

Holiday Inspired 1/2 Pan Trays TO GO

The following trays require 3 day's advance ordering. Available November 1st - December 31st. Each tray serves 8-10 guests. When placing an order, **please specify HOT or COLD pick up:** Trays can be picked up **hot (ready to serve)** or **cold (cooked & cooled, for a re-heat at a later time)**. All orders for Thanksgiving Day, Christmas Eve or New Years Eve will be prepared for a cold & hold and will need to be re-heated. Delivery available first come, first serve, 15% service.

Proteins 1/2 Pan

★ **Roasted Turkey GF** – can be a combination of white and dark meats or all white meat. antibiotic free, animal welfare rated, salt and pepper seasoned and hand carved by our chefs. Average boneless weight 72oz (8oz/serving). Served with sides of 16oz fresh cranberry sauce & 32oz coleslaw \$49

★ **Boneless Spiral Sliced Half Ham GF**– Pre-sliced ham, coated in a brown sugar rub, antibiotic free, no synthetic nitrates. Average boneless weight 80oz (9oz/serving) \$49

All chicken breasts are boneless, antibiotic free, average 4oz portions, 12 pieces/tray

Chicken Siciliano with 16oz side of Ammoglio \$42

Breaded Lemon Chicken fresh lemon sauce \$42

Chicken Marsala – fresh mushroom and garlic, butter, cream, Marsala wine, seasoning \$49

Chicken Picatta – artichoke hearts, lemon, white wine, garlic, caper, seasoning \$49

Chicken Traverse City – almond breaded, dried cherries, fresh mushroom, cherry brandy, cream \$54

Chicken Malibu – coconut breaded, fried, pineapple, cream, honey \$54

Chicken Parmesan – house breaded, tomato basil sauce, mozzarella cheese \$49

Roasted Chicken is mixed of legs, thighs, wings

Roasted Chicken GF - crispy marinated \$46

Gravy

★ **Turkey Gravy** – rich traditional, turkey broth, butter, seasoning \$8/quart

★ **Chicken Gravy GF** – made with cornstarch, pan drippings, low-sodium chicken base \$10/quart

Vegetarian Mushroom Gravy – vegetable broth, fresh sautéed mushrooms, butter \$10/quart

To place an order email
danny@joebologna.com

Sides 1/2 Pan

★ **Traditional Herb Stuffing** – seasoned with sage, thyme, celery and onion, vegetable broth \$29

★ **Sausage Stuffing** – seasoned with sage, thyme, celery and onion, vegetable broth, ground sausage \$39

★ **Sweet Potato GF**–cubed, roasted, honey, cinnamon \$44

★ **Acorn Squash GF** – cubed, roasted with olive oil, nutmeg, honey, sage, seasoning \$44

Creamy Mashed Potatoes GF– Russett potatoes, butter, cream, salt, pepper \$39

Roasted Redskins GF– e.v.o.o., crispy garlic, Italian seasonings, fresh parsley \$29

Mixed Vegetables GF– chef's mixed vegetables \$29

★ **Roasted Root Vegetables GF**–yams, turnips, rutabaga, onion, carrot, beets, oil, seasonings, herbs \$44

Green Bean Almondine GF–butter, almond, seasoning \$29

★ **French Style Bean Casserole** – cream, butter, mushroom, fried onions \$39

★ **Roasted Brussel Sprouts GF**– e.v.o.o., bacon, maple syrup, pepper \$49

Eggplant Rollentini – breaded eggplant, ricotta cheese, tomato sauce, mozzarella \$49

Mac & Cheese – cheddar, mozzarella, Parmesan, Romano, Asiago, cream, penne \$49

Italian Meat Lasagna – fresh pasta, ricotta, ground beef and sausage, tomato sauce, mozzarella \$59

Penne Pasta – with Tomato, Bolognese or Alfredo \$39

Meat Ravioli –with ground meat, tomato sauce \$49

Cheese Stuffed Jumbo Shells – with seasoned ricotta, baked with tomato sauce \$49

★ **Cranberry Sauce GF**– sugar, orange zest \$12/pint

★ **Coleslaw GF**– cabbage, carrots, seasonings \$7/quart

Pane

Dinner Rolls – hand stretched knotted – restaurant quality bread with butter tabs \$9/dozen

★ **Cornbread** – flour, cornmeal, corn, buttermilk \$24

