

Salads

1/2 Trays Feed 8-10 People Full Tray Feeds 18-20 People

Mediterranean- Romaine Lettuce, Tomatoes, Feta Cheese, Chickpeas, Red Onions, Kalamata Olives, Bell Pepper, Red Wine Vinaigrette	\$50/\$95
Caesar- Romaine Lettuce, Parmesan Cheese, Garlic Croutons	\$40/\$75
The Joint Salad- Iceberg Lettuce, Cherry Tomatoes, Cucumber, Red Onions, Chopped Provolone, Chopped Genoa Salami	\$50/\$95
Bistro- Shaved Kale, Roasted Pears, Toasted Almonds, Gorgonzola, Cranberries, White Balsamic	\$50/95
Cobb Salad- Romaine Lettuce, Tomatoes, Apple-Wood Smoked Bacon, Grilled Chicken, Gorgonzola and Hard-Boiled Eggs, Avocado, Herb Vinaigrette	\$60/\$115
Tri Color Pasta Salad- Garden Vegetables, Fresh Herb Vinaigrette	\$40/\$75
Caprese- Tomato & Fresh Mozzarella with Basil & Olive Oil	\$65/\$125
Tabbouleh- Cracked Bulgur, Parsley, Tomatoes, Cucumber, Scallions, Mint, Lemon, Olive Oil	\$40/\$75
South-Western Chickpea Salad- Chick Peas, Roasted Corn, Scallions, Poblano Peppers, Queso- Fresco, Citrus Juices, Olive Oil	\$50/\$95
Couscous Salad- Tomatoes, Toasted Almonds, Dried Cranberries, Cilantro, Lemon	\$40/\$75

Appetizers

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Cheese platter- Artisan Cheeses, Nuts, Crisps, Dried Fruits, Craft Honey	\$70/\$125
Shrimp Ceviche- Citrus Juices, Mango, Tomato, Sweet Red Onion, Cilantro, Bell Pepper, Jalapeno	\$65/qt
Shrimp Cocktail- Jumbo Poached Shrimp, Cocktail Sauce and Lemon	\$160/12" tray
Escargot Stuffed Mushrooms- Melted Provolone, Toasted Garlic-Thyme Brown Butter	\$85/\$165
Baked Stuffed Mushrooms- Crushed Italian Sausage, Roasted Garlic, Provolone	\$60/\$115
Eggplant Rollatini- Crispy Fried Eggplant, Ricotta, Mozzarella, Marinara Sauce	\$50/\$95
Rice Balls- Crispy Fried Risotto Balls with Mozzarella, Parmesan and Marinara Sauce	\$45/\$85
Spicy Garlic Shrimp- Gulf Shrimp, Sun Dried Tomatoes, Roasted Garlic, Lemon & Basil	\$100/\$195
Spicy Chicken Wontons- Toasted Sesame, Scallions, Ponzu Sauce	\$45/\$85
Greek Meatballs- Beef & Lamb Meatballs served with Tzatziki Sauce	\$60/\$115

Appetizer's Cont.

Meatballs Parmesan- Beef & Pork Meatballs with Marinara Sauce and Melted Mozzarella	\$60/\$115
Crab Rangoon- Crab & Cream Cheese Fried Wontons with Sweet Chili	
Chicken Satay- Skewered and Marinated Chicken with a Thai-Peanut Dipping Sauce	\$50/\$95
Shrimp Satay- Skewered and Marinated Shrimp with a Thai-Peanut Dipping Sauce	\$70/\$135

Pasta

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Meat Lasagna- Layers of Fresh Pasta, Meat Sauce, Ricotta, Mozzarella & Parmesan	\$70/\$135
Veggie Lasagna- Layers of Fresh Pasta, Roasted Vegetables, Ricotta, Mozzarella & Parmesan	\$65/\$125
Penne with Spicy Garlic Shrimp- Sun Dried Tomatoes, Crushed Pepper Flakes, Cream, Basil	\$85/\$165
Spaghetti & Meatballs- Spaghetti with Beef & Pork Meatballs in Tomato Sauce	\$70/\$135
Penne Ala Vodka- Penne Pasta, Tomato-Cream Sauce, Basil, Parmesan, Vodka	\$40/\$75
Orecchiette with Sausage- Ear Shaped Pasta, Crushed Sausage, Broccolini, Crushed Pepper Flakes, Tomato-Cream Sauce	\$65/\$125
Rigatoni Bolognese- Rigatoni Pasta, Ragu of Beef, Veal, Pork & Tomatoes	\$75/\$145
Farfalle with Shrimp- Bowtie Pasta, Shrimp, Tomatoes, Basil-Pesto, Cream, Spinach	\$85/\$165
Chicken Alfredo- Penne Pasta, Garlic-Cream, Parmesan, Roasted & Sliced Chicken	\$65/\$125

Entrees

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Sauteed Red Snapper- with Tzatziki Sauce	\$90/\$175
Shrimp Saganaki- Sauteed Shrimp with Tomatoes, Feta Cheese, Kalamata Olives, and Mint	\$90/\$175
Miso Glazed Chilean Sea Bass- with Soy-Garlic Spinach & Toasted Sesame	\$200/\$380
Braised Beef Short Ribs- Braised Boneless Beef Short Ribs with Cabernet Demi-Glace	\$140/\$260
Dijon & Herb Crusted Loin of Pork- with Rosemary Roasted Apples & Brandy Cream Sauce	\$65/\$125
Beef Bourguignon- Braised beef, carrots, pearl onions, mushrooms, bacon & Burgundy wine sauce	\$75/\$140
Chicken Cordon Bleu- Crispy Chicken Breast Filled with Ham & Swiss Cheese in a Creamy White Wine Sauce	\$65/\$125
Beef Fajitas- Marinated and Grilled Skirt Steak with Sauteed Peppers and Onions	\$95/\$180

Italian Chicken Entrees

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\$70/ \$135

Marsala- Sautéed Scaloppini with Roasted Mushrooms and Marsala Wine Sauce

Parmesan- Lightly Fried Chicken Cutlet, Marinara Sauce, Parmesan, Mozzarella

Saltimbocca- Sautéed Scaloppini, Prosciutto, Sage, Fontina, Tomatoes, Brown-Butter Sauce

Francaise- Scaloppini Dipped in Egg, Sautéed in Olive Oil and served in a Lemon-Butter Sauce

Piccata- Sautéed Scaloppini with Lemon, Capers and Artichoke Hearts

Paillard- Balsamic Marinated & Grilled Chicken Scaloppini, Arugula, Fresh Mozzarella & Tomatoes

Sides

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Maple Glazed Carrots **\$30/\$55**

Broccoli- with Garlic & Olive Oil **\$30/\$55**

String Beans- with Toasted Almonds & Lemon **\$30/\$55**

Smashed Potatoes **\$30/\$55**

Au Gratin Potatoes **\$50/\$95**

Cilantro-Lime Rice **\$25/\$45**

Roasted Seasonal Vegetables **\$50/\$95**

Braised Collard Greens- with Bacon and Onions **\$50/\$95**

Grilled Asparagus- with Balsamic, Garlic and Herbs **\$60/\$115**

Roasted Cauliflower- with Sautéed Onions, Tomatoes and Toasted Breadcrumbs **\$40/\$75**