

Appetizers

Prawn Cocktail Platter.....\$2 per prawn
Served with cocktail sauce for dipping -*Minimum 20*

Skewers ala Varni (Steak or Chicken).....\$36 per 12
Meat of choice layered with onion and bell pepper -*Minimum 12*

Italian Chicken Wings.....\$9.00
A dozen lightly breaded and deep fried and seasoned with some Italian spices served with ranch dressing for dipping

Italian Cocktail Meatballs ...Half order 75/Full order 150
Served with Napoletana sauceHalf\$40/Full\$80

Tomato Bruschetta.....\$15/Shrimp \$19
A loaf of Joe's signature garlic bread topped with tomato, onion and bell pepper then toasted with Jack cheese

Garlic Bread.....\$11/Cheese\$15
A loaf of Genova French-Sourdough bread spread with Joe's garlic butter and baked

All Platters Feed Approximately 10-20

Vegetable Crudit  Platter.....\$30
Broccoli, Cauliflower, Carrots, Black Olives served with Ranch

Joe's Deli Platter.....\$50
Sliced Roast Beef, Roasted Turkey, Ham, American, Swiss and Jack

Antipasto Platter.....\$40
Italian Sausage, Black Olives, Pepperocini and Button Mushrooms

Deep Fried Selections:

Ravioli.....\$9.50

Calamari.....\$12

Onion Rings.....\$6.50

Chicken Strips.....\$9.00

Mushrooms or Zucchini.....\$7.50

It's your Sampler (any 2 fried).....\$9.50

Dessert

Chocolate Mousse.....\$4.50
Milk Chocolate, sugar and cr me gently whipped with Kahlua and Bailey's

Vanilla Ice Cream.....\$3.50

Above Desserts are priced per person

Banquet Policies

•A \$100– Deposit is required to book facilities for parties of 20-60 persons. \$100– deposit is then deducted from final bill total.

•Cancellations made 30days in advance will be fully refunded. Thereafter, No refunds will be issued. Absolutely no refunds in the month of December.

•The minimum number of guests required to book our facilities is 20 persons. However, if your party becomes less than 20, the deposit put on the room will be lost and not deducted. In the month of December if your party is less than 20 a \$200– fee will be added to bill.

•One week prior to event, menu selection and number of guests is required. This information is vital to the ordering of food and scheduling of employees.

•Appropriate sales tax and 20% gratuity will be added to all items. Absolutely no separate checks.

Fee Schedule

\$10 per bottle corkage fee when applicable

\$.50 cake fee per person

\$5 per table decorating fee
(tablecloths, napkins & centerpieces included)
-Ask about decorating the room yourself

\$30 Cleaning fee for any glitter or confetti products used

Our Banquet Room can accommodate guests up to 60persons Buffet or Table Service. Bar and dining room are also available for private events-Ask for specific pricing. Pricing subject to change Photo album of past events is available at hostess station to assist in ideas or online at www.stocktonjoes.com.

Tablecloths are available in Black, Green, Burgundy and White. Napkins are available in Black or White. Specify decoration choices one week before event. Banquets contact managers Dolly or Sherry. LET US CATER YOUR NEXT

EVENT/See Catering Menu-Contact Judy.

Let  make it
Easy to plan your
next event!

Banquet Menu

Stockton Joe's Banquet Room is the perfect setting for special gatherings seating up to 60 guests. Have a larger event? Joe's is the exclusive caterer for the Commercial Exchange Banquet Hall and the Commander's House. We can accommodate up to 200 guests for indoor seating and several hundred on the grounds outside.

•209-951-2980•

Fax 209-951-5900

236 Lincoln Center

www.StocktonJoes.com

Luncheon Menu-Plated

Please choose three entrees and one side dish listed below:
A Mixed Green Salad, non-alcoholic beverage, and fresh baked French-Sourdough bread and butter are included in price. Lunch is served until 3pm. Monday-Friday.
Dinner Menu available anytime.

Entrees

Shrimp Louie Salad^	\$15
Creamy Caesar Salad^ (chicken or shrimp)	\$14
Chicken Cutlet, Parmigiana, Scaloppini or Marsala	\$18
Joe's Chicken Breast	\$17.75
Veal Cutlet, Parmigiana, Scaloppini or Marsala	\$19
Roast Beef *	\$23
Steak <i>ala Varni</i>	\$19
Char Broiled Salmon	\$22.50
Scampi	\$19
Prawn or Scallop Saute*	\$19
Deep-Fried Prawn, Scallop, or Calamari	\$18
Eggplant Parmigiana	\$18
It's Your Pasta^	\$17
Add Meatball	\$18
Add Chicken or Shrimp	\$21

Choice of Pasta: Fettuccini, Linguini, Spaghetti, Angel Hair, Ravioli or Penne

* Gluten free pasta available Add....1.50

Gnocchi or Cheese Tortellini.....Add \$1

Choice of Sauce: Joe's Meat Sauce, Napoletana or Pesto

Pink Sauce, Alfredo or Creamy Pesto.....Add\$1

To ensure quality all meat will be prepared at medium.

*special order ^No Side Dish

Beverages

Coffee or Hot Tea

Fresh Brewed Ice Tea

Milk-One refill

Soft Drinks

Pepsi, Diet Pepsi, Sprite, Root Beer, Pink Lemonade -One refill

Grapefruit, Orange or Cranberry Juice-One refill

Dinner Menu-Plated

Entrees

Shrimp Louie Salad^	\$15
Creamy Caesar Salad^ (chicken or shrimp)	\$14
Chicken Cutlet, Parmigiana, Scaloppini or Marsala	\$22
Joe's Chicken Breast	\$18
Veal Cutlet, Parmigiana, Scaloppini or Marsala	\$23.50
Roast Beef *	\$23.00
Steak <i>ala Varni</i> (2-6oz flat iron steaks)	\$24.50
New York Steak (14oz)	\$29.50
Prime Rib*	\$29.50
Char Broiled Salmon	\$22.50
Scampi	\$23
Prawn or Scallop Saute*	\$22.50
Deep-Fried Prawn, Scallop or Calamari	\$22.00
Eggplant Parmigiana	\$18
It's Your Pasta^	\$17
Add Meatball	\$18
Add Chicken or Shrimp	\$21

Choice of Pasta: Fettuccini, Linguini, Spaghetti, Angel Hair, Ravioli or Penne

* Gluten free pasta available Add....1.50

Gnocchi or Cheese Tortellini.....Add \$1

Choice of Sauce: Joe's Meat Sauce, Napoletana or Pesto

Pink Sauce, Alfredo or Creamy Pesto.....Add\$1

Side Dishes

Mixed Vegetables, Parmesan Polenta, Steak Fries, Mashed Potatoes, Garlic Mashed Potatoes,

Baked Potato, or

Choice of Pasta: Fettuccini, Linguini, Spaghetti, Angel Hair, Ravioli or Penne

* Gluten free pasta available Add....1.50

Gnocchi or Cheese Tortellini.....Add \$1

Choice of Sauce: Joe's Meat Sauce, Napoletana or Pesto

Pink Sauce, Alfredo, Creamy Pesto...../....Add\$1

Buffet Menu

Entrees

Entrees are served with bread and butter and non alcoholic beverage

Banquet buffet selections are priced per person- Minimum of 20 guests required

\$18 Classic Joe's Buffet-Choice of one entrée and two side dishes

\$23 Deluxe Joe's Buffet-Choice of two entrées and three side dishes

Entrée choices:

Chicken Scaloppini, Marsala or Picatta

Joe's Chicken marinated for 24 hours in garlic, rosemary and olive oil

Veal Scaloppini, Marsala or Picatta (Add \$2)

Steak *ala Varni* (Add \$1)

Scampi (Add \$1)

Roast Beef presliced (Add \$2)

Roast Leg of Lamb presliced (Add \$2)

Prime Rib of Beef presliced (Add \$5)

Pasta Choice of pasta and sauce **\$15.50**

-Add Meatballs, Chicken or Shrimp (Add \$2)

Side Dishes:

Mashed or Garlic Mashed Potatoes

Steamed Mixed Vegetables

Zucchini Sauté with a light tomato and white wine sauce

Creamed Spinach

Spinach Sauté with olive oil, garlic and lemon

Spaghetti, Penne, Ravioli

Served with Joe's Signature Meat Sauce, Napoletana, or Pesto

Gnocchi, or Cheese Tortellini (Add \$1)

Pink Sauce, Alfredo or Creamy Pesto (Add \$1)

Risotto rice slow cooked in a spiced tomato sauce w/parmesan cheese

Parmesan Polenta

Mixed Green Salad topped with chopped mixed vegetables

Caesar Salad (Add \$1)

Don't see exactly what your want? Feel free to ask for special requests we will do our best to accommodate your needs!

Chafing dishes and utensils are included in pricing

Buffet Style will have plates and silverware stacked by food unless specified by customer in advance.

Dessert and beverages available buffet style-Ask.