

JOY DELIVERED CATERING MENU



pastries & fruit

LARGE PASTRY PLATTER

Fresh baked croissants, assorted muffins, cinnamon rolls, southern biscuits

Small serves 10 \$40; Medium serves 15 \$60; Large serves 20 \$80

MINI PASTRY PLATTER

Assorted mini muffins, assorted fresh baked Danish pastries, cinnamon rolls, mini southern biscuits

Small serves 10 \$20; Medium serves 15 \$30; Large serves 20 \$40

MIXED FRUIT BOWL

Small serves 10 \$30; Medium serves 15 \$45; Large serves 20 \$55

MIXED FRUIT TRAY

Small serves 10 \$35.00; Medium serves 15 \$50.00; Large serves 20 \$65.00

FRUIT & GRANOLA PARFAIT

Create your own parfaits with Joy's house made granola, honey yogurt and fresh berries. Serves 10 \$45

hot breakfast

JOY'S HOUSE SCRAMBLE (10 order minimum)

Scrambled eggs with choice of bacon or house made sage and ginger sausage and Joy's famous hand rolled honey butter biscuit

\$6.5 Add hash browns or stone ground southern grits \$2. Add cheese to eggs hash browns or grits \$0.5

BREAKFAST SANDWICH (10 order minimum)

Scrambled eggs, cheddar & bacon on Joy's famous hand rolled honey butter biscuit house

\$6.5 Add hash browns or stone ground southern grits \$2 Add cheese to hash browns or grits \$0.5

CHICKEN BISCUIT (10 order minimum)

Joy's famous hand rolled honey butter biscuit with brined chicken breast marinated in buttermilk and Jon's secret hot sauce, battered and fried crispy. \$5.5

BREAKFAST BURRITO (10 order minimum)

Soft scrambled eggs with house-made chorizo, cheddar, sour cream, avocado pico de gallo & tomatillo cream sauce.

\$8 Add hash browns or stone ground southern grits \$2 Add cheese to hash browns or grits \$0.5

QUICHE

Serves 8. Popular options include: Bacon Cheddar, Ham Cheddar, Spinach Mushroom & Swiss, Mixed Vegetable

\$15 Shrimp & Asparagus \$19

passed or buffet appetizer menu

Prices are per person, minimum 20 per order

HOT TO ROOM TEMPERATURE APPETIZERS

BULGOGI STEAK, BUTTER LETTUCE WRAP, CUCUMBERS & CARROTS \$4

SOUTHERN STYLE MEATBALLS \$3.5

MINI BEEF WELLINGTON \$5

BACON WRAPPED SCALLOPS - MARKET PRICE

BACON WRAPPED LOBSTER MEDALLIONS - MARKET PRICE

CRAB STUFFED MUSHROOMS \$5

CRABCAKES WITH REMOULADE \$6.5

LOUISIANA STYLE SHRIMP & GRITS \$5 REQUIRES CHAFFER OR ON SITE CHEF

PULLED PORK SLIDERS \$4 (REQUIRES 72 HOURS NOTICE)

PULLED CHICKEN SLIDERS \$4 (REQUIRES 72 HOURS NOTICE)

CHICKEN BURGER SLIDERS, BACON, JALAPENO & CHIPOTLE AIOLI \$4

GRILLED CHICKEN SATAY, PEANUT SAUCE & SPICY CUCUMBER SAUCE \$4.5

BAYOU CHEESE PUFFS \$3.5

CRISPY PIMENTO CHEESE & HAM TRUFFLES \$4

ARTICHOKE SPINACH DIP, CHIPS \$4.5

ROASTED NEW POTATOES, BLUE CHEESE CREAM & WALNUTS \$3

BRIE EN CROTE FULL WHEEL WRAPPED IN PUFF PASTRY \$40

(1 WHEEL SERVES 15-20)

TOMATO SOUP SHOOTER, CRISPY PIMENTO CHEESE CROUTONS \$3

LOADED POTATO SOUP SHOOTER, POTATO CRISP \$3

CRISPY BRUSSEL SPROUTS, VIETNAMESE DRESSING & BACON \$4

COLD TO ROOM TEMPERATURE APPETIZERS

HOUSE SMOKED SALMON, BUCKWHEAT BLINI, CRÈME FRESH & DILL \$4

HOUSE SMOKED SALMON WRAPPED BREADSTICKS, CAPER CREAM CHEESE \$4

passed or buffet appetizer menu continued

HOUSE SMOKED SALMON, TOAST POINTS & SOUR CREAM HORSERADISH & CAPER SAUCE \$4

AHI TUNA, CRISPY CHIP & WASABI GUACAMOLE CRÈME \$4.5

CEVICHE - SHRIMP, SCALLOP, MIXED SEAFOOD OR LOBSTER - MARKET PRICE - REQUIRES ON SITE CHEF

JUMBO SHRIMP COCKTAIL SHOOTER MARKET PRICE

MINI TACOS (TUNA, PORK BELLY, CHICKEN TINGA) MARKET PRICE CHEESE PLATTER - 3 SELECTIONS - MARKET PRICE

ASPARAGUS WRAPPED WITH CRISPY PROSCIUTTO & PARMESAN \$4

FIG, ARUGULA & PROSCIUTTO ROLLS (SEASONAL) \$4

CHARCUTERIE PLATTER - 3 SELECTIONS - MARKET PRICE

TOMATO OR WILD MUSHROOM BRUSCHETTA \$3.5

TOMATO OR WILD MUSHROOM & PARMESAN TARTS \$4

PARMIGIANO REGGIANO CUPS, CHÈVRE MOUSE & CHIVES \$3

PISTACHIO CRUSTED DATE & CHÈVRE TRUFFLES \$3

CAPRESE SKEWERS \$3

GUACAMOLE OR PICO DE GALLO DIP, CHIPS \$4.5

FRUIT PLATTER WITH HONEY YOGURT SAUCE \$4.5

CRUDITÉ PLATTER WITH GREEN GODDESS DIP \$3

HUMMUS WITH PITA \$3

SPICY & SWEET ROASTED NUTS, ROSEMARY & HERB SALT \$2

Food and Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.