
JOE'S TAVERN

CATERING MENU

518-235-6555 | joestaverncohes.com



SALADS AND HORS' D'OEUVRES

Priced per person also available

Tossed Salad Half \$25 Full \$40

Caesar Salad Half \$25 Full \$40

Caprese Salad

with fresh mozzarella, roma tomatoes, roasted red peppers and balsamic glaze Half \$35 Full \$70

Antipasto Salad

assorted imported meats, cheeses and vegetables over mesclun mix Half \$45 Full \$90

Pecan Chicken Salad

Pecan crusted chicken, Mesclun romaine blend, strawberries, goat cheese, candied almonds, blush wine vinaigrette, Half \$40 Full \$80

Bruschetta

over garlic toast points with balsamic reduction Half \$30 Full \$60

Assorted Cheese and Crackers

domestic and imported cheese with grapes \$5 per person (25 min)

Crudite Platter \$3 per person (25 min)

Fruit Platter \$4 per person (25 min)

Garlic Knots

with house marinara Half \$25 Full \$50

Artichoke Spinach Dip

with toasted corn tortillas \$50

Quesadillas

cheddar, mushrooms, onions, peppers Half \$30 Full \$60

Chicken Quesadillas

chicken, cheddar, mushrooms, peppers, onions Half \$45 Full \$90

Stuffed Mushrooms

with sweet sausage and red pepper Half \$45 Full \$90

Lobster and Crab Stuffed

Mushrooms Half \$60 Full \$125

Shrimp Cocktail

with house made cocktail sauce \$200 (100 pieces)

Bacon Wrapped Scallops Half \$75 Full \$150

Bacon Wrapped Horseradish

Stuffed Shrimp Half \$90 (30pcs) Full \$180 (60 pcs)

Mini Crab Cakes

house made with spicy remoulade Half \$70 Full \$140

Chicken Wings

your choice of sauces with bleu cheese Half \$50 Full \$100

Boneless Chicken Wings

your choice of sauces with bleu cheese Half \$40 Full \$80

Utica Greens

escarole, prosciutto, hot cherry peppers, romano Half \$75 Full \$150

Asparagus wrapped in Phyllo

with a blend of Asiago and Cream Cheese 50 pieces \$55 / 100 pieces \$110

Mini Beef Wellingtons

50 pieces \$80 / 100 pieces \$160

Orders must be confirmed 72 hours before the event.

ENTREES

Priced per person for buffet style also available

Pasta with Marinara

Choice of Penne, Rigatoni, Capellini, Linguini, Fettucini or Shells Half \$30 Full \$60

Pasta with Alfredo Sauce

chose penne, linguini, fettucini or shells Half \$40 Full \$80

Baked Ziti

with marinara, ricotta and mozzarella Half \$35 Full \$70

Meatballs

1/2 oz, 1 oz. or 2 oz Half \$35 Full \$80

Italian Sausage

Sweet or Hot Half \$30 Full \$80

Lasagna

with ground beef and sausage Half \$50 Full \$110

Sausage and Peppers

Sweet, Hot or Combination of two Half \$40 Full \$80

Chicken and Broccoli Alfredo

tossed with penne Half \$45 Full \$90

Chicken and Sausage a la Vodka

with sweet onion and tossed with Penne Half \$45 Full \$90

Lemon Pepper Chicken and Shrimp

with asparagus, diced tomato and basil in a lemon pepper white wine sauce Half \$60 Full \$120

Chicken Tortorella

with crumbled sausage and roasted red peppers in a marsala wine sauce over pasta Half \$50 Full \$100

Shrimp Scampi

sauteed with bell peppers and red onion in a scampi sauce over pasta
Half \$60 Full \$120

Linguini with Clam Sauce

choose Red or White
Half \$80 Full \$160

Eggplant Parmesan Half \$40 Full \$80

Chicken Parmesan

priced per piece to avoid over stuffing a pan causing uneven amounts of cheese per piece
\$7 per serving

Veal Parmesan

priced per piece \$9 per serving

Chicken Marsala

pan roasted Statler chicken with sauteed mushrooms and sweet onion in a marsala wine sauce
Half \$65 Full \$130

Veal Marsala

with sauteed button mushrooms
Half \$80 Full \$160

Rosemary Garlic Chicken

oven roasted Statler Chicken
Half \$55 Full \$110

Lemon Basil Chicken

oven roasted Statler Chicken
Half \$55 Full \$110

Stuffed Chicken Breast

with roasted red peppers, spinach, and provolone. Other stuffing choices available
Half \$65 Full \$130

Stuffed Pork Loin

with crumbled sage sausage, red bell pepper and parmesan. Other stuffings also available
Half \$60 Full \$120

Applewood Smoked Bacon

Wrapped Roasted Pork Loin Half \$55 Full \$110

Sliced Roast Pork Tenderloin

rosemary garlic marinated with a honey, maple glaze
Half \$70 Full \$135

Chateaubriand

slow roasted beef tenderloin
market price

Sliced Baby Filet

with a sauteed mushroom and sweet onion madeira wine sauce
Half \$80 Full \$160

Sliced Sirloin

prime sirloin, grilled and sliced over garlic toast points with a sweet onion and garlic demi
Half \$75 Full \$150

Prime Rib au Jus market price

Tuscan Filet

seared sliced Filet Mignon over a roasted red pepper, mushroom and caramelized onion risotto with a bleu cheese cream reduction
Half \$90 Full \$180

Macaroni and Cheese Stuffed Meatloaf

wrapped in bacon with roasted garlic and tomato demi
Half \$80 Full \$160

Beef Short Ribs

chianti braised with garlic demi
Half \$85 Full \$180

Lemon Chablis Broiled Norwegian Salmon Half \$60 Full \$130

Broiled Lemon Haddock

White wine and lemon
Half \$65 Full \$130

Lemon Chablis Broiled Scallops market price

Scallops Au Gratin market price

Shrimp and Tomato Basil Risotto

Half \$75 Full \$150

Seafood Risotto

creamy shrimp and scallop risotto with broccoli and roasted red peppers topped off with seared salmon
Half \$80 Full \$160

Stuffed Salmon Loin

with spinach, roasted red peppers and cream cheese market price

Roasted Vegetable Risotto

with zucchini, peppers, tomato, squash, and onion
Half \$35 Full \$70

ACCOMPANIMENTS

Garlic Herb Roasted Red Potatoes

Half \$25 Full \$45

Scalloped Potato Half \$35 Full \$70

Mashed Potatoes

cream cheese, sour cream and chive or roasted garlic Half \$30 Full \$60

Long Grain and Wild Rice Half \$25 Full \$50

Roasted Root Vegetables

carrots, butternut squash and Fingerling Potatoes
Half \$35 Full \$70

Fresh Green Beans

with sauteed mushrooms and roasted red peppers
Half \$30 Full \$70

Garlic Parmesan Broccoli Half

\$25 Full \$50

Vegetable Medley

Broccoli, Baby Carrots and Cauliflower Half \$30 Full \$60

Risotto

customize with any vegetables of your choosing Half \$35 Full \$70

Roasted Garlic Mashed Half \$30 Full \$60

DESSERTS

available upon request