

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 mesculin mix Half \$45 Full \$90

Pecan Chicken Salad

Pecan crusted chicken, Mesculin 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

Cranberry Walnut Chicken Salad
Crostinis \$2.50 per person (25 min)

Stuffed Mushrooms

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

Shrimp Cocktail

with house made cocktail sauce priced per event

Steamed Clams mrkt price

Crudite Platter \$2 per person (25 min)

Fruit Platter \$3 per person (25 min)

Garlic Knots

with house marinara Half \$25 Full \$50

Artichoke Spinach Dip

in a sourdough bread bowl \$50

Quesadillas

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

Chicken Quesadillas

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

Bacon Wrapped Scallops Half \$75 Full \$150

Bacon Wrapped Horseradish Stuffed Shrimp Half \$90 Full \$180

Phyllo Wrapped Asparagus

with chevre Half \$60 Full \$120

Mini Crab Cakes

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

Chicken Wings

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

Boneless Chicken Wings

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

Utica Greens

escarole, prosciutto, hot cherry peppers, romano Half \$50 Full \$95

Asparagus wrapped in Phyllo

with a blend of Asiago and Cream Cheese Half \$55 Full \$110

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 \$70

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 \$85

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

Orders must be confirmed 72 hours before the event.

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 \$60
Full \$120

Eggplant Parmesan Half \$40 Full \$80**Chicken Parmesan**

priced per piece to avoid over stuffing a pan causing uneven amounts of cheese per piece
\$6 per serving

Veal Parmesan

priced per piece \$8 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 \$70 Full \$135

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 \$60 Full \$115

Chateaubriand

slow roasted beef tenderloin
market price

Sliced Baby Filet Mignon

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 \$70 Full \$140

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

Lemon Chablis Broiled Atlantic Salmon Half \$60 Full \$120**Haddock Marinara**

baked with bell peppers and marinara Half \$50 Full \$100

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 Atlantic 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

\$60

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 \$60

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

DESSERTS

available upon request