

J.Pistone

J PISTONE  
MARKET &  
GATHERING  
PLACE



Catering  
Menu  
Winter  
2018

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

# BREAKFAST

## Breakfast Box **\$10.95**

Ham & Cheddar Frittata  
Pepper, Spinach, Asiago & Mushroom Frittata  
Broccoli & Cheddar Quiche  
Asparagus & Smoked Gouda Quiche  
Blueberry Mascarpone Strata  
Choice one above, served with fruit salad & biscotti

## Breakfast Breads

**Muffin Platter \$4.25**  
Blueberry, carrot zucchini, raisin oat bran with fruit garnish

**Scone Platter \$4.75**  
Fresh baked scones with fruit garnish

**Morning Medley \$5.25**  
Muffins, scones, breakfast breads, biscotti  
& tea biscuits with fruit garnish

**Tea Bread \$5.25**  
Fresh baked tea breads with fruit garnish

**Bialy's Bagels \$20.00**  
Twelve bagels to include mishmosh, plain and blueberry,  
served with cream cheese

**Greek Yogurt Bowl (Serves 10) \$35.00**  
Served with fresh seasonal berries

**Pecan Coffee Cake (Serves 16) \$38.00**  
Buttermilk cinnamon streusel cake with pecans

## Coffee, Tea, Juice

Sumatra Coffee Box **\$20.00**  
Hot Black Tea Box **\$17.00**  
Orange Juice, gallon **\$15.00**  
San Pellegrino Sparkling Water **\$3.00**  
Orangina Sparkling Beverage **\$3.00**  
Fruit Juices **\$3.25**  
SerendipiTea **\$3.50**  
Nirvana Water **\$1.95**

## Frittata (Serves 6-8) **\$28**

Bacon, Mushroom, Spinach & Swiss  
Asparagus, Gruyere & Chive  
Tomato, Potato, Zucchini, & Basil  
Ham, Mushroom, Cheddar & Roasted Pepper

## Quiche (Serves 6-8) **\$35**

Applewood Bacon, Gruyere & Chive  
Asparagus & Smoked Gouda  
Broccoli & Cheddar  
Mushroom, Asparagus, Tomato & Zucchini  
Smoked Salmon & Boursin Cheese  
Spinach, Roasted Pepper & Havarti  
Wild Mushroom & Gruyere

## Strata (Serves 6-8) **\$28**

Chorizo, Poblano & Pepper Jack  
Smoked Ham, Potato, Roasted Tomato & Asiago  
Blueberry, Mascarpone, Maple Syrup & Honey

## Fresh Fruit Bowl **\$28**

Serves 10-16  
Seasonal selection of strawberries,  
golden pineapple, blueberries,  
honeydew and cantaloupe

# LUNCH

*all lunch items include plate setup,  
cutlery and serving utensils  
(6 Person Minimum)*

## Sandwich Platters

**Standard Sandwich Tray** \$13  
Standard Sandwich, Asian Noodles & Cookie

**Deluxe Sandwich Tray** \$14  
Deluxe Sandwich, Asian Noodles & Cookie  
Sub fruit or different side dish add \$2

**Boars Head Platter** \$15  
Turkey, Beechwood Ham, Roast Beef  
Swiss, Pepper Jack & Cheddar Cheese  
Sourdough & Multigrain Breads  
Mayonnaise, Horseradish Sauce & Guldens Mustard  
Relish Tray with Tomato, Onion, Olives & Lettuce  
Served with Asian Noodles & Cookie.  
*(10 Person Minimum)*

## Box Lunch

**Standard Box Lunch** \$13  
Standard Sandwich, Asian Noodles & Cookie

**Deluxe Box Lunch** \$15  
Deluxe sandwich, Asian noodles & jumbo cookie  
*Sub fruit or different side dish add \$2*

**Vegan Box Lunch** \$15  
Local bibb, cumin roasted chickpeas, hummus,  
portabella mushroom, roasted beets, curry quinoa  
& carrot with ginger vinaigrette. Served with fruit salad

**Green Salad Box Lunch** \$15  
Green salad selection, roll & jumbo cookie

**Café Salad Bowls** \$45  
Caesar, Café or Greek, serves 10 people

*Add roasted pulled citrus chicken \$3.00 pp*

## Dessert Platters

Jumbo Cookie \$2.75  
Petite Cookie -2- \$3.25  
Brownie & Lemon Square \$3.75  
Deluxe Bars \$4.50

## Standard Sandwiches

Turkey & Swiss Wrap, Honey Mustard  
Turkey & Cheddar, Multigrain, Guldens Mustard  
Apricot Curry Chicken Wrap  
Garden Delight, Multigrain, Honeycup Mustard  
Sunflower Albacore Tuna Salad Wrap  
Tarragon Chicken Salad Wrap  
Ham & Smoked Gouda, Honey Chipotle Aioli

## Deluxe Sandwiches

Shaker Beef  
Basil Chicken  
Chicken & Brie  
Medi Veggie

## Green Salad Box Selection

### Bistro

Goat cheese, dried cherry, pine nuts, balsamic vinaigrette

### Chicken & Tuna Salad

Apricot chicken salad, tarragon chicken salad  
or sunflower tuna salad on bibb, fresh vegetable garnish

### Turkey & Smoked Gouda

Local bibb, asparagus, egg & buttermilk dressing

### Sicilian

Local bibb, arugula, basil, agrodolce onion, tomato, pine  
nuts, croutons, parmesan, basil dressing

## Beverages

Coke Products \$1.50  
Nirvana Water \$1.95  
San Pellegrino Cans \$2.25  
La Croix \$2.25  
Nantucket Nectar \$2.50  
Honest Tea \$3.00  
Specialty Sodas \$3.00

# CASUAL DINING

all pricing is per person • 6 persons minimum

## Entrée Dinners

<b>Beef Meatloaf</b>	<b>\$12</b>
Mashed potatoes & roasted root vegetables	
<b>Veal Meatloaf</b>	<b>\$13</b>
Mashed potatoes & roasted root vegetables	
<b>Herb Panko Chicken</b>	<b>\$14</b>
Basil pesto, artichoke, sd tomato farfalle & lemon asparagus	
<b>Milanese Chicken</b>	<b>\$14</b>
Basil pesto, artichoke, sd tomato & lemon asparagus	
<b>Grilled Apricot Curry Chicken</b>	<b>\$16</b>
Farro with pistachio & sesame orange haricot verts	
<b>Penne &amp; Meatball Marinara</b>	<b>\$14</b>
Café salad	
<b>Korean Chicken</b>	<b>\$16</b>
Asian noodles & sesame haricot vert	
<b>Chicken Piccata</b>	<b>\$18</b>
Roasted Yukon gold potatoes & lemon asparagus	
<b>Chicken Cacciatore</b>	<b>\$18</b>
Mushroom, peppers, shallot, tomatoes & herbs, risotto	
<b>Chicken, Shrimp &amp; Andouille Jambalaya</b>	<b>\$17</b>
Celery, onion, chili peppers & rice	
<b>Crab or Salmon Cakes, dijon sauce</b>	<b>\$14 / \$18</b>
Apple cabbage slaw, Asian noodles	
<b>Herb Pork Tenderloin, Porcini Cream</b>	<b>\$17</b>
Roasted Yukon gold potatoes & lemon asparagus	
<b>CAB Texas Sirloin, Horseradish Sauce</b>	<b>\$17</b>
French potato salad & lemon asparagus	
<b>Root Vegetable Tagine</b>	<b>\$14</b>
Turnips, parsnips, carrot, gold potato, leek, rutabaga and squash simmered with cumin, ginger, saffron with charmoula sauce	

## Specialty Dinner Salad

### Bistro \$6

Field greens, goat cheese, dry cherries & pine nuts, balsamic vinaigrette

### Beet \$7

Local bibb, radicchio lettuce, Point Reye blue cheese, roasted beets, spiced walnuts, honey vinaigrette

## Pastas

**\$10 / \$17**

### Chicken Aglio e Olio

Spinach, garlic, olive oil, parsley, white wine & lemon

### Chicken & Shrimp Creole

Cremini, white wine cream sauce with lemon and grain mustard

### Shrimp & Vodka Sauce

Tomato cream sauce

### Roasted Vegetable

Fennel, eggplant, mushroom, pepper, garlic basil tomato sauce

### Sardinian Sausage

Spicy Italian sausage, saffron, mint, parmesan, basil tomato sauce

## Baked Pasta \$65

(Serves 10-16)

### Bolognese Penne

Beef & vegetable ragout, tomato cream sauce

### Four Cheese

Fontina, parmesan, ricotta & romano, basil tomatoes

### Wild Mushroom Penne

Porcini, portabella & cremini mushrooms, parmesan cream sauce

### Traditional Macaroni & Cheese

Sharp cheddar & gruyere cheese

### New American Macaroni & Cheese

Gruyere, asiago, smoked gouda & cream cheese

### Classic Meat Lasagna

Ricotta & provolone cheese with a beef ragout

### Ricotta Spinach Lasagna

Spinach, ricotta, provolone, parmesan, basil & marinara

### Sicilian \$6

Local bibb, arugula, basil, parmesan, agrodolce onion, grape tomatoes & croutons, lemon basil vinaigrette

### Market \$7

Local bibb, blueberries, strawberries, hazelnuts & goat cheese, poppy seed vinaigrette

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

# PLATTERS

*all pricing is per person • 10 persons minimum*

## Vegetable & Cheese

### Classic Crudité **\$6.00**

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

### Deluxe Cheese Board **\$8.50**

Point Reyes bleu, French brie, Widmer cheddar & Spanish Manchego with quince paste, dried Michigan cherries, spiced walnuts, strawberries, red grapes, water crackers & baguette slices

### Vincotto Glazed Grilled Vegetables **\$8.00**

Grilled portabellas, red bell peppers, eggplant, asparagus, red onion & zucchini with a basil pesto dipping sauce

### Marinated Vegetables **\$8.00**

Lemon asparagus, marinated carrots, balsamic roasted mushrooms, orange scented beets, sesame haricot verts, olives and artichokes

### Bruschetta, Dips & Salsa (pick two) **\$5.50**

Artichoke romano, guacamole, eggplant caponata, baba ghanoush, blue cheese onion dip, red lentil cumin cilantro dip, black bean guajillo pepper dip, hummus, tomato salsa, fresh tomatoes with basil & parmesan

Choose from bruschetta, tortilla chips or toasted pita chips

## Meat

### Deluxe Grill **\$15.50**

Beef tenderloin & citrus chicken served sliced with horseradish sauce, roasted tomato aioli, field greens & artisan rolls

### Beef Tenderloin **\$19.50**

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

### Top Sirloin, Certified Angus Beef **\$15.50**

Grilled Certified Angus sirloin served sliced, with chimichurri sauce & tarragon aioli, wild arugula & artisan rolls

### Chicken Breast **\$10.00**

Citrus grilled served sliced, with honey mustard sauce, roasted tomato aioli, wild arugula & artisan rolls

### Chicken Milanese or Herb Panko **\$10.00**

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

### Grilled Pork Tenderloin **\$14.00**

Honey chipotle glaze served sliced, with chipotle aioli, smoked paprika aioli, wild arugula & artisan rolls

## Regional

### Sicilian Antipasto **\$12.00**

Artisan salami, agrodolce onions, roasted peppers, three tomato fresh mozzarella salad, aged parmesan, artichoke & olives, sliced baguette

### Pacific Rim **\$12.00**

Hoisin shrimp, ginger chicken, Indonesian rice spicy peanut noodles, sesame beans & Thai sweet chili sauce

### Eastern Mediterranean **\$12.00**

Grilled lamb, citrus herb chicken, hummus, baba ghanoush, tabbouleh, quinoa falafel & grilled pita

### Taste of Spain **\$12.00**

Shrimp paella salad, eggplant chick pea salad, orange scented olives, manchego, quince paste, Marcona almonds & baguette

## Seafood

### Jail Island Salmon **\$13.00**

Basil Pesto-Olive Tapenade or Ginger Glaze-Macadamia nuts

### Cajun Bayou Shrimp & Andouille **\$12.00**

Poblano & guajillo peppers, white wine & Louisiana sauce

### Shrimp Chorizo Paella **\$12.00**

Shrimp & saffron rice with Moroccan olives & roasted pepper

### Hardwood Smoked Salmon **\$11.00**

Accompanied with capers, cucumber, radish red onion, tomato, chopped egg, arugula & crostini

## Buffet Specialties (serves 12-16)

### Pissaladiere Onion Tart **\$45.00**

Roasted tomatoes, capers & Moroccan olives

### Wild Mushroom Tart **\$45.00**

Porcini, shiitake, cremini, gruyere & chives

### Mushroom Gruyere Gratin **\$45.00**

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

### Scalloped Potatoes **\$45.00**

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

### Mushroom Strudel **\$40.00**

Shiitake, portabella and cremini mushrooms, sautéed spinach, boursin and fontina cheese, rolled in phyllo and baked

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# HORS D'OEUVRES

*Two dozen (24) Minimum per item  
We have additional selections available*

## Skewers

\$2.95

Cucumber, Small Tomato, Feta, Mint Oil  
Shiitake Mushroom Skewer, Vincotto & Chives  
Manchego, Quince Paste, Marcona Almonds  
Cantaloupe, Strawberry & Pineapple  
Fresh Mozzarella, Roasted Tomato & Basil  
Creole Grilled Chicken, Honey Mustard Sauce  
Basil Pesto Chicken, Roasted Tomato Aioli  
Pecan Chicken, Honey Mustard Sauce  
Sesame Panko Chicken, Sweet Chili Sriracha Sauce  
Garlic Herb Chicken, Tzatziki Sauce  
Herb Panko Chicken, Tarragon Chive Aioli  
Sesame Ginger Chicken, Asian Peanut Sauce

\$3.25

Sautéed Shrimp & Andouille, Smoked Paprika Aioli  
Poached Spiced Shrimp, Sriracha Cocktail Sauce  
Jamaican Jerk Tuna Skewer, Jalapeno Pepper Jam  
Ancho Beef & Roasted Poblano, Chimichurri Sauce  
5 Spice Beef, Thai Honey Sauce  
Lamb Loin & Roasted Tomato, Olive Vinaigrette  
Chipotle Pork & Grilled Pineapple, Jalapeno Jam  
Asian Sesame Duck, Hoisin Cilantro Glaze

## Tartlets

\$2.75

Roasted Poblano & Pepper Jack  
Goat Cheese, Agrodolce Onion & Pine Nut  
Gruyere Cheese & Wild Mushroom  
Spinach & Aged Feta  
Smoked Gouda & Bacon  
Tomato, Asiago & Basil

## Phyllo Cups

\$2.75

Coriander Shrimp, Pistachio Yogurt Chutney  
Lemon Chive Crab Salad  
Brie, Apple, Onion & Honey  
Artichoke & Parmesan

## Arancini

\$3.25

Saffron Crab Arancini, Lemon Aioli  
Roasted Garlic Fontina Arancini, Basil Aioli  
Mushroom Asiago Arancini, Roasted Tomato Aioli

## Specialties

\$2.95

Boursin Mushroom, Sundried Tomato & Spinach  
Quinoa Falafel with Hummus & Radish

\$3.25

Crab Cake, Mustard Thyme Sauce  
Tenderloin Roulade, Blue Cheese, Agrodolce Onion

## Canape

\$3.50

Shrimp, Cucumber & Boursin on Pumpnickel  
Smoked Salmon, Dill Sauce & Toast Point Canape  
Tuna Niçoise, Yukon Potato, Haricot Vert & Olive Aioli  
Beef Tenderloin, Horseradish, Chives, Toast Point

## Deviled Eggs

\$2.75

Smoked Paprika & Sriracha  
Traditional English Mustard  
Tuscan Lemon Caper  
Applewood Bacon & Chive

## Belgian Endive

\$2.75

Shrimp & Asparagus, Lemon Chive Aioli  
Olive Tapenade & Goat Cheese  
Asian Pear, Walnuts, Honey & Point Reye Bleu  
Smoked Salmon, Capers & Boursin

## Gougère

\$2.75

Brie & Apple Chutney  
Goat Cheese & Roasted Tomato  
Wild Mushroom & Gruyere

## SIDE DISHES

*6-person Minimum  
We have additional selections available*

### **Vegetable**      **\$3.75**

Eggplant Roulades, Marinara & Romano  
Glazed Carrots, Ginger & Honey  
Roasted Parsnip, Carrot & Brussel Sprout  
Haricot Vert, Point Reye Blue & Walnuts  
Roasted Broccoli, Shallots & Thyme  
Eggplant, Pepper, Tomato & Zucchini Ratatouille  
Haricot Verts, Tarragon, Lemon Zest & Chive  
Steamed Asparagus, Lemon Oil  
Seared Asparagus, Onion, Parmesan & Almonds  
Asparagus, Shiitake & Sesame Seeds

### **Slaw**      **\$3.00**

Apple, Parsnip, Carrot & Cabbage, Honey Dressing  
Bacon, Blue Cheese & Tomato, Mustard Dressing  
Red Cabbage, Golden Raisin, Carrot, Cider Dressing  
Radicchio, Cabbage, Yellow Peppers, Cranberries,  
Poppy Seed Vinaigrette

### **Potato**      **\$3.00**

French Potato Salad, Herbs, White Wine  
Mashed Potato & Turnips with Bacon  
Roasted Red Potato, Sage, Turmeric, Cumin  
Pecan Maple Glazed Sweet Potato  
Roasted Yukon, Shallots & Thyme  
Sweet Potato, Molasses, Ginger, Pineapple  
Buttermilk Smashed Gold Potato with Cream Cheese

### **Vegetable Salad**      **\$3.75**

Grilled Mushrooms, Zucchini, Asparagus, Carrot,  
Parsnip, Corn & Scallion with Lemon Basil Dressing  
Haricot Vert, New Potato, Niçoise Olive, Tomato & Egg  
Beets, Walnuts, Roasted Shallots & Feta  
Broccoli, Cashew & Dry Cherry, Wine Vinegar &  
Worcestershire Dressing  
Eggplant, Garbanzo Beans, Tomato, Coriander,  
Turmeric & Cumin

### **Pasta Salad**      **\$3.50**

Asian Noodles, Peanut Sauce, Sesame Seeds  
Israeli Couscous, Roasted Tomato & Herb Oil  
Orzo, Feta, Pinenuts, Tomato, Basil & Olive Oil  
Farfalle, Artichoke, Sundried Tomato & Basil Pesto  
Penne, Capers, Olives, Peppers, Tomato & Herbs  
Ditalini, Asparagus, Chives, Lemon Oil  
Orecchiette, Fennel, Caper, Beans, Carrot, Dijon  
Vinaigrette

### **Grain, Rice & Bean**      **\$3.50**

Farro, Eggplant, Zucchini, Scallion, Cumin & Coriander  
Garbanzo Beans, Bulgur, Sunflower Seed, Pepper  
Tomato Mint Vinaigrette  
French Lentils, Sweet Potato, Apple, Shallots, Chives  
Quinoa, Cannelini Beans, Feta, Mint,  
Basil, Radish, Red Onion & Olive Oil  
Wild Rice, Cranberry, Butternut Squash & Pepitas  
Ancho Cider Vinaigrette  
Couscous, French Beans, Niçoise Olives, Tomato &  
Caper, Red Wine Vinaigrette

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



# BAKE SHOP

## Dessert Platters *(6 Person Minimum)*

### Deluxe Fancy Pastry *(2 pp/12 pp. minimum)* **\$6.50**

An incredible display of opera cake, éclair, fruit tartlet, French macaron, pecan tartlet & double chocolate truffle

### Jumbo Cookie **\$2.75**

Oatmeal raisin, chocolate chip, peanut butter & ginger

### Petit Cookie **\$3.25**

Oatmeal raisin & chocolate chip cookies (2 per person)

### Specialty Cookie **\$3.25**

Marshmallow cornflake, chocolate globs, lemon shortbread, raspberry linzer hearts & chocolate coconut macaroons

### Brownie & Lemon Bar **\$3.75**

Signature lemon bars & double chocolate brownies

### Deluxe Bar **\$4.50**

Cheesecake, coconut chocolate almond, double chocolate brownie, pecan caramel, apricot cranberry, lemon square, peanut butter crispy & s'mores

French Macarons	\$2.75	GF
Almond Macaroons	\$2.75	GF
Chocolate Coconut Macaroons	\$2.75	GF
Buckeyes & Classic Truffles	\$2.50	GF
Peanut Butter Crispy Bar	\$4.25	GF

## Custom Cookies **Starting at \$4.00**

Deluxe decorated frosted cookies.

Perfect for Holidays, Birthdays, & Corporate Events

## Cupcakes

Cassata	6 / \$24
Lemon Meringue	6 / \$24
Classic Buttercream	6 / \$12

## Tortes, Pies and Cheesecakes

### Opera Cake **\$55.00**

Nine-layer almond cake, coffee buttercream & chocolate ganache

### Flourless Chocolate Torte **\$55.00**

Ganache glaze, chocolate shavings & whipped cream

### Sour Cream Cheesecake **\$55.00**

Strawberry, kiwi, blackberry & blueberry

### Key Lime Pie **\$32.00**

Perfectly tart & sweet, graham crust & whipped cream topping

### Banana Cream Pie **\$32.00**

Vanilla custard, fresh banana & graham crust

### Classic Apple Slab Pie **\$30.00**

Golden delicious & granny smith apples baked in pate bris e

## Specialty Cakes *serves 12 -14 guests*

### Boston Cream Pie **\$40.00**

Chiffon cake, custard, chocolate glaze & crushed almonds

### Buttercream Cake **\$50.00**

White cake or chocolate cake with vanilla or chocolate buttercream

### Coconut Cake **\$65.00**

White cake, pastry cream, coconut, meringue

### Cassata Cake **\$65.00**

Vanilla chiffon cake, pastry cream, strawberries & whipped cream

### Carrot Walnut Cake **\$65.00**

Spiced pineapple carrot cake with a cream cheese frosting

### Chocolate Mousse Torte **\$65.00**

Chocolate chiffon cake, chocolate mousse, chocolate ganache & whipped cream

## Party Cakes 60/70 slices

Chocolate Chiffon, Vanilla White or Yellow

One Layer	\$90.00
Two Layer	\$180.00

**Basic Cake Design included**

**Special Design Charges**

**10" cake \$15**

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



# CATERING SERVICES

## Business Catering

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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.

## Private Home Catering

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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.

## Drop-Off Catering

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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. Delivery requires a \$100 minimum food and beverage purchase. We deliver between the hours of 6:30 am to 5:00pm.

## Bar, Beverage, & Snacks

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Let us handle all 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. Wine discounts are available.

## Party at J Pistone

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

## Venue

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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, Lantern Court, Cleveland Clinic, Dunham Tavern, and John Carroll.

## Rental Equipment for Staffed Events

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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

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

Service Staff	\$30.00/hr.
5-hour minimum; \$35 minimum gratuity	
Chefs	\$35.00/hr.
5-hour minimum; \$35 minimum gratuity	
Event Manager	\$40.00/hr.

## General Policies

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- Our Catering Department is available to assist you Monday through Friday from 8AM - 5PM or by appointment.
- Please call 216.283.3663 or e-mail your requests to [joan@jpistone.com](mailto:joan@jpistone.com) or [mark@jpistone.com](mailto:mark@jpistone.com)
- A credit card is required to guarantee a catering order.
- Cancellations occurring within 24 hours of your event date will incur a 50% cancellation fee.
- Cancellations cannot be accepted the day of your order.

## Gift Baskets

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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.

# REHEATING INSTRUCTIONS

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

### Soups & Stews

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.

Rare 135F

Medium 150F

### Seafood & Chicken

Bake in the oven for 25-35 minutes. Use a lid for moister results or no lid for crisper results.

### Quiche, Strata, & Frittata

Bake in the oven for 20-30 minutes.

### Vegetables

Steamed/Sautéed Vegetables  
Microwave on low for 30 seconds.

### Roasted Vegetables

Bake in a 375F oven for 10-15 minutes to restore crispness. You may also microwave.

### Roasted Potatoes

Bake in the oven uncovered for 25-30 minutes.

### Mashed Potatoes

Microwave, stirring in 2-min. intervals until hot.

### Stuffed Potatoes

Bake for 15–20 minutes uncovered.

### 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 20-25 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.

- 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 155 - 165° F.
- Bring food to room temperature before reheating. Food will take longer to reheat if cold.
- Ovens provide better results than a microwave. Microwaves can be used to bring food to room temperature before baking.