

*Where great parties begin...*

*Joseph's* CLASSIC  
MARKET

# CATERING MENU

*Perfectly prepared from our kitchen to your table.*



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





## A LA CARTE CATERING

### PASTA

	Half Tray Serves 8-10	Full Tray Serves 16-20
<b>Pasta Primavera</b>	\$49.99	\$89.99
Your choice of pasta with a bountiful selection of seasonal vegetables, scallions, garlic & extra virgin olive oil.		
<b>Rigatoni Alla Vodka</b>	\$49.99	\$89.99
Homemade vodka sauce made with fresh cream, san marzano tomatoes, parmigiano reggiano cheese.		
<b>Classic Italian Style Lasagna</b>	\$59.99	\$99.99
(Meat, spinach, cheese, or roasted vegetable) Layers of lasagna with ricotta, mozzarella, grated locatelli cheese & fresh parsley.		
<b>Linguine with White or Red Clam Sauce</b>	\$49.99	\$89.99
Fresh chopped clams, clam broth, garlic, extra virgin olive oil & fresh parsley.		
<b>Rigatoni with Broccoli Rabe &amp; Sausage</b>	\$49.99	\$89.99
Sautéed with garlic, extra virgin olive oil, and our signature homemade sausage.		
<b>Pasta Bolognese</b>	\$49.99	\$89.99
Sautéed beef, veal, pork, carrots, wine, san marzano tomatoes, garlic and fresh basil.		
<b>Stuffed Shells</b>	\$49.99	\$89.99
Fresh pasta stuffed with ricotta & mozzarella, and topped with our homemade tomato sauce.		
<b>Cavatelli with Broccoli</b>	\$49.99	\$89.99
Broccoli florets, extra virgin olive oil, garlic and sun-dried tomatoes.		
<b>Classic Italian Baked Ziti</b>	\$49.99	\$89.99
Ricotta, mozzarella, grated cheese, and our homemade tomato sauce.		
<b>Macaroni and Cheese</b>	\$49.99	\$89.99
Cavatappi pasta, cheddar, mozzarella and asiago cheese.		

### EGGPLANT

	Half Tray Serves 8-10	Full Tray Serves 16-20
<b>Eggplant Parmigiana</b>	\$49.99	\$89.99
Fried eggplant layered with our homemade tomato sauce, fresh mozzarella, grated locatelli cheese.		
<b>Eggplant Florentine</b>	\$49.99	\$89.99
Fried eggplant rolled with ricotta, fresh mozzarella, spinach, grated locatelli cheese, and fresh parsley.		
<b>Eggplant Rollatini</b>	\$49.99	\$89.99
Fried eggplant rolled with ricotta, fresh mozzarella, grated locatelli cheese and fresh parsley.		
<b>Classic Stuffed Eggplant</b>	\$49.99	\$84.99
Fried eggplant rolled with ricotta, fresh mozzarella, grated locatelli cheese, and prosciutto di parma.		



## BEEF ENTREES

	Half Tray Serves 8-10	Full Tray Serves 16-20
<b>Sliced Roast Beef with Gravy</b>	\$59.99	\$99.99
Thin sliced top round or eye round roast beef with brown gravy and wild mushrooms.		
<b>Steak Pizzaiola</b>	\$59.99	\$99.99
Boneless steak simmered with peppers, mushrooms and onions in a light marinara sauce.		
<b>Classic Italian Style Meatballs</b>	\$59.99	\$99.99
Ground beef, pork and veal, with our own house blend of Italian seasonings in tomato sauce.		
<b>Pepper Steak</b>	\$59.99	\$99.99
Tender strips of steak sautéed with peppers, onions, and scallions in a sesame teriyaki sauce.		

## PORK ENTREES

	Half Tray Serves 8-10	Full Tray Serves 16-20
<b>Roast Pork Marsala</b>	\$59.99	\$99.99
Roasted boneless pork loin sliced and topped with marsala wine and wild mushrooms.		
<b>Baked Virginia Ham</b>	\$59.99	\$99.99
Premium smoked lean ham sliced and topped with a pineapple duck sauce.		
<b>Sausage, Potatoes &amp; Onions</b>	\$59.99	\$99.99
Our signature homemade Italian sausage, sautéed onions, red roasted peppers, rosemary and thyme.		
<b>Classic Sausage and Peppers</b>	\$59.99	\$99.99
Our signature homemade Italian sausage, sautéed red and green peppers, onions in a light marinara sauce.		
<b>Sausage and Broccoli Rabe</b>	\$59.99	\$99.99
Our signature homemade Italian sausage made with sautéed broccoli rabe, garlic and extra virgin olive oil.		

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## CHICKEN ENTREES

	Half Tray Serves 8-10	Full Tray Serves 16-20
<b>Chicken Francaise</b> Sautéed boneless chicken breast with white wine, lemon butter sauce.	\$64.99	\$119.99
<b>Chicken Piccata</b> Sautéed boneless chicken breast with white wine, lemon butter sauce and capers.	\$64.99	\$119.99
<b>Chicken Marsala</b> Sautéed boneless chicken breast with marsala wine, butter and Portobello mushrooms.	\$64.99	\$119.99
<b>Chicken Milanese</b> Chicken cutlets breaded and fried to perfection.	\$64.99	\$119.99
<b>Chicken Cordon Bleu</b> Rolled boneless chicken breast with ham and swiss, smothered in mushrooms and white wine sauce.	\$64.99	\$119.99
<b>Chicken Parmigiana</b> Chicken cutlets topped with homemade marinara sauce and fresh mozzarella.	\$64.99	\$119.99
<b>Southern "Baked" Chicken</b> Bone-in chicken dipped in buttermilk and dusted with flour and corn flakes. Baked to crispy perfection.	\$59.99	\$99.99
<b>Fried Chicken Tenders</b> Breaded or floured. Fried crisp with your choice of dipping sauces.	\$59.99	\$99.99
<b>Grilled Chicken Bruschetta</b> Marinated chicken cutlets, grilled and topped with fresh chopped tomatoes, basil, and extra virgin olive oil.	\$59.99	\$99.99
<b>Chicken Portofino</b> Sautéed boneless chicken breast in our lemon butter sauce, made with sautéed shallots, white wine, topped with munster cheese.	\$59.99	\$99.99
<b>Chicken Roma</b> Chicken cutlets topped with our taleggio gorgonzola cream sauce and sliced roasted roma tomatoes.	\$59.99	\$99.99

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## VEAL ENTREES

	Half Tray Serves 8-10	Full Tray Serves 16-20
<b>Veal Marsala</b> Sautéed with marsala wine, butter and portobello mushrooms.	\$84.99	\$149.99
<b>Veal Piccata</b> Sautéed with white wine, capers, and butter light and delicious.	\$84.99	\$149.99
<b>Veal Francaise</b> Sautéed with white wine, lemon butter sauce.	\$84.99	\$149.99
<b>Veal Parmigiana</b> Veal cutlets topped with homemade marinara sauce and fresh mozzarella.	\$84.99	\$149.99

## SEAFOOD ENTREES

	Half Tray Serves 8-10	Full Tray Serves 16-20
<b>Grilled North Atlantic Salmon</b> Your choice of sauce. citrus teriyaki, honey mustard or grilled.	\$109.99	\$199.99
<b>Stuffed Filet of Sole</b> Stuffed with crab meat and shrimp served with a white wine and lemon butter sauce.	\$79.99	\$149.99
<b>Classic Baked Clams</b> Italian style. Fresh little neck clams stuffed with our secret blend of breadcrumbs.	\$12.99/dozen	
<b>Zuppa Di Pesce</b> Shrimp, clams, mussels, and calamari in a light marinara sauce.	\$99.99	\$189.99
<b>Fried Jumbo Shrimp</b> Jumbo shrimp golden fried to perfection with your choice of dipping sauces.	\$89.99	\$169.99
<b>Lobster Fra Diavolo</b> 3 Live Maine Lobsters (1.5-2lbs.), shrimp, calamari, mussels, clams served in a spicy tomato sauce over bed of linguine.		\$199.99

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## VEGETABLES & SIDES

	Half Tray Serves 8-10	Full Tray Serves 16-20
<b>Broccoli Rabe in Garlic &amp; Oil</b>	\$39.99	\$69.99
<b>Vegetable Medley</b> Mixed vegetables sautéed with shallots and chicken broth.	\$39.99	\$69.99
<b>String Bean Almondine</b> Blanched string beans sautéed with sliced roasted almonds in a light butter sauce.	\$39.99	\$69.99
<b>Broccoli Oreganata</b> Steamed broccoli topped with toasted seasoned breadcrumbs and extra virgin olive oil.	\$39.99	\$69.99
<b>Red Roasted Potatoes</b> Rosemary or Parmesan.	\$39.99	\$69.99
<b>Rice Pilaf</b>	\$39.99	\$69.99
<b>Mashed Sweet Potatoes</b>	\$39.99	\$69.99
<b>Garlic Mashed Potatoes</b>	\$39.99	\$69.99
<b>Traditional Mashed Potatoes</b>	\$39.99	\$69.99

## PARTY SUBS

Available from 3 to 6 feet. Serves 4-5 people per foot.  
All heroes include your choice of mustard, mayo, and dressing on the side.  
All party heroes are made on our famous Homemade Brooklyn Style Brick Oven Bread.

<b>The Classic American</b> Roast beef, turkey, ham, american cheese, swiss cheese, lettuce and tomato.	\$19.99 per foot
<b>The Classic Italian</b> Prosciutto, salami, pepperoni, ham, capicola, fresh mozzarella, provolone, lettuce, tomatoes, and homemade fire roasted peppers.	\$19.99 per foot
<b>Grilled Vegetarian Delight</b> Grilled eggplant, grilled zucchini, grilled portobello mushrooms, broccoli rabe, fire roasted peppers and fresh mozzarella.	\$21.99 per foot
<b>Grilled Chicken</b> Grilled marinated chicken cutlets, broccoli rabe in garlic and oil, fire roasted peppers, and fresh mozzarella.	\$21.99 per foot
<b>The Prime Rib</b> Thinly sliced rare prime rib, provolone cheese, includes Au Jus.	\$29.99 per foot

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## PARTY PLATTERS

	Small Serves 8-12	Large Serves 15-20
<b>The Classic Italian Antipasto Platter</b> Imported prosciutto, sweet and hot dry sausage, sopresatta, salami, pepperoni, our famous homemade fresh mozzarella, imported provolone, assorted olives, marinated artichoke hearts, marinated mushrooms and fire roasted peppers.	\$79.99	\$109.99
<b>Shrimp Cocktail Platter</b> Premium jumbo shrimp with homemade cocktail sauce and lemon wedges.	\$79.99	\$119.99
<b>Mozzarella and Vine Ripe Tomatoes</b> Our famous homemade fresh mozzarella, selected vine ripe tomatoes, fire roasted red peppers, garnished with our finest extra virgin olive oil and fresh basil dressing.	\$59.99	\$79.99
<b>Buffalo Wing Platter</b> Our special buffalo wings cooked to perfection and decoratively arranged with celery sticks, and served with homemade blue cheese dressing.	\$59.99	\$79.99
<b>International Cheese Platter</b> A fine selection of imported and domestic gourmet cheeses decoratively arranged and garnished with grapes and crackers.	\$69.99	\$94.99
<b>Grilled Vegetable Platter</b> Marinated and grilled portobello mushroom caps, eggplant, zucchini, asparagus red onions, and peppers garnished with fresh basil, extra virgin olive oil and balsamic dressing.	\$59.99	\$79.99
<b>Garden Fresh Vegetable Platter</b> A selection of fresh cut raw vegetables: Broccoli, celery, cucumber, carrots, cauliflower, cherry tomatoes, peppers, zucchini and radishes, all served with our homemade ranch dressing.	\$49.99	\$69.99
<b>Seasonal Fresh Fruit Platter</b> Fresh cut seasonal fruits and melons including grapes and berries. Perfect for any occasion.	\$49.99	\$69.99
<b>Classic Charcuterie Board - Large Serves 12-20</b> Assorted cheeses, fresh fruit, dried fruit, assorted meats and various specialties. Visit our website for more details.		\$199.99
<b>Classic Charcuterie Board - Small Serves 6 - 10</b> Assorted cheeses, fresh fruit, dried fruit, assorted meats and various specialties. Visit our website for more details.		\$89.99
<b>Classic Veggie Mezze Board - Serves 10 - 14</b> Assorted dips, dippers, and Mediterranean sides. Visit our website for more details.		\$149.99
<b>Classic Burrata Box - Serves 6 - 5</b> Imported burrata, imported prosciutto, honey dipped peaches, heirloom tomatoes, cocktail tomatoes on the vine, sweetie drops and peppadaws, crostini's, side of extra virgin olive oil and balsamic glaze to top with fresh basil and fresh mint garnish.		\$54.99





## CLASSIC CATERING PACKAGES

### THE CLASSIC BUFFET

**\$16.99 per person**

Includes your choice of one pasta, one eggplant, three entrees and garden-fresh tossed salad. Also includes dinner rolls, butter, serving spoons, forks, knives, plates, napkins, sternos & racks. Minimum 20 people.

#### PASTA

Pasta Primavera  
Rigatoni Alla Vodka  
Classic Italian Style Lasagna  
(Meat, spinach, cheese or roasted vegetable)  
Classic Italian Baked Ziti

Pasta Bolognese  
Stuffed Shells  
Cavatelli with Broccoli  
Linguine with White Clam Sauce  
Rigatoni with Broccoli Rabe & Sausage

#### EGGPLANT

Eggplant Parmigiana  
Eggplant Rollatini

Eggplant Florentine  
Classic Stuffed Eggplant

#### ENTREES

Sliced Roast Beef with Gravy  
Chicken Francaise  
Chicken Marsala  
Classic Sausage and Peppers  
Chicken Parmigiana  
Southern "Baked" Chicken  
Baked Virginia Ham

Fried Chicken Tenders  
Steak Pizzaiola  
Classic Sausage and Peppers  
Classic Italian Style Meatballs  
Grilled Chicken Bruschetta  
Pepper Steak  
Sausage, Potatoes & Onions

### THE CLASSIC DELUXE BUFFET

**\$19.99 per person**

Includes your choice of two pastas, one eggplant, three entrees, one vegetable or potato and gourmet garden fresh tossed salad. Also includes gourmet bread tray, butter, serving spoons, forks, knives, plates, napkins, sternos & racks. Minimum 20 people.

#### PASTA

Pasta Primavera  
Rigatoni Alla Vodka  
Classic Italian Style Lasagna  
(Meat, spinach, cheese or roasted vegetable)  
Classic Italian Baked Ziti

Pasta Bolognese  
Stuffed Shells  
Cavatelli with Broccoli  
Linguine with White Clam Sauce  
Rigatoni with Broccoli Rabe & Sausage

#### EGGPLANT

Eggplant Parmigiana  
Eggplant Rollatini

Eggplant Florentine  
Classic Stuffed Eggplant

#### ENTREES

Sliced Roast Beef with Gravy  
Fried Chicken Tenders  
Steak Pizzaiola  
Sausage and Broccoli Rabe  
Classic Italian Style Meatballs  
Grilled Chicken Bruschetta  
Pepper Steak  
Chicken Marsala  
Veal Francaise  
Stuffed Filet of Sole  
Baked Virginia Ham  
Sausage, Potatoes & Onions

Chicken Parmigiana  
Classic Sausage and Peppers  
Southern "Baked" Chicken  
Veal Marsala  
Veal Piccata  
Grilled North Atlantic Salmon  
Zuppa Di Pesce  
Roast Pork Marsala  
Veal Parmigiana  
Chicken Francaise  
Chicken Cordon Bleu

#### VEGETABLE

Broccoli Rabe in garlic & oil  
Mashed Sweet Potatoes  
Broccoli Oreganata

Red Roasted Rosemary Potatoes  
Vegetable Medley  
Rice Pilaf

Garlic Mashed Potatoes  
String Bean Almondine





## CARVING STATION

### Boneless Rib Roast

6 LB \$179.99 / 12 LB \$359.99



USDA Choice Certified Angus Beef – cooked to a rare temperature.

### Chateaubriand Roast

\$109.99

Beef Tenderloin roast seasoned and cooked to perfection. Served with a madeira wine mushroom sauce. Feeds 4-6

### Beef Wellington

\$119.99

Beef Tenderloin layered with pate (foie gras) in a flaky puff pastry. Served with a demi-glace of brandy, madeira wine, shallots & wild mushrooms. Feeds 4-6

### Whole Spiral Ham

\$74.99

Naturally hickory smoked.

### Stuffed Baked Atlantic Salmon

Half Tray \$109.99 / Full Tray \$199.99

Stuffed baked atlantic salmon with lobster & crabmeat stuffing.

## SEAFOOD BAR

### Shrimp Cocktail Platter (Jumbo or Colossal)

MP

### Oysters - (On the Half Shell)

MP

### Maine Lobster (Steamed & Cracked)

MP

### Stone Crab Claws (Seasonal - Medium, Large, Jumbo, Colossal, Extra Colossal)

MP

### Snow Crab Legs

MP

### King Crab Legs

MP

Your Choice of: Cocktail sauce, Mustard sauce, Clarified butter.

## SALADS

### House Salad

Medium \$24.99 / Large \$39.99

Romaine lettuce, bell peppers, cucumbers, and cherry tomatoes.

### Caesar Salad

Medium \$24.99 / Large \$39.99

Romaine lettuce, croutons, and shredded parmesan cheese.

### Greek Salad

Medium \$29.99 / Large \$49.99

Romaine lettuce, bell peppers, red onion, cucumber, kalamata olives, feta cheese, and dolmas.

### Caprese Salad

Medium \$29.99 / Large \$49.99

Mixed greens, marinated ciliegine, roasted peppers, cherry tomatoes.

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## DESSERTS

### Assorted Cookie Platter

\$13.99 LB

Butter Cookies, Rugelach, Biscotti and more.  
2-3 LBS (4-6 ppl)  
4-5 LBS (8-10 ppl)  
5-6 LBS (12-14 ppl)  
Specialty cookie platters available upon request.

### Assorted Pastry Platter

Mini Fruit Tart \$5.99 ea.	Mini Key Lime Tart \$4.99 ea.
Chocolate Mousse Slice \$5.99 ea.	Mini Napoleon Slice \$4.99 ea.
Large Éclair \$4.99 ea.	Cannoli Sm - \$1.99 ea. / Lg - \$2.99 ea.

Large Platter – Approximately 15 Pastries • Small Platter – Approximately 8 Pastries

### Bite Size Pastry Platter

\$11.99/ Doz.

Fruit Tart - Key Lime Tart - Cream Puff - Éclair

### New York Style Cheesecake

\$17.99

Made with Real Philadelphia Cream Cheese.

### Italian Style Cheesecake

\$19.99

Made with fresh ricotta cheese & lemon zest.

### Fruit Topped New York Style Cheesecake

\$19.99

Made with Real Philadelphia Cream Cheese, topped with fresh fruit.

### Key Lime Pie

\$13.99

## JOSEPH'S HOMEMADE CAKES

	6 Inch	8 Inch
<b>Chocolate Mousse</b>	\$14.99	\$21.99
Decadent chocolate cake, filled with chocolate buttercream, topped with chocolate ganache.		
<b>Cannoli Cake</b>	\$14.99	\$21.99
Fluffy vanilla cake filled with our homemade cannoli cream with chocolate chips. Coated with cannoli chips.		
<b>Black Out Cake</b>	\$16.99	\$24.99
Decadent chocolate cake filed with chocolate fudge, topped with chocolate ganache.		
<b>Carrot Cake</b>	\$16.99	\$24.99
Moist carrot cake filled with a cream cheese frosting. Coated in walnuts.		
<b>Strawberry Shortcake</b>	\$14.99	\$21.99
Fluffy vanilla cake filled with strawberry preserves, frosted in fresh whip cream.		
<b>Custom Cakes</b>	Starting at \$24.99	
8" Round, Quarter Sheet, Half Sheet, Full Sheet Your choice of cake, filling and frosting.		

*Visit our website for more options!*

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4409 Northlake Blvd.  
Palm Beach Gardens, FL 33410  
561-799-0322

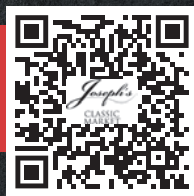
8918 W. Atlantic Ave., Ste. 200  
Delray Beach, FL 33446  
561-599-5155

6000 Glades Road, Ste. 1380  
Boca Raton, FL 33431  
561-347-2314

2791 South Dixie Hwy.  
West Palm Beach, FL 33405  
561-858-8819

Corporate Office • 561-799-3302  
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