



djeet?

SPRING/SUMMER CATERING MENU



GOURMET CATERING &
FRESHLY PREPARED FOODS

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HOR'DOURVES & TAPAS

Minimum of 20 Pieces

SUMMER VEGETABLE ROLL. Baby Spinach, Shaved Carrot, Avocado, Miso, Rice Paper, Sweet & Sour Dipping. \$2 Add Tuna or Shrimp \$3

HEIRLOOM TOMATO BRUSCETTA. Lemon Basil, Shaved Pecorino. \$1.5

CLASSIC STUFFED MUSHROOMS. Onions, Garlic, Parsley, Bread Crumbs, Extra Virgin Olive Oil. \$1.5

FIG & GOAT CHEESE PIZZETTA. Goat Cheese, Caramelized Onions, Truffle Oil, Aged Balsamic. 8 Pieces for \$12

ZUCCHINI BLOSSOM FRITTERS. Romanesca Sauce. \$1.75

LEMONGRASS CHICKEN SKEWERS. Citrus Ginger Glaze, Peanut Sauce. \$2

JERK CHICKEN. Crispy Plantain Chips, Jimcama Slaw. \$2

DUCK CONFIT WONTON. Root Vegetables, Golden Raisin, Plum Dipping. \$2.5

JUMBO LUMP CRAB BEGNEITS. Creole Remulade. \$2.5

SHRIMP AND AVOCADO WONTON. Sweet Corn Dipping. \$2

SWORDFISH ROSEMARY SKEWERS. Grape Tomato, Extra Virgin Olive Oil. \$2.5

BAKED JERSEY CLAMS. Apple Wood Smoked Bacon, Lemon Parsley Crust. \$2

BAKED OYSTERS. New England Chowder Sauce. \$3

WILD CAUGHT SHRIMP TEMPURA. Wasabi Honey Mustard \$2.5

CRISPY POTATO-ARTICHOKE CAKE. Smoked Salmon, Lemon-Dill Creme Fraiche. \$3

SPRING ASPARAGUS WRAPPED IN PHYLLO. Prosciutto, Manchego. \$2

TURKISH LAMB KABOBS. Mint Pesto, Lemon-Dill Yogurt Sauce. \$2.25

BBQ PULLED PORK CREPE. Vermont Cheddar, Pickled Vaddalia Onions. \$2.5

FILET OF BEEF. Crispy Shiitake's, Rosemary Focaccia, Peppercorn-Horseradish Cream.* \$2.75

BRAISED SHORT RIB. Olive Crustini, Truffle Pecorino.* \$2.50

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SPRING / SUMMER

SLIDERS

MINI GOURMET
SANDWICH PLATTERS

5 OZ. KOBE BEEF BURGER. Brioche, Lettuce, Tomato, Pickles, Chipotle Ketchup, Cheese. \$45 PER DOZEN

PORTOBELLO PANINI. Goat Cheese, Pickled Red Onions, Plum Tomato. \$45 PER DOZEN

GARBANZO BEAN BURGER. Gorgonzola, Lettuce, Tomato, Balsamic Reduction. \$38 PER DOZEN

HAM & JAM. Mini Croissant, Honey Glazed Ham, Brie Cheese, Raspberry Preserves. \$45 PER DOZEN

BRAISED BBQ BRISKET. Sour Dough, Apple Wood Smoked Bacon, Caramelized Onions. \$48 PER DOZEN

"THE CUBAN." Ciabatta, Pulled Pork, Ham, Swiss Cheese, Crispy Pickles, Sweet & Spicy Mustard. \$45 PER DOZEN

"THE JOEY." Chicken Cutlet, Melted Provolone, Arugula, Tomato, Balsamic, \$45 PER DOZEN

TROPICAL FRUIT PLATTER. Pineapple, Cantaloupe, Honeydew, Mango, Organic Grapes, Kiwi, Strawberries, Blueberries. \$45 • \$85

FRUIT & CHEESE PLATTER. Assorted Domestic & Imported Cheeses served with Crustini and Flat Breads. \$65 • \$130

ASSORTED GOURMET SANDWICH PLATTER. Turkey Ciabatta Panini, "The Joey," "Grandpa's," Autumn Chicken Salad Pita, Grilled Vegetable Burrito and more! \$64 • \$128

"THE JOEY" SANDWICH PLATTER. Crispy Chicken Cutlet, Arugula, Balsamic Vinegar, Provolone Cheese, Pesto Mayonnaise \$68 • \$136

BURRITO LOCO PLATTER. BBQ Chicken, Vegetarian, Braised Pork or Steak, Cheese, Pico De Gallo, Sour Cream. \$70 • \$140

ASSORTED GRILLED VEGETABLE PLATTER. Zucchini, Squash, Red Onion, Asparagus, Peppers, Potatoes, Fennel, Toasted Garlic Balsamic Vinaigrette. \$45 • \$90

FRESH VEGETABLE CRUDITÉ. Carrots, Peppers, Celery, Zucchini, Yellow Squash, Asparagus, Radish, Broccoli, Cauliflower, Horseradish-Peppercorn Sauce or Scallion Roasted Onion Sauce \$38 • \$75

THE ANTIPASTO PLATTER. Salami, Sopressata, Prosciutto, Fresh Mozzarella, Aged Provolone, Roasted Peppers, Artichoke Hearts, Olives, Sweet & Hot Cherry Peppers, Semolina Bread. \$58 • \$116

STATIONARY PLATTERS

SMALL • UP TO 10 PEOPLE

LARGE • UP TO 20 PEOPLE

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STATIONARY PLATTERS

SMALL • UP TO 10 PEOPLE
LARGE • UP TO 20 PEOPLE

SALADS

SMALL • UP TO 10 PEOPLE
LARGE • UP TO 20 PEOPLE

DRESSINGS:

- Garden Herb Vinaigrette
- Raspberry Lavendar
- Champagne Vinaigrette
- Peppercorn Dressing
- Balsamic Vinaigrette

ADD MURRAY'S
ALL NATURAL CHICKEN
Small \$10 • Large \$20

BAKED BRIE PLATTER. Nut Crusted Brie Wheel, House Made Flatbreads, Fresh Seasonal Berries and Dried Fruit \$48 • \$96

POACHED JUMBO SHRIMP COCKTAIL. Fresh Horseradish Sauce, Lemon. (2.5 Lbs.) \$82 • (5 Lbs.) \$164

ASSORTED SUSHI PLATTER. Spicy Tuna, Avocado, Shrimp Tempura, Salmon & Cucumber, Vegetable Maki. (30 Pieces) \$60 • (60 Pieces) \$120

ROASTED RED PEPPER HUMMUS. House Made Pita, Tortilla Chips \$38 • \$76

CHILLED SEAFOOD RAW BAR. Lobster, Oysters, King Crab Leg, Stone Crab Claws, Jumbo Lump Crab Salad, Shrimp, Clams, Muscles, Horseradish Cocktail, Minuette, Lemon Caper Aioli. MARKET PRICE

SALAD OF THE HOUSE. Organic Baby Greens, Variety of Seasonal Vegetables. Choice of Dressing. \$38 • \$76

BLACK BEAN AND ROASTED CORN SALAD. Peppers, Red Onion, Tomato, Avocado, Cilantro-Lime Vinaigrette. \$35 • \$70

SOBA NOODLE SALAD Asian Vegetable Slaw, Avocado, Carrot-Ginger Vinaigrette. \$38 • \$76

7 LAYER TEX-MEX SALAD. Sharp Cheddar, Romaine, Tomato, Cucumber, Tortilla Crisps, Red Onion, Chipotle Dressing. \$45 • \$90

BASMATI WILD RICE SALAD. Orange Segments, Toasted Almonds, Golden Raisins, Citrus vinaigrette. \$38 • \$76

GEMELLE PASTA SALAD. Tomatoes, Roasted Peppers, Olives, Fresh Mozzarella, Pesto Vinaigrette. \$35 • \$70

BABY ARUGULA & PEACH SALAD. Toasted Cashews, Goat Cheese, Grilled Onion, Extra Virgin Olive Oil, Aged Balsamic Reduction. \$42 • \$84

WATERMELON JICAMA SALAD. Red Onion, Feta Cheese, Organic Baby Greens, Toasted Cashews, Garden Herb Vinaigrette. \$38 • \$76

SPINACH STRAWBERRY SALAD. Almond Brittle, Goat Cheese, Red Onion, Lemon-Dill Vinaigrette. \$38 • \$76

HEIRLOOM TOMATO SALAD. Fresh Herbs, Shaved Red Onions, Olives, House Made Mozzarella, Organic Baby Greens, Garden Herb Vinaigrette. \$42 • \$84

ROMAINE & RIDICCHIO SALAD. Cucumber, Roasted Peppers, Olives, Tomato, Feta Cheese, Croutons, Peppercorn Dressing. \$38 • \$76

YUKON GOLD POTATO SALAD. Hard Boiled Egg, Celery, Onion, Creamy Dill Pickle Dressing. \$35 • \$70

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SIDES

SMALL • UP TO 10 PEOPLE

LARGE • UP TO 20 PEOPLE

SEASONAL VEGETABLE MEDLEY. Variety of Seasonal Vegetables, Fresh Herbs, Extra Virgin Olive Oil. \$35 • \$60

ROASTED ASPARAGUS AND ZUCCHINI CASSEROLE. Parmesan Crust. \$42 • \$78

STUFFED ARTICHOKEs. Fresh Breadcrumbs, Pine Nuts, Pecorino, Olive Oil, Lemon. *MARKET PRICE*

SPRING PEAS & FORREST MUSHROOM RAGOUT. Onions, Fresh Herbs. \$42 • \$78

UNCLE JOE'S BAKED WHIPPED POTATOES. Mozzarella & Parsley Crust. \$38 • \$76

"MOM'S FAMOUS BROCCOLI CASSEROLE." Fresh Baked Creamy Broccoli, Walnut Crust. \$38 • \$76

HOUSEMADE MANICOTTI. Scallion Crepe, Fresh Ricotta, Asparagus, Light Plum Tomato Sauce. \$8 Per Order (2 Per Order)

FORBIDDEN RICE PILAF. Basmati, Mango Dried Cranberry, Fresh Herbs. \$35 • \$68

SOUP

By the Quart • 2.5 People

ORGANIC CARROT GINGER. \$10

SWEET POTATO CORN CHOWDER. \$10

TUSCAN VEGETABLE. Basil Pesto. \$10

CHILLED TOMATO-CUCUMBER GASPACHO. Avocado. \$10

CHILLED HONEYDEW. Hysop Flowers. \$10

PASTA

1/2 PAN • UP TO 10 PEOPLE

3/4 PAN • UP TO 20 PEOPLE

SPAGHETTI AGLIO E OLIO. Extra Virgin Olive Oil, Toasted Garlic Slivers, Olives, Walnuts, Parsley, Shaved Reggiano. \$35 • \$52.50

PENNE VODKA AL FORNO. Fresh Mozzarella, Meatballs, Ricotta, Pecorino. \$52 • \$78

"BEST LASAGNA EVER." Prosciutto, Peas, Hard Boiled Egg, Mozzarella, Bolognese. \$55 • \$87

GRANDPA'S MACARONI PIE. Italian Cheese, Peas, Sopressata, Basil, Tomato Sauce. 10" Pie (8 PIECES) \$35

GEMELLE PASTA SALAD. Tomatoes, Roasted Peppers, Olives, Fresh Mozzarella, Pesto Vinaigrette. \$35 • \$70

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CHICKEN

MURRAY'S ALL-NATURAL

JAMAICAN JERK CHICKEN. Sweet & Spicy Rasta Sauce.
\$10 PER ORDER

CHICKEN FRANCESE. Sauteed Spinach or Broccoli Rabe,
Oven-Dried Tomatoes, Lemon Butter Sauce. \$12 PER ORDER

STUFFED CHICKEN BREAST. Forrest Mushrooms, Bel Paese,
Pancetta, Marsala Wine Sauce. \$14 PER ORDER

FIRE ROASTED ROSEMARY LEMON CHICKEN. Red Wine Shallot
Vinaigrette. \$12 PER ORDER (HALF CHICKEN)

CHICKEN PARMESAN. Joey Chicken Cutlet, Marinara,
Fresh Mozzarella, Pecorino, Fresh Basil. \$12.50 PER ORDER

"ANNIE'S CHICKEN." Braised Chicken, Artichoke Hearts,
Sweet Cherry Peppers, Potatoes. \$13 PER ORDER (HALF CHICKEN)

STUFFED CORNISH GAME HEN. Dried Fruit Stuffing, Rustic Pan Jus.
\$13 PER HEN

WHOLE ROASTED TURKEY. Gravy, Apple Cranberry Chutney.
\$5.50 PER LB.

SAGE ROASTED TURKEY BREAST. Gravy, Apple Cranberry
Chutney. \$8.75 PER LB.

STUFFED TURKEY BREAST. Corn Bread, Vegetable Dressing,
Natural Gravy. \$13.00 PER ORDER

DRY RUB SMOKY TURKEY BREAST. BBQ Gravy. \$8.75 PER Lb.

BRAISED SPARE RIBS. Mango BBQ, Smoked Paprika Dry Rub.
\$14 PER ORDER - 8 RIBS PER ORDER

POTATO ROSEMARY CRUSTED FILET MIGNON. Fresh Horseradish
Peppercorn Cream. \$25 PER ORDER

GARLIC & HERB STUDED BEEF ROAST. Natural Jus (Rib Eye or Sirloin)
\$20 PER ORDER

BRAISED BONELESS SHORT RIBS. Caramelized Onion Balsamic
Reduction. \$18 PER ORDER

BBQ KOBE MEATLOAF. Peppers, Onions, Mango BBQ
\$14 PER ORDER

FLANK STEAK BRACCIOLE. Lemon Parsley Bread Crumbs,
Pine Nuts, Salsa Verde. \$15 PER ORDER

TURKEY

ORGANIC AVAILABLE

BEEF

GRASS FED PRIME
CUTS AVAILABLE

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PORK

ALL NATURAL,
FREE-RANGE,
NO ANTIBIOTICS
OR HORMONES.

PRIME PORK AVAILABLE

LAVENDER HONEY GLAZED FRESH HAM. Creole Mustard,
Brioche Buns. \$8.99 PER Lb.

SHALLOT HERB ROASTED PORK LOIN. Onion Jus. \$10.00 PER ORDER

APPLE WOOD BACON AND SAGE WRAPPED PORK LOIN.
Onion Jus. \$14.00 PER ORDER

BONE IN PRIME PORK ROAST. Maple Mustard Herb Rub,
Cabernet Reduction. \$20.00 PER ORDER

CRISPY SEARED PORK CHOPS. Cranberry Apple Chutney.
\$13.00 PER ORDER

BRAISED PORK SHANKS. Fennel Lima Bean Ragout.
\$13.00 PER ORDER

BRAISED PORK BRACCIOLE. Pine Nuts, Raisins,
Balsamic Onion Reduction. \$13.00 PER ORDER

MANGO BBQ SPARE RIBS. 1/2 Rack \$12.00

PISTACHIO CRUSTED LAMB CHOPS. Moroccan Mint Tea Sauce.
1/2 Rack \$38

BONELESS LEG OF LAMB ROAST. Fresh Rosemary, Garlic, Parsley,
Anise, Extra Virgin Olive Oil, Rustic Gravy. MARKET PRICE

FENNEL DUSTED LAMB LOIN. Sweet Shallot Marsala Sauce.
MARKET PRICE

FRESH SCUNGILLI ALLA PESCE. Braised in a Spicy White-Wine Tomato
Broth, Olives, Lemon, Parsley. \$48 • \$96

STUFFED SHRIMP SCAMPI. Jumbo Lump Crab, Toasted Garlic,
Lemon-Butter Sauce. 5 PER ORDER \$25

FENNEL-DUSTED GIANT SEA SCALLOPS. Pernot, Natural Natural Jus.
\$14 PER ORDER

POPPY SEED CRUSTED WILD SALMON FILET. Lemon-Dill Buerre Blanc.
\$15 PER ORDER

TALAPIA PICCATA. Sauteed Spinach, Preserved Lemon,
Caper Berry Sauce. \$11 PER ORDER

PINE NUT PARSLEY CRUSTED SWORDFISH. Warm Tomato Red Wine
Vinaigrette. \$14 PER ORDER

THAI BASIL CITRUS CRUSTED WILD SALMON. Coconut Red Curry Sauce.
\$15 PER ORDER

LAMB

IMPORTED OR DOMESTIC

PRICES BASED ON
NEW ZEALAND LAMB

PESCE

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PESCE

WASABI PEA CRUSTED AHI TUNA. Lemon Grass Ginger Tea.
\$18 PER ORDER

JUMBO LUMP CRAB & AVOCADO CAKE. Pico De Gallo,
Arbo Chili Aioli. \$12 PER ORDER

PAN SEARED HALIBUT. Wilted Pea Shoots, Truffle Butter Sauce.
\$16 PER ORDER

FOR THE KIDS

1/2 PAN (8-10 PEOPLE) •

3/4 PAN (UP TO 20 PEOPLE)

FISHY STICKS \$38 • \$76

MAC 'N CHEESE \$35 • \$52.50

BAKED ZITI \$38 • \$57

CHICKY FINGERS WITH HONEY MUSTARD \$35 • \$52.50

CHICKEN PARMESAN \$38 • \$57

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