



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!



MORNING FOOD

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

CLASSIC BREAKFAST PLATTER • 120.00

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

SMOKED SALMON PLATTER • 190.00

served with bagels, whipped cream cheese, sliced tomato,
cucumbers, red onion and capers
(serves 10-15)

PASTRY PLATTER

- 75.00 small (serves 10-15) • 125.00 large (serves 20-25)
- assortment of petite croissants, pain au chocolat
and fruit danish

SEASONAL FRUIT PLATTER

- 65.00 small (serves 10-15) • 120.00 large (serves 20-25)

QUICHE

- 6.50 small • 18.50 large (serves 6-8)
- spinach and mushroom
 - asparagus and leek
 - quiche Lorraine
- (6 minimum per 4" variety | requires reheating)

BREAKFAST POTATOES • 9.75 (per pound)

with shallots
(2 pound minimum | requires reheating)

CLASSIC BREAKFAST BURRITO • 13.50 (each)

(10 minimum)

VEGETARIAN BREAKFAST BURRITO • 13.50 (each)

(10 minimum)

DEVILED EGGS • 1.25 (each)

(2 dozen minimum)

BAKED BLUEBERRY FRENCH TOAST • 45.00 (serves 12)

(requires reheating)

HOMEMADE GRANOLA • 55.00 (serves 8-10)

with yogurt and berries

GRANOLA PARFAIT • 11.00

(6 minimum)

MUFFINS • 3.25 (each)

- blueberry cornmeal
 - strawberry buttermilk
 - cappuccino chip
 - french breakfast
 - bran
- (6 minimum per variety)

MINI LEMON BUNDT CAKES • 2.50 (each)

(12 minimum)

MIXED BERRY or PEACH SCONES

- 4.00 regular • 2.50 small
- (6 minimum per variety)

LOAF BREADS • 24.00 (serves 8-10)

- zucchini walnut
- banana chocolate
- nutella

GLUTEN FREE CHOCOLATE POUND CAKE • 18.00 (serves 6)

COFFEE SERVICE • 32.00 (10-12 cups)

includes coffee, cups, stirrers, sugar, sweetener and cream

TEA SERVICE • 36.00 (10-12 cups)

includes tea bags, hot water, cups, stirrers, honey, sugar,
sweetener, milk and lemon

ORANGE JUICE • 28.00 (10-12 cups)

includes cups and pitcher

SANDWICHES

JOAN'S SIGNATURE SANDWICH PLATTER • 12.95 (per sandwich)

a selection of Joan's Signature Sandwiches, prepared on an artisan ciabatta roll,
served with Joan's sweet & crunchy pickles

(10 sandwich minimum, please choose a maximum of four sandwich varieties)

PETITE SANDWICH PLATTER • 6.50 (per sandwich)

a smaller version of our signature sandwiches, prepared on an artisan ciabatta roll,
served with Joan's sweet & crunchy pickles

(24 sandwich minimum, please choose a maximum of four sandwich varieties)

LUNCH BAG • 20.50 (per person)

includes a sandwich, house made potato chips, chocolate chip cookie and napkin

(10 sandwich minimum, please choose a maximum of four sandwich varieties)

LUNCH BOX • 25.00 (per person)

includes a sandwich, field greens salad with spiced pecans, goat cheese and Joan's vinaigrette,
chocolate chip cookie, plasticware and napkin

(10 sandwich minimum, please choose a maximum of four sandwich varieties)

COMPLETE LUNCH BOX • 30.00 (per person)

includes a sandwich, field greens salad with spiced pecans, goat cheese and Joan's vinaigrette,
bottled still water, house made potato chips, chocolate chip cookie, plasticware and napkin

(10 sandwich minimum, please choose a maximum of four sandwich varieties)

SANDWICH VARIETIES

- albacore tuna salad
- apricot glazed ham and brie
- garden vegetable with hummus and herbed cream cheese
- grilled maple rosemary chicken breast
- fresh mozzarella, tomato and basil
- oven roasted turkey breast
- tarragon chicken salad
- turkey meatloaf with chili aioli
- prosciutto di parma, mozzarella and roasted peppers
(additional • 2.50 per sandwich)
- tenderloin with horseradish crème fraîche
(additional • 2.50 per sandwich)

SOUPS

Soup selections change with the seasons. All soups need reheating. Six quart minimum on each soup variety.

- 14.00 (per quart)

SALADS

CHINESE CHICKEN SALAD

- 45.00 small (serves 6-8) • 85.00 large (serves 12-15)

with crunchy wontons, rice sticks, toasted almonds and scallions

BABY FIELD GREENS SALAD

- 40.00 small (serves 6-8) • 75.00 large (serves 12-15)

with goat cheese, spiced pecans and Joan's vinaigrette

ADD GRILLED CHICKEN • 10.00 small • 20.00 large

KALE SALAD

- 40.00 small (serves 8-10) • 75.00 large (serves 15-20)

with chili lime peanuts, queso fresco, dried cranberries, tortilla strips and toasted sesame seeds

BABY SPINACH & ARUGULA

- 42.50 small (serves 6-8) • 80.00 large (serves 12-15)

with shaved Parmigiano Reggiano, toasted pine nuts and lemon olive oil vinaigrette

ADD GRILLED CHICKEN • 10.00 small • 20.00 large

BUTTER LETTUCE

- 42.50 small (serves 6-8) • 80.00 large (serves 12-15)

with French feta, dried organic cranberries and Joan's vinaigrette

ADD GRILLED CHICKEN • 10.00 small • 20.00 large

CAESAR SALAD

- 40.00 small (serves 6-8) • 75.00 large (serves 12-15)

romaine lettuce, homemade croutons and Caesar dressing

ADD GRILLED CHICKEN • 10.00 small • 20.00 large

SOUTHWEST SALAD

- 40.00 small (serves 6-8) • 75.00 large (serves 12-15)

with jicama, curried chick peas, red peppers, tomatoes, roasted corn, avocado, tortilla strips and spicy cilantro dressing

ADD GRILLED CHICKEN • 10.00 small • 20.00 large

CHOPPED SALAD

- 45.00 small (serves 6-8) • 85.00 large (serves 12-15)

Iceberg lettuce with grilled chicken, crispy bacon, Point Reyes blue cheese, tomatoes and creamy sherry vinaigrette

VEGAN CHOPPED VEGETABLE SALAD

- 42.50 small (serves 6-8) • 80.00 large (serves 12-15)

with asparagus, fennel, sugar snap peas, zucchini, edamame, garbanzo beans, cucumber, yellow bell pepper, cherry tomatoes, roasted corn and lemon mustard vinaigrette

PLATTERS

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

CHARCUTERIE PLATTER

- 125.00 small (serves 10-15) • 235.00 large (serves 20-25)

a selection of sliced meats and pâté garnished with cornichons and olives, served with bread

CHEESE PLATTER

- 135.00 small (serves 10-15) • 245.00 large (serves 20-25)

a selection of cheeses garnished with seasonal accompaniments, served with crackers

MEDITERRANEAN PLATTER

- 125.00 small (serves 10-20) • 225.00 large (serves 20-30)

grilled vegetables served with hummus, baba ganoush and toasted pita triangles

DESSERT PLATTER

- 55.00 small (serves 10-15) • 110.00 large (serves 20-25)

assorted bar cookies and mini cookies

SEASONAL FRUIT PLATTER

- 65.00 small (serves 10-15) • 120.00 large (serves 20-25)

CRUDITÉ

- 75.00 small (serves 10-15 | select 1 dip) • 150.00 large (serves 20-30 | select 2 dips)

TOASTED PITA TRIANGLES AND DIP

- 35.00 small (serves 10-15 | select 1 dip) • 75.00 large (serves 20-30 | select 2 dips)

HOUSE MADE POTATO CHIPS AND DIP

- 35.00 small (serves 10-15 | select 1 dip) • 75.00 large (serves 20-30 | select 2 dips)

HOUSEMADE DIPS • 9.95 (per pint)

- apple onion · green goddess · hummus · parmesan artichoke
- roasted red pepper · spinach and leek

HOUSEMADE TORTILLA CHIPS

- 55.00 small (serves 10-15) • 120.00 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 • 2.25 (each)
with peanut dipping sauce

CROSTINI WITH BEEF TENDERLOIN • 3.50 (each)
baby arugula, shaved parmesan and
horseradish crème fraîche

FIG WRAPPED WITH PROSCIUTTO • 3.75 (each)
with gorgonzola and arugula

MAPLE ROSEMARY CHICKEN BREAST SKEWER • 2.25 (each)
with mustard caper sauce

MAPLE ROSEMARY FLANK STEAK SKEWER • 2.75 (each)
with horseradish crème fraîche

FOCACCIA • 24.00 (serves 15-20)
· goat cheese, scallions, garlic and fresh herbs
· caramelized onions and Kalamata olives
· cherry tomatoes and fresh oregano
· lemon and sea salt
· potato and rosemary

GRILLED TOFU SKEWER • 1.75 (each)
with ginger hoisin sauce

INVOLTINI DI ZUCCHINI • 1.50 (each)
paper thin grilled zucchini with citron goat cheese
and fresh thyme

SEARED AHI TUNA SKEWER • 3.75 (each)
with wasabi dipping sauce

BOCCONCINI CON POMODORINI SKEWER • 1.75 (each)
mozzarella, tomato and basil

JUMBO SHRIMP COCKTAIL • 3.75 (each)
with piquant cocktail sauce
(2 dozen minimum)

MINI FICELLE • 3.00 (each)
· thinly sliced ham and fromage d'affinois
· arugula and fromage d'affinois



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 instructions.

Serving platters are available for an additional charge.

ARANCINI • 2.00 (each)
tomato and provolone

BROCCOLI PARMESAN FRITTERS • 1.50 (each)
with lemon yogurt dipping sauce

CORN FRITTERS
with scallion cream • 1.50 (each)

ZUCCHINI FRITTERS
with chili aioli • 1.50 (each)

POTSTICKERS • 2.25 (each)
chicken or vegetable with a soy-ginger cilantro sauce

CHICKEN TENDERS • 2.75 (each)
with honey mustard sauce

SESAME SAKE CHICKEN WINGS & DRUMETTES • 2.00 (each)

MINI CRAB CAKES • 3.00 (each)
with roasted garlic aioli

SICILIAN MEATBALLS • 2.25 (each)
with marinara sauce

MEDITERRANEAN TURKEY & ZUCCHINI MEATBALLS • 2.25 (each)
with classic herb yogurt sauce

SPINACH AND CHEESE SPANAKOPITA • 2.50 (each)

TOMATO FETA TARTLET • 1.75 (each)

ENTRÉES · READY TO SERVE

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

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

APRICOT GLAZED HAM • 75.00 (serves 10-14)

MUSTARD CAPER SAUCE • 9.95 (per pint)

HONEY MUSTARD • 9.95 (per pint)

CHICKEN MILANESE • 9.95 (each)

lightly breaded chicken breast
sautéed with lemon butter

(6 minimum)

TURKEY MEATLOAF • 36.00 (per loaf | serves 6-8)

CHILI AIOLI • 9.95 (per pint)

GRILLED GARLIC LIME CHICKEN BREAST • 8.95 (each)

(6 minimum)

MAPLE ROSEMARY CHICKEN BREAST • 8.95 (each)

(6 minimum)

KOREAN STYLE SHORT RIBS • 28.50 (per pound)

(3 pound minimum)

MAPLE ROSEMARY FLANK STEAK • 22.50 (per pound)

with horseradish crème fraiche

(3 pound minimum)

MEDITERRANEAN YELLOWFIN TUNA • 18.00 (each)

with olives, capers, tomatoes, garlic and olive oil

(6 minimum)

OVEN ROASTED BEEF TENDERLOIN • 250.00 (serves 8-10)

with horseradish crème fraîche

PESTO CRUSTED SALMON FILET • 16.95 (each)

pan seared and baked with a crust of fresh basil,
pine nuts and parmesan cheese

(6 minimum)

POACHED SALMON FILET • 16.95 (each)

beautifully decorated with cucumber scales,
served with cucumber dill sauce

(6 minimum)

WHOLE POACHED SALMON • 275.00 (serves 14-16)

beautifully decorated with cucumber scales,
served with cucumber dill sauce

HONEY GINGER GLAZED SALMON • 16.95 (each)

(6 minimum)

SALMON AL ERICINA • 16.95 (each)

with tomatoes and fresh basil

(6 minimum)



ENTRÉES · REQUIRE REHEATING

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

For an additional charge, platters are available for you to display and serve your food.

BBQ BABY BACK RIBS • 19.50 (per pound)
(5 pound minimum)

BOEUF BOURGUIGNON • 26.50 (per pound)
studded with caramelized pearl onions and mushrooms,
brandy, Madeira and red wine
(5 pound minimum)

BUTTERMILK FRIED CHICKEN • 14.50 (per pound)
(5 pound minimum)

BRAISED NIMAN RANCH SHORT RIBS • 26.50 (per pound)
(5 pound minimum)

CHEESE ENCHILADAS • 45.00 (12 portions)

CHICKEN AND CHEESE ENCHILADAS • 55.00 (12 portions)

WHOLE ROASTED HERB CHICKEN • 21.00 (serves 2)

FORTY CLOVE GARLIC CHICKEN • 36.00 (serves 4)
classic Parisian bistro-style braised whole chicken on the bone
with caramelized cloves of garlic

JOAN'S BEEF CHILI • 22.00 (per quart)
served with sharp cheddar, sour cream and chopped onions
(3 quart minimum | serves 2-3)

VEGETARIAN CHILI • 16.75 (per quart)
served with sharp cheddar, sour cream and chopped onions
(3 quart minimum | serves 2-3)

JOAN'S THREE CHEESE MACARONI • 55.00 (serves 10-12)

CLASSIC LASAGNE BOLOGNESE • 65.00 (serves 8-10)
layers of handmade pasta, classic ragu bolognese, fresh locally
made ricotta, and imported parmesan cheese

LASAGNE AL POMODORO • 65.00 (serves 8-10)
with fresh ricotta, parmesan, mozzarella and
homemade marinara

PASTA AL FORNO • 55.00 (serves 8-10)
southern Italian-style baked penne with a creamy marinara
sauce, provolone, parmesan and petite English peas

POT PIE (VEGETABLE OR CHICKEN) • 11.00 (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)

ROASTED GROUPEL OR HALIBUT • market price
with artichokes, oven roasted tomatoes and a brown butter
balsamic reduction
(6 minimum)

SEABASS • market price
with caramelized shallot and brown butter agrodolce sauce
with tomatoes and capers
(6 minimum)

STUFFED PEPPERS • 6.50 (each)
with mozzarella, tomato and basil
(6 minimum)

ROASTED EGGPLANT • 7.50 (each)
with za'atar yogurt and pomegranate seeds
(6 minimum)

BBQ BEEF RIBS • 16.50 (per pound)
(48 hrs. notice | 5 pound minimum)

BUTTERNUT SQUASH LASAGNE • 65.00 (serves 8-10)
mozzarella, parmesan and basil herb sauce

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 GREEN BEANS • 18.50 (per pound)
with toasted hazelnuts and shallots

SZECHUAN GREEN BEANS • 16.50 (per pound)

OVEN ROASTED FARM CARROTS • 14.50 (per pound)

GRILLED ASPARAGUS • 18.50 (per pound)

GRILLED VEGETABLES PROVENÇAL • 14.50 (per pound)

OVEN ROASTED BEETS, APPLES, WALNUTS
& GOAT CHEESE • 18.50 (per pound)

ROASTED CAULIFLOWER • 16.50 (per pound)
with almonds, capers, raisins and breadcrumbs

GRILLED CORN • 14.50 (per pound)
with fresno chilies and cotija cheese

SNAP PEAS & ASPARAGUS • 19.50 (per pound)
with shallots, fresh thyme and lemon zest

ROASTED SEASONAL VEGETABLES • 18.00 (per pound)

SAUTÉED BROCCOLINI WITH LEMON ZEST • 16.00 (per pound)

JICAMA, SOYBEAN & ROASTED CORN SALAD • 14.50 (per pound)
with red onion and cilantro

BRUSSELS SPROUTS SALAD • 16.50 (per pound)
with dates, almonds and pecorino

SAUTEED BRUSSELS SPROUTS • 16.50 (per pound)
with toasted almonds and carrots

CLASSIC CREAMY COLE SLAW • 12.50 (per pound)

SEASONAL FRUIT SALAD • 18.00 (per pound)

BUTTERNUT SQUASH SALAD • 14.50 (per pound)
with arugula, pine nuts, red onion and lemon yogurt

OVEN ROASTED TREE OYSTER MUSHROOM • 18.50 (per pound)
with toasted walnuts

PASTA

PASTA ARRIMINATA • 14.50 (per pound)
with broccoflower, caramelized onions, golden raisins, pine nuts,
saffron and fresh pecorino

PASTA SCOPPIATO • 16.50 (per pound)
with toybox tomatoes, pecorino and a hint of fried garlic

CAVATAPPI • 14.50 (per pound)
with tomato artichoke sauce and grated Parmigiano Reggiano

CAVATAPPI • 16.50 (per pound)
with seasonal vegetables, extra virgin olive oil and fresh dill

THAI NOODLE SALAD • 14.50 (per pound)
with carrots, zucchini, green onions, peanut sauce and sesame
seeds

BEANS, GRAINS & RICE

CORN & BLACK BEAN SALAD • 14.50 (per pound)
with chili-lime vinaigrette

THREE BEAN SALAD • 14.50 (per pound)
with cilantro, jalapeno and corn

COUSCOUS • 16.50 (per pound)
with dried berries, pine nuts and raspberry vinaigrette

TOASTED ISRAELI COUSCOUS • 16.50 (per pound)
with almonds and cranberries

CURRIED CHICK PEAS • 14.50 (per pound)

FARRO SALAD • 16.50 (per pound)
with asparagus, sugar snap peas, hint of red onion and dill

QUINOA SALAD • 18.00 (per pound)
with soy bean, mint, cilantro and lime

QUINOA SALAD • 18.00 (per pound)
with roasted white corn, dried cherries, scallions and fresh mint

BROWN RICE SALAD • 18.00 (per pound)
with edamame, corn, avocado, sugar snap peas, cucumber, daikon sprouts and sesame soy dressing

SPINACH RICE • 12.50 (per pound)
(requires reheating)

POTATOES

CLASSIC POTATO SALAD • 12.50 (per pound)

CREAMY MASHED POTATOES • 16.50 (per pound)

POTATO SALAD • 14.50 (per pound)
with dill vinaigrette

ROASTED FINGERLING POTATOES • 13.75 (per pound)

POMMES GRATINÉE • 26.00 (serves 6)
with sharp white cheddar



DESSERT

Platters available upon request for an additional charge.

WHOLE CAKES

FLOURLESS CHOCOLATE CAKE • 55.00

CHEESECAKE • 50.00

CARROT CAKE WITH WALNUTS • 50.00

COCONUT CAKE • 50.00

CROWN CAKE WITH FRESH STRAWBERRIES • 55.00

HAZELNUT MERINGUE CAKE • 60.00

CHOCOLATE ROULADE • 56.00

flourless chocolate cake rolled with fresh whipped cream

OLD FASHIONED CHOCOLATE CAKE

with chocolate or vanilla swiss meringue buttercream

• 50.00 (8" | serves 10-12) • 100.00 (12" | serves 20-25)

BUTTERMILK CAKE

with chocolate or vanilla swiss meringue buttercream

• 50.00 (8" | serves 10-12) • 100.00 (12" | serves 20-25)

BUTTERMILK CAKE

with vanilla swiss meringue buttercream and raspberry filling

• 50.00 (8" | serves 10-12) • 100.00 (12" | serves 20-25)

RED VELVET CAKE

with cream cheese frosting

• 50.00 (8" | serves 10-12) • 100.00 (12" | serves 20-25)

BANANA CAKE • 50.00

with cream cheese frosting

COOKIES

(1 dozen minimum per variety)

PEANUT BUTTER, CHOCOLATE, SEA SALT • 3.25 regular

CHOCOLATE CHIP • 3.95 regular • 0.85 mini

PEANUT BUTTER • 3.50 regular • 0.85 mini

OATMEAL RAISIN • 3.50 regular • 0.85 mini

SUGARED MOLASSES • 1.25 (each)

CHOCOLATE DREAM • 2.95 regular • 1.25 mini

POWDERED SUGAR PECAN BALLS • 1.00 (each)

COCONUT MACAROON • 2.00 (each)

CHOCOLATE DIPPED COCONUT MACAROON • 2.25 (each)

CHOCOLATE BOUCHON • 1.50 (each)

brownie-like mini cake

CRANBERRY PISTACHIO SHORTBREAD • 1.25 (each)

MINI RASPBERRY LINZER COOKIE • 1.25 (each)

BAR COOKIES

(1 dozen minimum per variety)

• 3.50 (each)

· lemon bar · pecan bar · decadent brownie

· magic bar · apricot bar · raspberry bar

SEASONAL COBBLERS, PIES & TARTS

RUSTIC APPLE PIE • 35.00 (serves 8)

INDIVIDUAL RUSTIC APPLE PIE • 3.95
(6 minimum)

MIXED BERRY COBBLER • 45.00 (serves 10-12)

MINI SEASONAL FRUIT TART • 2.50
(2 dozen minimum per variety)

INDIVIDUAL SEASONAL FRUIT PIE • 5.50
(6 minimum)

INDIVIDUAL DESSERTS

MINI MOUSSE • 4.50 (each)
lemon · chocolate
(2 dozen minimum per variety)

POPTART • 3.50 (each)
strawberry · nutella
(1 dozen minimum)

CUPCAKES

(6 minimum per variety)

VANILLA · CHOCOLATE · COCONUT • 3.50 (each)
vanilla and chocolate cupcakes are available with pastel icing upon request

CHOCOLATE WITH VANILLA FROSTING • 3.50 (each)

VANILLA WITH CHOCOLATE FROSTING • 3.50 (each)

CHOCOLATE WITH COCONUT FROSTING • 3.50 (each)

RED VELVET • 3.00 (each)

MARSHMALLOW CREAM FILLED CHOCOLATE • 3.75 (each)

CLOUD CUPCAKE • 5.50 (each)

MINI CUPCAKES • 1.00 (each)
vanilla · chocolate · red velvet
1 dozen minimum per variety

ADD CUPCAKE DECOR • 0.50 (each)
pink/blue baby booties · pastel sugar flower · holiday decor

CHILDREN'S MENU

JOAN'S THREE CHEESE MACARONI • 55.00 (serves 8-10)
(requires reheating)

CHICKEN TENDERS • 2.75 (each)
with honey mustard
(2 dozen minimum | requires reheating)

KIDS' SANDWICHES • 5.95
on white bread, cut into triangles without crusts

- peanut butter and jelly
- turkey breast and cheese
- ham and cheese

(10 minimum)

KIDS' CRUDITÉ • 55.00 (serves 15-20)
carrots and celery served with house made ranch dip

JOAN'S ON THIRD POTATO CHIPS • 3.25 small • 6.50 large

MINI CUPCAKES • 1.00 (each)
vanilla, chocolate or red velvet
(1 dozen minimum per variety)

MINI COOKIES • 0.85 (each)
chocolate chip or oatmeal raisin
(1 dozen minimum per variety)

BEVERAGES

ICED TEA • 25.00 (per gallon)
with ice, plastic pitcher, cocktail napkins,
sweetener, lemons and cups

FRESHLY SQUEEZED LEMONADE • 25.00 (per gallon)
with ice, plastic pitcher, cocktail napkins and cups

JOAN'S ON THIRD BOTTLED WATER • 2.25 (each)

PELLEGRINO • 4.95 large • 2.75 small

ASSORTED SODAS • 2.25 (each)

*inquire about our wine and beer selection



DELIVERY

Food can be delivered to you seven days a week. Delivery charges are based upon distance from our kitchen. We will arrange for delivery and provide an estimated delivery fee when you place your order.

PLATTERS

PLATTERS • 7.50 (per platter)
food is beautifully arranged on wooden trays.

PAPER & PLASTIC

CLEAR PLASTICWARE • 2.00 (per person)
includes a dinner plate, dessert plate, fork, knife, and napkin.
Serving utensils are available free of charge upon request.

PRICING

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

CHANGES AND CANCELLATIONS

Must be finalized by 12 pm the day prior to your event.
Please contact the catering department directly for any changes or cancellations.

ORDERING

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. \$100 catering minimum required.

FULL SERVICE CATERING AND EVENT PLANNING

If you would like full service catering with staff, rentals, décor, flowers, custom menu design, music, entertainment, valet parking and more, please refer to the special events page on our website. Our special events department will assist you with these more extensive catering services.



