

JOSHUA'S CATERING

FULL SERVICE CATERING MENU



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BRUNCH STATIONS

Please contact us for current menu pricing



CHEF MADE OMELETTES

Gourmet Cheeses, Crumbled Applewood Smoked Bacon, Diced Lancaster Ham, Scallion, Sweet Roasted Peppers, Baby Spinach, Grilled Chicken Strips

GOURMET WAFFLES

With Whipped Butter, Honey Butter, Cinnamon Butter, Maple Syrup, Fudge Sauce, Fresh Seasonal Berries, Whipped Cream, Mini Chocolate chips, and Toasted Pecans



CONTINENTAL BREAKFAST

Assorted Mini Danishes & Muffins, Freshly Baked Bagels with Philadelphia Cream Cheese, Raspberry & Apricot Preserves, Butter and Seasonal Fruit Salad

YOGURT PARFAITS

Individual Yogurt Parfaits with our House Made Granola, Seasonal Fruit, Local Honey Available in Vanilla and Plain Yogurt



BREAKFAST BURRITO TRIO

Served with Sour Cream, Fresh Spinach, Avocado, Pico de Gallo, Scallions, Salsa, and Hot Sauce, Eggs and Cheese

TRADITIONAL BREAKFAST BUFFET

*Cheddar Biscuits with Sausage Gravy, Butter and Jelly
Breakfast Meats: Link Sausage, Applewood Smoked Bacon
Roasted Rosemary Potatoes*



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THE MEDITERRANEAN

A lavish spread of Rosemary Hummus, Grilled Seasonal Vegetables, Pecorino Cheese, Olives, Marinated Artichokes, Figs, Lavash Crackers, Baguettes and Pitas



CHEESE STATION

Featuring award-winning selections of Manchego, Danish Blue, and Pecorino. Fresh selections of Seasonal Fruits and Berries, Grapes, Homemade Spiced Pecans and Dried Fruits, Grapes, Local Honey, and Jam. Artisan Crackers and Thin Baguettes.



BUILD YOUR OWN-SLIDER BAR

*Angus Beef Burger with Gruyere Cheese and Caramelized Onions
Crispy Cayenne Spiced Chicken Breasts with Dill Aioli, Pickled English Cucumbers
(V) Balsamic Marinated Portobello Mushroom Burger with Fresh Mozzarella, Tomatoes and Basil*

FIESTA TABLE

Black Bean Dip, Guacamole, Pico de Gallo, Queso Fresco and House Made Tortilla Chips

TACO STATION

*Soft Shell Tacos Filled with Your Choice of Pulled Adobo Chicken, Braised Beef Short Ribs, BBQ Pulled Pork, Grilled Shrimp or (V) Smoked Mushroom with Shaved Brussel Sprouts
Topped with Pickled Cabbage, Pico de Gallo and Queso Fresco*

ANTIPASTO BAR

Pecorino Cheese, Spanish Chorizo, Genoa Salami, Prosciutto, Marinated Artichokes, House Made Pickles, Caperberries, Dijon Mustard, Olives, Grapes, and Thin French Baguettes

TAPAS

*Mini Frittatas with Roasted Red peppers and Manchego Cheese
Baby Arugula Topped with Chorizo, Potatoes
Smoked Gouda Crostini Topped with Spanish Olives and Prosciutto
Garlic Shrimp Taco Topped with Pickled Cabbage and Queso Fresco
Grilled Calamari with Lemon, Green Olives and Tomato Confit*

RAW BAR

*An Assortment of Old Bay Seasoned Shrimp, Citrus and Lemon Marinated Shrimp, Oysters on the Half Shell, and Crab Claws Served Over Crushed Ice
Toppings Include: Fresh Lemon Slices, Cocktail Sauce, and Mignonette Sauce*





HORS D'OEUVRES MENU

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BACON WRAPPED SCALLOPS

Seared Dayboat Scallops Wrapped in Applewood Bacon with Balsamic Reduction and Port Wine Drizzle

LOBSTER MAC AND CHEESE

Saffron Aioli

TUNA TARTARE

With Scallion, Sriracha, Soy, Toasted Wasabi Crunch on an Asian Spoon

ASIAN SALMON SLIDERS

With Honey Soy Aioli on Brioche

MOROCCAN CHICKEN SATAY

Roasted Red Onion with Spicy Apricot Dipping Sauce

MOFONGO

Fried Plantain Balls stuffed with Chicken and Topped with Mango Chutney

KOSHER PIGS IN A BLANKET

With Dijon Mustard

LOLLIPOP LAMB CHOPS

Baby New Zealand Lollipop Lamb Chops with Basil Gastrique



CRISPY VEGETARIAN SPRING ROLL

With sweet chili garlic sauce



CRISPY ARANCINI

Risotto Ball with Sundried Tomatoes and Asiago Cheese with Pesto Aioli



TOMATO FENNEL SOUP SHOOTER

With a Pear-Gouda Mini Grilled Cheese



PUMPKIN SOUP SHOOTERS

With a Pear-Gouda Mini Grilled Cheese



SEITAN "CHEESESTEAK" EGGROLL

With Sriracha Ketchup



SEITAN "PULLED PORK" SLIDER

With IPA BBQ Sauce and Pickled Cabbage



MINI HEARTS OF PALM CAKES

With Vegan Dill Lemon Aioli



VIETNAMESE SUMMER ROLL

With Arugula, Avocado, Papaya and Fresh Mint with Sweet Chili Garlic Sauce



MINI VEGAN BLT

Charred Mushrooms, Fresh Basil, Tomato, Tofu Mayo on Multi-Grain Bread





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BLACKENED RIBEYE BITES

*With Chili Lime Crème and Fresh Chives
or Adobo Sour Cream*

AHI TUNA CRUDO

*Pickled Watermelon, Jalapeño, Soy
Ginger on Wonton Chip*

FLANK STEAK CROSTINI

*With Mint Chimichurri or Blue Cheese
Mousse and Red Pepper Tapenade*



TOMATO & MOZZARELLA SKEWERS

*Heirloom Tomatoes, Buffalo Mozzarella,
with Balsamic Reduction*



STUFFED MUSHROOMS

*With Spinach, Walnuts, Garlic
and Lemon*

PAN SEARED LUMP CRABCAKE

With Lemon Dill Aioli

CHICKEN AND WAFFLES

With Sriracha syrup



TOMATO BRUSCHETTA

On a Garlic Crostini



HEIRLOOM CHERRY TOMATOES

Stuffed with Rosemary Hummus

CHICKEN CHEESE

STEAK EGGROLLS

*With Romaine, Jalapenos, and Pesto
Cream*

BACON WRAPPED FIGS

*Grilled Figs with Danish Blue Cheese
Wrapped in Bacon and Drizzled with
Port Wine*



JOSHUA'S CATERING

VEGAN/VEGETARIAN MENU

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SALADS



ROASTED BEET SALAD

Spiced Walnuts, Pickled Shallots with a Sherry Vinaigrette

PEAR SALAD

Baby Greens with Pear, Fennel, and Toasted Walnuts with a White Balsamic Vinaigrette

CITRUS SALAD

Arugula with Dates, Mint, and Sunflower Seeds with a Shallot Citrus Vinaigrette

ARUGULA SALAD

Arugula with Candied Pecans and Pickled Onions with a Cranberry Vinaigrette

CUCUMBER TOMATO SALAD

With Shaved Red Onions and a Sherry Vinaigrette

ENTREES



HEARTS OF PALM CAKES

Lemon-Tofu Aioli

RIGATONI MUSHROOM BOLOGNESE

With Crispy Leeks

JACKFRUIT CARNITAS

Apple Cider Braised Jackfruit Carnitas with Smoked Paprika with Herb Wild Rice

SAMBAL MARINATED TOFU

With Vegetable Stir Fried Rice and Citrus Soy Sauce

CRISPY POLENTA

With Charred Roasted Peppers, Sautéed Broccolini in a Garlic White Wine Sauce

WHOLE ROASTED SPICED CARROTS

With Black Lentils, in a Fermented Chili Sauce

PESTO TORTELLINI

Sundried Tomatoes, Spring Peas and Crunchy Garlic





SPRING/SUMMER MENU

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SALADS



ENTREES



ACCOMPANIMENTS

APPLE & FENNEL SALAD

Baby Greens with Apples, Fennel, Cranberries, and Fried Goat Cheese with a Dark Balsamic Vinaigrette

TOMATO & WATERMELON SALAD

Arugula with Tomatoes, Watermelon, Fresh Mint, and Feta Cheese with a Red Wine Vinaigrette

STRAWBERRY & ARUGULA SALAD

Arugula with Strawberries, Toasted Almonds, and Danish Blue Cheese with a Balsamic Vinaigrette

TOMATO & MOZZARELLA SALAD

Local Spring Mix with Heirloom Tomatoes and Fresh Mozzarella with a Balsamic Vinaigrette

GRILLED ROMAINE CAESAR SALAD

With House Made Caesar Dressing

GRILLED PEACH & BLUE CHEESE SALAD

Local Spring Mix with Grilled Peaches, Blue Cheese and Candied Pecans with our House Vinaigrette

HERB & GARLIC FLANK STEAK

With Chimichurri

STUFFED AIRLINE CHICKEN BREAST

Pan Seared Airline Chicken Breast Stuffed with Spinach, Sun-Dried Tomatoes and Mozzarella Cheese with Lemon, Garlic, White Wine Sauce

TEQUILA & CILANTRO FLANK STEAK

With Adobo Cream

GRILLED FILET MIGNON

With Rosemary Red Wine Demi Glace

PAN SEARED HALIBUT

Served in a Sweet Corn Broth and Corn-Pepper Relish

GRILLED NORWEGIAN SALMON

With Lemon Bur Blanc or Roasted Garlic & Spring Pea Sauce

OVEN ROASTED COD

With Tomato, Caper, Olive Sauté

PAN SEARED BUTTERFISH

With Lemon Bur Blanc and Roasted Cherry Tomato

ROASTED BABY YUKON GOLD POTATOES

GARLIC POTATO PUREE

SCALLION JASMINE RICE

ISRAELI COUS-COUS

ROASTED MEDLEY OF VEGETABLES

GRILLED CORN SALAD

GRILLED ASPARAGUS

HERB ROASTED BROCCOLI

STRING BEAN SAUTE





FALL/WINTER MENU

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SALADS



ARUGULA SALAD

Baby Arugula with Roasted Beets, Candied Pecans, and Herbed Goat Cheese with a Pomegranate Vinaigrette

POMEGRANATE SALAD

Baby Greens with Pomegranate Seeds, Radicchio, and Toasted Walnuts with a Shallot Sherry Vinaigrette

CLASSIC CAESAR

House Made Garlic Herb Croutons, Parmesan Crisps, and a House Made Dressing

APPLE & JICAMA SALAD

Baby Arugula with Apples, Jicama, Pickled Red Onions, and Fresh or Fried Goat Cheese with a Pear Vinaigrette

ENTREES



MOJO MARINATED PORK TENDERLOIN

PAN SEARED AIRLINE CHICKEN BREAST

With Mushrooms and Leeks in a Garlic White Wine Sauce

ROASTED AIRLINE CHICKEN BREAST

With Rosemary Infused Butternut Squash Sauce

CHICKEN FRANCAISE

BRAISED BEEF SHORT RIBS

With Red Wine Sauce

GRILLED FILET MIGNON

With Rosemary Burgundy Sauce

OVEN ROASTED COD

With Tomato, Caper, Olive Sauté

PAN SEARED BUTTERFISH

With Lemon Bur Blanc and Roasted Cherry Tomato

ACCOMPANIMENTS

ROASTED BRUSSEL SPROUTS

ROASTED ROOT VEGETABLES

WHIPPED SWEET POTATOES

HARICOT VERTS

TRI-COLOR ROASTED CARROTS

GARLIC INFUSED YUKON GOLD POTATO PUREE

