MARY JO'S CATERING

JOEY'S EVENT ROOMS - CATERING CARRYOUTS - ITALIAN COOKIES

TRADITIONAL CATERING MENU

APPETIZERS

- 1. Stuffed Peppers [Banana or Mini]
- 2. Sausage Balls
- 3. Shrimp Cocktail
- 4. Stuffed Mushrooms
- 5. Bruschetta
- 6. Rice and Cheese Balls
- 7. Tomato & Mozzarella Skewers
- 8. Antipasta Skewers
- 9. Pepperoni Tray
- 10. Sausage Puffs

- 11. Italian Pizza Squares
- 12. Assorted Quiches
- 13. Gyro Bites [Meat on a Pita Crostini & Tzatziki Sauce]

JOEY'S EVENT ROOMS NOW OPEN!

Consider Hosting Your Next Event With Us!

TRAYS

- 1. TRADITIONAL CHEESE TRAY
 - 4 Cheeses, Pepperoni, Honey Mustard Dip
- 2. VEGETABLE TRAY
 - Assorted Vegetables & Dip
- 3. ITALIAN MEAT TRAY
 - Meats, 2 Cheeses
- 4. ANTIPASTA TRAY
 - Roasted Peppers, Artichoke Hearts, Marinated Eggplant, Sun-dried Tomatoes, Olives, Mozzarella Balls

SPECIALTY DISPLAYS

- 1. FRUIT TABLE
 - Full of Fresh In Season Fruits
- 2. ITALIAN MEATS, CHEESE & ANTI-PASTA
- 3. ITALIAN PASTRIES



STANDARD CATERING MENU PG. 2

A LA CARTE ITEMS

PASTA

- 1. Penne
- 2. Cavatelli
- 3. Fettuccini
- 4. Tortellini
- 5. Stuffed Shells
- 6. Homemade Ravioli
- 7. Lasagna
- 8. Rolled Lasagna
- 9. Polenta
- With Sausage Sauce
- 10. Gnocchi

CHICKEN

- 1. Baked Italian
- 2. Marsala
- 3. Piccata
- 4. Tenders
- 5. Cutlets
- 6. Stuffed Breast
- 7. Breaded
- 8. Barbecued
- 9. Boneless Roasted
- 10. Cordon Bleu
- 11. Chicken Parmesan

MEAT

- 1. Prime Rib
- 2. Filet Tips
- 3. Roast Beef
- 4. Sausage
 - With Peppers & Onions
- 5. Stuffed Pork Chops
- 6. Smoked Ham
- 7. Pork Loin
- 8. Variety of Steaks
- 9. Pulled Pork
- 10. Braciole Meat or Turkey

STARCH

- 1. Rice Pilaf
- 2. Mashed Potatoes
- 3. Red Skin Potatoes
- Roasted or Smashed
- 4. Parsley Potatoes
- 5. Perogies
- 6. Sweet Potatoes
- 7. Stuffing
- 8. Siren Rice
- 9. Risoto

SALADS

- 1. Tossed
- 2. Caesar
- 3. Green Leaf
- 4. Fresh Tomato & Onion
- 5. Mozzarella & Basil
- 6. Spinach Salad
- 7. Wedge Salad

VEGETABLES

- 1. Italian Mixed
- 2. Green Beans w/Almonds
- 3. Medley
- 4. Corn
- 5. Glazed Carrots
- 6. Zucchini & Squash
- 7. Roasted Cauliflower
- 8. Roasted
- Peppers, Zucchini, Yellow Squash

SAUCE

- 1. Traditional
- 2. Marinara
- 3. Alfredo
- 4. Pink Basil
- 5. Clam

SEAFOOD

- 1. Baked Cod
- 2. Shrimp Cocktail
- 3. Shrimp Scampi

SOUPS

- 1. Chicken Pastina
- 2. Wedding
- 3. Pasta Fagioli
- 4. Stuffed Pepper Soup

Javorites:

- Eggplant Rollatini
- Eggplant Parmesan
- · Hot Banana Peppers stuff with sausage or bread stuffing
- Fried Peppers (Hot or Sweet)

STANDARD CATERING MENU PG. 3

MENU PACKAGES

Prices Will Vary Based on Group Size

MENU OPTION #1

- 1. Penne with Sauce
- 2. Meatballs
- 3. Italian Baked Chicken
- 4. Sausage with Peppers & Onions
- 5. Roasted Potatoes
- 6. Green Beans
- 7. Garden Salad with Dressing
- 8. Rolls with Butter
- 9. Coffee, Decaffeinated Coffee, Tea

MENU OPTION #3

- 1. Pasta of Choice
- 2. Chicken Marsala
- 3. Beef Tips with Mushroom gravy
- 4. Roasted Red Skin Potatoes
- 5. Green Beans with Almonds
- 6. Rice Pilaf
- 7. Garden Salad with Dressing
- 8. Rolls with Butter
- 9. Coffee, Decaffeinated Coffee, Tea

MENU OPTION #5

- 1. Stuffed Chicken Breast
- 2. Mashed Potatoes with Gravy
- 3. Baked Cod
- 4. Bowtie Pasta with Alfredo Sauce
- 5. Italian Mixed Vegetables
- 6. Garden Salad with Dressing
- 7. Rolls with Butter
- 8. Coffee, Decaffeinated Coffee, Tea

MENU OPTION #2

- 1. Cavatelli with Sauce
- 2. Meatballs
- 3. Boneless Breaded Chicken
- 4. Roast Beef Au Jus
- 5. Parsley Potatoes
- 6. Vegetable of Choice
- 7. Garden Salad with Dressing
- 8. Rolls with Butter
- 9. Coffee, Decaffeinated Coffee, Tea

MENU OPTION #4

- 1. Chicken Piccata
- Tortellini with Alfredo Sauce or Eggplant Parmesan
- 3. Baked Ham
- 4. Roasted Potatoes
- 5. Vegetable Medley
- 6. Garden Salad with Dressing
- 7. Rolls with Butter
- 8. Coffee, Decaffeinated Coffee, Tea



Call Joey to discuss your Catering! (724) 333 - 0923

CARUSONECATERING@GMAIL.COM

ALWAYS HOMEMADE
FRESH INGREDIENTS
TRUSTED CATERER