Loaves Available.

Desserts **Dolci**

Fudge Brownies *\$2.95 per piece*

Cookie Platters *\$15.00 per pound*

Small(3lb) ~ \$45 Medium(5lb) ~ \$75 Large(8lb) ~ \$120

Mini Pastry Platters - *\$1.75 per piece*

Small(24 pc) ~ \$42 Medium(36 pc) ~ \$63 Large(48 pc) ~ \$84

Assorted or your choice... all the same. Plain cannoli, chocolate dipped cannoli, sfogliatelle, eclairs, cream puffs, raspberry almond cake & chocolate drizzled cheesecake

Store Made 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!

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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>
Crunchy Nori Tuna	<i>\$2.75 per piece</i>
Lump Crab Cakes	<i>\$2.75 per piece</i>
Chorizo Stuffed Dates Wrapped in Bacon	<i>\$1.75 per piece</i>
Fig, Pignoli & Brie in Pastry	<i>\$1.75 per piece</i>
Goat Cheese & Onion Marmalade Flat Bread	<i>\$1.75 per piece</i>
Tomato, Mozzarella & Cucumber Skewers	<i>\$1.75 per piece</i>
Buffalo Chicken Tenders	<i>\$1.50 per piece</i>
Clams Casino	<i>\$1.50 per piece</i>
Cocktail Meatballs	<i>\$1.50 per piece</i>
Cocktail Chicken Meatballs	<i>\$1.50 per piece</i>
Crispy Asparagus & Asiago in Phyllo	<i>\$1.50 per piece</i>
Mini Buffalo Chicken Meatballs	<i>\$1.50 per piece</i>
Parmesan Encrusted Artichokes w/ Boursin	<i>\$1.50 per piece</i>
Roasted Garlic Bread Stuffed Mushrooms	<i>\$1.50 per piece</i>
Sausage Stuffed Mushrooms	<i>\$1.50 per piece</i>
Eggplant Polpette	<i>\$1.00 per piece</i>
Franks En Croute	<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>
<i>All appetizers are delicate & require maintenance. Individual assembly and heating is required. Each appetizer is available by the piece in 6 piece increments. Minimum 12 pieces per selection</i>	

Salads Insalate

<i>*Served by the bowl.</i>	<i>Small</i>	<i>Medium</i>	<i>Large</i>
Arugula Salad	<i>Market Price</i>		
Fresh arugula with homemade roasted peppers, fresh mozzarella and grapes. Served with our homemade honey balsamic vinaigrette on the side.			
Catherina Salad	<i>\$26</i>	<i>\$42</i>	<i>\$72</i>
Mixed greens with cherry tomatoes, crumbled bleu cheese, pignoli nuts & roasted garlic. Served with our homemade honey balsamic vinaigrette on the side.			
Classic Caesar Salad	<i>\$17</i>	<i>\$28</i>	<i>\$52</i>
Romaine lettuce with croutons & shaved parmesan cheese. Served with our homemade Caesar dressing on the side.			
Fredo Salad	<i>Market Price</i>		
Fresh arugula with chopped avocados, ripe plum tomato wedges, diced red onion & crumbled bacon. Served with our homemade red wine vinaigrette on the side.			
Greek Salad	<i>\$20</i>	<i>\$32</i>	<i>\$57</i>
Mixed greens with seasonal grilled vegetables, feta cheese, & calamata olives. Served with our homemade red wine vinaigrette on the side.			
Insalate di Maria	<i>\$32</i>	<i>\$54</i>	<i>\$98</i>
Mixed greens with poached pears, shaved imported provolone, dried figs & scissored prosciutto. Served with our homemade honey balsamic vinaigrette on the side.			
Insalate di Vincenza	<i>\$32</i>	<i>\$54</i>	<i>\$98</i>
Mixed greens with goat cheese, fresh strawberries, pignoli nuts & red onion. Served with our homemade honey balsamic vinaigrette on the side.			
Tossed Salad	<i>\$17</i>	<i>\$28</i>	<i>\$52</i>
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 salad at \$4.25 per piece</i>			

Platters Piatti

Antipasto	<i>Small ~ \$55 Medium ~ \$97</i>
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.	
Bruschetta	<i>36pc ~ \$45 60pc ~ \$75</i>
Tomato bruschetta presented in a bread bowl, served with garlic toast, garnished & arranged for self-assembly.	
Crudite Basket (serves 25)	<i>Medium ~ \$50</i>
Assorted fresh vegetables, cut & decoratively arranged in a basket. Served with your choice of sundried tomato, artichoke or spinach dip. <i>(\$10 basket deposit required)</i>	
Fresh Fruit	<i>Small, Medium and Large ~ Market Price</i>
Fresh golden pineapple, honeydew, cantaloupe, red grapes, green grapes, strawberries & seasonal inclusions sliced, arranged & artistically garnished.	
Fresh Mozzarella	<i>Small ~ \$60 Medium ~ \$90 Large ~ \$120</i>
Sliced homemade fresh mozzarella, layered w/ fresh vine ripened tomato & finished w/ fresh basil. Roasted peppers or sundried tomatoes - <i>\$10 Additional</i> . Tomato Petals - <i>\$20 Additional</i>	
Grilled Vegetables	<i>Small ~ \$39 Medium ~ \$63 Large ~ \$88</i>
Seasoned eggplant, red peppers, yellow peppers, yellow squash, red onions, zucchini & seasonal inclusions, marinated in light balsamic vinaigrette, grilled & artistically arranged.	
European Cheese (serves 20)	<i>\$100</i>
Imported Provolone, French Fontina, Reggiano Parmiggiano & English Cheddar accompanied by sliced pepperoni, sweet dried sausage & garnished with fresh grapes, mixed olives & dried fruit. Served with cheese knives & crackers for self service.	
Salumeria	<i>\$10 per person (10 person minimum)</i>
<i>Select four choices:</i> Roast Beef, Genoa Salami, Boiled Ham, Turkey Breast, Sweet or Hot Soppresata, Imported Hot or Sweet Capicollo, or Prosciutto di Parma.	
<i>Select three choices:</i> Provolone, American, Swiss, Muenster, or Fresh Mozzarella.	
Includes mayonnaise, mustard, oil, vinegar & 2 rolls per person arranged in a basket. <i>(\$10 basket deposit required)</i>	

Shrimp Cocktail	<i>Market Price</i>
U-10 Shrimp garnished with lemon wedges & cocktail sauce.	

Stuffed Breads	<i>\$12 each</i>
Served room temperature. Breads can be whole or sliced, arranged, & artistically garnished.	
Your choice of:	
Antipasto • Broccoli & Cheddar • Broccoli Rabe & Mozzarella Spinach & Mozzarella • Sausage & Provolone • Hot Sausage & Provolone Eggplant & Mozzarella • Pepperoni & Mozzarella • Sausage, Pepper, Onion & Mozzarella	

Sandwiches Panini

Dinner Roll (Italian, Semolina or Wheat)	<i>\$3.95 - \$5.95 each</i>
Small Roll (Italian, Semolina or Wheat)	<i>\$6.95 - \$9.95 each</i>
Wraps	<i>\$8.95 - \$11.95 each</i>
Focaccia ~ 9" round semolina bread, baked in olive oil with Tuscan Herbs, filled & sliced into 8 wedges	<i>\$17.95 - \$23.95 each</i>
Long/Baguette (Italian or Semolina)	<i>\$19.95 - \$25.95 each</i>
3 foot - 6 foot Sandwich (Braided Italian)	<i>\$18.95 - \$24.95 per foot</i>
<i>(\$15 sandwich board deposit required)</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 wraps and sandwiches may be customized to order upon request. Gluten free bread & preparation available at an additional charge.</i>	

Chicken and Veal Pollo e Vitello

Alla Chris - grilled 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	
Carnivale - flour dusted, layered with roasted peppers & fresh mozzarella in alla vodka sauce	
Carpinello - flour dusted, layered with prosciutto, melted fontina & asparagus in scampi sauce	
Cordon Bleu - stuffed with ham & swiss cheese, rolled and breaded with seasoned Italian bread crumbs in mushroom veloute cream sauce	
Di Giambotta - flour dusted, tossed with peppers, mushrooms, onions & sweet sausage finished with hot peppers & potatoes in white wine demi-glaze	
Francese - egg battered in lemon white wine sauce	
Marsala - flour dusted, tossed with sautéed mushrooms & onions in Marsala wine sauce	
Mi Amor Jennifer - flour dusted, melted fresh mozzarella & sundried tomatoes in rosemary thyme cream sauce	
Milanese - breaded with seasoned Italian bread crumbs & plattered (room temperature)	
Murphy - flour dusted, tossed 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	
Roasted Chicken - bone-in, seasoned with fresh lemon, salt, pepper, & rosemary	
Rossini - flour dusted, layered with prosciutto & mozzarella in tomato white wine sauce	
Saltimbocca - flour dusted, layered with prosciutto, spinach & mozzarella in sherry demi-glaze	
Savoy - bone-in, baked in cider & balsamic vinegars, dusted with bread crumbs & pecorino	
Scampi - flour dusted, fresh garlic, & white wine sauce	
Sorrentino - flour dusted, layered with prosciutto, eggplant, mushrooms & mozzarella in tomato Marsala sauce	
Valdostana - egg battered, stuffed with prosciutto & mozzarella in tomato Marsala sauce	
<i>4oz. Bell & Evans Boneless Chicken Breast ~ \$4.25 per piece</i>	
<i>12oz. Bell & Evans Bone-In Chicken Breast ~ \$9.00 per piece</i>	
<i>4oz. Veal Cutlet ~ \$9.00 per piece</i>	
Recommended portion is 1 piece per person. Minimum 6 pieces per selection	

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

Filet Mignon	<i>Market Price</i>	
• Whole, served au jus (carving required)		
• Sliced on a platter with horseradish mayonnaise, served room temperature		
Boneless Pork Loin	<i>\$42 per 1/2 Loin ~ \$82 per full Loin</i>	
• 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		
Homemade Chicken Meatballs	<i>\$2.00 per piece</i>	
Homemade Meatballs	<i>\$2.25 per piece</i>	
Sausage Di Giambotta	<i>Half Tray ~ \$50</i>	<i>Full Tray ~ \$90</i>
Hot & sweet sausage tossed with peppers, mushrooms & onions finished with hot peppers & potatoes in white wine demi-glaze		
Sausage & Peppers - red or natural	<i>Half Tray ~ \$50</i>	<i>Full Tray ~ \$90</i>
Sausage & Peppers Bianca	<i>Half Tray ~ \$50</i>	<i>Full Tray ~ \$90</i>
Hot & sweet sausage tossed with peppers, onions & potatoes in pan jus		

Fish and Seafood Pesce e Frutta di Mare

Choice of Entrée:		
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		
<i>All Fish and Seafood are Market Price</i>		