

**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.

Hot or Cold Option:

If you are not eating immediately after pickup I advise you order **cold trays for reheat** to give your guests the safest and freshest quality tasting food. Reheat instructions will be provided. Remember time temperature food safety rules.

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:

Standard \$30: delivered to doorstep of your business or home. (roundtrip within 15 miles)

Upgraded Delivery \$50: our driver will carry the trays inside your home/business and help setup the trays into your chafers. \$50 (roundtrip within 15 miles)

Chafing Pans:

-Disposable Chafer: 1 chafer rack, water pan, 2 fuels \$20
-Stainless steel chafing pan with fuel and serving utensils \$35/each. Return equipment within 24 hours or we return to pick up for \$30

Serveware:

napkin wrapped plastic fork/knife \$1/each,
10" plastic plate \$2,
serving tong, spoon \$5

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.

Bologna

TRAY

MENU

www.joebologna.com

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PASTA

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

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

SMALL BITES

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

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

PROTEIN

recommend 2 pieces of chicken per person

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

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

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

FRUIT / CANNOLI

Fruit Tray GF	51	half pan	
selection of fresh seasonal fruit. serves 10			
Fruit & Cheese Tray GF	85	14" Tray	120 18" Tray
selection of grapes, strawberries and domestic cheese cubes			
Mini Cannoli	15	dozen	
cream filled mini pastry shells, walnuts, chocolate chips			

BREAD

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