



AUTUMN-WINTER 2011 CATERING MENU



CAFÉ, MARKET & DELI

Fresh Gourmet Carryout · Pastry Shop
Specialty Wine & Beer · Custom Gift Baskets
Specialty Catering

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SHAKER HEIGHTS, OH 44122
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BAKE SHOP

Most items require 24-48 hours notice for preparation.

CAKES

10" cake. Serves 12-16.

| | |
|---|-------|
| COCONUT CAKE | 48.00 |
| <i>White cake, coconut, pastry cream, meringue.</i> | |
| BUTTERCREAM CAKES | 48.00 |
| <i>Yellow or chocolate cake. vanilla or chocolate butter cream.</i> | |
| CASSATA CAKE | 48.00 |
| <i>3-layer cake, pastry cream, strawberries, whipped cream.</i> | |
| CHOCOLATE MOUSSE TORTE | 48.00 |
| <i>3-layer chocolate cake, chocolate mousse, whipped cream.</i> | |
| CARROT WALNUT CAKE | 48.00 |
| <i>3-layer spiced pineapple carrot cake, cream cheese</i> | |
| FRESH BERRY CHEESECAKE | 45.00 |
| <i>Graham cracker crust, 10" cake serves 8-12.</i> | |
| ITALIAN CREAM CAKE | 48.00 |
| <i>Coconut rum pecan cake with cream cheese frosting</i> | |

TORTES

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| OPERA CAKE | 45.00 |
| <i>(SERVES 12-16) Three layers each of almond cake, coffee buttercream and chocolate ganache with chocolate glaze.</i> | |
| FLOURLESS CHOCOLATE TORTE | 45.00 |
| <i>(SERVES 8-12) Rich chocolate cake with a chocolate ganache glaze, whipped cream & strawberries.</i> | |
| CHECKERBOARD CAKE | 65.00 |
| <i>(SERVES 10-12) 4-layer chocolate and vanilla cake, neapolitan buttercream filling with chocolate or vanilla buttercream.</i> | |

PIES

10" pie. Serves 8.

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|----------------------------------|-------|
| KEY LIME PIE | 25.00 |
| BANANA CREAM PIE | 25.00 |
| CLASSIC APPLE LATTICE PIE | 25.00 |

TARTS

10" tart. Serves 12.

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|---------------------------------|-------|
| LEMON CURD MERINGUE | 44.00 |
| FRESH FRUIT-PASTRY CREAM | 44.00 |

COOKIES ~ BARS ~ PASTRIES

Price per person. 6 person minimum.

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|--|------|
| J. PISTONE COOKIE TRAY | 1.95 |
| <i>An assortment of delicious cookies featuring chocolate chip, oatmeal raisin, ginger & peanut butter.</i> | |
| DELUXE COOKIE TRAY | 2.50 |
| <i>Favorites include pecan crescents, lemon-curd cookies, chocolate globs, chocolate shortbread, biscotti, caramel thumbprint, chocolate peanut butter squares & macaroons.</i> | |
| LEMON BARS & BROWNIES | 2.95 |
| <i>Tray of our signature lemon bars & brownies</i> | |
| DELUXE BAR TRAY | 3.95 |
| <i>House favorites include hazelnut caramel, coconut chocolate almond, oatmeal turtle, double chocolate brownie, pecan, apricot, lemon square & smores.</i> | |
| FANCY MINIATURE PASTRIES | 6.50 |
| <i>3 pieces per person include an assortment of fruit tartlets, pecan tartlets, opera cake, chocolate truffles, French macaroons, éclairs & chocolate mousse cups. 12 Person minimum</i> | |

SPECIALTY DESSERTS

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|---------------------------------|------|
| PEAR FRANGIPANE | 6.50 |
| SEASONAL GALETTE | 6.00 |
| INDIVIDUAL CHEESECAKE | 6.50 |
| TIRAMISU | 4.75 |
| BREAD PUDDING | 4.00 |
| BUTTERCREAM CUPCAKES | 3.25 |
| CRÈME BRULEE | 3.25 |
| CHOCOLATE DIPPED CANNOLI | 2.00 |
| BUCKEYES | 1.50 |
| TRUFFLES | 1.00 |

Breakfast

Most items require 24-48 hours notice for preparation.

BOXED BREAKFAST 6 person minimum

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|---|------|
| FRITTATA, STRATA, OR QUICHE WITH SEASONAL FRUIT | 7.50 |
| VANILLA-GRANOLA YOGURT PARFAIT WITH BISCOTTI & SEASONAL FRUIT | 6.50 |
| MUFFIN, SCONE, BISCOTTI OR TEA BISCUIT (PICK TWO) WITH SEASONAL FRUIT | 5.50 |

SPECIALTY

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| MUFFIN PLATTER <i>Freshly baked muffins, garnished with seasonal fruit.</i> | 3.95 p.p. |
| MORNING MEDLEY <i>Scones, breakfast breads, muffins & tea biscuits, garnished with seasonal fruit.</i> | 3.95 p.p. |
| FRENCH TOAST STRATA (SERVES 6-8) <i>Apple cinnamon bread pudding.</i> | 32. / ea. |
| BERRY STRATA (SERVES 6-8) <i>Raspberries, blueberries & blackberries baked in a honey-orange scented ricotta cheese pie.</i> | 32. / ea. |
| PECAN COFFEE CAKE (SERVES 6-8) <i>Buttermilk cake with cinnamon streusel.</i> | 24. / ea. |

BEVERAGES

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|---|-------|
| BOXED COFFEE (INCLUDES SETUP, SERVES 12) | 24.00 |
| TEA | 1.95 |
| JUICE | 1.75 |
| BOTTLED WATER | 1.25 |

STRATA

\$24 each
Savory baked casserole layered with foccacio.
Serves 6-8.

HAM, ROASTED PEPPER, & CHEDDAR BRIE, CHIVE, & FRESH TARRAGON PANCETTA, GOAT CHEESE, & BASIL PROSCIUTTO, ARUGULA, MOZZARELLA MUSHROOM, GRUYERE, & THYME CHORIZO, POBLANO, & JACK CHEESE

QUICHE

\$24 each
French custard baked in a pastry crust.
Serves 6-8.

TOMATO, MUSHROOM, ASPARAGUS, & ZUCCHINI (NO CHEESE) GRUYERE, BACON & CHIVE SMOKED SALMON & BOURSIN CHEESE BROCCOLI & AGED CHEDDAR SPINACH, ROASTED PEPPER & HAVARTI FRENCH BRIE, ASPARAGUS & CHIVES

FRITTATA

\$24 each
Italian baked omelet.
Serves 6-8.

BOURSIN CHEESE & POTATO WILD MUSHROOM, THYME, & CHIVES GRUYERE & CHIVES SPINACH, ARTICHOKE & SWISS PANCETTA, ESCAROLE & RICOTTA DELUXE HAM & SMOKED SWISS

J. Pistone

LUNCH

4

Most items require 24 hours notice for preparation.

SANDWICH PLATTER

PER PERSON (6 PERSON MINIMUM) 8.95

Your choice of J. Pistone sandwiches, accompanied by potato salad, apple slaw, or Asian noodle salad.

SANDWICH TABLE

PER PERSON (10 PERSON MIN.) 10.95

Your choice of J. Pistone sandwiches, accompanied by Asian noodle salad & fresh fruit salad.

BOAR'S HEAD BUFFET

PER PERSON (10 PERSON MIN.) 11.95

Turkey breast, deluxe ham, roast beef, genoa salami, havarti, cheddar, sourdough, peasant breads & relish tray. Includes Asian noodles & fruit salad.

PETITE SANDWICHES

Two dozen minimum.

ARTISAN CIABATTA SANDWICHES 3.95

BEEF TENDERLOIN 6.50

All Items On This Page Include
Standard Plate Setup and Serving Utensils

SANDWICH SELECTIONS

APRICOT CURRY CHICKEN WRAP

House favorite with grapes & golden raisins.

SUNFLOWER TUNA SALAD WRAP

Sesame ginger mayonnaise & sunflower seeds

TURKEY & SWISS WRAP

Oven-roasted turkey with Swiss cheese & honey mustard

PORTABELLA & ARUGULA WRAP

Sundried tomato pesto & roasted red peppers

ASIAN CHICKEN WRAP

Peanut sauce, cucumber & red onion

EURO CHICKEN

Boursin cheese & cucumber on rye

TUSCAN DELI

Salami, cappacola, provolone, olive relish & herb vinaigrette

GARDEN DELIGHT

Havarti, cheddar, cucumber, arugula, carrot & honey mustard

TURKEY & CHEDDAR

Field greens & Gulden's mustard on peasant bread

ROAST BEEF & HAVARTI

Arugula & horseradish sauce on sourdough bread

HAM & SMOKED SWISS

Field greens, Dijon aioli on sourdough bread

BOX LUNCHES

LITTLE BOX 10.95

Your choice of J. Pistone sandwiches with Asian noodle salad & a jumbo cookie.

BIG BOX 12.50

Your choice of J. Pistone sandwiches with Asian noodle, fruit salad, & a jumbo cookie. Tenderloin add \$5.00

SALAD BOX 12.50

Your choice of entrée salad, sourdough roll, fresh fruit salad & a jumbo cookie.

ENTRÉE SALAD CHOICES

APRICOT CURRY CHICKEN SALAD PLATE

SUNFLOWER TUNA SALAD PLATE

ROMA SALAD

Genoa salami, cappacola, artichoke, parmesan, grape tomato, & balsamic vinaigrette

CLASSIC SALAD

Turkey breast, smoked Swiss, asparagus, boiled egg, & sherry vinaigrette

ORIENTAL CHICKEN SALAD

Red pepper, carrot, sunflower noodle crunch, ginger vinaigrette

BISTRO CHICKEN SALAD

Silver goat chevre, dry cherries, pinenuts, sherry vinaigrette

CAESAR CHICKEN SALAD

Romaine hearts, foccacio croutons, creamy garlic dressing

PICNIC DINNERS

Includes 2 sides & a dessert bar. 6 Person Minimum

EGGPLANT-ZUCCHINI TORTA 12.95

ANCHO PORK TENDERLOIN 14.95

APRICOT CURRY CHICKEN 14.95

GRILLED SALMON PISTOU 17.95

BEEF TENDERLOIN, ONION MARMALADE, HORSERADISH 19.95

DESSERT TRAY

Price per person. 6 person minimum.

COOKIE TRAY 1.95

BROWNIE & LEMON BARS 2.95

DELUXE BARS 3.95

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SALADS

5

All pricing is per person. 6 person minimum

SIDE SALADS

| | |
|---|---------|
| APPLE SLAW | 2 . 7 5 |
| <i>Granny smith apples, green cabbage & honey dressing</i> | |
| CLASSIC POTATO SALAD | 2 . 7 5 |
| <i>Hellman's mayonnaise, egg, celery, onion & flat leaf parsley</i> | |
| ASIAN NOODLES | 2 . 7 5 |
| <i>Red bell pepper, scallion, sesame seeds & peanut sauce</i> | |
| BASIL PESTO FARFALLE | 3 . 0 0 |
| <i>Sundried tomato, artichoke, pine nuts & basil pesto</i> | |
| BASMATI RICE & DRY CHERRIES | 3 . 0 0 |
| <i>Almonds, green onion, thyme & orange vinaigrette</i> | |
| LENTIL FETA SALAD | 3 . 0 0 |
| <i>Cucumber, celery & orange-champagne vinaigrette</i> | |
| ORZO PASTA | 3 . 0 0 |
| <i>Feta cheese, fresh basil, grape tomatoes & pine nuts</i> | |
| RADIATORRE & ASPARAGUS | 3 . 0 0 |
| <i>Roasted tomato, roasted garlic & chives</i> | |
| ISRAELI COUSCOUS | 3 . 0 0 |
| <i>Roasted red & yellow tomatoes & herb oil</i> | |
| ARUGULA FARFALLE | 3 . 0 0 |
| <i>Cucumber, sundried tomato, & basil vinaigrette</i> | |
| MARGHARITA FARFALLE | 3 . 0 0 |
| <i>Fresh mozzarella, grape tomatoes, extra virgin olive oil & fresh basil</i> | |
| BROCCOLI SALAD | 3 . 2 5 |
| <i>Roasted cashews, dry cherries & red wine dressing</i> | |
| SWEET POTATO SALAD | 3 . 2 5 |
| <i>Walnuts, red grapes, golden raisins & honey dressing</i> | |
| FRESH FRUIT SALAD | 3 . 2 5 |
| <i>Golden pineapple, melon, grapes & seasonal berries</i> | |
| CHARRED TOMATO FARRO | 3 . 5 0 |
| <i>Kalamata olives, feta cheese & basil</i> | |
| YUKON POTATO SALAD | 3 . 5 0 |
| <i>Prosciutto, Celery, Red Onion, & Chives</i> | |
| CUCUMBER & PINEAPPLE | 3 . 5 0 |
| <i>Grape tomato, lime & fresh mint</i> | |

SIDE SALADS (cont.)

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|---|---------|
| ALMOND FRUIT COUSCOUS | 3 . 5 0 |
| <i>Dried blueberry, apricot, cranberry & orange vinaigrette</i> | |
| PISTACHIO CUCUMBER FARRO | 3 . 5 0 |
| <i>Mint, roasted garlic, bell pepper & rice wine vinaigrette</i> | |
| QUINOA & GARBANZO BEAN | 3 . 5 0 |
| <i>Lemon-tahini dressing & fresh cilantro</i> | |
| FENNEL FRUIT SLAW | 3 . 5 0 |
| <i>Peaches, mango, red onion & ginger orange vinaigrette</i> | |
| THREE TOMATO & MOZZARELLA | 3 . 5 0 |
| <i>Roasted, sundried & grape tomatoes, basil & olive oil</i> | |
| GREEK VILLAGE SALAD | 3 . 5 0 |
| <i>Grape tomatoes, cucumbers, aged feta & kalamata olives with flat leaf parsley, oregano & olive oil</i> | |
| MEAT LOVERS AL CEPPO | 3 . 7 5 |
| <i>Salami, Prosciutto, Pancetta & Roasted Grape Tomato</i> | |
| COUSCOUS & CASHEWS | 3 . 7 5 |
| <i>Traditional couscous, pineapple & mango</i> | |

GREEN SALADS

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|---|---------|
| CAFE SALAD | 3 . 7 5 |
| <i>Seasonal greens with julienne carrots, alfalfa sprouts, grape tomato, red bell pepper & cucumber</i> | |
| CAESAR SALAD | 3 . 7 5 |
| <i>Romaine hearts, shaved parmesan, focaccia croutons & Caesar dressing</i> | |
| ORIENTAL SALAD | 3 . 7 5 |
| <i>Toasted almonds, rice noodles, sunflower seeds, seasonal greens, red bell pepper, carrots & ginger vinaigrette</i> | |
| BISTRO SALAD | 4 . 5 0 |
| <i>Seasonal greens, sundried cherries, crumbled goat cheese, pinenuts & sherry vinaigrette</i> | |
| SPINACH SALAD | 4 . 5 0 |
| <i>Fresh strawberries & blueberries, goat cheese, toasted almonds, fresh spinach & poppy seed vinaigrette</i> | |

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SIDES

6

4-LB minimum order

VEGETABLE

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|---|----------|
| VEGETABLE LATKES (2 doz. MIN.) | 2 / E A |
| CURRY EGGPLANT, SPINACH, CILANTRO | 10 / L B |
| ROASTED CARROTS, FETA, PARSLEY | 10 / L B |
| ROASTED PARSNIP, CARROT, BRUSSEL SPROUT | 10 / L B |
| GRILLED BALSAMIC MARINATED VEGETABLES | 10 / L B |
| EGGPLANT CAPONATA, OLIVES, PINE NUTS | 10 / L B |
| SPINACH, OLIVE OIL, GARLIC, CROUTON | 10 / L B |
| SPICY CORN, BACON MAQUE CHOUX | 10 / L B |
| CAULIFLOWER, MUSTARD LEMON BUTTER | 11 / L B |
| SAFFRON CAULIFLOWER, RAISINS, PINENUTS | 11 / L B |
| STUFFED POBLANOS, CORN, POTATO, CHEDDAR | 12 / L B |
| ROASTED BROCCOLI, SHALLOTS, THYME | 12 / L B |
| ASPARAGUS, LEMON OIL | 13 / L B |
| HARICOT VERTS, MUSHROOM, POTATO | 12 / L B |
| HARICOT VERTS, POINT REYE BLUE, WALNUT | 12 / L B |
| ROASTED ASPARAGUS, THYME, ROSEMARY | 14 / L B |

POTATO

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|--------------------------------------|---------|
| POTATO-ONION LATKES (2 doz. MIN.) | 2 / E A |
| TWICE-BAKED, CHEDDAR, CHIVE | 3 / E A |
| CLASSIC MASHED POTATOES, LEEKS | 9 / L B |
| DOUBLE BAKED, BACON, FONTINA | 9 / L B |
| GRILLED SWEET POTATO, TEQUILA, LIME | 9 / L B |
| ROMANO-CRUSTED ROASTED REDSKINS | 9 / L B |
| HERB ROASTED YUKON GOLDS, LEMON ZEST | 9 / L B |
| ROASTED SWEETS, THYME, SPICES | 9 / L B |
| ROASTED FINGERLINGS, SHALLOTS, THYME | 9 / L B |
| BUTTERMILK SMASHED YUKON GOLDS | 9 / L B |

GRAIN & BEAN SALADS

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| CANNELINI BEANS, ARUGULA, LEMON OIL | 10 / L B |
| LENTILS, CORN, ROASTED PEPPER, ARUGULA VIN. | 10 / L B |
| BLACK BEANS, FRESH CORN, CILANTRO, LIME | 10 / L B |
| QUINOA, BULGAR WHEAT, MINT, FETA, OLIVES | 10 / L B |
| LENTILS, FETA, CUCUMBER, CHAMPAGNE VIN. | 10 / L B |
| FARRO, ARTICHOKE, EDAMAME, PINENUTS | 10 / L B |
| FARRO, CUCUMBER, PISTACHIO, ORANGE VIN. | 10 / L B |

VEGETABLE SALADS

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| GRILLED VEGETABLE, LEMON-BASIL DRESSING | 12 / L B |
| BROCCOLI, SUNDRIED CHERRIES, CASHEW | 12 / L B |
| CUCUMBER, TOMATO, PINEAPPLE, MINT, LIME | 12 / L B |
| CORN, ZUCCHINI, GRAPE TOMATO, BASIL | 12 / L B |
| BEETS, SPICED PECANS, ORANGE VINAIGRETTE | 12 / L B |
| ROASTED BEET, PEAR, APRICOT, CILANTRO | 12 / L B |
| FRENCH ROASTED RATATOUILLE | 12 / L B |
| GRAPE TOMATO, FETA, CUCUMBER, OREGANO | 12 / L B |

POTATO & SLAW

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| APPLE-CABBAGE SLAW, HONEY DRESSING | 8 / L B |
| CLASSIC EGG POTATO SALAD, RED ONION | 8 / L B |
| SWEET POTATO SALAD, RAISINS, WALNUTS | 10 / L B |
| RED POTATO-FRENCH BEAN SALAD | 10 / L B |
| FENNEL, MANGO, PEACH, CITRUS VINAIGRETTE | 12 / L B |
| YUKON SALAD, PROSCIUTTO, TRUFFLE OIL | 10 / L B |
| CABBAGE SLAW, BACON, GORGONZOLA, TOMATO | 10 / L B |

NOODLE SALADS

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| SPAGHETTI, SPICY PEANUT SAUCE, BELL PEPPER | 10 / L B |
| MACARONI, CORN, PEPPERS, DILL | 10 / L B |
| RADIATORRE, TOMATO, ASPARAGUS, BASIL | 10 / L B |
| FARFALLE, MOZZARELLA, TOMATO, BASIL | 10 / L B |
| FARFALLE, ARUGULA, S.D. TOMATO, CUCUMBER | 10 / L B |
| ISRAELI COUSCOUS, EGGPLANT, GOLDEN RAISIN | 10 / L B |
| COUSCOUS, PINEAPPLE, MANGO, CASHEWS | 10 / L B |
| ORZO, ZUCCHINI, ROASTED PEPPER, FETA | 10 / L B |
| ORZO, FETA, PINENUTS, TOMATO, BASIL | 10 / L B |
| FARFALLE, ARTICHOKE, S.D. TOMATO, PESTO | 10 / L B |

RICE & BEANS

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|---|----------|
| JASMINE COCONUT RICE, LEMON GRASS | 10 / L B |
| CHIPOTLE BAKED BEANS, MOLASSES, RICE | 10 / L B |
| MEXICAN RICE, SALSA VERDE, CILANTRO | 10 / L B |
| SAFFRON PAELLA STYLE BASMATI RICE PILAF | 11 / L B |
| WILD MUSHROOM & SUNDRIED TOMATO RISOTTO | 11 / L B |
| WILD RICE, DRIED BLUEBERRIES, PINENUTS | 11 / L B |

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PLATTERS

7

All prices are per person. 10 person minimum

VEGETARIAN

J. PISTONE CRUDITE

Red peppers, haricot vert, broccoli, cauliflower, asparagus, lemon dill sauce & citrus marinated olives with artichokes.
\$4.95 per person

MARINATED CRUDITES

Fennel with olive oil, basil grape tomatoes, roasted mushrooms, lemon asparagus, garlic haricot vert, & citrus marinated olives with artichokes.
\$5.95 per person

GRILLED BALSAMIC VEGETABLES

Balsamic-grilled portabellas, bell peppers, eggplant, asparagus, onion, squash & roasted pepper pesto.
\$5.95 per person

DELUXE CHEESE BOARD

A selection of domestic and imported artisan bleu, brie, cheddar, & goat cheese, served with dried fruits & nuts, fresh strawberries, grapes, quince paste, crackers & baguette.
\$7.95

MINI BRIE IN PUFF PASTRY

Layered with orange scented walnuts.
\$18.00 each

MEDITERRANEAN SAMPLER

Olive tapenade, smoked paprika hummus & artichoke-romano dip, garlic crostini & toasted pita chips.
\$3.95 per person

SEAFOOD

SMOKED SALMON

Smoked salmon accompanied with capers, chopped egg, red onion, dill sauce, mini toasts & orange-chili olives.
\$7.50 per person

CANADIAN SALMON

Choose up to three preparations: basil aioli pistachio crusted, ginger glazed macadamia, basil pesto with roasted tomato tapenade, honey-mustard, classic French pistou or white wine poached, served with dill sauce.
\$9.95 per person

FRUTTI DI MARE

Chilled poached salad of shrimp, scallops, new Zealand mussels, calamari, flat leaf parsley & lemon oil.
\$325 serves 25-35

SEAFOOD NICOISE

Chilled grilled salad of shrimp, scallops & tuna, with roasted grape tomatoes & nicoise olives, champagne vinaigrette.
\$325 serves 25-35

ENTREE

CITRUS HERB CHICKEN

Grilled breast served sliced with field greens, honey mustard, chipotle mayonnaise & artisan rolls.
\$6.50 per person

CHICKEN MILANESE

Romano herb breaded & pan fried breast cutlets basil aioli & artisan rolls.
\$6.50 per person

DELUXE MIXED GRILL

Beef tenderloin & citrus marinated grilled chicken with artisan rolls, horseradish cream sauce & roasted pepper pesto
\$11.95 per person

TRADITIONAL BEEF TENDERLOIN

Sliced beef tenderloin with artisan rolls, alfalfa sprouts & horseradish cream sauce.
13.95 per person

PANKO HERB CHICKEN

Herb chive panko chicken planks with artisan rolls, arugula & smoked paprika aioli.
\$6.50 per person

SPICE RUBBED PORK TENDERLOIN

Grilled and served with ancho chili sauce, red onion marmalade, artisan rolls & field greens.
\$8.95 per person

REGIONAL

SICILIAN ANTIPASTO

Artisan salami, prosciutto wrapped asparagus, fresh mozzarella-tomato skewers, gorgonzola, orange chili olives, roasted peppers & sliced baguette.
\$6.95 per person

PACIFIC RIM

Ginger chicken & garlic shrimp skewers with sweet & sour carrot-cucumber slaw, Szechwan haricot verts & spicy peanut dipping sauce.
\$6.95 per person

MOROCCAN GRILL

Rosemary lamb & curry chicken skewers, hummus, cumin-grilled squash, mint yogurt chutney & pita chips.
\$6.95 per person

TASTE OF PROVENCE

Peppercorn veal flank & rosemary chicken skewers, olive tapenade, endive spears, goat cheese spread & crostini.
\$6.95 per person

HORS D'OEUVRES

48-72 hour notice required. Two dozen minimum per item.

MEAT \$2.75 per piece

BEEF TENDERLOIN-CARAMELIZED ONION-BLEU (2)
BEEF TENDERLOIN-GOAT CHEESE-ARUGULA (2)
GRILLED LAMB LOIN-OLIVE MINT VINAIGRETTE
5 SPICE BEEF TENDERLOIN-CILANTRO MINT LIME SAUCE
FIERY BEEF SATAY-CHARRED SCALLION- HOISIN GLAZE
APPLEWOOD BACON-ROASTED FIGS-BALSAMIC GLAZE

SEAFOOD \$2.75 per piece

GRILLED PROSCIUTTO SHRIMP-ROMESCA SAUCE
GRILLED ROSEMARY SHRIMP-ALMOND GARLIC SAUCE
THAI SHRIMP-PHYLLO-FRESH CILANTRO-CHILI PASTE
TRADITIONAL POACHED SHRIMP-COCKTAIL SAUCE
CRABCAKES-MUSTARD THYME SAUCE
SALMON RILLETES-BAGUETTE SLICES (2)
LOBSTER ARANCINI-SAFFRON AIOLI

ARANCINI \$2.25 per piece

WILD MUSHROOM RISOTTO-ROASTED TOMATO AIOLI
ROASTED GARLIC RISOTTO-LEMON AIOLI
ROASTED FENNEL RISOTTO-RED PEPPER AIOLI

HERB GOUGERES \$2.25 per piece

WILD MUSHROOM-GRUYERE
APPLEWOOD BACON-FRENCH BRIE
ROASTED TOMATO-GOAT CHEESE-CHIVES

PHYLLO CUPS \$2.50 per piece

SHRIMP-GREEN CURRY-CILANTRO-MANGO CHUTNEY
TUNA-GINGER-WASABI-CUCUMBER-SOY GLAZE
FIVE-SPICE CHICKEN-HONEY-ORANGE-RICE WINE
SHRIMP-CORIANDER-LIME-PISTACHIO CHUTNEY

POULTRY \$2.25 per piece

SESAME GINGER CHICKEN-SPICY PEANUT SAUCE
CITRUS HERB CHICKEN-BASIL AIOLI
PECAN PANKO CHICKEN-HONEY MUSTARD SAUCE
MOROCCAN SPICED CHICKEN-APPLE CHUTNEY
ANCHO CHILI CHICKEN-JALAPENO PEPPER JAM

VEGETARIAN \$2.25 per piece

BELGIAN ENDIVE-POINT REYE BLEU-WALNUTS-HONEY
SPANISH OMELET BITES-RED PEPPER PESTO
PANKO DEVEILED BRIE-JALAPENO JAM
MUSHROOM-SPINACH-BOURSIN CHEESE
MANCHEGO-QUINCE-CRUSHED ALMONDS
FRESH MOZZARELLA-ROASTED TOMATO-BASIL SKEWER

TARTLETS \$2.00 per piece

POINT REYES BLEU-CARAMELIZED ONION
BOURSIN-SPINACH
GOAT CHEESE-WILD MUSHROOM
GRUYERE-APPLEWOOD BACON-CHIVE

OPEN FACED CANAPES \$2.75 per piece

SHRIMP-CUCUMBER-SAFFRON HERB CHEESE-PUMPERNICKEL
TENDERLOIN-HORSERADISH-ONION MARMALADE-CROUTE
SALMON TARTARE-YUKON SLICE-CHIVE SAUCE
TUNA NICOISE-YUKON SLICE-HARICOT VERT-OLIVE AIOLI

DEVEILED EGGS \$2.00 per piece

APPLEWOOD BACON-FRESH CHIVE
SMOKED SALMON-CAPER
MASCARPONE CHEESE-FRESH CHIVE

J. Pistone

SPECIALTIES

9

Most items require 48-72 hours notice for preparation.

LASAGNA & BAKED PASTA

\$50 each

All serve 9-12 and are ready to bake

MODERN MACARONI

Creamy sharp cheddar and gruyere cheese sauce

FOUR CHEESE

Gruyere, cream cheese, asiago, smoked gouda, cream sauce

GOAT CHEESE MACARONI

Roasted garlic & fresh rosemary, cream sauce

SAUSAGE & WILD MUSHROOM LASAGNA

Basil ricotta, asiago and provolone, cream sauce

SARDINIAN CAVATELLI

Hot Italian sausage, mint, saffron, tomato sauce

WILD MUSHROOM & PARMESAN PENNE

Shiitake, porcini, crimini mushroom cream sauce, panko crust

RIGATONI BOLOGNESE

Pancetta, veal, & beef ragout, tomato cream sauce

EGGPLANT LASAGNA

Ricotta, parsley-hazelnut pesto & cream sauce

CLASSIC MEAT LASAGNA

Beef ragout, ricotta & provolone cheese

SPINACH LASAGNA

Basil scented ricotta, provolone, parmesan & marinara sauce

RIGATONI & MEATBALLS

Provolone cheese, house tomato sauce

POTATO GRATIN

\$40 each

Serves 12-15

HERB TOMATO

Yukon gold potato, cheddar, thyme, rosemary & parsley

CARAMELIZED ONION

Redskin potatoes, goat cheese, & fresh thyme

SCALLOPED POTATOES

Idaho potato, sweet potato, gruyere, romano, cream, & thyme

MARKET SPECIALITIES

\$60 each

serves 16-24

BRIE EN CROUTE

Double cream French brie in puff pastry, with balsamic-glazed figs, apricots & pecans, served with crackers & baguette

COUNTRY PATE

Chicken liver, pork & veal pate with marsala wine, pistachio, fresh thyme & allspice, baguette

EGGPLANT TORTE

Terrine of sautéed eggplant, zucchini, roasted red peppers, basil pesto & provolone cheese

SAVORY TARTS

\$35 each

10" Tart serves 8-12

GOAT CHEESE TART

Goat cheese, ricotta, roasted garlic, fresh thyme & rosemary

PISSALADIERE TART

Roasted red & yellow tomato, capers, caramelized onion & olives

MUSHROOM & GRUYERE TART

Porcini, shiitake, cremini mushrooms & chives

CLASSIC STRUDEL

\$45 each

Serves 8-12

VEGETABLE

Spinach, roasted mushrooms & herb cheese

RUSTICA CHICKEN

Prosciutto, asparagus & mascarpone cheese

MEDITERRANEAN

Zucchini, roasted tomato, leeks & goat cheese

Most items require 48-72 hours notice for preparation. 10 person minimum.

Entrees

GRILLED MEDITERRANEAN SALMON

spinach, olives, golden raisins, & honey balsamic glaze, herb-arugula-tomato rice salad
\$18 per person

ROASTED TUSCAN PORK

Pancetta, peas & parmesan cream sauce, roasted fennel
\$18 per person

HERB ROASTED BEEF TENDERLOIN

Caramelized shallot demi glace, twice baked potato
\$28 per person

POACHED CHICKEN PROVENCAL

Chicken breast, fresh tomatoes, basil, kalamata olives, white wine, herbed pasta
\$16 per person

SPICED LAMB IN PHYLLO

Marinated lamb loin seared and layered with roasted peppers, spinach & goat cheese, herb basmati rice
\$29 per person

BEEF BOURGUIGNON

Braised wine marinated beef, wild mushrooms and apple wood bacon, herbed egg noodles
\$18 per person

GINGER CHICKEN ROULADE

Roasted chicken breast roulade, julienne vegetables, ginger mustard glaze, almond rice
\$18 per person

PAN FRIED CRAB CAKES

Lemon aioli & red pepper couli, cilantro lime coleslaw
\$16 per person

FIVE-SPICED DUCK BREAST

Pan seared duck breast, cherry zinfandel sauce, wild blueberry rice
\$28 per person

First Course Pasta

BUTTERNUT SQUASH RAVIOLI

Roasted fennel, sage, pancetta & Pernod cream
\$9

SHRIMP ORECCHIETTE

Sautéed shrimp, spinach, garlic & white wine
\$10

BLACK PEPPER LINQUINI PUTTANESCA

Spicy olive caper tomato sauce
\$8

Most items require 48-72 hours notice for preparation. 10 person minimum

COMFORT FOOD

BEEF BRISKET

*braised first cut beef brisket
onions, ginger, tomato, red wine, & honey
classic mashed potatoes
\$13.50 per person*

CHICKEN PICATTA

*sautéed chicken breast,
shallot-caper white wine sauce
haricot vert beans with peppers and pine nuts
\$14.50 per person*

VEAL MEATLOAF

*mustard & brown sugar glaze
classic mashed potatoes & roasted root vegetables
\$12.50 per person*

ANCHO FLANK STEAK

*flat leaf parsley, cilantro, mint chimichurri sauce
lemon scented yukon gold potatoes
\$16.50 per person*

VEGETARIAN

STUFFED POBLANO PEPPERS

*Fresh corn, potato, cheddar & cilantro, ancho chili sauce
salsa verde basmati rice
\$14 per person*

FRENCH VEGETABLE CASSOULET

*White beans, fennel, parsnips, leeks,
carrot, fresh thyme & herb-panko crust
\$14 per person*

CORN RISOTTO CAKES

*Roasted red pepper couli
lemon asparagus
\$16 per person*

SQUASH & LENTIL STEW

*Seasonal squash, French lentils,
fresh tomato, cumin, ginger, cilantro
\$14 per person*

J.Pistone

SERVICES & POLICIES

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Offering full-service catering, customized event planning, rental equipment, bar service, and on-site staff.

Please contact our catering director to plan your event.

jpistonecatering@sbcglobal.net

EVENT STAFF

Our professional team is available to handle all of the details of your event at the following rates:

SERVICE STAFF 20. / hr.
Does not include gratuity; 5-hour minimum.

CHEF(S) 25. / hr.
Does not include gratuity; 5-hour minimum.

EVENT MANAGER 30. / hr.

RENTAL EQUIPMENT

FOR STAFFED EVENTS

We can contract for any rental equipment you may need including tables, chairs, linens, china, glassware & flatware. We are also happy to provide referrals for tents, musicians, valets & florists.

BAR / BEVERAGE

FOR STAFFED OR CATERED EVENTS

Let us handle all of your beverage needs, with an extensive selection of gourmet juices & sodas, boutique wines & hand-crafted beers.

MARKET AVAILABILITY

PLAN YOUR NEXT SPECIAL EVENT

Plan your next special event in our Café. From corporate meetings to evening social parties, our unique venue is sure to make a lasting impression, and is free of charge with your food order.

GIFT BASKETS

STANDARD OR CUSTOMIZED

Customers love to share our gift baskets with their families, friends & associates. We have several "themed" baskets including but not limited to: "Breakfast Basket," "Italian Basket," & "Local Goodies Basket." Check our website for photos of samples.

GENERAL POLICIES

J. Pistone Market makes it easy to help custom-tailor your event to suit your needs.

OUR CATERING GUIDELINES ARE:

- Our Catering Department is available to assist you Monday-Friday from 9:00 am to 5:00 pm.
- Please call 216.283.3663 or e-mail your requests to: jpistonecatering@sbcglobal.net
- 72-hours notice and a credit card are required to guarantee all catering orders.
- Staffed events require one-week notice.
- Cancellations occurring within 48 hours of your event date will incur a 50% cancellation fee.
- Cancellations cannot be accepted the day of your order.

DELIVERY ORDERS

J. Pistone Market provides local delivery with charges starting at \$15.⁰⁰

- Delivery requires a \$100.⁰⁰ minimum order.
- Delivery hours are between 6:30 a.m. and 5:00 p.m.
- Open Monday-Saturday. We are closed on Sunday.
- Cash or check due upon delivery.
- Payment by credit card must be processed prior to delivery.



REHEATING INSTRUCTIONS

The following is a list of the chef's recommended reheating instructions for all of our prepared food items:

- All food items are fully-cooked. Reheating times are approximate. Times may vary.
- Hot food should be reheated to an internal temperature of 165° F.
- Bring food to room temperature before reheating. Food will take longer to reheat if cold.
- Always preheat your oven to 350° F, or 375° F for larger quantities or more containers.
- Ovens provide better results than a microwave, but must be monitored and take longer.

BEEF & LAMB

Heat gently to desired doneness.

STEWES & SOUPS

Simmer on LOW, covered with a lid, for 15-25 minutes. Stir occasionally. Add water or milk for desired consistency.

FISH, CHICKEN & MEATLOAF

Bake in the oven for 15-20 minutes. Use a lid for moister results or no lid for crisper results.

VEGETABLES

STEAMED / SAUTEED VEGETABLES

Microwave on LOW for 30 seconds.

ROASTED VEGETABLES

Bake in the oven for 5-10 minutes to restore crispness. You may also microwave.

POTATOES

ROASTED POTATOES

Bake in the oven uncovered for 10-15 minutes.

MASHED POTATOES

Microwave, stirring in 30-second intervals.

STUFFED POTATOES

Bake for 15 minutes uncovered.

PASTA

PASTA WITH SAUCE

- *Simmer in a covered pan w/ water or milk until warm.*
- *Or, microwave while covered for 3 minutes. Stir halfway through the cook time.*

BAKED PASTA

- *Bake covered for 10-15 minutes. Stir halfway through.*
- *Bake 15-20 minutes uncovered. Add water or milk to thin out the sauce if needed.*

LASAGNA

Bake covered for 30-40 minutes. Test center for temperature.

Meal Planning Guide

Hors D'oeuvres

Main Course

8-12 ounces per person

Sides

3-4 ounces per person, per side dish

Dessert
