



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 –
Dinner Rolls or our Homemade
Garlic Bread Sticks
\$5.00 Per Dozen

Delivery Available!

Sauce Available in Quarts

Vodka - \$12.00

Ragu - \$10.00

Marinara - \$10.00

Chaffing dishes \$10.00 deposit

Sterno at \$2.00 each.

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

Rev. 6-21



Jozanna's
Casual Italian

Catering Menu



For All Occasions

732-537-9600

All major credit cards accepted

Cold Appetizers

	<u>12"</u> <u>Platter</u>	<u>16"</u> <u>Platter</u>
Fresh Mozzarella & Roasted Pepper Platter	55.00	90.00
<i>Fresh mozzarella with ripe tomato & roasted pepper sprinkled with virgin olive oil & basil.</i>		
Antipasto Platter	55.00	90.00
<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	15.00 per lb. - 3 pound minimum	

Hot Appetizers

	<u>Half Tray</u> <u>Serves 8-10</u>	<u>Full Tray</u> <u>Serves 18-20</u>
Fried Calamari - Hot and Sweet Sauce	55.00	80.00
Broccoli Rabe, Portabella & Sausage Sautéed in Oil and Garlic	50.00	80.00
Clams & Mussels Marinara - Hot or Sweet	50.00	80.00
Stuffed Mushrooms with Sausage & Vegetables	40.00	65.00
Baked Clams Casino or Oreganata	20.00 per dozen-3 dozen min.	

Salads

Caesar	30.00	50.00
Tossed Salad	30.00	50.00
Grilled Chicken	35.00	60.00
Jozannas Salad- Romaine with red onions, artichokes, black olives, cucumbers, mushrooms,	35.00	60.00
<i>roasted red peppers, fresh mozzarella, with balsamic vinegar</i>		

Vegetables

	<u>Half Tray</u> <u>Serves 8-10</u>	<u>Full Tray</u> <u>Serves 18-20</u>
Mixed Garden Vegetables	40.00	60.00
Roasted Rosemary Red Potatoes	35.00	55.00

Chicken

Chicken Fingers	50.00	90.00
Chicken Marsala	50.00	90.00
<i>Chicken Breast Sautéed with Mushrooms, Shallots in a Marsala Wine Sauce.</i>		
Chicken Francese	50.00	90.00
<i>Chicken Breast Dipped in Egg Batter with a Lemon White Wine Butter Sauce.</i>		
Chicken Giambotta	50.00	90.00
<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	50.00	90.00
<i>Chicken Breast Sautéed with Fresh Broccoli, Garlic, Olive Oil finished with Romano Cheese.</i>		
Chicken Piccata	50.00	90.00
<i>Chicken Breast Sautéed in a Lemon White Wine Butter Sauce & Capers.</i>		
Chicken Parmigiana	50.00	90.00
<i>Breaded Breast of Chicken topped with Mozzarella Cheese & Tomato Sauce</i>		
Chicken Balsamic	50.00	90.00
<i>Chicken Breast Sautéed with Mushrooms, Red Onions & Garlic in a Balsamic Vinegar Demi-Glaze.</i>		
Chicken & Portabella	50.00	90.00
<i>Portabella Mushrooms in a Brandy Demi Glaze with Red Onions & a Touch of Cream.</i>		
Chicken Jozanna	50.00	90.00
<i>Grilled Chicken Breast topped with Diced Fresh Tomatoes, Fresh Herbs, & Basil.</i>		

Baked

Baked Ziti	45.00	65.00	Lasagna	50.00	90.00
Stuffed Shells	50.00	70.00	<i>With Meat & Cheese</i>		
Ravioli	45.00	65.00	Eggplant Parmigiana	50.00	70.00
			Eggplant Rollatini	50.00	70.00

Sausage or Meatballs

Sausage, Peppers & Onions	50.00	70.00
Meatballs or Sausage with Tomato Sauce	50.00	70.00

Veal

Veal Saltimbocca	65.00	105.00
<i>Veal Scallopini Sautéed in a Marsala Wine Sauce over fresh Spinach Topped with Mozzarella</i>		
Veal Piccata	65.00	105.00
<i>Veal Scallopini Sautéed in Lemon, White Wine, Butter & Capers.</i>		
Veal Marsala	65.00	105.00
<i>Sautéed Veal, Fresh Mushrooms in a Delicate Marsala Wine Sauce.</i>		
Veal Pizzaiola	65.00	105.00
<i>Veal Sautéed with Mushrooms, Onions & Basil in a Sherry Wine Red Sauce.</i>		
Veal Parmigiana	65.00	105.00
<i>Breaded Veal topped with Mozzarella & Tomato Sauce.</i>		
Veal & Peppers	65.00	105.00
<i>With Marinara Sauce.</i>		
Veal Francese	65.00	105.00
<i>Sautéed Veal dipped in Egg Batter Lemon White Wine & Butter Sauce.</i>		

Seafood

Stuffed Flounder	90.00	
<i>Seafood Stuffing.</i>		
Zuppe de Pesce	55.00	105.00
<i>Clams, Mussels, Shrimp, Calamari, & Scallops with a Hot or Sweet Marinara Sauce.</i>		
Calamari Marinara	55.00	105.00
<i>Sautéed in your choice of Hot or Sweet Marinara Sauce.</i>		
Shrimp Sambucca	70.00	130.00
<i>In a Pink Sambucca Sauce.</i>		
Shrimp Francese	70.00	130.00
<i>Sautéed Shrimp dipped in Egg Batter, Lemon White Wine, & Butter Sauce.</i>		
Shrimp & Broccoli Rabe	70.00	130.00
<i>Sautéed Shrimp & Broccoli Rabe Sautéed with Oil & Garlic.</i>		

Pasta

Penne Vodka	45.00	70.00
<i>Penne in a Pink Vodka Sauce with Prosciutto & Peas.</i>		
Rigatoni Romanoff	45.00	70.00
<i>Rigatoni with Prosciutto, Peas, Sundried Tomatoes & Mushrooms in a Pink Cream Sauce.</i>		
Cavatelli & Broccoli	40.00	65.00
<i>Sautéed in Garlic & Olive Oil.</i>		
Rigatoni Bergamasca	40.00	65.00
<i>Rigatoni with Sausage & Mushrooms in a Marinara Sauce.</i>		
Farfalle Pomodoro	40.00	65.00
<i>Prosciutto & Onion, Fresh Basil in a Marinara Sauce.</i>		
Cavatelli & Broccoli Rabe	50.00	80.00
<i>Sautéed in Oil & Garlic.</i>		
Penne Primavera	40.00	65.00
<i>Assortment of Mixed Vegetables Sautéed in Oil & Garlic or Cream Sauce.</i>		