

Poultry

All Hot Entrees are served in pans. Each pan serves approximately 15 guests.



Chicken Marsala – Boneless chicken breasts are pan sautéed then a sauce of Marsala wine is made in the pan and served over the chicken 79.99

Chicken Parmigiana– Our boneless chicken breast is breaded and cooked crispy then topped with house made tomato sauce and fresh mozzarella 79.99

Chicken Cacciatore–This “hunter” style dish is made with boneless chicken thighs, peppers, onions, tomatoes and fresh herbs 79.99

Coq au Vin– Boneless chicken thighs are braised with red wine, lardon, onion, mushrooms, and garlic. 104.99

Chicken Paillard – We filet thin our boneless chicken breast then grill it to perfection with olive oil, lemon, and seasoning. 74.99

BBQ Chicken Leg Quarters– Bone-in chicken leg quarters are roasted and served with our tangy but sweet bbq sauce. 79.99

Pork

Pork Tenderloin alla Milanese– Our sliced pork loin is parmesan breaded and cooked crispy then served with lemon wedges 89.99

Pork Tenderloin – Pork tenderloin with sage, rosemary, lemon zest, brandy and cream. 89.99

Mojo Marinated Pork Shoulder (Pulled Pork)– roasted low and slow, our pork shoulder is tender and juicy with sweet and Carolina style sauces. 89.99

Beef

Beef Bourguignon– This traditional French recipe includes our beef chuck slow roasted in red wine with pearl onions, mushrooms, carrots and lardons. 149.99

BBQ Beef Brisket – We slow roast our dry rubbed brisket until tender and delicious. 119.99

Hot Entrees



Fish & Seafood

Salmon En Croute– Salmon on a bed of baby spinach and herbs, with our delicious basil pesto cream cheese and wrapped in puff pastry and baked to a golden flaky finish. 119.99

Honey Glazed Salmon– Moist salmon filets glazed in sweet delicious honey and baked to perfection. 104.99

Shrimp and Andouille Sausage Gumbo – A New Orleans classic. Savory and spicy with gulf shrimp and spicy sausage 95.99

Pasta Entrees

Northern Italian Lasagnas using imported pasta and béchamel sauce;

alla Bolognese – Traditional beef 99.99
di Spinaci – Spinach (Vegetarian) 67.49

Cannelloni al forno – with ricotta and spinach 67.49

Baked Rigatoni – with sausage, béchamel, and tomato sauce 67.49

Macaroni & Cheese – ridged pasta with our house made cheese sauce topped with seasoned panko and baked to golden 67.49

Pasta Amatriciana – Ridged penne pasta with our spicy red sauce and parmesan reggiano cheese 67.49

Pasta Fresca– Simple, fresh and delicious tomato and basil. 59.99

Veggie Penne Alfredo – With delicious Alfredo sauce, mushrooms, sun-dried tomatoes and peas. 67.49

Chicken Penne Alfredo- Chicken with our delicious Alfredo sauce, mushrooms, sundried tomatoes and peas. 74.99

Side Dishes

(Price per pan)

Potatoes– 39.99

Scalloped

Mashed

Roasted w/ rosemary & garlic

Roasted w/ red pepper, onion, garlic, herbs

Rice Pilaf– 39.99

Green Beans – 39.99

Brussel Sprouts – 45.99

Asparagus – 49.99

Vegetable Medley – 39.99

New England Style Baked Beans 39.99

Broccoli 49.99

White Rice – 39.99

Glazed Carrots- 45.99

Hot Entrees

Side Salads

(Price per person)

Pear & Gorgonzola– Our guests favorite, romaine, arugula and radicchio tossed with dried cranberries, candied walnuts, gorgonzola cheese, and sliced pears. We recommend our raspberry lime vinaigrette 2.99pp

Ensalada Diana– Arugula, shaved radicchio, with goat cheese, red seedless grapes, candied walnuts, thin sliced red onion and a fig balsamic vinaigrette 3.99pp

Hail Caesar! – Romaine lettuce, croutons and Parmigianno reggiano cheese. Caesar dressing 1.99pp

Garden Salad – Romaine, arugula, and raddichio with tomato wedges, seedless cucumber “coins” and shaved carrot. Try our ranch or balsamic vinaigrette 1.99pp

Café Joshua Cobb – Romaine, arugula, and raddichio with tomato wedges, diced chicken, avocado, crispy bacon, gorgonzola cheese, and hard cooked eggs 4.99pp

Opa Greek Salad – Romaine lettuce, kalamata olives, feta cheese, thin sliced red onion, pepperoncini, and a dash or oregano. 2.99pp



Classic Side Salads

(Price per person)

Grandma's Red Potato Salad – 1.50pp

Israeli Cous Cous – 2.49pp

Cole Slaw – 1.50pp

Pasta Salad – 1.99pp

Shrimp Salad – 3.99pp

Chicken Salad – 3.99pp

Tuna Salad – 3.99pp

DIY Bars/Stations

Minimum of 15 guests (Price per person)

DIY Taco Bar- Steamed 6" Flour Tortillas, Seasoned Beef and Chicken, Chopped lettuce, Sour Cream, tomato, shredded cheese, re-fried beans OR black beans & rice. 14.99pp

Add Fresh Tortilla Chips & Salsa 1.00pp

Build Your Own Burger- Quarter pound hamburgers grilled to perfection with brioche hamburger rolls, lettuce, tomato, onion, pickles, American cheese, & Condiments. 13.99pp

Add Hot dogs +1.99pp

Carvery

Our carving station includes your choice of protein(s) and sauce(s).

Market pricing per person plus staff.

Beef Tenderloin

Beef Wellington

Prime Rib

Top Sirloin

Brisket

Lamb Chops

Leg of Lamb –8 racks

Pork Loin

Roast Turkey Breast

Sauces

Bordelaise

Au Poivre

Au Jus

Béarnaise

Horseradish

Italian Salsa Verde

Raisin Gravy



Hot Entrees

Other Services Available

Bar Service – From house brands to top shelf we offer a bar menu that will satisfy your guests. Contact our catering sales office for pricing and availability.

Event Staff – We have our own trained on call servers and also work with locally vetted staffing providers so you have the staff you need for an excellent event.

www.joshuacatering.com