



CATERING MENU

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

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

PASTRY PLATTER
assorted petite croissants,
pain au chocolat, and danish
85.00 small (serves 10-15)
145.00 large (serves 20-25)

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

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

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

CRISPY BACON • 18.00 (12 slices)

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

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

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

BAKED BLUEBERRY FRENCH TOAST • 45.00
(serves 6-8, requires reheating)

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

LOAF BREADS • 26.00 (serves 6-8)
• banana chocolate • nutella swirl
• chocolate (gluten free) • seasonal

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

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

ICED COFFEE • 48.00 (10-12 cups)

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)

POACHED SALMON • 38.00 BEEF TENDERLOIN • 42.00 CHICKEN • 35.00

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 & toasted pita triangles

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

MINI CHEESE AND CHARCUTERIE CUP
12.00 each

FOCACCIA • 48.00 (serves 15-20)

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

MINI FICELLE • 3.50 each

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

SHRIMP COCKTAIL • 4.25 each
with piquant dipping sauce

SEARED AHI TUNA SKEWER • 4.50 each
with wasabi dipping sauce

CHICKEN SATÉ • 3.75 each
with peanut dipping sauce

MAPLE ROSEMARY CHICKEN SKEWER • 3.75 each
with teriyaki aioli

TOFU SKEWER • 3.75 each
with ginger-hoisin dipping sauce

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

BOCCONCINI MOZZERELLA SKEWER • 3.50 each
with cherry tomatoes and basil

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

ARANCINI • 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 • 26.00 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 • 24.00 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 CHICKPEA 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 BROCCOLINI • 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 feta 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 (9" | serves 10 -12)

CARROT CAKE • 75.00 (8" | serves 10 -12)

MIXED BERRY CAKE • 85.00 (8" | serves 10 -12)

CHOCOLATE COCONUT CAKE
75.00 (8" | serves 10 -12)

HAZELNUT MERINGUE CAKE • 75.00
(8" | serves 10 -12)

CHOCOLATE ROULADE • 75.00 (serves 10 -12)
flourless chocolate cake rolled with fresh whipped cream

CELEBRATION CAKE
chocolate or vanilla cake
with chocolate or vanilla Swiss meringue buttercream
decorated with sprinkles
75.00 (8" | serves 10 -12) • 125.00 (12" | serves 20 - 25)

RED VELVET CAKE
cream cheese frosting
65.00 (8" | serves 10-12) • 115.00 (12" | serves 20-25)

CHOCOLATE GANACHE CAKE
our version of a hostess cake
65.00 (6" | serves 6 - 8)

OLIVE OIL CAKE
brown butter frosting & berries
60.00 (8" | serves 10-12)

RUSTIC APPLE PIE • 40.00 (serves 8)

MOUSSE

(2 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

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

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

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

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

- peanut butter and jelly
- almond butter and jelly
- cream cheese and jelly
- turkey breast and cheese
 - ham and cheese
(10 minimum)

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)

BEVERAGES

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

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

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

STILL & SPARKLING WATER • 7.25 large

ASSORTED SODAS • 3.25 each

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

CHAMPAGNE \$85.00 per bottle

* inquire about our wine and beer selection

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.