

## SPECIAL LUNCH PACKAGES

WEEKDAYS 10AM-3PM. Minimum 10 guests. \$15/person

All luncheon packages include the food, plastic plates, napkins, eating utensils, and serving utensils. \$15/person. tax and delivery extra.

### #1 THE GODFATHER most popular

Choose your favorite chicken:

1. Siciliano: breaded with ammoglio or
2. Chicken Picatta: lemon, capers, artichokes, white wine or
3. Chicken Parmesan: breaded, tomato basil sauce, mozzarella or
4. Chicken Marsala: mushrooms, marsala gravy.

Served with Penne Tomato Basil pasta, House Garden salad, Italian bread and butter and cannoli.

### #2 J.B. SANDWICH PLATTER

Assorted half sub's including a Grilled Chicken (cucumber, mayo, tomato), Italian Cold Cut (salami, ham, provolone, tomato, lettuce and house seasoning) Roasted Portobello (pesto, provolone, roasted red pepper). Includes potato chips and mini cannoli.

### #3 PIZZA & SALAD PARTY

Assorted Pizza's, Antipasto Salad, breadsticks and mini cannoli.

### #4 SPECIALTY SALADS

Choose your favorite salad:

1. Traverse City Salad. mixed greens, almond, dried cherries, cucumber, tomato, almond crusted chicken, 3 berry vinaigrette
  2. Caesar with Grilled Chicken. romaine, croutons, parmesan, grilled chicken, caesar
  3. Antipasto Salad. mixed greens, salami, ham, Italian cheese, kalamata olives, pepperoncini, red onion, tomato. vinaigrette
  4. Greek. romaine, feta, beets, black olives, tomato, red onion, pepperoncini, vinaigrette
  5. South of the Border. romaine, taco chips, tomato, seasoned ground beef, red onion, black olives, garbanzo beans, mozzarella, roasted corn, ranch.
  6. West Coast. baby kale, broccoli, cabbage, spring mix, avocado, dried cherries, tomato, sunflower seeds, mayo poppyseed
  7. Malibu. mixed greens, strawberries, blueberries, bacon, almonds, red onion, coconut crusted chicken, 3 berry vinaigrette
- All salads served with dinner rolls and mini cannoli.

### #5 CHEFS CHOICE LUNCHEON MENU

Let our chefs craft a menu that fits your budget. Let us know:

1. price per person (tax, delivery charges may be extra)
2. number of guests
3. any food allergies

Our chefs will build a menu that fits your needs. Great for companies that have the flexibility of allowing us create a menu for them. Email or call location for quote.

space for your notes

Event Date:

Pick up or Delivery (circle one)

Pick up or Delivery Time: \_\_\_\_\_

Delivery Address:

Name:

Phone:

Email:

Quantity -- Size -- Item -- Price

*Bologna*  
**& Detroit Catering  
Company**

**TRAY MENU**

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

### PICK UP, DELIVERY, ORDER AND PAYMENT INFORMATION

#### 72 hour notice required for tray menu items

Tray foods can be prepared cold with reheat instructions or hot. Please advise the cashier as which style you need. Order by calling or emailing the location direct.

#### Pick Up Option:

#### **Pickup at the restaurant**

-food will be prepared in disposable aluminum containers ready for you to serve or reheat. Advise if you need the food hot or cold.

#### Delivery Options:

- Option #1:** Silver Level Drop Off \$30 (roundtrip within 15 miles)  
-good for events that your guests are ready to eat upon drop off.  
-prepared in aluminum disposable containers, delivered to doorstep of your business or home.
- Option #2:** Gold Level Drop Off \$50 (roundtrip within 15 miles)  
-good for events that want to keep food warm for a period of time  
-prepared in aluminum disposable containers  
-Our driver will carry in the food in your place of business/home and help setup YOUR chafers, or you can rent ours.

#### Chafing Pans:

Stainless steel chafing pans with chafing fuel and serving utensils \$25/each. Return equipment within 24 hours or we return to pick up for \$30  
Disposable Chafer 1 chafer rack, water pan, 2 fuels \$15

Utensils plates, napkin, utensils \$0.75, serving tong/spoon \$2.50

**Fees** All tray items are subject to 6% sales tax and a 2.5% credit card processing fee (waived if paid with cash or check). Groups that are tax exempt must submit a copy of their tax exempt certificate prior to the event. Payment Tray orders can be prepaid for your convenience or paid upon pickup or delivery. Prices subject to change without notice.

## PASTA

small, half pan serves 10 guests / large, full shallow serves 20

<b>Penne Pasta Tray</b>	small / large		
Tomato Basil pureed, basil	<b>43</b>	<b>86</b>	
<b>Bolognese</b> hearty meat			
<b>Palomino</b> creamy tomato			
<b>Arrabbiata</b> spicy red sauce			
<b>Alfredo</b> béchamel, garlic, parmesan			
<b>Mac &amp; Cheese</b> béchamel, cheddar			
add toppings to any pasta	11/item small...	22/item large	
<i>baked cheese, meatballs, sausage, grilled chicken</i>			
<b>Lasagna</b>	small / large		
Meat with bolognese	<b>65</b>	<b>129</b>	
<b>Vegetable</b> eggplant, squash, zucchini, spinach, tomato basil sauce			
<b>Ravioli / Pierogi</b>	small / large		
<b>Meat Ravioli:</b> ground beef & veal, tomato basil	<b>54</b>	<b>108</b>	
<b>Cheese ravioli:</b> seasoned ricotta, tomato basil			
<b>Pierogi:</b> potato & cheddar, butter, sautéed onions, sour cream			
<b>Cheese Tortellini</b>	small / large		
alfredo sauce, broccoli, tomato	<b>54</b>	<b>108</b>	
<b>Stuffed Shells</b>	20 piece 40 piece		
<b>Cheese:</b> ricotta and parmesan, tomato basil	<b>54</b>	<b>108</b>	
<b>Spinach:</b> ricotta and spinach, tomato basil			
<b>Meat:</b> ricotta and ground beef, tomato basil			
<b>Cheese Manicotti</b>	small / large		
jumbo sea shell shaped pasta stuffed with ricotta and spinach, tomato basil sauce	<b>46</b>	<b>92</b>	

## SMALL BITES

Small 14" Tray serves 10 & Large 18" Tray serves 20

<b>Antipasto Tray</b>	<b>85</b>	<b>120</b>	
salami, domestic cheese cubes, olives, artichoke, toast points			
<b>Signature Wood Charcuterie Board 11x17</b>	<b>99</b>		
artisan meat & cheese, chutney, crackers			
<b>Pizza Bites</b>	<b>40</b>	<b>51</b>	
assorted gourmet toppings served over toast points			
<b>Grilled &amp; Chilled Veggies GF</b>	<b>65</b>	<b>87</b>	
a colorful blend of seasonal char-grilled vegetables lightly seasoned and drizzled with evoo.			
<b>Cold Kabob Sticks</b> 4" bamboo sticks	<b>60</b> 24 sticks	<b>106</b> 48 sticks	
<i>Caprese:</i> mozz, basil, tomato, e.v.o.o., balsamic. <b>GF</b>			
<i>Antipasto Kabob:</i> provolone, salami, tomato, black olive <b>GF</b>			
<i>Tortellini:</i> provolone, tomato, tortellini, basil pesto <b>GF</b>			
	<b>144</b> 24 sticks	<b>288</b> 48 sticks	
<b>Shrimp:</b> grilled shrimp and pineapple <b>GF</b>	2 shrimp per stick		

## PROTEIN

recommend 2 pieces of chicken per person

<b>Roasted Chicken</b>			
mix of breast legs, thighs, wings	24/piece	48/piece	
Bread crumb sprinkle	<b>46</b>	<b>87</b>	
Crispy herb marinated, roasted peppers <b>GF</b>	<b>51</b>	<b>98</b>	
<b>Boneless Chicken</b> 4oz portions	12/piece	24/piece	
Siciliano breaded, grilled, ammoglio	<b>46</b>	<b>92</b>	
Lemon Breaded breaded, fried, lemon sauce	<b>46</b>	<b>92</b>	
Parmesan breaded, tomato basil, baked cheese	<b>54</b>	<b>108</b>	
Picatta lemon, white wine, capers, artichokes	<b>54</b>	<b>108</b>	
Marsala mushrooms, sweet marsala wine	<b>54</b>	<b>108</b>	
Malibu coconut crusted, honey cream	<b>60</b>	<b>119</b>	
Traverse City almond breaded, mushrooms, dried cherries, cherry brandy cream sauce	<b>60</b>	<b>119</b>	
<b>Nonna's Meatballs</b>	half pan / full pan		
Traditional old world meatballs in tomato basil sauce	<b>48</b>	<b>87</b>	
<b>Italian Sausage GF</b>	<b>48</b>	<b>87</b>	
Ambrose's grilled sausage, bell peppers, onion, seasoned tomato			
<b>Steak Siciliano</b> 4oz portions	12/piece	24/piece	
breaded steak, ammoglio	<b>98</b>	<b>175</b>	
<b>Salmon Modena GF</b> 4oz portions	12/piece	24/piece	
Over grilled zucchini and squash, balsamic	<b>108</b>	<b>196</b>	
<b>Blackened Salmon GF</b> 8oz portions			
blackened, 8oz portion, minimum 6 piece order	<b>15.50/piece</b>		
pairs well with the roasted brussels sprouts. keep that in mind for a side.			

## SIDES & VEGETABLES

small, half pan serves 10 guests / large, full shallow serves 20

<b>Green Bean Almondine</b>	<b>32</b>	<b>53</b>	
green beans, toasted almonds, butter, seasoning			
<b>Mixed Vegetable</b>	<b>32</b>	<b>53</b>	
Chef choice mixed vegetable, evoo, butter, herbs			
<b>Brussels Sprouts GF</b>	<b>54</b>	<b>108</b>	
oven roasted, bacon, walnuts, maple syrup, balsamic			
<b>Oven Roasted Potato GF</b>	<b>35</b>	<b>58</b>	
seasoned redskins, caramelized onion			
<b>Garlic Mashed Potato GF</b>	<b>43</b>	<b>86</b>	
mashed skin-on redskins, garlic			
<b>Arancinette</b>	<b>54</b>	<b>108</b>	
mini breaded fried stuffed risotto: vegetarian or bolognese			
<b>Eggplant Rollentini</b>	<b>54</b>	<b>108</b>	
breaded eggplant, ricotta, tomato basil, mozzarella			

## SALAD

small, half pan 6-8 guests / medium full shallow 12-16 guests, large, full deep serves 24-30

<b>House Garden GF</b>	<b>25</b>	<b>35</b>	<b>50</b>
Mixed greens, tomato, cucumber, garbonzo bean			
Dressing Choices: Tomato Basil Vinaigrette or Ranch			
<b>Caesar</b>	<b>25</b>	<b>35</b>	<b>50</b>
Romaine, parmesan, seasoned croutons, lemon, Caesar dressing			
Add grilled or blackened chicken <b>14</b> <b>24</b>			
<b>Antipasto Giuseppe GF</b>	<b>45</b>	<b>65</b>	<b>80</b>
Mixed greens, salami, ham, Italian cheese, kalamata olives, pepperoncini, red onion, tomato. House dressing			
<b>Traverse City Salad</b>	<b>45</b>	<b>65</b>	<b>80</b>
Mixed greens, dried cherries, toasted almond, tomato, cucumber, almond chicken on side. Three Berry Vinaigrette			
served with 6...12 pieces of chicken. additional chicken \$4.50/piece			
<b>Greek GF</b>	<b>45</b>	<b>65</b>	<b>80</b>
romaine, beets, feta, tomato, cucumber, red onion, kalamata olives, pepperoncini, Greek dressing			
<b>Holiday GF</b>	<b>45</b>	<b>65</b>	<b>80</b>
Kale, shredded brussels sprouts, candied walnuts, crumbled bleu cheese, dried cherries, apples. Three Berry dressing			
Add grilled or blackened chicken <b>15</b> <b>26</b>			
Add bacon <b>6</b> <b>11</b>			
<b>Italian Pasta Salad</b>	<b>30</b>	<b>60</b>	—
farfalle (bowtie) pasta with provolone, salami, pepperoncini, tomato, red onion, kalamata olives. House Vinaigrette			
<b>Mediterranean Pasta Salad</b>	<b>35</b>	<b>70</b>	—
farfalle (bowtie) pasta with feta cheese, asparagus, sun-dried tomato, artichoke hearts, red onion, kalamata olives, evoo, herbs			
<b>Orzo</b>	<b>40</b>	<b>75</b>	—
orzo, feta, chopped kalamata olives, red onion, rasins, walnuts, basil, evoo, lemon, oregano			
<b>German Potato Salad</b>	<b>40</b>	<b>75</b>	—
served cold, great warmed up. Yukon gold potatoes, bacon, onion, cider vinegar, herbs			

## FRUIT

<b>Fruit Tray GF</b>	<b>51</b> half pan	
selection of fresh seasonal fruit. serves 10		
<b>Fruit &amp; Cheese Tray GF</b>	<b>76</b> 14" Tray	<b>99</b> 18" Tray
selection of grapes, strawberries and domestic cheese cubes		

## BREAD

<b>Focaccia</b> house baked bread <b>\$3/each</b>
<b>Dinner Rolls</b> knotted rolls with butter tabs <b>\$9/dozen</b>
<b>Garlic Knots</b> infused with roasted garlic and evoo <b>\$14/dozen</b>