



Dear Valued Friend and Patron,

Here at Jozanna's we take pride in using only the highest quality and freshest ingredients. Our goal is to make your event easy and enjoyable for you and your guests. Therefore, each order is made especially for you. And please note, our catering menu can be personalized by the addition of anything on our dinner menu to better suit your catering needs.

P.S.: Remember, if you don't see what you want, just ask Frank!

Thank You for the opportunity to serve you.



**– Bread Available –
Our Famous Garlic Bread Sticks
\$5.00 Per Dozen**

Delivery Available!

Sauce Available in Quarts

Vodka - \$9.00

Ragu - \$7.00

Marinara - \$7.00

Chaffing dishes \$10.00 deposit

Sterno at .75¢ each.

Prices do not include NJ Tax or delivery fees if applicable. All prices subject to change at any time.

Rev. 11/14



Jozanna's
Casual Italian

Catering Menu



For All Occasions

732-537-9600

Call Frank at

732-991-5668

Visa & Mastercard Accepted

Cold Appetizers

	12" Platter	16" Platter
Fresh Mozzarella & Roasted Pepper Platter	45.00	75.00
<i>Fresh mozzarella with ripe tomato & roasted pepper sprinkled with virgin olive oil & basil.</i>		
Antipasto Platter	45.00	75.00
<i>This platter includes cold Italian style favorites as well as dry Italian sausage sopressata, prosciutto, imported provolone, roasted peppers, & artichoke hearts.</i>		
Calamari Salad	10.00 per lb. - 3 pound minimum	

Hot Appetizers

	Half Tray Serves 8-10	Full Tray Serves 18-20
Fried Calamari - Hot and Sweet Sauce	40.00	60.00
Broccoli Rabe, Portabella & Sausage Sautéed in Oil and Garlic	35.00	60.00
Clams & Mussels Marinara - Hot or Sweet	40.00	60.00
Stuffed Mushrooms with Sausage & Vegetables	35.00	60.00
Baked Clams Casino or Oreganata	12.00 per dozen-3 dozen min.	

Salads

Caesar	25.00	45.00
Tossed Salad	25.00	45.00
Grilled Chicken	30.00	55.00
Jozannas Salad- Romaine with red onions, artichokes, black olives, cucumbers, mushrooms, ..	30.00	55.00
<i>roasted red peppers, fresh mozzarella, with balsamic vinegar</i>		

Vegetables

	Half Tray Serves 8-10	Full Tray Serves 18-20
Mixed Garden Vegetables	25.00	45.00
Roasted Rosemary Red Potatoes	25.00	45.00

Chicken

Chicken Fingers	40.00	80.00
Chicken Marsala	40.00	80.00
<i>Chicken Breast Sautéed with Mushrooms, Shallots in a Marsala Wine Sauce.</i>		
Chicken Francese	40.00	80.00
<i>Chicken Breast Dipped in Egg Batter with a Lemon White Wine Butter Sauce.</i>		
Chicken Giambotta	40.00	80.00
<i>Chicken Breast with Sliced Sausage, Peppers, Onions, Mushrooms, Potatoes in a Light Brown Sauce with a touch of Marsala Wine Sauce.</i>		
Chicken & Broccoli	40.00	75.00
<i>Chicken Breast Sautéed with Fresh Broccoli, Garlic, Olive Oil finished with Romano Cheese.</i>		
Chicken Piccatta	40.00	80.00
<i>Chicken Breast Sautéed in a Lemon White Wine Butter Sauce & Capers.</i>		
Chicken Parmigiana	40.00	80.00
<i>Breaded Breast of Chicken topped with Mozzarella Cheese & Tomato Sauce</i>		
Chicken Balsamic	40.00	80.00
<i>Chicken Breast Sautéed with Mushrooms, Red Onions & Garlic in a Balsamic Vinegar Demi-Glaze.</i>		
Chicken & Portabella	40.00	80.00
<i>Portabella Mushrooms in a Brandy Demi Glaze with Red Onions & a Touch of Cream.</i>		
Chicken Jozanna	40.00	80.00
<i>Grilled Chicken Breast topped with Diced Fresh Tomatoes, Fresh Herbs, & Basil.</i>		

Baked

Baked Ziti	40.00	60.00	Lasagna	45.00	85.00
Stuffed Shells	40.00	60.00	<i>With Meat & Cheese</i>		
Ravioli	40.00	60.00	Eggplant Parmigiana	45.00	65.00
			Eggplant Rollatini	45.00	65.00

Sausage or Meatballs

Sausage, Peppers & Onions	40.00	60.00
Meatballs or Sausage with Tomato Sauce	40.00	60.00

Veal

Veal Saltimbocca	60.00	100.00
<i>Veal Scallopini Sautéed in a Marsala Wine Sauce over fresh Spinach Topped with Mozzarella</i>		
Veal Piccata	60.00	100.00
<i>Veal Scallopini Sautéed in Lemon, White Wine, Butter & Capers.</i>		
Veal Marsala	60.00	100.00
<i>Sautéed Veal, Fresh Mushrooms in a Delicate Marsala Wine Sauce.</i>		
Veal Pizzaiola	60.00	100.00
<i>Veal Sautéed with Mushrooms, Onions & Basil in a Sherry Wine Red Sauce.</i>		
Veal Parmigiana	60.00	100.00
<i>Breaded Veal topped with Mozzarella & Tomato Sauce.</i>		
Veal & Peppers	60.00	100.00
<i>With Marinara Sauce.</i>		
Veal Francese	60.00	100.00
<i>Sautéed Veal dipped in Egg Batter Lemon White Wine & Butter Sauce.</i>		

Seafood

Stuffed Flounder			75.00
<i>Seafood Stuffing.</i>			
Zuppe de Pesce	50.00	95.00	
<i>Clams, Mussels, Shrimp, Calamari, & Scallops with a Hot or Sweet Marinara Sauce.</i>			
Calamari Marinara	50.00	95.00	
<i>Sautéed in your choice of Hot or Sweet Marinara Sauce.</i>			
Shrimp Sambucca	16.00 per lb. - 3 lb. minimum		
<i>In a Pink Sambucca Sauce.</i>			
Shrimp Francese	16.00 per lb. - 3 lb. minimum		
<i>Sautéed Shrimp dipped in Egg Batter, Lemon White Wine, & Butter Sauce.</i>			
Shrimp & Broccoli Rabe	55.00	95.00	
<i>Sautéed Shrimp & Broccoli Rabe Sautéed with Oil & Garlic.</i>			

Pasta

Penne Vodka	35.00	60.00
<i>Penne in a Pink Vodka Sauce with Prosciutto & Peas.</i>		
Rigatoni Romanoff	40.00	65.00
<i>Rigatoni with Prosciutto, Peas, Sundried Tomatoes & Mushrooms in a Pink Cream Sauce.</i>		
Cavatelli & Broccoli	35.00	60.00
<i>Sautéed in Garlic & Olive Oil.</i>		
Rigatoni Bergamasca	35.00	60.00
<i>Rigatoni with Sausage & Mushrooms in a Marinara Sauce.</i>		
Farfalle Pompodoro	35.00	60.00
<i>Prosciutto & Onion, Fresh Basil in a Marinara Sauce.</i>		
Cavatelli & Broccoli Rabe	40.00	65.00
<i>Sautéed in Oil & Garlic.</i>		
Penne Primavera	35.00	60.00
<i>Assortment of Mixed Vegetables Sautéed in Oil & Garlic or Cream Sauce.</i>		