



Joyce's Tavern

Catering Menu



Instructions & Pricing

(Choice of 3 Entrees & 2 from pasta, vegetable or potato).

\$45pp + tax & 20% gratuity (3 hour duration).

\$55pp + tax & 20% gratuity (4 hour duration).

Includes beer, wine & soda. +\$10 for open bar.

**Our salad options are included to the buffet prices. **

Pork Entrée

Slow Cooked Pulled Pork Shoulder (Served w/ dinner rolls)

Pork Chops w/ cherry peppers

Stuffed Loin of Pork w/ sautéed spinach & asiago cheese

Sweet Italian Sausage & Peppers (Served w/ dinner rolls)

Quartered Baby Back Ribs

Chicken Entrée

Parmigiana- Fried chicken breast, marinara & mozzarella.

Marsala- Sautéed w/ mushrooms & marsala wine.

Francese – Egg dipped & sautéed w/ lemon, white wine & Butter.

Piccata- Sautéed w/ lemon butter & capers.

Chicken Wings- Fried wings seasoned w/ your choice of Buffalo, BBQ, Teriyaki or Sweet Chili sauces.

Chicken Fingers- Seasoned with your choice of Buffalo, BBQ, Teriyaki or Sweet Chili sauces.

Beef Entrée

Beef & Broccoli- Soy and garlic marinated flank steak w/ sautéed Broccoli.

Sliced Eye Round Roast Beef- Cooked rare and served with au jus gravy.

Joyce's Famous Corned Beef & Cabbage- With boiled potatoes & carrots.

Cottage Pie- Ground beef mixed w/ carrots and peas, covered w/ a potato crust.

Pasta

(Choose one Pasta & sauce or Eggplant)

Match a Pasta & Sauce... Rigatoni, Penne, Linguine, Ziti w/ one of the following sauces: Vodka, Bolognese, Marinara, Fra Diavolo, Clam (Red/White) or Puttanesca.

Eggplant Rollatini, Eggplant Parmigiana

Seafood Entrée

(additional \$5.00 per person)

Seafood Fra Diavolo – Clams, mussels, shrimp in a spicy marinara sauce.

Fish and Chips – Cod dipped in beer batter, fried, served w/ fries & tartar sauce.

Honey Mustard Salmon- Baked salmon glazed with honey & dijon mustard.

Zuppa di Mussels (Red/White). Zuppa di Clams (Red/White).

Baked Clams

Coconut Shrimp - Shrimp in panko bread crumbs & coconut shavings.

Broiled Lobster Tails M/P

Oversize Salad Bowls

(Chicken +\$10 Shrimp +\$12 Steak +\$15 per tray)

House Salad – Romaine lettuce w/ tomatoes roasted peppers & cucumbers.

Caesar Salad – Romaine lettuce w/ Caesar dressing, parmesan & croutons.

Strawberry Fields -Mixed greens w/ fresh strawberry, feta cheese, raspberry vinaigrette.

Waldorf Salad – Arugula w/ walnuts, feta cheese, sliced apples.

Vegetables (Half Trays)

Peas & Carrots Mix

Sautéed Spinach

Sautéed Broccoli

Grilled Asparagus

Joyce's Mashed Potatoes

Potato Croquettes

French or Sweet Potato Fries

Roasted Red Potatoes w/ Garlic & Rosemary

Substitutions available upon request.

See Joycestavern.com for more catering options & party room. We can accommodate up to 50 guests.

Email: Events@JoycesTavern.com

Phone: 917-837-2110 or 718-285-2552

As of Winter 2019-2020

