

Salads

B.P.A. Quinoa Salad Quinoa + Avocado + Grape Tomato + Smoked Speck + Toasted Pine Nuts + Chopped Mozzarella + Pesto Dressing	\$45
Mediterranean Quinoa Salad Gaeta Olives + Sun Dried + Tomato + Roasted Pepper + Artichoke Hearts + Arugula + Mozzarella + Creamy Basil Dressing	\$45
Apple Walnut Mixed Greens + Candied Walnuts + Granny Smith Apples + Craisins + Goat Cheese	\$40
Js Chopped Salad Romain Hearts + Gaeta Olive + Grape Tomatoes + Cucumber + Pickled Onions + Sun Flower Seeds + Creamy Basil Dressing	\$35
Baby Spinach Salad Baby Organic Spinach + Roasted Peppers + Sun Dried Tomatoes + Gaeta Olives + Chopped Mozzarella	\$35
Farmers Salad Mixed Greens + Carrot Julianne + Pickled Red Onions + Granny Smith Apple + Grape Tomatoes + Cucumber + Honey Balsamic	\$30
Classic Caesar Crisp Tender Romain Hearts + Parmigiano Reggiano + House Made Croutons	\$30

Sides

Sautéed Rapini	\$40
Roasted Potatoes Choice: Garlic + Cajun + Pesto	\$30
Roasted Garlic Mashed Potatoes	\$30
Sautéed French Beans	\$30
Sautéed Vegetable Medley	\$30
Grilled Asparagus	\$30
Rice Pilaf	\$25
Frech Fries/Sweet Fries (Add \$5 for Flavor) Choice: Salt & Vinegar + Cajun + Salted Caramel	\$25
Sautéed Broccoli	\$25
Citrus Glazed Carrots	\$25

Pasta

Lobster Mac n Cheese Butter Poached Maine Lobster + Bacon Onion Jam + Smoked Gouda + Smoked Mozzarella + Parmigiano Reggiano	\$75
Lobster Ravioli Shallots + Roasted Garlic + Smoked Speck + Champagne Rosé Cream Sauce	\$50
Baked Drunken Dumplings Smoked Speck + Sweet Green Peas + Vodka Sauce	\$50
Penne Alla Vodka Shallots + Roasted Garlic + Smoked Speck + Vodka + Cream + Marinara + Basil	\$45
Linguine White Clam Sauce Little Neck Clams + Shallots + Garlic + White Wine + Lemon Zest + Parsley	\$45
Linguine Red Clam Sauce Little Neck Clams + Shallots + Garlic + White Wine + Marinara + Parsley	\$45
Orriechette Baresi Broccoli Rabe + Sweet Fennel Sausage + Gaeta Olives + Red Chili + Garlic + EVOO	\$45
Rigatoni Bolognese Veal + Beef + Pork + Cream + Marinara	\$45
Penne Fresca Wild Mushrooms + Grape Tomatoes + Baby Organic Spinach + Smoked Mozzarella + EVOO + Lemon Zest	\$40
Rigatoni Norma Marinara + Fried Eggplant + Ricotta Salata	\$40
Veggie Lasagna Seasonal Vegetables + Smoked Mozzarella + Bechamél Sauce	\$40
Baked Ziti Ricotta + Parmigiano Reggiano + Marinara Sauce + Fresh Mozzarella + Basil	\$35
Mac n Cheese Smoked Mozzarella + Smoked Gouda + Fresh Mozzarella + Parmigiano Reggiano	\$30

Entree

Root Beer Braised Short Ribs Fried Spinach + Root Beer Demi + Sesame	\$100
Crab Stuffed Fillet Sole Lump Crab Meat + Herb Panko Crust + Lemon Butter Sauce	\$75
Romesco Shrimp Grilled Shrimp + Sautéed Artichokes & Spinach + Romesco Sauce + Balsamic Reduction	\$65
Shrimp Scampi Roasted Garlic + Lemon Butter Sauce + Parsley	\$65
Shrimp Parm Fried Shrimp + Marinara + Parmigiano Reggiano + Fresh Mozzarella	\$65
Grilled Hanger Steak Wild Mushrooms + Root Beer Demi	\$65
Flank Steak Grilled Flank Steak + Wild Mushrooms + Marsala Demi	\$60
Chicken Cordon Bleu Chicken Breast + Gruyere Cheese + Virginia Ham + Rosemary + Thyme	\$45
Chicken & Artichokes Grilled Chicken Breast + Artichoke Hearts + Grape Tomatoes + Romesco Cream Sauce	\$45
Spiced Pork Tender Loin Ginger + Apricot + Citrus Glaze	\$45
Chicken Parm Panko Breaded Chicken Breast + Marinara Sauce + Parmigiano Reggiano + Fresh Mozzarella	\$40
J's Meatloaf Mushroom Gravy	\$40
Sausage & Peppers Sweet Fennel Sausage + Bell Peppers + Sweet Spanish Onions + Lite Marinara Sauce	\$35
Eggplant Parm Fried Eggplant + Marinara Sauce + Parmigiano Reggiano + Fresh Mozzarella	\$35



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Breakfast Packages (15 Person Minimum)

The All You Can Eat \$15 pp

Choice: Eggs Any Style + 2 Breakfast Meat + 2 Griddle
+ Home Fries + Bakers Platter + Seasonal Fruit Platter
+ Box Of Joe Coffee + Orange Juice

The Hunger Man \$13 pp

Choice: Eggs Any Style + Breakfast Meat + Griddle +
Home Fries + Toast + Juice

The Continental \$10 pp

Bagels + Muffins + Croissants + Danishes + Coffee Buns
+ Seasonal Fruit + Coffee + Juice



Prices subject to change without notice

Breakfast Catering Menu

All Prices Reflect Half Trays

All Half Trays Feed 8-10 ppl

Eggs

J's Bacon Egg & Cheese Sunny Side Up Eggs + Applewood Smoked Bacon + Fried Crostini + Sharp Cheddar Cheese + Fried Spinach	\$40
Potato & Eggs	\$35
Peppers & Eggs	\$30
Eggs Any Style Scrambled + Fried + Over Easy + Over Medium + Over Hard	\$25

Omelette Bites

J's Famous Banana Peppers + Sun Dried Tomatoes + Caramelized Onions + Sweet Sausage + Fresh Mozzarella	\$35
Chicken Florentine Grilled Chicken + Organic Baby Spinach + Shaved Mushrooms + Swiss Cheese	\$35
The Italian Fire Roasted Peppers + Organic Baby Spinach + Sweet Sausage + Caramelized Onions + Fresh Mozzarella	\$35
South Of The Border Chorizo + Caramelized Onions + Banana Peppers	\$35
Three Cheese Mozzarella + Sharp Cheddar + Swiss Cheese	\$30
Pork Cheddar Applewood Smoked Bacon + Sharp Cheddar Cheese	\$30
Ham Melt Virginia Ham + Swiss Cheese + Sharp Cheddar	\$25
Fresca Baby Organic Spinach + Grape Tomatoes + Shaved Button Mushrooms	\$25
Broccoli & Cheese Choice Of Cheese: Swiss + Sharp Cheddar + American + Mozzarella	\$25

Hot Off The Griddle

Add Fresh Berries \$10, Chocolate Chips \$5, Banana's \$5

Chocolate Tiramisu French Toast Espresso Batter + Nutella Mascarpone Cream + Lady Finger Crumble	\$45
French Battered Croissant Egg Battered Croissant + Nutella Mascarpone Cream	\$45
Chocolate Banana Walnut Pancakes Fresh Banana + Candied Walnuts + Chocolate Ganache	\$40
Belgian Waffles	\$30
French Toast (Thick Or Thin)	\$30
Oreo Pancakes Vanilla Icing	\$30
Pancakes	\$25
Silver Dollar Pancakes	\$20

Trimming & Beverages

Fresh Fruit Platter (16" / 18") Seasonal Market Fruit	\$65/\$75
Bakers Platter Mixed Muffins + Croissants + Danishes + Coffee Buns	\$65
Mini Bagel Platter Cream Cheese + Butter + Jelly	\$35
Applewood Smoked Bacon	\$35
Turkey Bacon	\$35
Sausage	\$30
Virginia Ham	\$30
Home Fries	\$25
Hash Brown Patties	\$25
Box Of Joe Coffee	\$20
Orange Juice	\$8
Paper Goods Package	\$1pp



Lunch Catering Menu

Heroes By The Foot
Served With Half Tray Salad

Mixed Wrap Platter Combo Choose any 4 hero Style to be prepared as wraps Served With Salad & Soda	\$85.00
The Roast Beef Sliced Top Round + Caramelized Onions + Fresh Mozzarella + House Demi Glaze	\$25/FT
Asian Steak Sliced Hanger Steak + House Teriyaki Glaze + Fire Roasted Peppers + Fresh Mozzarella	\$25/FT
Double Smoked BLT Double Smoked Pork Belly + Mixed Greens + Tomato Shallot Relish + Avocado	\$22/FT
Truffled Chicken Salad Granny Smith Apple + Craisins + Red Onion + Avocado + Truffle Mayo	\$22/FT
Chicken Florentine Grilled Chicken Breast + Sautéed Mushrooms + Grape Tomato + Organic Spinach + Swiss Cheese + Truffle Honey Reduction	\$22/FT
Tuscan Chicken Grilled / Chicken Fried + Sun Dried Tomato + Shaved Parmesan Cheese + Mixed Greens + Balsamic Reduction	\$20/FT
Italian Chicken Grilled / Chicken Fried + Fire Roasted Peppers + Mixed Greens + Genovese Pesto + Balsamic Reduction	\$20/FT

Handcrafted Small Bites

Steakhouse Sliders Caramelized Onions + Sautéed Mushrooms + Fresh Mozzarella	\$100
Country Fried Chicken & Waffles Crispy Fried Chicken + Smoked Mozzarella + Maple Sausage Gravy	\$100
Bacon Cheese Sliders Applewood Smoked Bacon + Sharp Cheddar Cheese	\$95
Fried Chicken & Waffles Crispy Fried Chicken + Bacon Onion Jam + Sharp Cheddar Cheese + Chipotle Aioli	\$90
Cheese Sliders Choice of: American + Sharp Cheddar + Swiss + Fresh Mozzarella	\$80

Dinner Catering Menu

Appetizers

Antipasto Platter Sharp Provalone + Parmigiano Reggiano + Mozzarella Caprese + Hot Sopressata + Sweet Sopressata + Pepperoni + Roasted Peppers + Marinated Artichoke Hearts + Marinated Olives	\$65/\$85/\$120
Mozzarella Avocado Caprese Platter	\$45/ \$70/ \$85
Buffalo Cauliflower Platter J's Buffalo Sauce + Seasonal Slaw	\$45/\$65/\$80
Pizza Egg Rolls 2 Choices Options: Street Corn + Pepperhoney + Spinach & Artichoke + Great White + Chicken & Waffle + French Onion	\$40/\$75
Lobster Rangoons Butter Poached Lobster + Smoked Gouda + Smoked Mozzarella + Scallion	\$80
Shrimp Cocktail Platter U16 Shrimp + House Cocktail Sauce + Cilantro Lime Aioli	16"/18" MP
Seafood Salad Shrimp + Mussels + Calamari + Clams + Octopus	\$75
Fried Coconut Shrimp Pineapple Chili Sauce	\$65
Fire Cracker Calamari Banana Pepper & Cherry Tomato Relish	\$50
Baked Clams Fresh Herbs + Roasted Garlic + Lemon + White Wine	\$50
Mini Sicilian Rice Balls Beef Ragu + Sweet Green Peas	\$45
Mini Truffle Rice Balls Mozzarella + Parmigiano Reggiano + Truffle Oil	\$45
Eggplant Rollatini Ricotta + Mozzarella + Marinara sauce	\$45
Steamed P.E.I Mussels White/Red	\$45
Sweet Potato Croquettes Maple Brown Butter Soy	\$45
Potato Croquettes	\$40
Mini Cheese Rice Balls Mozzarella + Parmigiano Reggiano + Fresh Parsley	\$40