

CATERING MENU

J.Pistone



real**food**. real**people**. real**close**. real**nice**.

BREAKFAST

Morning Breakfast Box

Frittata Served with fruit salad & biscotti	\$9.00
Greek Yogurt & Berries Served with fruit salad & biscotti	\$9.00
Gruyère & Chive Quiche Served with fruit salad & biscotti	\$11.00

Breakfast Breads

Muffin Platter Fresh baked muffins with seasonal fruit garnish	\$4.00
Scone Platter Fresh baked scones with seasonal fruit garnish	\$4.00
Morning Medley Fresh baked muffins, scones, breakfast breads, biscotti, & tea biscuits; served with seasonal fruit garnish	\$5.00
Tea Bread Fresh baked tea bread assortment, garnished with seasonal fruit.	\$5.00
Pecan Coffee Cake - serves 8 Buttermilk cinnamon streusel cake with pecans	\$32.00

Coffee, Tea, Juice

Water	\$1.00
Boxed Coffee or Tea	\$2.00
San Pellegrino Sparkling Water	\$2.00
Orangina Sparkling Beverage	\$2.00
Fruit Juices	\$3.00
SerendipiTea	\$3.00

Fresh Fruit Bowl Assortment of cantaloupe, honeydew, strawberries, pineapple, & blueberries	\$3.00
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Frittata *serves 6-8*

Bacon, Spinach, Mushroom, & Gruyère	\$24.00
Beechwood Ham, Mushroom, Roasted Pepper & Cheddar	\$24.00
Mushroom, Gruyère, & Baby Kale	\$24.00
Spinach, Roasted Pepper, Potato, & Goat Cheese	\$24.00
Swiss Chard, Roasted Pepper, & Feta	\$24.00

Quiche *serves 6-8*

Applewood Bacon, Gruyère, & Chive	\$32.00
Asparagus & Smoked Swiss	\$32.00
Broccoli & Cheddar	\$32.00
Mushroom, Asparagus, & Zucchini	\$32.00
Smoked Salmon & Boursin Cheese	\$32.00
Spinach, Roasted Pepper & Havarti	\$32.00
Wild Mushroom & Gruyère	\$32.00

Strata *serves 6-8*

Chorizo, Poblano, & Pepper Jack	\$24.00
Prosciutto, Tomato, Fontina, & Leek	\$24.00
Blueberry, Mascarpone, & Honey	\$24.00

**Some items require 24 hours' notice for preparation.

LUNCH

Café Table *6-person minimum*

**Café sandwich, Asian Noodles,
& Jumbo Cookie** **\$12.00**

Petite Café *6-person minimum*

**Petite sandwiches, Asian Noodles,
& Jumbo Cookie** **\$13.00**

Boars Head *10-person minimum*

**Ovengold Turkey, Beechwood
Ham, Roast Beef, Havarti, Cheddar,
Sourdough & Multigrain Breads,
Relish Tray, Served with Asian
Noodles & Jumbo Cookie.** **\$14.00**

*all lunch items include plate setup,
cutlery and serving utensils*

Box Lunch

Little Box **\$12.00**
Café sandwich, Asian noodles, & jumbo cookie

Big Box **\$14.00**
Café sandwich, Asian noodles, fruit salad,
& jumbo cookie

Vegan Box **\$13.00**
Curry quinoa, shiitake mushroom, hummus, roasted
sweet potato, bibb, lemon tahini dressing, & fruit salad.

Salad Box **\$13.00**
Entrée salad, challah, fruit salad, & jumbo cookie.

*Add roasted pulled citrus chicken \$3.00, sirloin \$5.00, or
salmon \$6.00*

Salad Box Selections

Bistro

Goat cheese, dried cherry, pine nuts, mesclun
greens, & sherry vinaigrette

Chicken & Tuna Salad

Trio of apricot curry chicken, sun tuna & tarragon
chicken salads on bibb with vegetable garnish

Classic

Turkey, smoked swiss, asparagus, egg,
& ranch dressing on bibb

Oriental

Asian pear, mesclun, cilantro, peppers, carrot, won tons,
almonds & ginger vinaigrette

Sicilian

Bibb, arugula, basil, grape tomato, pine nuts, agrodolce
onions, croutons, parmesan & lemon-basil vinaigrette

Village

Red & yellow tomato, feta, croutons, cucumber,
oregano, bibb & herb vinaigrette

SALADS



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LUNCH

Sandwich Selections

Asian Chicken Wrap

Peanut sauce, cucumber, carrot, cilantro, bibb & red onion

Beechwood Ham & Gruyère

Boars head smoked ham, gruyère, bibb & dijon thyme aioli

Curry Chicken Wrap

Poached chicken, curry apricot dressing, grapes, cilantro, scallion & golden raisins with field greens

Garden Delight on Multigrain

Havarti, cheddar, red pepper, tomato, cucumber, carrot, red onion, bibb & honey mustard on multigrain

Italian Baguette

Prosciutto, salami, asiago, agrodolce onion, olive relish, hot giardiniera, herb vinaigrette & bibb on a demi baguette

Medi Veggie Wrap

Portabella, roasted pepper, agrodolce onion, goat cheese, sun-dried tomato pesto & bibb

Ovengold Turkey & Cheddar

Gulden's mustard & bibb on multigrain

Ovengold Turkey & Swiss Wrap

Boars head turkey, imported swiss cheese, field greens & spicy honey mustard

Quinoa Vegetable Wrap

Hummus, carrot, cucumber, red pepper, bibb & roasted garlic aioli

Roast Beef & Havarti

Horseradish sauce & arugula on sourdough bread

Sunflower Tuna Salad Wrap

Premium wild caught tuna, sesame ginger dressing, red bell pepper, celery, red onion & sunflower seeds with field greens

Tarragon Chicken Salad

Granny smith apples, celery, red onion, chives, parsley, tarragon, & bibb lettuce on multigrain bread

Dessert Platters

Jumbo Cookie

\$2.50

Petite Cookie (2)

\$3.00

Brownie & Lemon Square

\$3.50

Deluxe Bars

\$4.00

Soups

House Specialty Lobster Bisque

Heart Healthy Soups

We prepare soups from scratch using fresh stocks, seasonal produce, and wholesome grains. Soups change daily. Call for daily selections or to order in advance.

**We are unable to deliver hot soup.

SANDWICHES



**Some items require 24 hours' notice for preparation.

CASUAL DINING

all pricing is per person • 4-person minimum

Everyday Dining

Apricot Glazed Chicken Breast Asian noodles	\$10.00
Classic Beef Meatloaf Bacon wrapped with mashed potatoes	\$10.00
Herb Panko Chicken Classic macaroni & cheese	\$10.00
Milanese Chicken Penne marinara	\$10.00
Penne & Meatball Marinara Café salad	\$10.00
Salmon Cake Apple cabbage slaw & mustard sauce	\$10.00
Veal Marsala Meatloaf Tomato glazed with mashed potatoes	\$10.00

Comfort Dining

Bacon Wrapped Meatloaf Mustard & brown sugar glaze, with roasted root vegetables	\$13.00
Chicken Marsala Mushrooms, shallots & marsala wine sauce, with roasted Yukon gold potatoes	\$14.00
Chicken Picatta Lemon, caper, shallot & white wine sauce, with haricot vert beans, red peppers & pine nuts	\$14.00
Lump Crab Cakes Mustard thyme sauce, with red, white & blue slaw	\$14.00
Pork Tenderloin Porcini mushroom cream sauce, with lemon scented Yukon gold potatoes	\$15.00
Spicy Fried Chicken Breast Buttermilk marinated, served with classic potato salad	\$13.00

Picnic Dinners

Apricot Chicken Breast Asian noodles & lemon asparagus	\$15.00
Cab Sirloin, Horseradish Sauce French potato salad & lemon asparagus	\$18.00
Eggplant Torta Grilled eggplant, roasted pepper, provolone, zucchini, & basil pesto, served with grain salad & village salad	\$14.00
Grilled Salmon, Dill Sauce Basmati rice with almonds & cherries, lemon asparagus	\$16.00

Specialty Pasta

gluten free or whole wheat penne on request

Chicken Penne Spinach, garlic, olive oil, parsley, white wine & lemon	\$14.00
Mediterranean Penne Zucchini, roasted tomato, red onion, olives, feta, basil, roasted garlic, & olive oil	\$14.00
Penne Puttanesca Ahi tuna, Kalamata olives, capers, & anchovy in sauce Pomodoro	\$16.00
Shrimp Penne Arrabbiata Kalamata olives, capers, anchovy, crushed red pepper	\$16.00

Green Salad

Bistro Field greens, goat cheese, dry cherries, pine nuts & balsamic vinaigrette	\$5.00
Market Baby spinach, strawberries, blueberries, goat cheese, hazelnuts, & poppy seed dressing	\$5.00
Oriental Field greens, Asian pear, won tons, toasted almonds, bell pepper, carrot, cilantro & ginger sesame dressing	\$5.00
Sicilian Bibb, arugula, parmesan, basil, tomato, agrodolce onion, tomato, crouton & lemon basil vinaigrette	\$5.00

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SPECIALTIES

Buffet Specialties *serves 12-16*

Country Pâté **\$60.00**

Bacon wrapped chicken liver, pork, & veal pate with pistachio, thyme & port wine, served with baguettes

Eggplant Torte **\$60.00**

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

Mascarpone Torta **\$40.00**

Mascarpone torta with basil, roasted pepper and asiago layers, served with crackers & baguettes

Mushroom Strudel **\$40.00**

Shiitake, portabella and cremini mushrooms, sautéed spinach, boursin and asiago cheese, baked in phyllo pastry

Savory Tarts *serves 8-12*

Feta Tart **\$45.00**

Artichoke, Moroccan olives & roasted pepper

Pissaladière Onion Tart **\$45.00**

Roasted tomatoes, capers, & Moroccan olives

Ricotta Parmesan Farro Tart **\$45.00**

Sage, chives, parsley & sautéed shallot bread crumbs

Wild Mushroom Tart **\$45.00**

Porcini, shiitake, cremini, gruyère & chives

Potato Gratins *serves 12-15*

Mushroom Gruyère Gratin **\$45.00**

Idaho potato, shiitake, portabella, leeks, thyme & cream

Scalloped Potatoes **\$45.00**

Idaho & Yukon potato, gruyère, romano, cream & thyme

Tomato & Cheddar Gratin **\$45.00**

Yukon potato, thyme, rosemary & parsley

Baked Pasta *serves 10-16*

Bolognese Penne **\$65.00**

Beef & vegetable ragout, tomato cream sauce

Classic Macaroni & Cheese **\$65.00**

Sharp cheddar & gruyère cheese

Classic Meat Lasagna **\$65.00**

Ricotta & provolone cheese with a beef ragout

Lobster Macaroni & Cheese **\$75.00**

Mascarpone, gruyère, chives & sherry

Mushroom Lasagna **\$65.00**

Prosciutto, gruyère, shallots, thyme, rosemary & cream

New American Macaroni & Cheese **\$65.00**

Gruyère, asiago, smoked gouda & cream cheese

Orecchiette & Goat Cheese **\$65.00**

Roasted pepper, rosemary & roasted garlic cream sauce

Prosciutto & Peas **\$65.00**

Penne & shallot cream sauce

Ricotta Spinach Lasagna **\$65.00**

Spinach, ricotta, provolone, parmesan, basil & marinara

Roasted Vegetable Penne **\$65.00**

Mushroom, peppers, fennel & eggplant, basil marinara

Sardinian Strozzapretti **\$65.00**

Sausage, saffron, mint, basil tomato sauce & parmesan

Sausage, Mushroom Lasagna **\$65.00**

Ricotta, asiago, provolone & basil cream sauce

Wild Mushroom Penne **\$65.00**

Porcini, shiitake & cremini mushrooms, parmesan cream sauce.

*gluten free or whole wheat penne
are available for substitution*

PLATTERS

all pricing is per person • 10-person minimum

Vegetable

Classic Crudité **\$5.00**

Red peppers, haricot vert, broccoli, cauliflower, asparagus, lemon dill sauce & olives with artichokes

Deluxe Cheese Board **\$7.00**

Point Reyes bleu, French brie, widmer cheddar & Spanish manchego cheese, with dried fruits, nuts, strawberries, grapes, quince paste, crackers & baguette slices.

Grilled Vegetables **\$7.00**

Grilled portabellas, red bell peppers, eggplant, asparagus, red onion & zucchini, vincotto glazed with basil pesto

Latin American Trio **\$6.00**

Shrimp green olive pica di gallo, lima bean dip & black eyed pea salsa, served with corn chips

Marinated Crudité **\$7.00**

Lemon asparagus, basil grape tomatoes, balsamic mushrooms, marinated fennel, sesame haricot vert & olives with artichokes

Mediterranean Trio **\$6.00**

Artichoke tapenade, red lentil cilantro dip, traditional hummus, garlic crostini & toasted pita chips

Mexican Trio **\$6.00**

Guacamole, tomato cilantro salsa, jalapeno & black bean dip, served with corn chips

Seafood

Cajun Bayou Shrimp **\$10.00**

Guajillo spiced shrimp with poblano peppers, white wine, and hot sauce, served with rémoulade sauce

Jail Island Salmon **\$12.00**

Ginger glaze with macadamia nuts; basil pesto with roasted tomato tapenade; French pistou; or wine poached with dill sauce

Seafood Antipasto **\$10.00**

Chilled poached shrimp & tuna, white beans, celery, flat leaf parsley & lemon oil

Smoked Salmon **\$10.00**

Smoked salmon accompanied with capers, cucumber, red onion, tomato, chopped egg, arugula & crostini

Meat

Beef Tenderloin **\$18.00**

Grilled tenderloin of beef served sliced with horseradish cream sauce, wild arugula & artisan rolls

Chicken Breast **\$9.00**

Citrus grilled or herb panko chicken served with honey mustard sauce, roasted tomato aioli, field greens & artisan rolls

Chicken Milanese **\$9.00**

Scaloppini of chicken served with basil aioli, roasted garlic lemon aioli, wild arugula & artisan rolls

Deluxe Grill **\$13.00**

Grilled beef tenderloin & citrus grilled chicken with horseradish sauce, roasted tomato aioli, field greens & artisan rolls

Pork Tenderloin **\$10.00**

Grilled ancho pork tenderloin served sliced with field greens, chipotle aioli, balsamic onion jam & artisan rolls

Top Sirloin, Certified Angus Beef **\$14.00**

Seasoned certified angus beef sirloin served sliced with red onion jam, horseradish sauce, field greens & artisan rolls

Regional

Sicilian Antipasto **\$10.00**

Sopressata salami, tuna chick pea salad, fontinella cheese, agrodolce onions, marinated fennel, fresh mozzarella & basil, roasted artichoke, marinated olives, roasted peppers & baguette

Pacific Rim **\$10.00**

Ginger chicken & sesame shrimp skewers, daikon carrot slaw, Szechwan haricot vert, fried tofu & peanut sauce

Athenian Grill **\$10.00**

Rosemary lamb & garlic chicken skewers, traditional hummus, Greek village salad, tzatziki sauce & grilled pita

Taste of Provence **\$10.00**

Peppercorn lamb & rosemary chicken skewer, olive tapenade, herb goat cheese, endive spears, balsamic figs & crostini

**Some items require 24 hours' notice for preparation.

HORS D'OEUVRES

pricing is per piece · two dozen minimum

Seafood

Asian Ahi Tuna, Cucumber & Pepper Phyllo Cup	\$3.00
Coriander Shrimp, Pistachio Chutney Phyllo Cup	\$3.00
Creole Shrimp on Sweet Potato Cake Ancho Tartar	\$3.00
Lemon Crab Salad Phyllo Cup	\$3.00
Jamaican Jerk Tuna Skewer Mango Pepper Jam	\$3.00
Lemon Chive Shrimp on Belgian Endive	\$3.00
Lobster Chive Arancini Tarragon Aioli	\$3.00
Pan-fried Crab Cake Mustard Thyme Sauce	\$3.00
Saffron Crab Arancini Lemon Aioli	\$3.00
Poached Spiced Shrimp Skewer Sriracha Cocktail Sauce	\$3.00
Sautéed Shrimp & Andouille Skewer Remoulade Sauce	\$3.00
Shrimp, Cucumber & Boursin Cheese on Pumpernickel	\$3.00
Smoked Salmon, Dill Sauce & Toast Point Canape	\$3.00
Tuna Nicoise on Yukon Potato, Haricot Vert & Olive Aioli	\$3.00

Meat

Ancho Beef & Roasted Poblano Skewer, Chimichurri Sauce	\$3.25
Asian Sesame Duck Skewer, Hoisin Cilantro Glaze	\$3.25
Beef Tenderloin Canape, Horseradish Sauce & Red Onion Jam	\$3.25
Beef Tenderloin Roulade, Blue Cheese & Caramelized Onion	\$3.25
Chipotle Pork & Grilled Pineapple Skewer Red Onion Jam	\$3.25
Lamb Loin & Roasted Tomato Skewer Olive Vinaigrette	\$3.25

Poultry

Basil Pesto Chicken, Roasted Tomato Aioli	\$2.50
Fried Sesame Chicken, Thai Chili Sauce	\$2.50
Ginger Sesame Chicken, Asian Peanut Sauce	\$2.50
Herb Panko Chicken, Tarragon Chive Aioli	\$2.50
Pecan Chicken, Honey Mustard Sauce	\$2.50

HORS D'OEUVRES



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HORS D'OEUVRES

Vegetarian

Belgian Endive, Asparagus, Goat Cheese & Roasted Peppers	\$2.50
Belgian Endive, Quince, Goat Cheese & Marconi Almonds	\$2.50
Brie, Apple, Onion & Honey in Phyllo Cup	\$2.50
Cucumber, Small Tomato & Feta Skewer, Mint Oil	\$2.50
Fresh Mozzarella, Roasted Tomato & Basil Skewer	\$2.50
Goat Cheese, Agrodolce Onion & Pine Nut Tartlets	\$2.50
Gruyère Cheese, Dijon Mustard, & Grape Skewer	\$2.50
Gruyère Cheese & Wild Mushroom Tartlets	\$2.50
Manchego Cheese, Quince Skewer Crushed Marconi Almonds	\$2.50
Mushroom Asiago Arancini, Roasted Tomato Aioli	\$2.50
Mushroom Cap, Boursin Cheese, Sundried Tomato & Spinach	\$2.50
Quinoa Falafel with Hummus & Radish	\$2.50
Roasted Garlic Fontina Arancini, Basil Aioli	\$2.50
Roasted Poblano, Pepper Jack & Scallion Tartlets	\$2.50
Saffron Frittata, Potato, Mushroom, Romesca Sauce	\$2.50
Shiitake Mushroom Skewer, Vincotto & Chives	\$2.50

Smoked Gouda & Applewood Bacon Gougère	\$2.50
Spinach & Aged Feta Cheese Tartlets	\$2.50
Spinach Patty with Goat Cheese & Radish	\$2.50
Wild Mushroom & Gruyère Gougère	\$2.50

Deviled Eggs

Applewood Smoked Bacon & Chive	\$2.50
Curry & Asparagus	\$2.50
English Mustard	\$2.50
Mascarpone & Herbs	\$2.50
Smoked Salmon & Caper	\$2.50



HORS D'OEUVRES

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SIDE DISHES

pricing is per pound · two-pound minimum

Vegetable

Asparagus, Lemon Oil	\$14.00
Asparagus, Walnut, Feta, Sundried Tomato Vincotto Glaze	\$14.00
Butternut Squash, Lavender & Honey	\$14.00
Cumin Dusted Vegetable Skewer; Zucchini, Pepper, Mushroom & Onion	\$14.00
Eggplant Roulades, Marinara & Romano	\$14.00
Gratin of Brussels Sprouts, Leek & Bacon Walnuts, Cream & Lemon	\$14.00
Haricot Verts, Point Reye Blue & Walnuts	\$14.00
Haricot Verts, Toasted Pepita Seeds	\$14.00
Ratatouille; Herbs' de Provence, Eggplant, Zucchini, Red Pepper & Onion	\$14.00
Roasted Broccoli, Shallots & Thyme	\$14.00
Roasted Cauliflower Course Mustard & Lemon Butter Sauce	\$14.00
Roasted Fennel, Parmesan, Rosemary	\$14.00
Roasted Parsnip, Carrot & Brussel Sprout	\$14.00
Saffron Cauliflower, Golden Raisin Pine Nuts & Tomato	\$14.00
Spinach, Mascarpone & Pine Nuts	\$14.00
Tri Color Carrots, Tarragon & Pepper	\$14.00

Vegetable Salad

Beets, Quinoa, Asian Pear & Fennel	\$14.00
Beets, Walnuts, Shallots & Feta	\$14.00
Belgian Endive, Fennel, Bell Pepper Lemon Oil & Dill	\$14.00
Broccoli, Celery Root, Celery & Tomato	\$14.00
Eggplant Caponata, Golden Raisin, Caper & Olive	\$14.00
Fennel, Haricot Vert & Pecans Dijon Vinaigrette	\$14.00
Haricot Vert Nicoise Potato, Olives, Tomato & Potato	\$14.00
Marinated Grilled Vegetables, Basil Dressing	\$14.00
Parsnip, Carrot & Apple Slaw	\$14.00



SIDE
DISHES

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SIDE DISHES

Pasta Salad

Ditalini, Asparagus & Chive, Lemon Oil	\$10.00
Farfalle, Arugula, Sundried Tomato, & Cucumber	\$10.00
Farfalle, Basil Pesto, Artichoke, & Sundried Tomato	\$10.00
Farfalle, Fresh Mozzarella, Tomato & Basil	\$10.00
Israeli Couscous, Roasted Tomato, Herb Oil	\$10.00
Orecchiette, Corn, Peppers & Dill Macaroni Salad	\$10.00
Orzo, Feta, Pinenuts, Tomato & Basil	\$10.00
Penne, Peppers, Tomato, Capers, Herbs & Olives	\$10.00
Thai Noodles, Cucumber & Ginger Chili Oil	\$10.00
Vietnamese Rice Noodle Salad	\$12.00

Slaw

Apple Cabbage Slaw Honey Dressing	\$10.00
Bacon, Blue Cheese, Tomato & Cabbage	\$10.00
Broccoli, Kale, Sunflower Seeds & Quinoa Asian Peanut Sauce	\$10.00
Fennel, Mango & Peach Orange Vinaigrette	\$10.00
Mole Corn, Pepper & Cabbage Slaw	\$10.00

Grain, Rice, & Bean

Basmati & Wild Rice, Pecan & Cranberry Salad	\$11.00
Boston Baked Cranberry Beans, Bacon & Molasses	\$11.00
Brown Rice, Napa Cabbage	\$11.00
Brown Rice, Napa Cabbage & Shiitake Salad	\$11.00
Farro, Asian Pear, Pecan, Blue Cheese, Cranberry	\$11.00
Farro, Zucchini, Eggplant, Scallion, Coriander, Turmeric, Cumin Spice	\$11.00
French Lentil, Asian Pear & Hazelnut, Mustard Lime Vinaigrette	\$11.00
French Lentil, Couscous & Aged Feta Mint, Arugula & Tomato; White Wine Vinaigrette	\$11.00
French Lentil, Walnuts, Thyme & Scallion, Tarragon Lemon Mustard Vinaigrette	\$11.00
Garbanzo, Bulgur, Sunflower Seed, Pepper; Tomato Parsley Mint Vinaigrette	\$11.00
Kicharee, Red Lentil & Basmati, Havarti, Onion	\$11.00
Paella Rice Pilaf Salad	\$11.00
Porcini Risotto, Goat Cheese & Roasted Garlic	\$11.00
Quinoa, Blueberry, Grape & Cashew Cilantro Champagne Vinaigrette	\$11.00
Quinoa, Garbanzo Beans, Mint, Basil, Red Onion, Feta & Radish	\$11.00

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SIDE DISHES

Potato

Classic Potato Salad; Egg, Parsley, Onion & Celery	\$10.00
Creamy Redskin Potato Salad	\$10.00
French Potato Salad, Chive, Tarragon & Parsley	\$10.00
Roasted Fingerling, Fresh Sage, Cumin & Turmeric	\$10.00
Maple Mashed Sweet Potato	\$10.00
Mashed Potatoes & Leeks	\$10.00
Potato & Cauliflower Bake, Parmesan & Leeks	\$10.00
Redskins, French Beans & Red Onion Cider Mustard Vinaigrette	\$10.00
Roasted Fingerlings, Shallots & Thyme	\$10.00
Roasted Yukon Gold, Lemon & Fresh Thyme	\$10.00
Spanish Potato & Bean Salad Capers, Gherkins, Olives, Peas, Carrots	\$10.00
Sweet Potato Salad, Grapes, Golden Raisins & Walnuts	\$10.00



SIDE
DISHES

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BAKE SHOP

Cassata Cupcakes <i>minimum of 6</i>	\$4.00
Lemon Meringue Cupcakes <i>minimum of 6</i>	\$4.00
Deluxe Fancy Pastry <i>(2 pp/12 ppl minimum)</i> An incredible assortment of opera cake, éclair, French macaron, fruit tartlet, pecan tartlet & Chocolate truffle.	\$6.00
Classic Apple Slab Pie	\$30.00
Golden delicious & granny smith apples, pate brisée	
Banana Cream Pie	\$32.00
Vanilla custard, fresh banana, graham crust	
Key Lime Pie	\$32.00
Perfectly tart & sweet, graham crust, whipped cream	
Boston Cream Pie	\$35.00
Chiffon cake, custard, chocolate glaze, crushed almond	
Pistachio Meringue Pie	\$40.00
Lemon curd, pistachio crust, meringue	
Pear Frangipane Tart	\$45.00
Poached bosc pear, almond cream	
Flourless Chocolate Torte	\$50.00
Ganache glaze, chocolate shavings, whipped cream	
Opera Cake	\$55.00
Nine-layer almond cake, coffee buttercream, chocolate	
Sour Cream Cheesecake	\$55.00
Strawberry, kiwi, blackberry & blueberry; 10"	

Party Cakes *(Vanilla, Chocolate Chiffon, or White)*

Quarter Sheet – One Layer	\$30.00
Quarter Sheet – Two Layers	\$55.00
Half Sheet – One Layer	\$48.00
Half Sheet – Two Layers	\$90.00
Full Sheet – One Layer	\$82.00
Full Sheet – Two Layers	\$160.00

Dessert Platters *6 Person Minimum*

Jumbo Cookie	\$2.50
Oatmeal raisin, chocolate chip, peanut butter, ginger	
Petit Cookie	\$3.00
Oatmeal raisin & chocolate chip cookies, 2 per person	
Specialty Cookie	\$3.00
Marshmallow cornflake, chocolate globs, lemon shortbread, raspberry linzer hearts & chocolate coconut macaroons	
Brownie & Lemon Bar	\$3.50
Signature lemon bars & double chocolate brownies	
Deluxe Bar	\$4.00
Cheesecake, coconut chocolate almond, double chocolate brownie, pecan caramel, apricot cranberry, lemon square, peanut butter crispy & s'mores	
Buckeyes & Truffles	\$4.00
Two classic chocolate treats	
Macarons & Macaroons	\$7.00
Selection of French macarons, almond & coconut macaroons	

Specialty Cakes *10" cake*

Buttercream Cake	\$50.00
White cake or chocolate cake with vanilla or chocolate buttercream	
Carrot Walnut Cake	\$50.00
Spiced pineapple carrot cake, cream cheese frosting	
Cassata Cake	\$50.00
Vanilla chiffon cake, pastry cream, strawberries, whipped cream	
Chocolate Mousse Torte	\$50.00
Chocolate mousse & whipped cream	
Coconut Cake	\$50.00
White cake, pastry cream, coconut, meringue	
German Chocolate Cake	\$50.00
German chocolate cake, dark chocolate, pecan coconut frosting	

Two-layer specialty cake for \$50
Three-layer specialty cake for \$65

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CATERING SERVICES

Business Catering

From morning breakfast to casual lunches, we specialize in feeding your clients and employees right. Boar's Head deli meats and cheeses, artisan breads, exceptional salads, house made desserts, fine vegetarian cuisine & specialty beverages. We make an office lunch an extraordinary event.

Private Home Catering

Let our talented team take care of your event. Great for large dinner parties, rehearsal dinners, birthdays, weddings and galas. Our highly trained chefs, servers, bartenders and managers ensure your event is spectacular from start to finish.

Home Meal Services

Need a chef to coordinate your family meals for a week? We can send one of our seasoned chefs to your home for a weekly meal planning meeting. We can prepare anything from international cuisine to comfort foods. Your custom menus will be planned exclusively to meet the culinary needs of you and your household.

Staffing Services

We can provide recommendation for services from private staffing companies that specialize in exceptional service.

Drop-Off Catering

When you don't have time to cook and want it to be just right, we can provide everything you need for your party with easy re-heating instructions.

Event Planning

Let us cover all the details of your event from orchestrating with other vendors, coordinating event timelines, to providing rentals, entertainment, bar services, floral design, and more. Dinner parties, weddings, corporate events ...all our events are custom designed and tailored to each and every client's desires.

Party at J Pistone

Plan your next special event in our Market & Gathering Place or our new Tower East Café. From corporate meetings, rehearsal dinners, communions, and bar mitzvahs to evening social parties, our unique venues are sure to make a lasting impression, and is free of charge with your food order.

Venues

We are happy to provide food and service at your favorite venue. Venues we have served include Cleveland Institute of Music, Shaker Nature Center, Holden Arboretum, Bolton House, Case Western Reserve, Cleveland Clinic, Dunham Tavern, and John Carroll.

Delivery Orders

- Delivery requires a \$100.00 minimum order
- Delivery Charges start at \$15.00
- Delivery hours are between 6:30AM and 5:00PM
- Open Monday-Saturday. Closed on Sunday
- Cash or check due upon delivery
- Payment by credit card must be processed prior to delivery

STAFFING & SERVICES

Gift Baskets

Customers love to share our gift baskets with their families, friends & associates. You can customize your own or try our Locally Sourced Gift Basket, containing many of Cleveland's favorite products. We make themed baskets including, but not limited to, Breakfast Basket, Italian Basket, and Wine & Cheese Basket.

Bar, Beverage, & Snacks

Let us handle all of your beverage and snack needs. We carry an extensive selection of gourmet juices, sodas, chips, nuts and chocolates. Great boutique wines & handcrafted beers are available at state minimum pricing. Case discounts are 10%.

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.

Event Staff

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

Service Staff **\$25.00/hr.**
5-hour minimum; \$35 minimum gratuity

Chefs **\$30.00/hr.**
5-hour minimum; \$35 minimum gratuity

Event Manager **\$35.00/hr.**

General Policies

J. Pistone makes it easy to custom tailor any event to suit your needs. Please call to consult with us.

- Our Catering Department is available to assist you Monday through Friday from 7AM - 5PM or by appointment.
- Please call 216.283.3663 or e-mail your requests to Joan@JPistone.com or John@JPistone.com.
- A credit card is required to guarantee a catering order.
- We try to accommodate all last minute requests.
- Cancellations occurring within 24 hours of your event date will incur a 50% cancellation fee.
- Cancellations cannot be accepted the day of your order.

REHEATING INSTRUCTIONS

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

- Always preheat your oven to 350° F, or 375° F for larger quantities or more containers.
- 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.
- Ovens provide better results than a microwave, but must be monitored and will take longer.

Stews & Soups

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

Beef, Lamb & Pork

Heat gently at 350° F to desired doneness.

Fish & Chicken

Bake in the oven for 15-25 minutes. Use a lid for moister results or no lid for crisper results.

Quiche, Strata, & Frittata

Bake in the oven for 15-25 minutes.

Vegetables

Steamed/Sautéed Vegetables

Microwave on low for 30 seconds.

Roasted Vegetables

Bake in the oven for 10-15 minutes to restore crispness. You may also microwave.

Potatoes

Roasted Potatoes

Bake in the oven uncovered for 15-20 minutes.

Mashed Potatoes

Microwave, stirring in 1 minute intervals.

Stuffed Potatoes

Bake for 15 minutes uncovered.

Pasta

Pasta with Sauce

- Simmer in a covered pan with 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 longer, remove lid for crusty top. Add water or milk to thin out the sauce if needed.

Lasagna

Bake covered for 30-40 minutes. Uncover and bake an additional 15 minutes. Test center for temperature.