

JOE BOLOGNA

BANQUET &
FULL SERVICE
CATERING
MENU

This menu is designed for events in the restaurant (banquet) or at your home or place of work (full service catering). Relax, enjoy your guests, and let us take care of the food and service. Menu options include buffet, plated, family style, limited menu and appetizer style.

BANQUET FAMILY STYLE

platters to pass around the table

minimum 24 guests

Bread choose one

- knotted dinner rolls with butter
- bag loaf with dipping oil

Salad/Soup choose one

- garden salad
- caesar salad
- minestrone soup
- Italian wedding soup

Sides: Pasta, Vegetable, & Starch choose three

- penne, rigatoni, orecchiette, or bowtie with tomato basil, bolognese, palomino, or alfredo sauce
- green bean almondine
- chef choice mixed vegetable
- herb roasted potatoes
- creamy mashed potatoes
- rice pilaf
- seasonal vegetable (upgrade m/p)
- risotto (upgrade \$4/person)

Entree choose one \$19/person or two \$23/person

- chicken parmesan
- chicken picatta
- chicken marsala
- chicken siciliano
- eggplant parmesan
- eggplant toscana
- artichoke toscana
- lamb meatballs with side tzatziki
- spinach ricotta vegetarian balls
- roast beef au jus (add \$3/person)
- roasted pork-loin (add \$2/person)
- shrimp toscana (add \$4/person)
- veal parmesan (add \$6/person)
- steak siciliano (add \$8/person)
- broiled salmon (add \$12/person)
- sliced beef tenderloin (add \$15/person)

UPGRADE YOUR BANQUET

Start with APPETIZERS, finish with DESSERT

View our seasonal dinner menu for appetizers and desserts. Pre order appetizers for your guests to start with. The same goes for desserts. How about a platter of mini cannoli, brownie, and spumoni for \$3/person. Or what about enjoying a mini tiramisu cup for \$3/person. Let us know how we can make your event even more special.

BANQUET LIMITED MENU

**This menu style gives your guests
the option to choose their own meal.
You narrow it down to 3 choices.**

minimum 24 guests

Pre select 3 choices

Pre select 3 entree choices from the **SECONDI** “*entree*” section of our dinner menu.

Want something extra special that is not on our menu? Our talented chefs can create any entree around your tastes, preferences, diet and allergy concerns. To get a better idea of what special dishes we can prepare for you ask what the chef’s daily dinner specials are. How does a sesame crusted seared Ahi Tuna over a basil pesto arugula sound? Or a Filet Mignon over a white truffle risotto topped with a wild mushroom sauce? How about tender fall-off-the-bone braised Osso Bucco or a Crab Stuffed Salmon? Meet with our chefs and let us put a special quote together for you.

Entrees served with

Entrees are served with house salad and bread. Upgrade to caesar or antipasta salad for \$2/person.

UPGRADE YOUR BANQUET

Upgrade Options

Start with some appetizers, add a side pasta, or order desserts for your guests. View our seasonal dinner menu for choices.

FULL SERVICE CATERING & BANQUET BUFFET

one entree choice \$16, two entree choices \$19
BANQUET minimum 35 guests
FULL SERVICE CATERING minimum 60 guests

Salad choose one

garden salad
caesar salad
pasta salad
vegetable tray
garbonzo bean salad
orzo salad (add \$1/person)
antipasto salad (add \$2/person)
greek salad (add \$2/person)
caprese kabob's (add \$3/person)
fresh fruit (add \$3/person)

Pasta, Vegetable, & Starch choose two

penne with tomato basil, bolognese, palomino, or alfredo sauce
add baked cheese (\$1/person)
upgrade to Michigan mac & cheese (\$2/person)
upgrade to meat lasagna (\$3/person)
upgrade to meat ravioli, tomato basil sauce (\$3/person)
upgrade to cheese ravioli, tomato basil sauce (\$3/person)
upgrade to stuffed shells, tomato basil sauce (\$3/person)
green bean almondine
green bean casserole
chef choice mixed vegetable
honey glazed carrots
root vegetables (add \$4/person)
herb roasted potatoes
creamy mashed potatoes
au gratin potato (add \$2/person)
potato anna (add \$2/person)

Entree choose one or two

bone-in, herb marinated chicken
bone-in, breaded chicken
breaded lemon chicken
chicken parmesan, tomato basil, baked cheese
chicken siciliano, ammoglio
meatballs, tomato basil sauce
Italian sausage, peppers, onions, seasoned tomatoes
eggplant parmesan, breaded, ricotta, tomato basil, baked cheese
spinach ricotta vegetarian balls in tomato basil sauce
lamb meatballs with side tzatziki sauce
roast beef au jus (add \$3/person)
roasted pork-loin (add \$2/person)
veal parmesan (add \$6/person)
steak siciliano (add \$8/person)
broiled salmon (add \$12/person)
sliced beef tenderloin (add \$15/person)

all banquets and full service catering include knotted dinner rolls and butter tabs.

BANQUET

SALAD, PIZZA, PASTA BUFFET

minimum 32 guests.

\$13/person one salad, one pasta, three pizza types

\$16/person two salads, two pasta, three pizza types, pitchers of Coke, Diet, and Sprite

Salad

garden salad
caesar salad
pasta salad
vegetable tray
garbonzo bean salad
orzo salad (add \$1/person)
antipasto salad (add \$2/person)
greek salad (add \$2/person)
fresh fruit (add \$3/person)

Never Ending Pasta Bowl

penne with
tomato basil, bolognese, palomino, or alfredo sauce
add baked cheese (\$1/person)
upgrade to Michigan mac & cheese (\$2/person)

All You Can Eat Pizza

Cheese
Cheese & Pepperoni
Margherita
House special
Jonathon
Andrea, eggplant, ricotta, spinach, pizza sauce

BANQUET APPETIZER STYLE

Choose a minimum of 6 appetizers

minimum 24 guests

Hot

- Calamari 3.5
- Artichoke Toscana 3.5
- Eggplant Rollentini 2.5
- Italian Sausage 3.5
- Meatballs-Italian, Greek, or Swedish 3
- Coconut Chicken 3
- Arancini 3.75
- Coconut Shrimp 3.5
- Stuffed Mushrooms 3
- Spinach Artichoke dip, Crostini 3
- Assorted Bruschetta Board 3.5
- Pizza Squares with ammoglio 3.5

Cold

- Antipasta Tray (fontina, moz balls, parmamsan, marinated olives, artichoke hearts, salami, prosciutto, tomato, crostini) 8
- Assorted Cheese & Fruit (3 domestic and 3 imported, seasonal fruit) 8
- Shrimp Cocktail 3.5
- Caprese Tray 6
- Fresh Fruit 2.5
- Bruschetta Pomodoro 2
- Mediterranean Tray (feta, greek olives, pepperoncini, grape leaves) 5
- Caprese Kabob's 5
- Prosciutto Melon 5

PRE-BANQUET APPETIZER TRAY'S

Add a few pre-banquet appetizer platters priced per tray

	small (10-12)	Medium (15-20)	Large (25-30)
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|---|----|----|----|
| | 39 | 59 | 79 |
| Calamari Fritti | | | |
| Italian Sausage with peppers and onions | | | |
| Meatballs | | | |
| Stuffed Mushrooms | | | |
| Spinach Artichoke Dip with crostini | | | |
| Caprese | | | |
| Arancini | | | |
| Fresh Fruit | | | |
| Crudite | | | |

	small (10-12)	Medium (15-20)	Large (25-30)
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|---|----|----|-----|
| | 59 | 89 | 119 |
| Shrimp Cocktail | | | |
| Cheese & Fruit Tray (3 domestic, 3 imported, crostini, seasonal fruit) | | | |
| Tuscan Tray (fontina, moz balls, parmamsan, marinated olives, artichoke hearts, salami, prosciutto, tomato, melon crostini) | | | |
| Roasted Root Vegetable Tray | | | |

FULL SERVICE CATERING DELIVERY OPTIONS

Included

Full Service Catering includes

- Delivery within 20 miles
- Hotbox to keep food warm (if necessary)
- Stainless steel chafers and serving utensils
- Quality plastic plates, napkins, plasticware
- Chafers setup*

*Does not include chafers or hot box pickup. Please return our equipment within 24 hours or we will return to pickup for an additional fee of \$30

Optional "Chef Works" Service

- Delivery within 20 miles
- On site food preparation using your equipment (if necessary)
- Hotbox to keep food warm (if necessary)
- Replenishment of buffet items
- Cleanup of buffet area
- Removal of trash
- Chafers pickup
- Hotbox pickup
- \$50/hour per chef

Wait Staff

Need extra help? Our full service wait staff can help make your event run more smoothly. bartender \$30/hr, server \$25/hr, assistant \$30/hr, busser \$20/hr, chef \$50/hr. prices may fluctuate around the holidays.

GENERAL INFORMATION

Banquet Linen Service

All dine in banquets include white linen tablecloths and white linen napkins at no additional charge. Need tablecloths for full service catering? No problem, we are happy to provide you with a quote.

Banquet Dessert Service

You are welcome to bring your own dessert such as a cake, cupcakes, or chocolates for a small fee of \$25 or \$1/slice, whichever is greater. Obviously there is no fee if you purchase a dessert from us. :) We have great homemade tiramisu, mousse, cassata cake, cannoli's, brownies, and ice cream. Personally I enjoy a warm brownie topped with chocolate ganache and fresh sliced strawberries. What do you want for dessert?

Banquet Seating Capacity

The Rochester and Sterling locations have semi-private banquet rooms. Clarkston does not. You can rent the entire Clarkston restaurant (rental price varies on date) or we can section off an area for you.

Clarkston: section up to 25, entire restaurant up to 60

Rochester: banquet room up to 40, entire restaurant up to 70

Sterling: banquet room up to 60, entire restaurant up to 100

Fees

All banquet and full service catering gigs are subject to 6% sales tax, 20% service charge, 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.**

While in your possession you are responsible for the chafers and hot boxes. You can return the chafers to us within 24 hours or we can return to your site and pickup the equipment for \$30. If you fail to return the equipment within this time frame you will be charged a daily rental fee of \$50/per chafers and/or hotbox. If you fail to return them at all you will be charged a replacement fee.

The **attendance guarantee** and **final menu choices** for all events are **due 10 business days prior** to the event. Banquet rooms are only reserved for the contracted time. Room assignments are determined by guest counts and are subject to change. **A \$75 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 you shortly.