

CATERING PACKAGES

Joey C's offers offsite catering with an extensive selection of catering packages or we can work with you to create a custom tailored menu.

We pride ourselves on delivering impeccable service and look forward to helping you create a memorable event. Our catering staff includes professional chefs, bartenders and servers. Joey C's has also added a state of the art food truck for additional party options. For smaller or more casual events, we can provide delivery and set-up service at a nominal fee.

All package prices are per person, exclusive of sales tax and service charge. Certain minimums apply and a deposit is required at confirmation.

To discuss how Joey C's can help you create a memorable event, contact Ania Catalano at:

(203) 556-1365
joeycsbbq@gmail.com



Visit our waterfront restaurant, Joey C's Boathouse located at the Dockside Marina on the beautiful Housatonic River.
955 Ferry Boulevard
Stratford
(203) 870-4838
www.joeycsboathouse.com

JOEY C'S CATERING PACKAGES

PULLED PORK SHINDIG

\$ 22.95 pp

BBQ Pulled Pork with choice of
Roadhouse BBQ Sauce

CHOICE OF 2 SIDES

Mac 'n Cheese
Potato Salad
Scalloped Potatoes
Mexican Rice
Black Beans
Baked Beans with or without Bacon
Coleslaw

Includes a Garden or Caesar Salad
and Fresh Baked Cornbread

BBQ HOEDOWN

\$ 26.95 pp

CHOICE OF 2 ENTREES

BBQ Ribs
BBQ Pulled Pork
BBQ Beef Brisket
BBQ Chili Lime Chicken Pieces
BBQ Smoked Turkey Breast
Grilled Polish Kielbasa w/Sauerkraut

CHOICE OF 2 SIDES

Mac 'n Cheese
Potato Salad
Scalloped Potatoes
Herb Roasted Potatoes
Mexican Rice
Black Beans
Baked Beans with or without Bacon
Coleslaw
Seasonal Vegetables
Collard Greens
Roasted Brussel Sprouts with Bacon
Aztec Fire Roasted Corn
Bubbly hot topped with Cilantro
Sauce and Queso Blanco (add \$2.00 pp)

Includes a Garden or Caesar Salad
and Fresh Baked Cornbread

THE WHOLE SHEBANG

\$ 29.99 pp

CHOICE OF 2 ENTREES

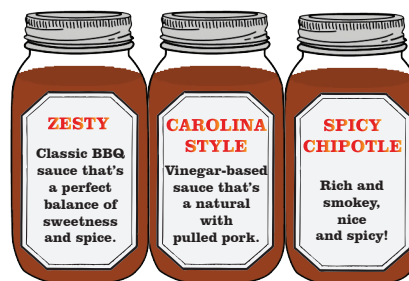
BBQ Ribs with choice of
Roadhouse BBQ Sauce
Pulled Pork
BBQ Beef Brisket
Carnitas
BBQ Chili Lime Chicken
Fajitas - Chicken, Steak, Veggie,
Shrimp (add \$2.00 pp)
Yucatan Mahi Mahi
Salmon (Cajun Blackened,
Sesame Ginger or Herb Crusted)

CHOICE OF 3 SIDES

Mac 'n Cheese
Potato Salad
Scalloped Potatoes
Herb Roasted Potatoes
Mexican Rice
Black Beans
Baked Beans with or without Bacon
Coleslaw
Seasonal Vegetables
Collard Greens
Roasted Brussel Sprouts with Bacon
Aztec Fire Roasted Corn
Bubbly hot topped with Cilantro
Sauce and Queso Blanco (add \$2.00 pp)

Includes a Garden or Caesar Salad
and Fresh Baked Cornbread

CHOOSE YOUR ROADHOUSE BBQ SAUCE



Our BBQ sauces are housemade and gluten-free. Sweetened with a touch of agave nectar, they contain no refined sugar or corn syrup!

JOEY C'S CATERING PACKAGES

ROADHOUSE FEAST

\$ 35.95 pp

CHOICE OF 3 ENTREES

Rosemary Wood Grilled Chicken
with Lemon Garlic Tequila Sauce

Chicken Marsala

Roast Pork Loin with
Mushroom Cabernet Sauce

Caribbean Roast Pork with
Spiced Rum Glaze

Seafood Mac 'n Cheese topped with
lobster, scallops and shrimp

Wood Grilled Salmon or Mahi Mahi
with Fresh Pineapple Salsa or
Asian Ginger Garlic Sauce

Grilled Flank Steak
with Chimichurri Sauce

Provençal Herb Crusted Filet Mignon
(Add market price)

Roast Sliced Sirloin with Carmelized
Onions and Creamy Horseradish Sauce
(Add market price)

CHOICE OF 3 SIDES

Scalloped Potatoes

Mac 'n Cheese

Herb Roasted Potatoes

Mixed Seasonal Vegetables

Rice Pilaf

Penne Pomodoro

Roasted Brussel Sprouts with Bacon

Aztec Fire Roasted Corn

Bubbly hot topped with Cilantro
Sauce and Queso Blanco (add \$2.00 pp)

Includes a Garden or Caesar Salad
and Rolls

TACO PARTY

\$ 19.95 pp

STARTERS

Guacamole and fresh Pico de Gallo Salsa
with house made Tortilla Chips

MAKE YOUR OWN TACOS

Your choice of any 2 fillings:
Chicken, Beef, Beef Chili, Veggie,
Pulled Pork (add \$1.00 pp), Steak (add
\$2.00 pp), Mahi Mahi (add \$2.00 pp)
Served with soft tortillas (3 per person),
Cheese, Shredded Lettuce, Salsa
and Sour Cream

SIDES

Mexican Rice, Black Beans and
Garden or Caesar Salad

MEXICAN FIESTA

\$ 24.95 pp

STARTERS

Guacamole and fresh Pico de Gallo Salsa
with housemade Tortilla Chips

CHOOSE 2 ENTREES

Fajitas

Chicken, Steak or Veggie
Shrimp (add \$2.95 pp)

Carnitas

Flavorful, marinated roast pork
seasoned with Mexican spices.
Served with 2 flour tortillas per person

BBQ Chili Lime Chicken

Roast chicken pieces in a
tropical citrus garlic sauce

Yucatan Mahi Mahi

Mild and delicate filets marinated with
herbs and citrus juices and sautéed with
peppers, onions and fresh tomatoes

SIDES

Mexican Rice, Black Beans and
Garden or Caesar Salad

FOOD TRUCK CATERING

THESE PACKAGES ARE
ONLY AVAILABLE WITH
OUR FOOD TRUCK



THE TAILGATER

\$24.99 pp

CHOOSE 2 SANDWICHES

All sandwiches are made on
fresh baked, buttery brioche rolls
and come with your choice
of Roadhouse BBQ sauce

BBQ Pulled Pork

BBQ Chicken

BBQ Smoked Turkey Breast

BBQ Beef Brisket with

Caramelized Onions (add \$2.50 pp)

CHOOSE 3 SIDES

Spiced Roadhouse Fries with our

Famous Cilantro Sauce

Sweet Potato Fries

Jumbo Onion Rings

Mac-n-Cheese

Baked Beans with Bacon

Potato Salad

Coleslaw

Garden or Caesar Salad

Roasted Brussel Sprouts with Bacon

Aztec Fire Roasted Corn with Cilantro

Sauce and Queso Blanco (add \$2.00 pp)

BURGER BASH

\$22.95 pp

*Our juicy burgers are premium, USDA
Prime beef served on a Buttery,
Fresh Baked Brioche Roll*

CHOOSE 2 BURGERS

The Messy BBQ

Topped with cheddar, caramelized
onions, bacon and zesty BBQ sauce

The Mexi-Cali

Melted Cheddar, guacamole,
pico de gallo salsa and fresh jalapenos

The Triple "B"

The ultimate burger topped with
BBQ pulled pork and bacon

The Truffled Mushroom

Topped with a melted blend of
mozzarella and parmigiana
cheeses, sauteed mushrooms with
garlic and truffle oil

The Tuscan Turkey

Juicy turkey burger topped with
mozzarella, roasted red peppers,
arugula and basil aioli

(Note: Vegan Veggie Burger option is
available for guests if needed)

CHOOSE 3 SIDES

Spiced Roadhouse Fries with our

Famous Cilantro Sauce

Sweet Potato Fries

Jumbo Onion Rings

Mac-n-Cheese

Baked Beans with Bacon

Potato Salad

Coleslaw

Garden or Caesar Salad

Roasted Brussel Sprouts with Bacon

Aztec Fire Roasted Corn with Cilantro
Sauce and Queso Blanco (add \$2.00 pp)

CATERING PACKAGE ADD-ONS

APPETIZERS

Guacamole and fresh Pico de Gallo	
Salsa with House Made	
Tortilla Chips	\$ 3.95 pp
Veggie Quesadillas	\$ 2.95 pp
Wings (Classic Buffalo, Asian Fusion or Chipotle BBQ)	
50 Wings.....	\$ 87.50
75 Wings.....	\$ 131.25
100 Wings.....	\$ 175.00
Empanadas (chicken or beef)	\$ 42.00/doz
Jumbo Shrimp Cocktail	\$ 36.00/doz
Scallops Wrapped in Bacon	\$ 4.95 pp
Mussels in Garlic White Wine	\$ 3.95 pp
Crispy Chicken Bites with Buffalo Dipping Sauce	\$ 2.95 pp
Mini Cocktail Franks in Puff Pastry	\$ 2.95 pp
Coconut Shrimp with Spicy Mango Coulis	\$ 4.95 pp
Veggie Spring Rolls	\$ 2.95 pp
Fresh Mozzarella and Tomato Salad with Basil	\$ 3.95 pp
Mediterranean Hummus Platter with Olives, Fresh Veggies and Feta Cheese	\$ 3.95 pp
Artisan Cheese Board featuring three Assorted Cheeses, Fruit, and Crackers	\$ 3.95 pp
Add-on Italian Sopressata Sausage and Olives	\$ 2.95 pp
Sliders - Cheeseburger, BBQ Pulled Pork or BBQ Pulled Chicken	\$ 35.00/doz

SIDES

	\$ 2.95 pp
Mac 'n Cheese	
Scalloped Potatoes	
Potato Salad	
Herb Roasted Potatoes	
Mixed Seasonal Vegetables	
Mexican Rice	
Rice Pilaf	
Black Beans	
Baked Beans with or without Bacon	
Penne Pomodoro	
Garden or Caesar Salad	
Coleslaw	
Roasted Brussel Sprouts with Bacon	
Aztec Fire Roasted Corn	
Bubbly hot topped with Cilantro Sauce and Queso Blanco (add \$1.00 pp)	
Cornbread	\$21.00/doz

DESSERTS

Warm Mexican Sugar Churros with Chocolate Sauce	\$ 2.95 pp
Chocolate Chunk, Oatmeal Raisin and Double Chocolate Chunk Cookies	\$ 22.00/doz
Extra Fudgy Brownies	\$ 29.00/doz
Hot Apple Crisp with Whipped Cream	\$ 3.95 pp
Assortment of Cookies and Bars	\$ 5.95 pp

Most of our menu items are naturally gluten-free. Those that are not, can be made gluten-free upon request. Please let us know of any guest's dietary restrictions and we will be happy to accomodate their needs.