



## SUMMER / FALL 2010 CATERING MENU



CAFÉ & GOURMET MARKET · FULL SERVICE CATERING

Boutique Wines & Beer · House-Made Desserts ·  
Specialty Prepared Foods · Personalized Gift Baskets

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3245 WARRENSVILLE CENTER ROAD  
SHAKER HEIGHTS, OH 44122  
(216) 283-3663 (PHONE)  
(216) 283-0508 (FAX)

[WWW.JPISTONE.COM](http://WWW.JPISTONE.COM)

## SERVICES & POLICIES

J. Pistone Market offers full-service catering, customized event planning, rental equipment, bar service, and on-site staff. Please contact our catering director to plan your event.

[jpistonecatering@sbcglobal.net](mailto:jpistonecatering@sbcglobal.net)  
(216) 283.FOOD (3663)

### EVENT STAFF

Our professional team is available to handle all of the details of your event at the following rates:

|   |                  |
|---|------------------|
| <b>SERVICE STAFF</b>  | <b>20. / h r</b> |
| <i>Servers &amp; Bartenders; price is per hour and does not include gratuity; 5-hour minimum.</i> |                  |
| <b>CHEF(S) / KITCHEN STAFF</b>  | <b>25. / h r</b> |
| <i>Price is per hour and does not include gratuity; 5-hour minimum.</i>                           |                  |
| <b>EVENT MANAGER</b>  | <b>30. / h r</b> |
| <i>Price is per hour.</i>   |                  |

### RENTAL EQUIPMENT

#### FOR STAFFED EVENTS

We can contract for any rental equipment you may need including tables, chairs, linens, china, glassware and flatware. We are also happy to provide referrals for tents, musicians, valets and florists.

### BAR / BEVERAGE

#### FOR STAFFED OR CATERED EVENTS

Let us handle all of your beverage needs, with an extensive selection of gourmet juices and sodas, boutique wines and hand-crafted beers.

### GIFT BASKETS

#### STANDARD OR CUSTOMIZED

Customers love to share our gift baskets with their families, friends and associates. We have several "themed" baskets including but not limited to: "Breakfast Basket," "Italian Basket," and "Local Goodies Basket." Check our website for photos of samples.

### GENERAL POLICIES

J. Pistone Market makes it easy to help custom-tailor your event to suit your needs.

#### OUR CATERING GUIDELINES ARE:

- Our Catering Department is available to assist you Monday-Friday from 9:00 am to 5:00 pm.
- Please call 216.283.3663 or e-mail your requests to: [jpistonecatering@sbcglobal.net](mailto:jpistonecatering@sbcglobal.net)
- 72-hours notice and a credit card are required to guarantee all catering orders.
- Staffed events require one-week notice.
- Cancellations occurring within 48 hours of your event date will incur a 50% cancellation fee.
- Cancellations the day of your order cannot be made.

### DELIVERY ORDERS

J. Pistone Market provides local delivery with charges starting at \$15.00

#### OUR DELIVERY POLICY IS AS FOLLOWS:

- Delivery requires a \$100.00 minimum order.
- Delivery hours are between 8:30 a.m. and 4:30 p.m.
- Monday-Saturday. We are closed on Sunday.
- Payment is due at the time of delivery if by cash or check.
- Payment by credit card must be processed prior to delivery.
- We offer several lines of utensils and a variety of individual beverages to complete your meal.



# J. Pistone

## SPECIALTIES

3

### SAVORY TARTS

10" Tart serves 8-12.

|  |       |
|--|-------|
| GOAT CHEESE  | 28.00 |
| <i>With roasted garlic &amp; herbs</i>                         |       |
| PISSALADIERE   | 32.00 |
| <i>Sundried tomato, capers, caramelized onion &amp; olives</i> |       |
| MUSHROOM & GRUYERE   | 36.00 |
| <i>Porcini, shiitake &amp; cremini mushrooms</i>               |       |

### QUICHE

An egg custard pie with savory fillings baked in a pastry shell. Serves 6-8.

|   |       |
|---|-------|
| ZUCCHINI, ARTICHOKE, TOMATO<br>MUSHROOM & ASPARAGUS | 24.00 |
| GRUYERE, BACON & CHIVE                              | 24.00 |
| HAM, LEEK & SMOKED SWISS                            | 24.00 |
| BROCCOLI, GARLIC & CHEDDAR                          | 24.00 |

### FRITTATA

A crustless baked omelet with filling ingredients cooked inside. Serves 6-8.

|                           |       |
|---------------------------|-------|
| WILD MUSHROOM & HERB      | 24.00 |
| ESCAROLE, BACON & RICOTTA | 24.00 |
| BOURSIN CHEESE & POTATO   | 24.00 |
| SUNDRIED TOMATO & SPINACH | 24.00 |
| GRUYERE & CHIVE           | 24.00 |

### STRATA

Layers of milk, egg, cheese & bread cooked into a puffy casserole. Serves 6-8.

|                            |       |
|----------------------------|-------|
| CRAB & ROASTED PEPPER      | 24.00 |
| FRENCH BRIE & CHIVE        | 24.00 |
| GOAT CHEESE & PROSCUITTO   | 24.00 |
| HAM, CHEDDAR & BELL PEPPER | 24.00 |
| JACK, JALAPENO & SCALLION  | 24.00 |

### COUNTRY PATE

Serves 16-24.

|  |       |
|--|-------|
| CLASSIC RECIPE   | 60.00 |
| <i>Chicken liver, pork &amp; veal pate, with Marsala wine, pistachio, fresh thyme &amp; allspice</i> |       |

### POTATO GRATIN

Serves 12-15.

|  |       |
|--|-------|
| TOMATO & HERBS   | 40.00 |
| <i>Yukon golds, cheddar, thyme, rosemary, &amp; fresh tomato</i> |       |
| CARMELIZED ONION   | 40.00 |
| <i>Goat cheese, redskin potatoes &amp; thyme</i>                 |       |

### EGGPLANT TORTA

Serves 12-16.

|  |       |
|--|-------|
| TERRINE OF GRILLED EGGPLANT                          | 55.00 |
| <i>Roasted red peppers, zucchini &amp; provolone</i> |       |

### LASAGNA & BAKED PASTA

Serves 9-12.

|  |       |
|--|-------|
| SPINACH & RICOTTA LASAGNA                                  | 45.00 |
| <i>Romano, provolone &amp; marinara sauce</i>              |       |
| SAUSAGE & MUSHROOM LASAGNA                                 | 50.00 |
| <i>Ricotta, provolone, romano &amp; tomato cream</i>       |       |
| BAKED FOUR-CHEESE PASTA                                    | 50.00 |
| <i>Gorgonzola, ricotta, romano, asiago, basil tomatoes</i> |       |
| BAKED GOAT CHEESE MACARONI                                 | 50.00 |
| <i>Fresh rosemary &amp; roasted garlic</i>                 |       |
| MEXICAN ENCHILADA BAKE                                     | 50.00 |
| <i>Jack cheese, roasted poblanos &amp; chicken</i>         |       |
| LOBSTER MAC & CHEESE                                       | 75.00 |
| <i>Fontina &amp; Mascarpone</i>                            |       |

### HOMEMADE STRUDEL

Serves 8-12.

|   |       |
|---|-------|
| VEGGIE  | 38.00 |
| <i>Spinach, roasted mushrooms &amp; asiago</i>    |       |
| MEDITERRANEAN                                     | 43.00 |
| <i>Roasted tomato, leeks &amp; goat cheese</i>    |       |
| RUSTICA CHICKEN                                   | 43.00 |
| <i>Prosciutto, asparagus &amp; fontina cheese</i> |       |

### BRIE-EN-CROUTE

Serves 16-24.

|  |       |
|--|-------|
| DOUBLE-CREAM FRENCH BRIE<br>IN PUFF PASTRY                     | 60.00 |
| <i>Topped with balsamic-glazed figs, apricots &amp; pecans</i> |       |

# J. Pistone

## PLATTERS

4

### J. PISTONE CRUDITES

|                      |       |
|----------------------|-------|
| SMALL (SERVES 16-20) | 62.00 |
| LARGE (SERVES 20-25) | 77.00 |

Red peppers, haricot vert, broccoli, cauliflower, asparagus, dill sauce, olives, artichokes, hummus & pita chips.

### MARINATED CRUDITES

|                      |        |
|----------------------|--------|
| SMALL (SERVES 16-20) | 80.00  |
| LARGE (SERVES 20-25) | 100.00 |

Fennel with olive oil, basil grape tomatoes, roasted mushrooms, lemon asparagus, garlic haricot verts, artichokes & citrus marinated olives.

### GRILLED VEGGIE PLATTER

|                      |        |
|----------------------|--------|
| SMALL (SERVES 16-20) | 80.00  |
| LARGE (SERVES 20-25) | 100.00 |

Balsamic-grilled portabellas, bell peppers, eggplant, asparagus, onion, squash & roasted pepper pesto.

### DELUXE CHEESE BOARD

|                      |        |
|----------------------|--------|
| SMALL (SERVES 16-20) | 125.00 |
| LARGE (SERVES 20-25) | 155.00 |

A selection of imported bleu, brie, cheddar, goat cheeses, dried fruits & nuts, fresh strawberries & grapes, crackers & baguette.

### MEDITERRANEAN SAMPLER

|                      |       |
|----------------------|-------|
| SMALL (SERVES 16-20) | 45.00 |
| LARGE (SERVES 20-25) | 55.00 |

Olive tapenade, traditional hummus & artichoke-romano dip, garlic crostini & toasted pita chips.

### PACIFIC RIM

|                      |        |
|----------------------|--------|
| SMALL (SERVES 16-20) | 110.00 |
| LARGE (SERVES 20-25) | 135.00 |

Ginger chicken & garlic shrimp skewers with sweet & sour carrot-cucumber slaw, crispy wontons, Szechwan haricot verts & spicy peanut dipping sauce.

### MOROCCAN GRILL

|                      |        |
|----------------------|--------|
| SMALL (SERVES 16-20) | 110.00 |
| LARGE (SERVES 20-25) | 135.00 |

Rosemary lamb & Curry chicken skewers, hummus, cumin-grilled squash, mint yogurt & pita chips.

### A TASTE OF PROVENCE

|                      |        |
|----------------------|--------|
| SMALL (SERVES 16-20) | 110.00 |
| LARGE (SERVES 20-25) | 135.00 |

Peppercorn veal flank & rosemary chicken skewers, olive tapenade, endive, goat cheese spread & garlic crostini.

### SMOKED SALMON

|                      |        |
|----------------------|--------|
| SMALL (SERVES 16-20) | 110.00 |
| LARGE (SERVES 20-25) | 135.00 |

Wood-smoked salmon accompanied with capers, chopped egg, onion, dill sauce, mini toasts & olives.

### CANADIAN SALMON

|                             |      |
|-----------------------------|------|
| PER PERSON (10 PERSON MIN.) | 9.25 |
|-----------------------------|------|

Choose up to three preparations: miso orange glaze w/ shiitake mushrooms, macadamia crusted, grilled with roasted tomato tapenade or poached with dill sauce.

### CITRUS HERB CHICKEN

|                             |      |
|-----------------------------|------|
| PER PERSON (10 PERSON MIN.) | 5.95 |
|-----------------------------|------|

Grilled breast served sliced & with field greens, basil aioli, chipotle mayonnaise & sourdough rolls.

### DELUXE MIXED GRILL

|                             |       |
|-----------------------------|-------|
| PER PERSON (10 PERSON MIN.) | 10.95 |
|-----------------------------|-------|

Beef tenderloin & citrus marinated grilled chicken w/ artisan rolls, horseradish cream & roasted pepper pesto. accompanied by a relish tray.

### GRILLED TENDERLOIN

|                             |       |
|-----------------------------|-------|
| PER PERSON (10 PERSON MIN.) | 11.50 |
|-----------------------------|-------|

Sliced beef tenderloin with sourdough rolls, alfalfa sprouts & horseradish cream sauce.

### ANCHO PORK TENDERLOIN

|                             |      |
|-----------------------------|------|
| PER PERSON (10 PERSON MIN.) | 8.95 |
|-----------------------------|------|

Grilled and served with apricot chutney, pickled red onions, artisan rolls & field greens.

### ANTIPASTO

|                      |        |
|----------------------|--------|
| SMALL (SERVES 16-20) | 110.00 |
| LARGE (SERVES 20-25) | 140.00 |

Artisan salami, prosciutto & asparagus, fresh mozzarella with basil & tomato, gorgonzola, olives, roasted peppers & French baguette.

### FRUTTI DI MARE

|                      |        |
|----------------------|--------|
| SMALL (SERVES 16-20) | 145.00 |
| LARGE (SERVES 20-25) | 165.00 |

Chilled poached salad of shrimp, scallops, New Zealand mussels, calamari, flat leaf parsley & lemon oil.

### GRILLED SEAFOOD NICOISE

|                      |        |
|----------------------|--------|
| SMALL (SERVES 16-20) | 145.00 |
| LARGE (SERVES 20-25) | 165.00 |

Chilled salad of grilled shrimp, scallops & tuna, with grape tomatoes, squash & olives.

### SANDWICH PLATTER

PER PERSON (6 PERSON MINIMUM) 7.95

Your choice of J. Pistone sandwiches, accompanied by Asian noodle salad.

### SANDWICH TABLE

PER PERSON (10 PERSON MIN.) 9.95

Your choice of J. Pistone sandwiches, accompanied by Asian noodle salad, and your choice of fresh fruit or café salad.

### BOAR'S HEAD BUFFET

PER PERSON (10 PERSON MIN.) 10.95

Turkey breast, deluxe ham, roast beef, Genoa salami, havarti & cheddar, sourdough & peasant breads, & relish tray. Includes Asian noodles & fruit or salad.

### MINI DELI SANDWICHES

Smaller versions of our same great sandwiches.

EACH (2 DOZEN MINIMUM) 3.25

FOR BEEF TENDERLOIN 5.50

### SANDWICH SELECTIONS

#### APRICOT CURRY CHICKEN WRAP

With field greens

#### TURKEY AMERICAN

With cheddar & mustard on peasant bread

#### TURKEY & SWISS WRAP

Oven-roasted turkey with swiss cheese & honey mustard

#### PORTABELLA & ARUGULA WRAP

With sundried tomato pesto

#### ASIAN CHICKEN WRAP

With peanut sauce, cucumber & onion

#### EURO CHICKEN

With herbed Boursin cheese & cucumber on rye

#### TUSCAN DELI

Salami, cappicola, provolone, olive relish & herb vinaigrette

#### CORNED BEEF & SWISS

With mustard on rye

#### SESAME TUNA SALAD WRAP

With sunflower seeds & field greens

#### ROAST BEEF

With havarti & horseradish sauce on sourdough

#### HAM & SMOKED GRUYERE

With Dijon aioli on sourdough

### BOX LUNCHES

LITTLE BOX 9.95

Your choice of J. Pistone sandwiches with Asian noodle salad & a jumbo cookie.

BIG BOX 11.95

Your choice of J. Pistone sandwiches w/ Asian noodle salad, fruit, & a jumbo cookie. Tenderloin add \$5.00

SALAD BOX 11.95

Your choice of entrée salad, sourdough roll, fresh fruit & a jumbo cookie.

### ENTRÉE SALAD CHOICES

APRICOT CURRY CHICKEN SALAD

CLASSIC ALBACORE TUNA SALAD

CITRUS CRAB SALAD

SALMON DILL FARFALLE

ORIENTAL CHICKEN SALAD

With ginger vinaigrette

BISTRO CHICKEN SALAD

With sherry vinaigrette

CAESAR CHICKEN SALAD

With garlic-romano dressing

SUB GRILLED SALMON + 5.00

SUB BEEF TENDERLOIN + 7.00

### PICNIC DINNERS

Includes 2 sides & one of our dessert bars.

VEGETARIAN EGGPLANT TORTA 12.95

ANCHO PORK TENDERLOIN 13.95

CHIPOTLE BBQ CHICKEN 13.95

APRICOT-CURRY GLAZED 16.95

GRILLED SALMON, DILL SAUCE 16.95

BEEF TENDERLOIN, HORSERAD- 19.95

### DESSERT TRAY

Price per person. 6 person minimum.

COOKIE TRAY 1.95

BROWNIE & LEMON BARS 2.95

DELUXE BARS 3.95

# J.Pistone

## SALADS

6

### SIDE SALADS

Price per person. Available for 6 or more.

|   |      |
|---|------|
| <b>APPLE SLAW</b>   | 2.50 |
| <i>Red Delicious apples, fresh cabbage &amp; honey dressing</i>                   |      |
| <b>FENNEL FRUIT SLAW</b>  | 3.50 |
| <i>Peaches, mango, red onion, &amp; orange vinaigrette</i>                        |      |
| <b>ISRAELI COUSCOUS</b>   | 3.00 |
| <i>Roasted red &amp; yellow tomato, onion &amp; fresh herb oil</i>                |      |
| <b>NEW WORLD COUSCOUS</b>   | 3.25 |
| <i>Dried fruits, nuts &amp; orange vinaigrette</i>                                |      |
| <b>CLASSIC POTATO SALAD</b>   | 2.50 |
| <i>With egg, celery, onion &amp; fresh parsley</i>                                |      |
| <b>SWEET POTATO SALAD</b>   | 3.00 |
| <i>Walnuts, red grapes, golden raisins &amp; honey dressing</i>                   |      |
| <b>ASIAN NOODLES</b>  | 2.50 |
| <i>Bell pepper, scallion, black sesame seeds &amp; peanut sauce</i>               |      |
| <b>ORZO PASTA</b>   | 3.00 |
| <i>Feta cheese, fresh basil, grape tomatoes &amp; pinenuts</i>                    |      |
| <b>RADIATORRE &amp; ASPARAGUS</b>   | 3.00 |
| <i>Roasted tomato, roasted garlic &amp; extra virgin olive oil</i>                |      |
| <b>PESTO FARFALLE</b>   | 2.75 |
| <i>Sundried tomato, artichoke, pinenuts &amp; basil pesto</i>                     |      |
| <b>ARUGULA FARFALLE</b>   | 2.75 |
| <i>Cucumber, sundried tomato, &amp; basil vinaigrette</i>                         |      |
| <b>MARGHERITA FARFALLE</b>  | 3.00 |
| <i>Fresh mozzarella, grape tomatoes, extra virgin olive oil &amp; fresh basil</i> |      |
| <b>SALMON FARFALLE</b>  | 3.25 |
| <i>Canadian salmon &amp; fresh chives with lemon dill sauce</i>                   |      |
| <b>BASMATI RICE W/ CHERRIES</b>   | 3.00 |
| <i>Toasted almonds, green onion, thyme &amp; orange vinaigrette</i>               |      |
| <b>WILD RICE</b>  | 3.00 |
| <i>Dried blueberries &amp; Pinenuts</i>   |      |
| <b>LENTIL &amp; FETA SALAD</b>  | 3.00 |
| <i>Cucumber, celery &amp; orange-champagne vinaigrette</i>                        |      |
| <b>GREEK VILLAGE SALAD</b>  | 3.00 |
| <i>Grape tomatoes, cucumbers, feta &amp; olives with fresh</i>                    |      |

### SIDE SALADS (cont.)

Price per person. Available for 6 or more.

|  |      |
|--|------|
| <b>BROCCOLI SALAD</b>  | 3.00 |
| <i>Cashews, dried cherries &amp; honey dressing</i>                  |      |
| <b>QUINOA &amp; GARBANZO BEAN</b>                                    | 3.25 |
| <i>Lemon-tabini dressing</i>   |      |
| <b>PISTACHIO CUCUMBER FARRO</b>                                      | 3.00 |
| <i>Mint, roasted garlic, bell pepper &amp; rice wine vinaigrette</i> |      |
| <b>TOMATO &amp; BASIL FARRO</b>                                      | 3.00 |
| <i>Fresh Kalamata olives, feta cheese &amp; olive oil</i>            |      |
| <b>FRESH FRUIT SALAD</b>   | 3.00 |
| <i>Golden pineapple, melon, grapes &amp; seasonal berries</i>        |      |
| <b>TOMATO &amp; SMOKED MOZZARELLA</b>                                | 3.25 |
| <i>Fresh basil &amp; extra virgin olive oil</i>                      |      |

### GREEN SALADS

Price per person. Available for 6 or more.

|  |      |
|--|------|
| <b>CAFE SALAD</b>  | 3.50 |
| <i>Seasonal greens with julienne carrots, alfalfa sprouts, grape tomato, red bell pepper &amp; cucumber</i>                |      |
| <b>CAESAR SALAD</b>  | 3.50 |
| <i>Romaine hearts, shaved parmesan, Caesar dressing &amp; focaccio croutons</i>  |      |
| <b>ORIENTAL SALAD</b>  | 3.50 |
| <i>Slivered almonds, rice noodles, sunflower seeds, seasonal greens, red bell pepper, carrots &amp; ginger vinaigrette</i> |      |
| <b>BISTRO SALAD</b>  | 3.75 |
| <i>Seasonal greens, sundried cherries, crumbled goat cheese, pinenuts &amp; sherry vinaigrette</i>                         |      |
| <b>SPINACH SALAD</b>   | 3.75 |
| <i>Fresh strawberries &amp; blueberries, goat cheese, toasted almonds, fresh spinach &amp; poppyseed vinaigrette</i>       |      |

# HORS D'OEUVRES

72-hour notice required. Two dozen minimum per item. Items priced per piece.

## HERB GOUGERES

|                              |         |
|------------------------------|---------|
| WILD MUSHROOM & GRUYERE      | 1 . 7 5 |
| APPLEWOOD BACON & BRIE       | 1 . 7 5 |
| ROASTED TOMATO & GOAT CHEESE | 1 . 7 5 |

## CANAPES

|  |         |
|--|---------|
| SHRIMP, CUCUMBER, SHALLOT BUTTER, RYE    | 2 . 2 5 |
| TENDERLOIN, HORSERADISH, SPROUTS, CROUTE | 2 . 2 5 |
| SALMON TARTARE, YUKON SLICE, CHIVE SAUCE | 2 . 2 5 |
| TUNA NICOISE, YUKON SLICE, OLIVE AIOLI   | 2 . 2 5 |

## CHICKEN

|   |         |
|---|---------|
| ORANGE-GINGER CHICKEN, PEANUT SAUCE       | 2 . 0 0 |
| CITRUS HERB CHICKEN, ROASTED PEPPER PESTO | 2 . 0 0 |
| PECAN-CRUSTED CHICKEN, HONEY-DIJON SAUCE  | 2 . 0 0 |
| MOROCCAN SPICED CHICKEN, CILANTRO CREAM   | 2 . 0 0 |
| ANCHO-GRILLED CHICKEN, JALAPENO JAM       | 2 . 0 0 |

## BEEF, LAMB & VEAL

|   |         |
|---|---------|
| BEEF TENDERLOIN, CARMELIZED ONION, BLEU   | 2 . 5 0 |
| GRILLED LAMB LOIN, OLIVE-MINT VINAIGRETTE | 2 . 5 0 |
| BEEF TENDERLOIN, BOURSIN, RED BELL PEPPER | 2 . 5 0 |
| THAI BEEF, CILANTRO-MINT LIME SAUCE       | 2 . 0 0 |
| TURKEY MEATBALL, SWEET & SOUR SAUCE       | 2 . 0 0 |
| LAMB & MINT MEATBALL, SPICED-TOMATO SAUCE | 2 . 0 0 |
| BEEF MEATBALLS, GUINNESS STOUT GRAVY      | 2 . 0 0 |

## SHRIMP

|                                      |         |
|--------------------------------------|---------|
| GRILLED PROSCIUTTO-WRAPPED SHRIMP    | 2 . 5 0 |
| GRILLED SHRIMP, ALMOND GARLIC SAUCE  | 2 . 5 0 |
| PHYLLO-WRAPPED THAI SHRIMP, CILANTRO | 2 . 5 0 |
| POACHED SHRIMP, COCKTAIL SAUCE       | 2 . 5 0 |

## WONTON CUPS

|                                |         |
|--------------------------------|---------|
| MANGO-CURRY SHRIMP             | 2 . 5 0 |
| TUNA-CUCUMBER SALAD, SOY GLAZE | 2 . 5 0 |
| FIVE-SPICE CHICKEN SALAD       | 2 . 0 0 |
| ANCHO LIME CHICKEN SALAD       | 2 . 0 0 |

## QUICHE TARTLETS

|                                       |         |
|---------------------------------------|---------|
| CARMELIZED ONION & BLEU               | 1 . 5 0 |
| WILD MUSHROOM & GOAT CHEESE           | 1 . 5 0 |
| SUNDRIED TOMATO & ASIAGO              | 1 . 5 0 |
| APPLEWOOD BACON, GRUYER & CHIVE       | 1 . 5 0 |
| KALAMATA OLIVE, FETA & ROASTED TOMATO | 1 . 5 0 |

## CROQUETTES

|  |         |
|--|---------|
| MUSHROOM RISOTTO, ROASTED GARLIC AIOLI | 2 . 0 0 |
| SAFFRON CRAB RISOTTO, LEMON AIOLI      | 2 . 0 0 |
| ROASTED FENNEL, RED PEPPER AIOLI       | 2 . 0 0 |

## STUFFED EGGS

|                       |         |
|-----------------------|---------|
| BACON & CHIVE         | 1 . 7 5 |
| CURRY & ASPARAGUS     | 1 . 7 5 |
| SMOKED SALMON & CAPER | 1 . 7 5 |
| DEVILED               | 1 . 7 5 |

## ET CETERA

|  |         |
|--|---------|
| MINI CRABCAKES, MUSTARD-THYME SAUCE      | 2 . 2 5 |
| SALMON RILLETTES, BAGUETTE SLICES (2)    | 2 . 0 0 |
| ENDIVE, POINT REYE BLEU, WALNUTS & HONEY | 2 . 0 0 |
| ENDIVE, SHRIMP, TOMATO, ARTICHOKE RAGOUT | 2 . 5 0 |
| SPICY CRAB-STUFFED MUSHROOM              | 2 . 2 5 |
| SPINACH-BOURSIN STUFFED MUSHROOM         | 2 . 2 5 |
| MANCHEGO & QUINCE SKEWERS, ALMONDS       | 2 . 2 5 |
| MOZZARELLA, TOMATO & BASIL SKEWER        | 2 . 2 5 |
| ROASTED FIGS WRAPPED IN APPLEWOOD BACON  | 2 . 2 5 |
| FRIED DEVILED BRIE, JALAPENO PEPPER JAM  | 2 . 2 5 |
| SPANISH OMELET BITES, RED PEPPER PESTO   | 2 . 2 5 |
| SHIITAKE FRITTATA BITES WITH PROSCIUTTO  | 2 . 2 5 |
| BUFFALO SALMON BITES                     | 2 . 5 0 |

Don't forget to check out our website at:

[www.jpistone.com](http://www.jpistone.com)

for more catering and entertaining ideas,  
or to read Chef Pistone's blog from the kitchen.



Be sure to visit our Facebook page.



You can also follow us on Twitter.

# MAIN COURSE

Most items require 48-72 hours notice for preparation. 4-LB minimum per item. All pricing is per pound.

## POULTRY

|  |             |
|--|-------------|
| <b>CHICKEN RISOTTO CAKES (2 PER)</b><br><i>Roasted tomato &amp; garlic aioli</i>       | 1 1 . / E A |
| <b>TEX-MEX CHICKEN-STUFFED POBLANOS</b>  | 6 . / E A   |
| <b>CHICKEN &amp; ANDOUILLE JAMBALAYA</b>   | 1 8 . 0 0   |
| <b>COQ AU VIN</b>  | 1 8 . 0 0   |
| <b>CHICKEN PROVENCAL</b><br><i>Poached with tomatoes, olives &amp; white wine</i>      | 1 8 . 0 0   |
| <b>CHICKEN CACCIATORRE</b><br><i>Dark thigh meat</i>                                   | 1 8 . 0 0   |
| <b>THAI COCONUT CHICKEN STEW</b><br><i>Fresh vegetables &amp; cilantro</i>             | 1 6 . 0 0   |
| <b>CHICKEN MILANESE CUTLET</b><br><i>Basil Aioli</i>                                   | 1 4 . 0 0   |
| <b>CHICKEN MARSALA</b><br><i>White breast meat, mushrooms, &amp; thyme</i>             | 1 4 . 0 0   |
| <b>CARRIBEAN CHICKEN SKEWER</b><br><i>With onions &amp; squash</i>                     | 1 4 . 0 0   |
| <b>CHICKEN ROULADE</b><br><i>Julienne vegetables, ginger-mustard glaze</i>             | 1 6 . 0 0   |
| <b>STUFFED CHICKEN</b><br><i>Pistachio, watercress, white wine shallot-cream sauce</i> | 1 6 . 0 0   |
| <b>FIVE-SPICED DUCK BREAST</b><br><i>Tangerine-ginger sauce</i>                        | 2 4 . 0 0   |

## SEAFOOD

|  |                 |
|--|-----------------|
| <b>MAHI MAHI PROVENCAL</b><br><i>Tapenade vinaigrette</i>  | M / P           |
| <b>COLD POACHED TUNA OR SALMON</b><br><i>Tomato, saffron &amp; fennel seed broth</i>   | M / P           |
| <b>BAY OF FUNDY SALMON</b><br><ul style="list-style-type: none"> <li>• Hoisin glaze, sesame seeds, plum relish</li> <li>• Chipotle aioli, mango-pineapple salsa</li> <li>• Miso marinade, citrus &amp; shiitakes</li> <li>• Parsley-cilantro charroula relish</li> </ul> | 2 8 - 3 0 . 0 0 |

## VEGETARIAN

|  |             |
|--|-------------|
| <b>STUFFED POBLANOS, POTATO &amp; CHEDDAR</b>  | 1 4 . 0 0   |
| <b>WHITE BEAN, LEEK &amp; CARROT CASSOULET</b> | 1 4 . 0 0   |
| <b>LENTIL, TOMATO &amp; ZUCCHINI STEW</b>      | 1 4 . 0 0   |
| <b>ROASTED CORN RISOTTO CAKE (2)</b>           | 1 0 . / E A |

## BEEF

|   |             |
|---|-------------|
| <b>BEEF TENDERLOIN &amp; MUSHROOM BROCHETTE</b>   | 1 2 . / E A |
| <b>BEEF STEW</b><br><i>Bacon, carrot, thyme &amp; rutabagas</i>                                   | 1 6 . 0 0   |
| <b>TRADITIONAL BEEF BRISKET</b><br><i>Onion &amp; ginger tomato sauce</i>                         | 1 6 . 0 0   |
| <b>SHORT RIBS BOURGUIGNON</b><br><i>Pearl onions, bacon &amp; mushrooms</i>                       | 2 1 . 0 0   |
| <b>GRILLED BEEF TENDERLOIN</b><br><i>Horseradish cream sauce</i>                                  | 3 6 . 0 0   |
| <b>ANCHO BEEF FLANK STEAK</b><br><i>Three herb chimichurri sauce</i>                              | 1 8 . 0 0   |
| <b>HERB ROASTED BEEF TENDERLOIN</b><br><i>Béarnaise sauce (available for staffed events only)</i> | 4 0 . 0 0   |

## LAMB

|   |             |
|---|-------------|
| <b>LAMB &amp; PEPPER BROCHETTE</b><br><i>Garlic-mint tapenade</i>           | 9 . / E A   |
| <b>LAMB RACK</b><br><i>Mustard-herb crust with shallot demi glaze</i>       | 3 2 . / E A |
| <b>PHYLLO-WRAPPED SEARED LAMB LOIN</b><br><i>Mint-almond pesto</i>          | 3 2 . 0 0   |
| <b>MORROCAN LAMB TANGINE</b><br><i>Dried apricots, saffron &amp; ginger</i> | 1 8 . 0 0   |

## PORK

|  |           |
|--|-----------|
| <b>ANCHO-RUBBED BABY BACK RIBS</b>                                     | 1 4 . 0 0 |
| <b>HERB ROASTED PORK TENDERLOIN</b><br><i>Apples &amp; maple sauce</i> | 1 4 . 0 0 |
| <b>KENTUCKY SWEET &amp; SOUR BBQ PORK LOIN</b>                         | 1 6 . 0 0 |
| <b>GRILLED PORK TENDERLOIN</b><br><i>Porcini mushroom sauce</i>        | 1 8 . 0 0 |
| <b>CHIPOTLE PORK TENDERLOIN</b><br><i>Jalapeno jam</i>                 | 1 8 . 0 0 |

## PASTA

|  |           |
|--|-----------|
| <b>RADIATORRE &amp; CHICKEN</b><br><i>Asparagus, lemon-brown sauce</i>           | 1 2 . 0 0 |
| <b>SHELLS &amp; SCALLOPS</b><br><i>Puttanesca sauce</i>                          | 1 2 . 0 0 |
| <b>ORRECHIETE &amp; SHRIMP</b><br><i>Spinach, lemon aglio olio</i>               | 1 6 . 0 0 |
| <b>CAVATELLI &amp; SARDINIAN MEAT SAUCE</b><br><i>Hot sausage, mint, saffron</i> | 1 6 . 0 0 |

# J. Pistone

## SIDES

9

4-LB minimum order. All pricing is per pound

### VEGETABLE

|   |           |
|---|-----------|
| VEGETABLE LATKES                        | 2 . / E A |
| PAN-FRIED CAULIFLOWER FRITTERS          | 8 . 00    |
| SZECHWAN EGGPLANT, GINGER-GARLIC SAUCE  | 8 . 00    |
| EGGPLANT CAPONATA                       | 8 . 00    |
| BRAISED CARROTS, HONEY-ORANGE GLAZE     | 8 . 00    |
| BALSAMIC-GRILLED VEGETABLES             | 8 . 00    |
| SAFFRON CAULIFLOWER, RAISINS, PINENUTS  | 10 . 00   |
| ROASTED CAULIFLOWER, MUSTARD & LEMON    | 10 . 00   |
| ROASTED BRUSSEL SPROUTS, FRESH ROSEMARY | 10 . 00   |
| SPINACH, OLIVE OIL, GARLIC, CROUTON     | 10 . 00   |
| ROASTED PARSNIP, CARROT, BRUSSEL SPROUT | 10 . 00   |
| ROASTED BROCCOLI, SHALLOTS, THYME       | 12 . 00   |
| ROASTED BEETS                           | 12 . 00   |
| STUFFED POBLANOS, POTATO, PEPPERJACK    | 12 . 00   |
| BALSAMIC-GRILLED PORTABELLAS & PEPPERS  | 13 . 00   |
| ASPARAGUS, LEMON OIL                    | 13 . 00   |
| ROASTED ASPARAGUS, THYME, ROSEMARY      | 14 . 00   |
| HARICOT VERTS, ORANGE ZEST, PISTACHIO   | 14 . 00   |
| HARICOT VERTS, SWEET PEPPERS, PINENUTS  | 14 . 00   |

### POTATO

|  |              |
|--|--------------|
| POTATO-ONION LATKES                    | 2 . / E A    |
| TWICE-BAKED CHEDDAR POTATO             | 3 . 50 / E A |
| CLASSIC MASHED POTATOES                | 7 . 00       |
| YUKON GOLD SMASHED BUTTERMILK POTATO   | 8 . 00       |
| MAPLE-MASHED SWEET POTATOES            | 8 . 00       |
| HERB ROASTED YUKON & RED POTATOES      | 8 . 00       |
| ROMANO-CRUSTED ROASTED REDSKINS        | 8 . 00       |
| SWEET POTATO HASH, BACON, HORSE RADISH | 9 . 00       |
| ROASTED FINGERLINGS, SHALLOTS, THYME   | 9 . 00       |

### RICE & BEANS

|  |         |
|--|---------|
| JASMINE COCONUT RICE, GOLDEN RAISINS   | 8 . 00  |
| CHIPOTLE BAKED BEANS, MOLASSES, RICE   | 8 . 00  |
| MEXICAN RICE, SALSA VERDE, CILANTRO    | 8 . 00  |
| SAFFRON PAELLA RICE PILAF              | 9 . 00  |
| MUSHROOM & SUNDRIED TOMATO RISOTTO     | 11 . 00 |
| WILD RICE, DRIED BLUEBERRIES, PINENUTS | 12 . 00 |

### VEGETABLE SALADS

|   |         |
|---|---------|
| SESAME GREEN BEANS                      | 9 . 00  |
| BROCCOLI, SUNDRIED CHERRIES, CASHEW     | 10 . 00 |
| MUSHROOM, PEPPER, CIPPOLINI ONION       | 10 . 00 |
| GRAPE TOMATO, FETA, CUCUMBER, OREGANO   | 10 . 00 |
| GRILLED VEGETABLE, LEMON-BASIL DRESSING | 10 . 00 |
| GREEN BEANS, WALNUTS, STILTON BLEU      | 11 . 00 |
| TOMATO, ARUGULA, MOZZARELLA, BASIL      | 11 . 00 |
| CORN, ZUCCHINI, GRAPE TOMATO, BASIL     | 12 . 00 |

### POTATO & SLAW

|  |         |
|--|---------|
| APPLE-CABBAGE SLAW, HONEY DRESSING       | 6 . 00  |
| CABBAGE SLAW, BACON, STILTON, TOMATO     | 8 . 00  |
| CLASSIC EGG POTATO SALAD                 | 8 . 00  |
| RADDICCHIO-FENNEL SLAW, RED ONION, BASIL | 9 . 00  |
| JICIMA SLAW, CILANTRO-LIME DRESSING      | 9 . 00  |
| RED POTATO-FRENCH BEAN SALAD             | 9 . 00  |
| SWEET POTATO SALAD, RAISINS, WALNUTS     | 9 . 00  |
| YUKON SALAD, PROSCIUTTO, TRUFFLE OIL     | 10 . 00 |

### NOODLE SALADS

|   |         |
|---|---------|
| SPAGHETTI, PEANUT SAUCE, BELL PEPPER      | 8 . 00  |
| FARFALLE, ARTICHOKE, PINENUT, BASIL PESTO | 9 . 00  |
| FARFALLE, MOZZARELLA, TOMATO, BASIL       | 10 . 00 |
| ORZO, FETA, PINENUTS, TOMATO, BASIL       | 10 . 00 |
| TOASTED ORZO, SAFFRON, FENNEL             | 11 . 00 |
| ISRAELI COUSCOUS, ROASTED TOMATO, ONION   | 10 . 00 |
| COUSCOUS, ALMONDS, DRIED FRUIT            | 9 . 00  |
| COUSCOUS, NICOISE OLIVES, GRAPE TOMATOES  | 9 . 00  |

### GRAIN SALADS

|  |         |
|--|---------|
| CANNELINI BEANS, ARUGULA, LEMON OIL      | 8 . 00  |
| FARRO, MINT, PISTACHIO, ORANGE           | 9 . 00  |
| FARRO, CHARRED TOMATO, FETA, OLIVES      | 9 . 00  |
| FARRO, WILD MUSHROOMS, TRUFFLE OIL       | 10 . 00 |
| QUINOA, BULGAR WHEAT, MINT, FETA, OLIVES | 9 . 00  |
| LENTILS, FETA, CUCUMBER, CHAMPAGNE       | 9 . 00  |
| TRI-COLOR LENTILS, ARUGULA VINAIGRETTE   | 9 . 00  |

# J. Pistone

## BAKE SHOP

24-48 hour notice needed.

### BREAKFAST

Price per person.

|  |           |
|--|-----------|
| <b>MUFFIN PLATTER</b>  | 3 . 9 5   |
| <i>Freshly baked muffins, garnished with seasonal fruit.</i>                                   |           |
| <b>MORNING MEDLEY</b>  | 3 . 9 5   |
| <i>Scones, breakfast breads, muffins &amp; tea biscuits, garnished with seasonal fruit.</i>    |           |
| <b>LEMON-RASPBERRY FRENCH TOAST STRATA</b>   | 3 2 . 0 0 |
| <i>Maple-raspberry bread pudding with lemon.</i>   |           |
| <b>BERRY STRATA</b>  | 3 2 . 0 0 |
| <i>Raspberry, blueberry &amp; blackberry baked in honey-orange scented ricotta cheese pie.</i> |           |

### COOKIES, BARS, PASTRIES

Price per person. 10 person minimum.

|   |         |
|---|---------|
| <b>J. PISTONE COOKIE TRAY</b>   | 1 . 7 5 |
| <i>An assortment of delicious cookies featuring chocolate chip, oatmeal raisin, ginger &amp; peanut butter.</i>   |         |
| <b>DELUXE COOKIE TRAY</b>   | 2 . 5 0 |
| <i>Favorites include pecan crescents, lemon-curd cookies, chocolate globs, chocolate shortbread, biscotti, potato chip cookies, chocolate peanut butter squares, &amp; macaroons.</i> |         |
| <b>LEMON BARS &amp; BROWNIES</b>  | 2 . 9 5 |
| <i>Platter of our signature lemon bars &amp; brownies</i>   |         |
| <b>DELUXE BAR TRAY</b>  | 3 . 9 5 |
| <i>House favorites include hazelnut caramel, coconut chocolate almond, apricot streusel, white chocolate blondie, lemon, chocolate brownie, pecan &amp; raspberry cheesecake.</i>     |         |
| <b>FANCY MINIATURE PASTRIES</b>   | 5 . 9 5 |
| <i>3 pieces per one person include an assortment of fruit tartlets, pecan tartlets, mini Cannoli, petit fours, opera cake, chocolate truffles &amp; phyllo bundles.</i>               |         |

### TARTS

10" tart. Serves 12.

|                                    |           |
|------------------------------------|-----------|
| <b>FRESH FRUIT W/ PASTRY CREAM</b> | 4 2 . 0 0 |
| <b>LEMON CURD MERINGUE</b>         | 3 6 . 0 0 |

### CAKES

10" cake. Serves 12-16.

|  |           |
|--|-----------|
| <b>COCONUT CAKE</b>  | 4 5 . 0 0 |
| <i>White cake, coconut, pastry cream &amp; meringue.</i>         |           |
| <b>BUTTERCREAM CAKES</b>   | 4 5 . 0 0 |
| <i>Yellow or chocolate cake, vanilla or chocolate butter</i>     |           |
| <b>CASSATA CAKE</b>  | 4 5 . 0 0 |
| <i>3-layer cake, pastry cream, strawberries &amp; whipped</i>    |           |
| <b>CHOCOLATE MOUSSE TORTE</b>                                    | 4 5 . 0 0 |
| <i>3-layer chocolate cake, chocolate mousse &amp; whipped</i>    |           |
| <b>CARROT WALNUT CAKE</b>  | 4 5 . 0 0 |
| <i>3-layer spiced pineapple carrot cake, cream cheese icing.</i> |           |
| <b>CHEESECAKE WITH BERRIES</b>                                   | 4 2 . 0 0 |
| <i>10" cake serves 8-12.</i>                                     |           |
| <b>CUPCAKES</b>  | 2 . 9 5   |
| <i>Our beautiful mini-cakes, priced \$2.95 and up.</i>           |           |

### TORTES

|   |           |
|---|-----------|
| <b>OPERA CAKE</b><br>(SERVES 12-16)   | 4 2 . 0 0 |
| <i>Three layers each of almond cake, coffee buttercream and chocolate ganache, with chocolate glaze and chocolate coffee beans.</i> |           |
| <b>FLOURLESS CHOCOLATE TORTE</b><br>(SERVES 8-12)   | 4 2 . 0 0 |
| <i>Rich chocolate cake with a chocolate ganache glaze, whipped cream and strawberries.</i>  |           |
| <b>CHECKERBOARD CAKE</b><br>(SERVES 10-12)  | 6 0 . 0 0 |
| <i>4-layer chocolate and vanilla cake, Neapolitan buttercream filling, with chocolate or vanilla buttercream.</i>                   |           |

### PIES

10" pie. Serves 8.

|                         |           |
|-------------------------|-----------|
| <b>KEY LIME PIE</b>     | 2 4 . 0 0 |
| <b>BANANA CREAM PIE</b> | 2 4 . 0 0 |