

ON-PREMISES

BRUNCH PACKAGE

\$35pp + tax & gratuity

FIRST COURSE

FRUIT & BAGELS

SECOND COURSE *guest selects one*

TWO EGGS ANY STYLE home fries & bacon

ALMOND CRUSTED CHICKEN & WAFFLES
with raspberry maple syrup

CINNAMON CRUMB FRENCH TOAST home fries & bacon

BACON, ONION & PEPPER BURRITO
santa fe salsa, melted cheddar, home fries

LUNCH PACKAGE

THREE COURSES

\$38pp + tax & gratuity

Three Hour Event. Start time between 10:30am-1pm.

FIRST COURSE *choice of 1*

CAESAR SALAD

MIXED GREENS

SECOND COURSE *choice of 3*

CHICKEN FRANCESE

sautéed in egg batter, lemon
white wine sauce, angel hair

CHICKEN PANZANELLA

breaded, plum tomato,
mozzarella, balsamic vinegar

**NEW ORLEANS CHICKEN
SANDWICH**

blackened, sautéed peppers,
onions, mozzarella, cheddar,
cajun mayonnaise

PENNE A LA VODKA

prosciutto, scallions, plum
tomatoes, vodka sauce

THE CLASSIC CLUB

sliced turkey, bacon, swiss,
lettuce, tomato, mayo

TRADITIONAL REUBEN

corned beef, grilled rye,
sauerkraut, russian dressing,
swiss

PASTA COURSE +5

RIGATONI A LA VODKA

THIRD COURSE *choice of 1*

OCCASION CAKE +2pp

CHEESECAKE OF THE DAY

GELATO OR SORBET

BAR OPTIONS *BASED ON THREE HOUR PARTY*

MIMOSA & BLOODY MARY \$25pp

BEER & WINE \$30pp

FULL OPEN BAR + ONE SIGNATURE COCKTAIL \$40pp

Excluding Specialty Top Shelf Selections

ALL DAY MENU

FOUR COURSES

\$43pp + tax & gratuity. *Three Hour Event. Available all day.*

APPETIZER *choice of 2*

BAKED CLAMS

chopped clams, seasoned
bread crumbs

BRUSCHETTA

Italian bread topped with
mozzarella, tomato compote

MOZZARELLA STICKS

**EVERYTHING PRETZEL
BITES**

FRIED CALAMARI

seasoned flour, spicy
marinara

SECOND COURSE *choice of 1*

CAESAR SALAD

MIXED GREENS SALAD

PASTA COURSE +5

RIGATONI A LA VODKA

THIRD COURSE *select 3, guest selects 1*

CHICKEN JULES

sliced tomato, melted
mozzarella, prosciutto,
sherry brown sauce

MARINATED SKIRT

STEAK +5 shishito pepper
chimichurri, asparagus,
mashed potato

BLACKENED TUNA +3

SALMON DIJON green
beans, mashed potato

**BLACKENED CHICKEN &
ANDOUILLE SAUSAGE**

PASTA caramelized onions &
peas in a cajun cream sauce

SAUERBRATEN braised beef
marinated in red wine vinegar,
potato pancake, red cabbage

FOURTH COURSE *choice of 1*

OCCASION CAKE

GELATO OR SORBET

CHEESECAKE

LOUNGE PARTY

\$55pp + tax & gratuity.

8-12 ppl (*half the lounge*) | 20 ppl (*whole lounge*)

2 HOURS OPEN BAR

BEER + WINE

SPECIALTY COCKTAILS

HOUSE LIQUOR

FOOD *choice of 4*

BRUSCHETTA

FRIED CALAMARI

PRETZEL BITES

MOZZARELLA STICKS

CAULIFIRE

**TRUFFLE MUSHROOM
ARANCINI**

**WASABI SHISHITO
PEPPERS**

Thank you for considering Joelle Catering
for your upcoming affair. We look forward
to helping you plan your special event.

We can accommodate groups up to 125
people depending on time and package.
Enclosed is a selection that is a guide of
our capabilities. We will be happy to help
you create a custom menu based on your
particular needs, event time and budget,
up to and including Valet parking.

GLUTEN FREE OPTIONS AVAILABLE

PLEASE CONTACT US TO ASSIST YOU
WITH YOUR SELECTIONS.



SCAN CODE TO SUBMIT YOUR INQUIRY
OR VISIT US ONLINE AT
CAFEJOELLE.COM/CATERING

Joelle
BARROOM + CAFE

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Joelle
BARROOM + CAFE

ON-PREMISES & OFF PREMISES

CATERING MENU

Joelle
BARROOM + CAFE



OFF-PREMISE CATERING

HORS D'OEUVRES Per Piece

- BACON WRAPPED SHRIMP \$4
- BACON WRAPPED SCALLOPS \$5
- PROSCIUTTO WRAPPED ASPARAGUS \$3
- STEAK SKEWERS \$4
- BAKED CLAMS \$4
- JOELLE WINGS \$2
- FRIED RAVIOLI \$2
- PRETZEL BITES \$.75
- POTATO PIEROGIES \$1.50
- MOZZARELLA & TOMATO SKEWERS \$2.50
- BRUSCHETTA \$1.50

GREEN SALADS

- ADD GRILLED, BLACKENED, OR ALMOND CRUSTED CHICKEN \$17 / \$30
- CAESAR SALAD \$40 / \$75
crisp romaine lettuce, grated parmesan cheese, croutons and our own caesar dressing
- SPINACH SALAD \$40 / \$75
fresh spinach, sliced mushrooms, hard boiled eggs, bacon, crumbled blue cheese, vinaigrette
- GARDEN SALAD \$35 / \$65
field greens, sliced cucumbers, tomatoes, with your choice of dressing
- GREEK SALAD \$45 / \$82
field greens, black olives, feta, tomato, cucumber, red pepper, red wine vinaigrette
- ARUGULA SALAD \$45 / \$82
arugula, mushroom, bacon, blue cheese, raspberry vinaigrette

COLD PLATTERS

- GRILLED VEGETABLE ANTIPASTO \$38 / \$72
grilled vegetables and fresh mozzarella cheese
- FRESH MOZZARELLA CHEESE & SLICED BEEFSTEAK TOMATOES \$38 / \$72
- FRESH VEGETABLE PLATTERS \$28 / \$40
served with dip
- ALMOND ENCRUSTED BRIE \$45 / \$80
- SHRIMP COCKTAIL \$3.50 per piece
with cocktail sauce

WRAPS Served with pickles

Tray of 5: \$65 | Tray of 10: \$115

- GRILLED VEGETABLE
fresh mozzarella, balsamic
- TURKEY & BACON
mozzarella, mayonnaise
- CHICKEN CUTLET
mozzarella, roasted red pepper, balsamic
- CHICKEN CAESAR
romaine, grated cheese, caesar dressing

SIDE DISHES

- MASHED POTATOES \$40/ \$65
- ROASTED POTATOES \$40/ \$65
- HERB RISOTTO \$60/ \$100
- WHITE RICE \$40/ \$65
- BROCCOLI RABE GARLIC & OIL \$45/ \$72
- SAUTÉED GREEN BEANS \$40/ \$65
- GRILLED ASPARAGUS \$55/ \$85
- FRENCH FRIES \$35/ \$60
- SWEET POTATO FRIES \$40/ \$65

HOT PLATTERS

- CHICKEN: \$75 / \$140
- PORK: \$75 / \$140
- VEAL: \$95 / \$180
- PANZANELLA
breaded then baked with olive oil, topped with diced fresh mozzarella and plum tomato compote
- MARSALA
mushrooms in a marsala wine sauce
- SALTIMBOCA
prosciutto and spinach in sage infused tomato demi-glaze
- PICCATA
artichokes and sundried tomatoes in a lemon white wine sauce
- PARMA AL LA VODKA
mozzarella, marinara, vodka sauce
- FRANCAISE
sautéed in egg batter, lemon white wine sauce
- SCHNITZEL
swiss, mushrooms, gravy
- CHICKEN FINGERS \$50 / \$90
with french fries

SEAFOOD

- STEAMED MUSSELS \$80 / \$140
in garlic white wine sauce or plum tomato sauce
- GRILLED CALAMARI \$96 / \$145
breadcrumbs, olive oil, sauteed plum tomato, garlic
- SHRIMP SCAMPI \$80 / \$140
lemon white wine butter
- BLACKENED OR DIJON SALMON \$124/ \$240

PASTA \$65 / \$120

- ALA VODKA
diced prosciutto, scallions, plum tomatoes flamed with vodka and finished in a creamy plum tomato sauce
- CALIFORNIA
artichokes hearts, sundried tomatoes, shiitake mushrooms, garlic and fresh basil, olive oil
- PESTO
fresh basil, garlic, ground pine nuts, grated cheese and olive oil
- PRIMAVERA
fresh vegetables in parmesan cream sauce or garlic and olive oil
- POMODORO
fresh mozzarella, fresh plum tomato sauce with basil, garlic, olive oil
- GRILLED CHICKEN
prosciutto, mushrooms, in parmesan cream sauce
- BAKED ZITTI
- BAKED RAVIOLI
- SAUSAGE & BROCCOLI RABE
- GARLIC & OIL

SEAFOOD PASTA

- SHRIMP AND BROCCOLI \$80 / \$135
- SHRIMP \$80 / \$135
spinach in a creamy plum tomato sauce topped with goat cheese
- SHRIMP FRA DIAVLO \$80 / \$135
spicy plum tomato sauce
- CALAMARI FRA DIAVLO \$80 / \$120
spicy plum tomato sauce
- CAJUN SHRIMP \$80/ \$135
caramelized onions and peas
- LINGUINE WITH CLAMS \$65/ \$120
whole & chopped, lemon white wine garlic

CHEERS TO COCKTAILS TO-GO!
ASK ABOUT ADDING CRAFT COCKTAILS
TO YOUR CATERING

Half Trays / Full Trays
FEEDS 6 - 8 FEED 10 - 12

PLEASE CONTACT US TO ASSIST
YOU WITH YOUR SELECTIONS.

Scan code to submit your inquiry →

