JOE BOLOGNA

TRAY MENU

Tray items are prepared in disposable aluminum pans available for pickup. Enjoy the same high quality food you've become accustom to in the restaurant, but from the comfort of your own home. Most items required 48 hour notice.

PASTA

	serves (10-12)	(18-22)	(30-40)
Pasta Al Gusto	half pan /	full pan /	deep full pan
penne with your choice sauce: tomato basil, bolognese, palomino, garlic & oil, chunky marinara, spicy fa diavolo	**36**	**54**	**68**
Add baked cheese or gilled chicken	**9**	**14**	**19**
Alfredo	half pan /	full pan /	deep full pan
penne with alfredo:	**45**	**79**	**99**
Add gilled chicken or blackened chicken	**9**	**14**	**19**
Add grilled or blackened shrimp	**14**	**19**	**27**
Michigan Mac & Cheese	half pan /	full pan /	deep full pan
penne, béchamel, parmesan bread crumb	**45**	**79**	**99**
Add ham, broccoli or mushroom	**9**	**14**	**19**
Add grilled or blackened chicken	**9**	**14**	**19**
Add shrimp	**14**	**24**	**34**
Add lobster	**37**	**57**	**67**

Lasagna

pasta sheets, ricotta, grated mozzarella, parmesan, house made sauce. How about a **Gluten Free** lasagna? Substitute pasta sheets for sliced eggplant, up charge $5/10/15

	half pan /	full pan /	deep full pan
Ground beef, bolognese	**49**	**89**	**109**
Grilled vegetables, tomato basil	**59**	**99**	**119**
Spinach, eggplant, tomato basil	**59**	**99**	**119**
Chicken, mushroom, béchamel	**69**	**109**	**129**

	half pan /	full pan
Ravioli		
Meat: ground beef & veal, tomato basil	**49**	**89**
Three Cheese: palomino sauce	**49**	**89**
Mushroom: brown butter, evoo, sage, caramelized onion	**59**	**99**
Cheese Tortellini	half pan /	full pan
alfredo sauce, broccoli, tomato	**49**	**89**
Stuffed Shells	20 piece	40 piece
ricotta and spinach, tomato basil	**49**	**89**
ricotta and ground beef, tomato basil	**49**	**89**
Eggplant Rollentini	16 piece	36 piece
breaded eggplant, ricotta, tomato basil sauce,mozzarella	**49**	**89**

SALADS

	serves (10-12)	(18-22)	(30-40)
	half pan	full pan	deep full pan
House Mixed greens, tomato, cucumber, garbonzo bean. Dressing Choices: Tomato Basil Vinaigrette or Ranch on side	**20**	**32**	**48**
Traverse City Salad Mixed greens, dried cherries, toasted almond, tomato, cucumber, almond chicken on side. Three Berry Vinaigrette Dressing on side	**36**	**56**	**72**
Caesar Romaine, parmesan, seasoned croutons, lemon. Creamy Caesar Dressing on side	**24**	**36**	**54**
Antipasto Giuseppe Mixed greens, salami, smoked ham, fontina, kalamata olives, pepperoncini, red onion, tomato. Tomato Basil Vinaigrette Dressing on side	**36**	**56**	**72**
Holiday Kale, shredded brussels sprouts, candied walnuts, crumbled blue cheese, cherries, apples, pomegranate seeds. Paris Dressing: tahini, evoo, lemon, dijon, honey	**36**	**56**	**72**
Pasta Salad tri color rotini, fontina, pepperoni, artichokes, tomato, black olives, red onion, basil, house dressing	**30**	**48**	**64**
Orzo orzo, feta, chopped kalamata olives, red onion, rasins, walnuts, basil, evoo, lemon, oregano	**36**	**56**	**72**
Greek romaine, beets, feta, tomato, cucumber, red onion, kalamata olives, pepperoncini, Greek dressing	**36**	**56**	**72**

SMALL BITES

Cold Kabob Sticks	24 sticks	48 sticks
Classic: mozzarella, basil, tomato, e.v.o.o., balsamic	**72**	**120**
New Orleans: cajun shrimp, potato, sausage, lemon	**96**	**168**
Southern: avocado, tomato, feta, strawberry, evoo	**72**	**120**
Greek: feta, basil, tomato, kalamata, evoo, balsamic	**72**	**120**
Club: mozzarella, basil, tomato, salami, green olive	**72**	**120**
Tortellini: mozzarella, tomato, basil, tortellini, basil pesto	**84**	**144**
Hawaii: blueberry, strawberry, grape, pineapple	**84**	**144**

Antipasto Board	16" round	18" round
Peasant: kalamata and green olives, tomato, provolone, marinated artichokes, pepperoncini, salami, crostini	**72**	**120**
Royal: kalamata and green olives, cherry tomato, marinated artichokes, roasted red peppers, pepperoncini, genoa salami, prosciutto, soppressata, fontina, fresh mozzarella, grilled asparagus, crostini	**99**	**149**
Middle Eastern: hummus, tabouli, baba ghanoush, grape leaves, tomato, spinach triangles, pita bread	**89**	**139**

Shrimp Tray	16" round	18" round
poached shrimp, cocktail sauce, lemon wedges	**99**	**149**

SIDES

	serves (10-12) half pan	(18-22) full pan	(30-40) deep full pan
Green Bean green beans, toasted almonds, butter, seasoning	24	38	57
Mixed Vegetable Chef choice mixed vegetable, evoo, butter, herbs	24	38	57
Root Vegetable parsnip, turnip, beets, carrot, fennel bulb, potato	42	72	-
Maple Roasted Brussels Sprouts oven roasted, bacon, maple syrup, balsamic	42	72	-
Roasted Acorn Squash cubed, oven roasted, butter	42	72	-
Sweet Potatoes whipped, brown sugar, marshmallow	42	72	-
Oven Roasted Potato seasoned redskins, caramelized onion	24	38	57
Garlic Mashed Potato mashed skin-on redskins, garlic	29	42	72
Cheesy Au Gratin scalloped potatoes, cream, cheddar	42	72	94
Potato Anna whole sliced roasted potatoes chicken stock, butter, parsley, parmesan	42	72	94
Arancini mini breaded fried risotto stuffed with prosciutto, peas and mozzarella with side tomato basil sauce.	42	72	94
Farmhouse Stuffing			
Traditional: hand torn bread, celery, onion, sage	26	40	57
Sausage: traditional w/ ground sausage	32	46	65
Dried Fruit: traditional w/ golden raisins, cherries	32	46	65

add turkey gravy $12/quart

	24 piece	48 piece
Bacon Wrapped Dates seasoned mascarpone, bacon, balsamic reduction, arugula	54	102

	12piece	24 piece
Portobello Mushroom baked, seasoned spinach, roasted red pepper, marsala sauce, mozzarella	47	80

PROTEINS

Roasted Chicken

mix of breast legs, thighs, wings	24/piece	48/piece
Bread crumb sprinkle	**42**	**80**
Crispy herb marinated, roasted peppers	**46**	**89**

Boneless Chicken

3oz pieces, recommend 2-3 pieces per person

	12/piece	24/piece	48/piece
Siciliano breaded, grilled, ammoglio	**32**	**59**	**113**
Lemon Breaded breaded, fried, lemon sauce	**32**	**59**	**113**
Parmesan breaded, tomato basil, baked cheese	**42**	**79**	**-**
Picatta lemon, white wine, capers, artichokes	**42**	**79**	**-**
Marsala mushrooms, sweet marsala wine	**42**	**79**	**-**
Malibu coconut crusted, pineapple, honey cream	**42**	**79**	**-**
Traverse City almond breaded, mushrooms, dried cherries, cherry brandy cream sauce	**48**	**84**	**-**

	pan serves (10-12) half pan / full pan	(18-22)	(30-40) deep full pan
Nonna's Meatballs Traditional old world meatballs in tomato basil sauce	**44**	**80**	**97**
Lamb Meatballs Ground lamb and beef, in a tomato roasted red pepper olive sauce sprinkled with feta	**54**	**96**	**124**
Italian Sausage Ambrose's grilled sausage, sautéed bell peppers and onion, seasoned tomato	**44**	**80**	**97**
Roast Beef Au Jus tender roast beef, mushrooms, au jus	**58**	**84**	**–**

	4oz potions	12/piece	24/piece
Steak Siciliano breaded steak, ammoglio		**89**	**159**
Filet Mignon beef tenderloin, roasted tomato, wild mushroom marsala, cooked to medium		**M/P**	**M/P**
Spinach Salmon Atlantic salmon, broiled, over seasoned spinach, ammoglio		**99**	**179**

	4oz potions	12/piece	24/piece	48/piece
Pork Loin seasonal, chef special		**54**	**96**	**124**

Herbed Salmon Atlantic salmon, broiled, herbs, evoo, balsamic	**79**	**139**
Blackened Salmon Atlantic salmon, cajun spices, garlic cream, spinach	**99**	**179**
Artichoke Salmon Atlantic salmon, broiled, baked with boursin artichoke cheese mixture	**99**	**179**

	half pan	full pan
Calamari breaded rings, 16oz/32oz sauce on side onion, garlic, banana peppers, white wine	**54**	**90**

BREAD

Loaf — **2/each**
Italian house baked loaf in bag

Dipping Oil — **22/pint**
e.v.o.o., roasted garlic, herbs, parmesan, balsamic

Dinner Rolls — **9/dozen**
knotted rolls with butter tabs

Garlic Knots — **14/dozen**
Rolls pressed with minced garlic, seasoning,
4oz garlic parmesan dipping oil

Sfinciuni (shpin-chew-knee) — **24**
Large Sicilian bread with chopped anchovies,
ammoglio, bread crumb, parmesan, herbs

Crostini thin seasoned toast, cold toppings	20 piece	40 piece
Pomodoro: chopped tomato, basil, e.v.o.o., balsamic reduction **(toppings on side)**	**19**	**37**
Chocolate: nutella, banana, powder sugar	**27**	**45**
Holiday: brie, raspberry jam, toasted walnuts, pomegranate seeds	**27**	**45**
Summer: corn, black beans, cilantro tomato, red onion **(toppings on side)**	**24**	**42**
Venice: grilled rosemary shrimp, evoo, herbs	**45**	**65**
White: ricotta, honey	**27**	**45**
Mama: ricotta, soppressata	**27**	**45**
Light: cherry tomato, red onion, olives, basil, evoo **(toppings on side)**	**19**	**37**
Dates: dates, mascarpone, walnut	**44**	**82**
Mexico: avocado, tomato, red onion, evoo, fresh lime juice **(toppings on side)**	**27**	**45**

Bruschetta thick toast baked with toppings	20 piece	40 piece
Classic: sliced tomato, mozzarella	**30**	**50**
Pesto: artichokes, basil pesto, prosciutto, mozzarella	**52**	**78**
Spinach-Artichoke: spinach, artichoke, romano, red onion, mayonnaise	**52**	**78**
Pizza Style: assortment of pizza style toppings w/ pizza sauce & mozzarella	**36**	**56**

DELIVERY OPTIONS

Drop Off
-good for events that have all your guests ready to eat upon drop off.
-prepared in aluminum throw away containers.
-$30 for deliveries within 20 miles.

Standard
-good for events that want to keep food warm for a period of time
-prepared in aluminum throw away containers
-chafer setup. We will setup your chafers or you can rent ours
-$50 for deliveries within 20 miles.

Chafer Rental Options
-stainless steel chafer and utensil rental $25/each
(you return within 24 hours or we will return to pickup for $30)
-disposable chafer and plastic utensil $20/each
(you can keep and reuse later)

Fees
All tray foods are subject to 6% sales tax and 2.5% credit card processing fee (waived if paid with cash or certified check).

Payment Forms
We accept Cash, Certified Check, Visa and Master Card. *Credit card payments are subject to 2.5% processing fee.* **Prices subject to change without notice** and are **not guaranteed without a signed contract.** A **$50** non-refundable **deposit is required upon** the **booking**. Balances **greater than $1000.00 are due one week prior** to event, otherwise balance is due the day of the event.

We hope this menu and details help clarify any questions you may have. Feel free to contact us any time via email danny@joebologna.com and we will get back with your shortly.