

2023 Event
Sample Menus &
Pricing

Joey Jokey Catering

THE ORIGINAL OG

Stationary or Passed Appetizers

Passed or Stationary Hors d'Oeuvres

(Choose 4, 6, or 8)

- Assorted Premium Avocado Toast Crostinis: Filet Mignon, Smoked Salmon, Roasted Tomato (vegetarian/vegan), Mango Salsa (vegetarian/vegan)
- Assorted Crostini's: Honey Goat Cheese topped with Roasted Tomatoes and Pesto drizzle, Mozzarella & Tomato topped with Balsamic Vinegar reduction (vegetarian), Hummus & Roasted Tomato (vegetarian/vegan), Apple Cinnamon Mascarpone w/ a Red Wine Reduction (vegetarian)
- Bruschetta
- Wonton Crisps topped w/ Spicy Tuna & Spicy Salmon
- Crispy Rice Trio topped w/ Spicy Tuna, Spicy Salmon & Sweet Potato
- Italian Meatballs in Marinara Sauce
- Assorted Mini Quiche: Quiche Lorraine & Spinach Mushroom
- Mini Crab Cakes topped w/ House-made Remoulade
- Goat Cheese Stuffed Bacon Wrapped Dates
- Mediterranean Veggie Kabobs (zucchini, red pepper & onion, served w/ warm pita, hummus & tzatziki)
- Grilled Chicken Tenders served w/ House-made Ranch & BBQ Sauce
- Fried Chicken Tenders served w/ House-made Ranch & BBQ Sauce
- Artisanal Cheese & Charcuterie Platter
- Crudit  Platter w/ Mixed Olives, 3 House-made Hummuses And Warm Pita Bread
- Seasonal Crudit  Individual Boats served with Mixed Olives and Hummus (vegetarian/vegan)
- Greek Platter or Individual Boats: Warm Pita, Tzatziki, 2 types of Hummus, Olives, Tabbouleh (vegetarian)
- Antipasto Platter or Individual Boats: Marinated Artichoke Hearts, Roasted Red Peppers, Marinated Mozzarella Balls, Olives, Provolone, Cherry Tomatoes (vegetarian)
- Mini Quiches: Quiche Lorraine, Spinach Mushroom, Goat Cheese Caramelized Onion
- Shrimp Cocktail served with Cocktail Sauce and House-made Remoulade
- Hummus Veggie Roll Up Bites
- Glazed Chicken Wings
- Pesto Chicken
- Stuffed Mushrooms
- Shrimp Ceviche
- Mini Chicken & Waffle Cups

Sample Menus – Plated or Family Style

Salad (Pick 1):

- Burrata Caprese
- Beet & Goat Cheese Salad
- Crispy Goat Cheese Salad
- Kale, Romaine, Quinoa, Golden Raisins & Toasted Almonds tossed in a Lemon Vinaigrette Dressing
- Traditional Greek Salad
- Greek Chickpea Feta Salad
- Caesar Salad w/ Homemade croutons
- Modern Greek Salad (plated and family style option only)
- Southwest Salad (Romaine Lettuce, Corn, Black Beans, Avocado, Tomatoes, Tortilla Strips) served w/ House-made Chipotle Honey Lime Dressing
- Garden Salad (Mixed Greens, Tomatoes, Cucumber, Carrots) served w/ House-made Ranch Dressing

Entree (Pick 2)

- Shrimp Scampi
- Chimichurri Grilled Flank Steak
- Braised Short Ribs (served in a red wine sauce)
- Filet Mignon (served w/ Béarnaise, Mushroom Cream, Peppercorn, Red Wine Sauce or Truffle Butter)
- Rib Eye Steak (served w/ Béarnaise, Mushroom Cream, Peppercorn, Red Wine Sauce or Truffle Butter)
- Butter Poached Lobster
- Halibut with Lemon Caper Bruère Blanc Sauce
- Soy Glazed Sea-bass
- Herb Lemon Chicken topped with a Mango Avocado Chutney

Sides (Pick 2):

- Roasted Garlic Cauliflower Mash
- Creamed Spinach
- Sautéed Spinach
- Cream Corn
- Yellow Rice
- Coconut Rice
- Jasmine Rice
- Ratatouille
- Creamy Garlic Parmesan Mushrooms
- Roasted Garlic Lemon Broccolini
- Roasted Asparagus
- Sweet Potato Casserole
- Mashed Sweet Potatoes
- Creamy Mash Potatoes
- Roasted Seasonal Vegetable Medley
- Sautéed Corn & Tomatoes topped w/ Fresh Basil
- Roasted Garlic Green Beans
- Garlic Bread
- Baked Mac & Cheese
- Corn & Cherry Tomatoes w/basil

Custom Buffet Sample Menus

Fully customizable by client. Each buffet comes with 2-3 entrees, 3 sides & 1 salad.

Soft Taco Bar

- Entrée: Choice of Seasoned Beef, Chicken, Fish or Soy Chorizo
 - Assorted toppings included: Tortillas, Lettuce, Sour Cream, Cheese, Peppers, Onions, Salsa
- Sides: Rice & Beans (black, pinto or refried), Chips & Guacamole, Poblanos Rajas
- Salad: Southwest Salad - Bed of Romaine topped w/ Fresh Corn, Tomatoes, Black Beans, Jicama, Cotija Cheese, Avocado, Tortilla Strips served w/ Creamy Honey Chipotle Lime Dressing

Thai

- Entrée: Thai Yellow Curry (Veggie), Basil Thai Chicken
- Sides: Pineapple Fried Rice, Tofu Pad Thai, Steamed Coconut Rice
- Salad: Thai Salad

BBQ

- Entrée: Beef Brisket, BBQ Chicken, Tofu or Salmon
- Sides (Choose 3): Mac & Cheese, Baked Beans, Collard Greens, Candied Yams, Potato Salad, Cole Slaw
- Salad: Garden Salad w/ House Made Dressing of Choice (Ranch, Lemon Vinaigrette, Balsamic Vinaigrette, Blue Cheese, Creamy Honey Chipotle Lime)

Italian

- Entrée: Meatballs (veggie option available), Spaghetti w/ Marinara Sauce, Penne Alla Vodka, Spinach Mushroom Lasagna, Eggplant Parmesan (Gluten Free)
- Sides/Salads: Caesar Salad, Seasonal Roasted Veggies, Caprese Salad, and Garlic Bread

American

- Entrée: Lemon Herb Salmon, Grilled Marinated Flank Steak & Chicken topped with Chimichurri Sauce
- Sides: Mash Potatoes, Roasted Seasonal Veggies, Sautéed Corn & Tomatoes
- Salad: Kale & Quinoa Salad – Kale, Romaine, Quinoa, Golden Raisins & Toasted Almonds tossed in a Lemon Vinaigrette Dressing

Mediterranean

- Entrée: Mediterranean Grilled Chicken, Falafels, Mediterranean Beef Stew
- Sides: 3 types of house-made Hummus (Roasted Garlic, Jalapeño, Sundried Tomato), Rice, Warm Pita, Greek Dolmas, Spanakopita (Greek Spinach Pie)
- Salad: Greek Salad

Sample Menus – Premium Upgrade Options

Premium Steak Carving Station

- Choice of Steak: Filet Mignon, Ribeye, or Prime Rib
- Choice of 4 sauces: Chimichurri, Béarnaise, Blue Cheese Sauce, Peppercorn Steak Sauce, Bordelaise, Classic Steak Sauce, Truffle Butter*

Seafood Tower

- Oysters, Shrimp, Crab, Lobster
- Assorted Sauces: Cocktail Sauce, Mustard Sauce, Horseradish, Mignonette, Rémoulade

Late Night Stations - Sample Menus

Grilled Cheese Station

- Choice of Breads: Country White, Whole Wheat, Sourdough, Brioche, Hawaiian, Honey Wheat
- Choice of 3 Cheeses
- Assorted Toppings: Bacon, Jalapeños, Tomatoes, Spinach Artichoke Dip, Caramelized Onions
- Assorted Spreads: Pesto, Cranberry Sauce, Fig Jam, Garlic Butter, Sage Butter

Slider Station

- Choice of meats: Pulled Pork, Beef, Beyond Meat, Black Bean
- Choice of 3 Cheeses
- Assorted Toppings: Fried Egg, Bacon, Lettuce, Tomatoes, Pickles, Jalapeños
- Assorted Condiments: Ranch, Ketchup, Mayo, Mustard, BBQ Sauce

Taco Bar Station

- Choice of Seasoned Beef, Chicken, Fish, Soy Chorizo, Carne Asada, Sweet Potato Hash
- Assorted toppings: Tortillas, Lettuce, Sour Cream, Cheese, Peppers, Onions, Salsa, Guacamole



All toppings can be customized upon request
*requires upcharge

Desserts

Desserts (Choose 1)

- Brioche Bread Pudding
- Homemade Banana Cream Pudding
- Mini Crème Brûlée
- Mini Apple Pie Crumbles
- Mini Cheesecakes (Caramel, Strawberry, Cookies & Cream)
- Mini Ice Cream Sundaes
- Mini Apple Turnovers
- Mini Eclairs
- Homemade Churros
- Pecan Pie Bars
- Lemon Bars
- Chocolate Covered Strawberries
- Assorted Cupcakes
 - Choose from Vanilla, Chocolate, Strawberry, Lemon, Red Velvet, Carrot Cake
- Assorted Cookies
 - Choose from Chocolate Chip, White Chocolate Pecan, Oatmeal, Double Chocolate Chunk, Strawberry Jam Thumbprint Cookies, Millionaire Shortbread, Chocolate Chunk Shortbread Cookie topped w/ Sea Salt
- Ice Cream Sandwiches
 - Choose 3 types of cookies & 2 ice cream flavors. This selection also includes assorted toppings (nuts, chocolate chips & sprinkles)
 - Ice Cream Options: Vanilla, Cookies & Cream, Chocolate, Strawberry, Vanilla Chocolate Chip
- Ice Cream Sundae Bar
 - Choose 3 ice cream flavors
 - Assorted toppings include:
 - Oreo Cookies, Nuts, Whipped Cream, Fudge, Caramel, Sprinkles, Maraschino Cherries

Pricing

PLATING STYLES	Price Range
Stationary Platter Appetizer	\$10-\$20
Stationary or Passed Appetizers	\$15-\$25
Custom Buffet	\$35-\$45
Family Style	\$35-\$55
Plated	\$50-\$75
Premium	\$20-\$30
Stations	\$10-\$20
Dessert	\$10-\$20

*Servers and Chefs range from \$175-\$210 each, dependent upon duration of event.
Typically a wedding for 100 people would require 6-9 staff.*

Service Charge which is included in the range is 15% which covers, travel, delivery, set up, breakdown, clean up and servicing the event.

Sales Tax is 8% of full amount.

Bartending services offered. Contact for more information.



15% Service Charge covers travel, delivery, set up, breakdown, servicing for the event

THANK YOU!

Ooey Gooey Catering

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[YELP](#)

For more information please contact operations@ooeygooeycatering.com or info@ooeygooeycatering.com to personalize your menu. Looking forward to servicing you.