

Our catering menu is prepared fresh daily, from only the finest ingredients; we assure a beautiful presentation, delivered with exceptional quality and care by our professional, courteous Joan's on Third staff.

Ordering is easy - deliveries are on time. Advance notice requested to ensure availability of your menu selections. Our Catering Department is excited to hear from you!

## **BREAKFAST**

Joan's breakfast is perfect for weekly office meetings or casual gatherings in your home.

CLASSIC BREAKFAST PLATTER • 125.00 (serves 10-15) assorted muffins, scones and bagels served with sweet butter, whipped cream cheese and preserves

CLASSIC BREAKFAST BURRITO • 16.00 each with salsa, guacamole, and sour cream (10 minimum)

SMOKED SALMON PLATTER • 225.00 (serves 10-15) served with bagels, whipped cream cheese, sliced tomatoes, cucumbers, red onion and capers

VEGETARIAN BREAKFAST BURRITO • 16.00 each with salsa, guacamole, and sour cream (10 minimum)

PASTRY PLATTER

assorted petite croissants, pain au chocolat, and danish 85.00 small (serves 10-15) 145.00 large (serves 20-25) BAKED BLUEBERRY FRENCH TOAST • 45.00 (serves 6-8, requires reheating)

SCONES • 5.25 each
• mixed berry • peach
(6 minimum)

SEASONAL FRUIT PLATTER 75.00 small (serves 10-15) 135.00 large (serves 20-30)

LOAF BREADS • 26.00 (serves 6-8)

- banana chocolate nutella swirl
- chocolate (gluten free) seasonal

QUICHE • 30.00 (serves 6-8)
• spinach and mushroom • asparagus and leek
• quiche Lorraine

COFFEE SERVICE • 48.00 (10-12 cups) includes coffee, cups, stirrers, sugar, sweetener and cream

ROASTED FINGERLING POTATOES • 16.75 per pound (2 pound minimum | requires reheating)

TEA SERVICE • 48.00 (10-12 cups) includes tea bags, hot water, cups, stirrers, honey, sugar, sweetener, milk and lemon

CRISPY BACON • 18.00 (12 slices)

ICED COFFEE • 48.00 (10-12 cups)

HOMEMADE GRANOLA • 65.00 (serves 8-10) with yogurt and berries

ORANGE JUICE • 38.00 (10-12 cups) includes cups and pitcher

## LUNCH

Joan's lunch is perfect for weekly office meetings or casual gatherings in your home.

\* gluten free bread available (six minimum)

### **SANDWICHES**

- grilled maple rosemary chicken breast
  - tarragon chicken salad
    - tuna salad

- oven roasted turkey breast
- turkey meatloaf with chili aioli
  - ham & brie

- mozzarella, tomato, & basil
  - garden vegetable
    - egg salad

JOAN'S SIGNATURE SANDWICH PLATTER • 16.95 per sandwich a selection of Joan's signature sandwiches, prepared on an artisan ciabatta roll (10 sandwich minimum, please choose a maximum of four sandwich varieties)

### PETITE SANDWICH PLATTER • 10.50 per sandwich

a smaller version of our signature sandwiches, prepared on an artisan ciabatta roll (24 sandwich minimum, please choose a maximum of four sandwich varieties)

### LUNCH BAG • 30.00 per person

includes a sandwich, house-made potato chips, chocolate chip cookie and a napkin (10 sandwich minimum, please choose a maximum of four sandwich varieties)

### COMPLETE LUNCH BAG • 38.00 per person

includes a sandwich, field greens salad with spiced pecans, goat cheese and Joan's vinaigrette, house made potato chips, chocolate chip cookie, plasticware and napkin (10 sandwich minimum, please choose a maximum of four sandwich varieties)

JOAN'S SWEET & CRUNCHY PICKLES • 10.00 per pint

### INDIVIDUAL LUNCH ENTRÉES

served on a bed of greens with seasonal orzo (8 entrée minimum per variety)

## SALADS

### CHINESE CHICKEN SALAD

65.00 small (serves 6-8) • 115.00 large (serves 12-15) with crunchy wontons, rice sticks, toasted almonds and scallions

CLASSIC • GRILLED • VEGAN

### **BUTTER LETTUCE SALAD**

55.00 small (serves 6-8) • 95.00 large (serves 12-15) with French feta, dried cranberries and Joan's vinaigrette

### BABY FIELD GREENS SALAD

55.00 small (serves 6-8) • 95.00 large (serves 12-15) with goat cheese, spiced pecans and Joan's vinaigrette

### KALE SALAD

55.00 small (serves 6-8) • 95.00 large (serves 12-15) with chili lime peanuts, queso fresco, dried cranberries, tortilla strips, and toasted sesame seeds

### ITALIAN CHOPPED SALAD

65.00 small (serves 6-8) • 115.00 large (serves 12-15) with gem lettuce, soppressata, jack cheese, cherry tomatoes, olives, cucumbers, garbanzo beans and white balsamic vinaigrette

VEGAN CHOPPED VEGETABLE SALAD 55.00 small (serves 6-8) • 95.00 large (serves 12-15)

### CAESAR SALAD

55.00 small (serves 6-8) • 95.00 large (serves 12-15) with shaved parmesan and house made croutons

### SOUTHWEST SALAD

55.00 small (serves 6-8) • 95.00 large (serves 12-15) with jicama, curried chickpeas, red peppers, tomatoes, roasted corn, avocado, tortilla strips, and spicy cilantro dressing

### JOAN'S COBB SALAD

65.00 small (serves 6-8) • 115.00 large (serves 12-15) with grilled chicken, bacon, blue cheese, hard-boiled egg, tomatoes, and sherry vinaigrette

### QUINOA & ARUGULA SALAD

55.00 small (serves 6-8) • 95.00 large (serves 12-15) with seasonal fruit & almonds

ADD GRILLED CHICKEN 30.00 small • 45.00 large

## **PLATTERS**

Joan's platters are beautifully arranged and garnished with fresh herbs from our kitchen.

### CHARCUTERIE PLATTER

• 175.00 small (serves 10-12) • 250.00 large (serves 12-18) a selection of sliced meats garnished with cornichons and olives, served with bread

### CHEESE PLATTER

• 175.00 small (serves 10-12) • 250.00 large (serves 12-18) a selection of cheeses garnished with seasonal accompaniments, served with crackers

### **DESSERT PLATTER**

• 75.00 small (serves 10-15) • 135.00 large (serves 20-25) assorted bar cookies and mini cookies

#### MEDITERRANEAN PLATTER

• 150 (serves 10-15)

roasted vegetables served with hummus, romesco, and snap pea dip

#### SEASONAL FRUIT PLATTER

• 75.00 small (serves 10-15) • 135.00 large (serves 20-25)

### CRUDITÉ

• 95.00 small (serves 10-15 | select 2 dips) • 175.00 large (serves 20-25 | select 3 dips)

### HOUSE-MADE DIPS • 18.00 per pint

• apple onion • hummus • spinach and leek • snap pea jalapeño pimento cheese • roasted red pepper • romesco

### HOUSE-MADE POTATO CHIPS

• 65.00 small (serves 10-15 | select 2 dips) • 125.00 large (serves 20-30 | select 3 dips)

### HOUSE-MADE PITA TRIANGLES

• 65.00 small (serves 10-15 | select 2 dips) • 125.00 large (serves 20-30 | select 3 dips)

### HOUSE-MADE TORTILLA CHIPS

• 65.00 small (serves 10-15) • 125.00 large (serves 20-30) with guacamole, pico de gallo, and tomatillo salsa

## HORS D'OEUVRES // READY TO SERVE

Two dozen minimum per variety unless otherwise specified.

Arrangement on platters is available upon request for an additional charge.

MINI CRUDITÉ AND DIP • 4.50 each

CHICKEN SATÉ • 3.75 each with peanut dipping sauce

MINI CHEESE AND CHARCUTERIE CUP 12.00 each

MAPLE ROSEMARY CHICKEN SKEWER • 3.75 each with teriyaki aioli

FOCACCIA • 48.00 (serves 15-20)

- goat cheese, scallions, garlic and fresh herbs
  - cherry tomatoes and fresh oregano
    - lemon and sea salt

TOFU SKEWER • 3.75 each with ginger-hoisin dipping sauce

MINI FICELLE • 3.50 each

- thinly sliced ham and fromage d'affinois
  - arugula and fromage d'affinois

MAPLE ROSEMARY FLANK STEAK SKEWER • 4.25 each with horseradish crème fraîche

SHRIMP COCKTAIL • 4.25 each with piquant dipping sauce

BOCCONCINI MOZZERELLA SKEWER • 3.50 each with cherry tomatoes and basil

SEARED AHI TUNA SKEWER • 4.50 each with wasabi dipping sauce

INVOLTINI DI ZUCCHINI • 3.25 each zucchini rolls stuffed with goat cheese

SEASONAL FRUIT SKEWER • 3.50 each

## HORS D'OEUVRES // REQUIRE REHEATING

Two dozen minimum per variety unless otherwise specified.

These hors d'oeuvres require reheating and are packaged in foil containers with easy to follow instruction.

Serving platters are available for an additional charge.

ZUCCHINI FRITTERS • 3.00 each with chili aioli

CORN FRITTERS • 3.00 each with scallion cream

CHICKEN POTSTICKERS • 3.25 each with soy-ginger cilantro sauce

CHICKEN TENDERS • 3.50 each with honey mustard sauce

CHEESY CORN POPPERS • 3.00 each

POTATO CROQUETTES • 3.00 each

ARRANCINI • 3.00 each with marinara sauce

SICILIAN MEATBALLS • 3.50 each with marinara sauce

TURKEY ZUCCHINI MEATBALLS • 3.50 each with creamy sumac sauce

CHICKEN OR BEEF TAQUITOS • 4.00 each with guacamole, salsa, and sour cream

PIGS IN A BLANKET • 3.00 each with mustard

# ENTRÉES // READY TO SERVE

The following entrées are designed to be served at room temperature and are sent in bulk.

Arrangement on platters is available upon request for an additional charge.

Ask about our seasonal sides.

TURKEY MEATLOAF • 48.00 each (serves 6-8)
CHILI AIOLI • 12.00 per pint

GRILLED GARLIC LIME CHICKEN BREAST • 13.00 each (6 minimum)

MAPLE ROSEMARY CHICKEN BREAST • 13.00 each (6 minimum)

MAPLE ROSEMARY FLANK STEAK • 28.00 per pound with horseradish crème fraîche (3 pound minimum)

OVEN ROASTED BEEF TENDERLOIN • 285.00 each (serves 8-10) with horseradish crème fraiche

SALMON ERICINA • 18.95 each with tomatoes and fresh basil (6 minimum)

SOY GINGER GLAZED SALMON • 18.95 each (6 minimum)

POACHED SALMON • 18.95 each with cucumber dill sauce (6 minimum)

WHOLE POACHED SALMON • 295.00 each with cucumber dill sauce (serves 14-16)

## ENTRÉES // REQUIRE HEATING

The following entrées require reheating and are packaged in foil containers with easy to follow instructions.

CHICKEN MILANESE • 13.00 each lightly breaded chicken breast sautéed with lemon butter (6 minimum)

JOAN'S BEEF CHILI • 24.00 per quart served with sharp cheddar, sour cream and chopped onions (6 quart minimum | serves 2-3)

BBQ BABY BACK RIBS • 22.00 per pound (5 pound minimum)

VEGETARIAN CHILI • 22.00 per quart served with sharp cheddar, sour cream and chopped onions (6 quart minimum | serves 2-3)

BUTTERMILK FRIED CHICKEN • 18.50 per pound (5 pound minimum)

JOAN'S THREE CHEESE MACARONI • 40.00 (serves 4-6)

WHOLE ROASTED HERB CHICKEN • 30.00 (serves 2)

CLASSIC LASAGNA BOLOGNESE • 48.00 layers of handmade pasta, classic ragu Bolognese, fresh locally made ricotta, and imported parmesan cheese (serves 6)

CHICKEN ENCHILADAS • 45.00 (serves 8)

ROASTED CAULIFLOWER STEAKS • 30.00 with chimichurri sauce (serves 4)

LASAGNA AL POMODORO • 46.00 with fresh ricotta, parmesan, mozzarella and homemade marinara (serves 6)

VEGAN CHICKEPEA CURRY with KALE • 46.00 served with jasmine rice (serves 4-6)

POT PIE (CHICKEN OR VEGETABLE) • 19.50 each classic pot pie filling of roasted carrots, potatoes, pearl onions and peas with a rich gravy in a flaky herb crust (6 minimum per variety)

## SOUPS

Soup selections change with the seasons. All soups need reheating.

Six quart minimum for each soup variety.

• 16.00 per quart

## **ACCOMPANIMENTS**

Two pound minimum on all accompaniments unless otherwise noted. One pound serves approximately 3-4.

Ask about our seasonal sides.

### **VEGETABLES & FRUIT**

BLUE LAKE BEANS • 19.50 per pound with toasted hazelnuts and shallots

SZECHUAN GREEN BEANS • 17.50 per pound

GRILLED ASPARAGUS • 19.50 per pound

GRILLED VEGETABLES PROVENÇAL • 18.50 per pound a selection of seasonal vegetables

GRILLED CORN OFF THE COB • 18.50 per pound with fresno chilis and cotija cheese

ROASTED CAULIFLOWER • 18.50 per pound with almonds, capers, raisins and breadcrumbs

ROASTED SEASONAL VEGETABLES • 18.50 per pound a selection of carrots, broccoflower, asparagus, snap peas etc.

CLASSIC CREAMY COLESLAW • 16.50 per pound

SEASONAL FRUIT SALAD • 18.50 per pound

SAUTÉED BROCOLLINI • 16.50 per pound with lemon zest

BRUSSELS SPROUT SALAD • 18.50 per pound with dates, almonds and pecorino

CRUNCHY BROCCOLI SALAD • 19.50 per pound with dates & hazelnuts

### DELI SALADS

ALBACORE TUNA SALAD • 18.50 per pound

EGG SALAD • 18.50 per pound

TARRAGON CHICKEN SALAD • 18.50 per pound

CURRIED CHICKEN SALAD • 18.50 per pound

### PASTA

ORZO • 19.50 per pound with pine nuts, arugula and goat cheese

PASTA SCOPPIATO • 18.50 per pound with toybox tomatoes, pecorino and a hint of fried garlic

CAVATAPPI • 18.50 per pound
with seasonal vegetables, extra virgin olive oil and fresh dill
or
with tomatoes, artichoke, and parmesan

### BEANS, GRAINS & RICE

SEASONAL COUSCOUS • 17.50 per pound

SEASONAL TOASTED ISRAELI COUSCOUS

• 17.50 per pound

CURRIED CHICKPEAS • 16.50 per pound

SEASONAL QUINOA SALAD • 18.50 per pound

LENTIL SALAD • 18.50 per pound

BROWN RICE SALAD • 18.50 per pound with edamame, corn, avocado, sugar snap peas, cucumber, daikon sprouts and sesame soy dressing

### POTATOES

CLASSIC POTATO SALAD • 16.50 per pound

CREAMY MASHED POTATOES • 18.50 per pound

ROASTED FINGERLING POTATOES • 16.75 per pound

DILL POTATO SALAD • 16.75 per pound

CRISPY FINGERLINGS & BRUSSELS SPROUTS

16.75 per pound

## **DESSERT**

Platters available upon request for an additional charge.

### WHOLE CAKES

CHEESECAKE • 65.00

CARROT CAKE • 70.00

MIXED BERRY CAKE • 80.00

CHOCOLATE COCONUT CAKE • 65.00

HAZELNUT MERINGUE CAKE • 75.00

CHOCOLATE ROULADE • 75.00

flourless chocolate cake rolled with fresh whipped cream

### OLD FASHIONED CAKE

with chocolate or vanilla cake with chocolate or vanilla Swiss meringue buttercream 60.00 (8" | serves 10-12) • 115.00 (12" | serves 20-25)

### **CELEBRATION CAKE**

with chocolate or vanilla cake
with vanilla Swiss meringue buttercream
& decorated with rainbow nonpareils
65.00 (8" | serves 10-12) • 125.00 (12" | serves 20-25)

### **RED VELVET CAKE**

with cream cheese frosting 60.00 (8" | serves 10-12) • 115.00 (12" | serves 20-25)

### **OLIVE OIL CAKE**

with brown butter frosting & berries 55.00 (8" | serves 10-12)

RUSTIC APPLE PIE • 40.00 (serves 8)

### MOUSSE

(1 dozen minimum per variety)

INDIVIDUAL MINI MOUSSE lemon, chocolate, or raspberry cream • 5.00

### CUPCAKES

(6 minimum per variety)

VANILLA, CHOCOLATE, or RED VELVET • 4.00 each

MARSHMALLOW CREAM FILLED CHOCOLATE CUPCAKE 4.50 each

CLOUD CUPCAKE • 6.00 each (12 minimum)

### COOKIES

( 1 dozen minimum per variety)

CHOCOLATE CHIP • 4.50 regular • 1.25 mini

PEANUT BUTTER • 3.75 regular • 1.25 mini

OATMEAL RAISIN • 3.75 regular • 1.25 mini

CHOCOLATE DREAM • 3.75 regular • 1.50 mini

CHOCONUTTY • 4.50 each

RUGELACH • 2.50 each

GLUTEN FREE / VEGAN COOKIE • 7.50 each

### BAR COOKIES

( 1 dozen minimum per variety)
LEMON BAR • DECADENT BROWNIE
MAGIC BAR • APRICOT BAR • RASPBERRY BAR
4.25 each

## CHILDREN'S MENU

## **BEVERAGES**

JOAN'S THREE CHEESE MACARONI • 40.00 (serves 6-8 | requires reheating)

ICED TEA • 36.00 per gallon with plastic pitcher, cocktail napkins, sweetener, lemons and cups

BUTTER & CHEESE PASTA • 38.00 (serves 6-8 | requires reheating)

FRESHLY SQUEEZED LEMONADE • 38.00 per gallon with plastic pitcher, cocktail napkins and cups

CHICKEN TENDERS • 3.50 each
with ketchup
(2 dozen minimum | requires reheating)

SEASONAL AGUA FRESCA • 42.00 per gallon with plastic pitcher, cocktail napkins and cups

KIDS' SANDWICHES • 7.50 on white bread, cut into triangles without crusts

STILL & SPARKLING WATER • 6.95 large

• peanut butter and jelly

ASSORTED SODAS • 3.25 each

• almond butter and jelly

JOAN'S ON THIRD WINE \$35.00 per bottle red • white • rose

cream cheese and jelly

CHAMPAGNE \$80.00 per bottle

turkey breast and cheese
ham and cheese
(10 minimum)

\* inquire about our wine and beer selection

KIDS' CRUDITÉ • 75.00 (serves 15-20)

MINI CUPCAKES • 1.50 each vanilla, chocolate or red velvet (dozen minimum per variety)

MINI COOKIES • 1.25 each chocolate chip or oatmeal raisin (1 dozen minimum per variety)

### **DELIVERY**

With advance notice, food can be delivered seven days a week.

Delivery charges are based upon distance from our kitchen and time of day.

We will arrange delivery and provide an estimated delivery fee when you place your order.

## **PLATTERS**

PLATTERS • 10.00 per platter food is beautifully arranged on wooden trays.

## **UTENSILS & NAPKINS**

CLEAR PLASTICWARE & PAPER NAPKINS
dinner plate, dessert plate, fork, knife and napkin • 5.00 per person
Serving utensils • 2.00 each
Bamboo utensils available upon request for an additional charge.

## **PRICING**

All prices are subject to change without notice. Please note many items on the menu have minimum quantity requirements.

## CHANGES AND CANCELLATIONS

Orders must be finalized by 12 pm the day prior to your event.

Please contact the catering department directly for any changes or cancellations.

Cancellations are subject to a fee.

## **ORDERING**

To place your order, call 323-655-2285. Ask for the Catering Department or email catering@joansonthird.com. We invite you to visit our marketplace and our website, www.joansonthird.com, to experience the style of our food and company. All orders require 24 hour notice unless otherwise specified on the menu.

Menu items change with the seasons and are subject to availability.

## FULL SERVICE CATERING AND EVENT PLANNING

Please contact our event planning team to coordinate your next event.