

# 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 \$4 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 \$40

#### 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 \$95 Full \$185

#### Shrimp Cocktail

with house made cocktail sauce \$2.50 each (min 25)

#### Bacon Wrapped Scallops

Half \$75 Full \$150

#### Bacon Wrapped Horseradish Stuffed Shrimp

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

#### Chicken Wings

your choice of sauces with bleu cheese Half \$80 Full \$160

#### Boneless Chicken Wings

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

#### Mini Beef Wellingtons

50 pieces \$100 / 100 pieces \$200

### 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 \$35 Full \$70

#### Baked Ziti

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

#### Penne a la Vodka

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

Orders must be confirmed 72 hours before the event.

**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 \$75 Full \$140

**Linguini with Clam Sauce**

choose Red or White Half \$90 Full \$180

**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 Half \$45 Full \$90

**Lemon Basil Chicken**

oven roasted Half \$45 Full \$90

**Stuffed Chicken Breast**

with roasted red peppers, spinach, and provolone. Other stuffing choices available Half \$55 Full \$110

**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 market

**Sliced Sirloin**

seared sirloin, grilled and sliced over garlic toast points with a sweet onion and garlic demi market

**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 market

**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 market

**Lemon Chablis Broiled Norwegian Salmon**

Half \$70 Full \$135

**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 \$110 Full \$210

**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 \$45 Full \$90

**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 Vegetables**

glazed carrots and butternut squash 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