

Stacked Up CATERING

- Half Trays feed 4-6 ppl (unless noted)
- Full trays feed 9-11 ppl (unless noted)
- Basic condiments provided on request free of charge
- All food and sauces are house made
- Wire racks, water pans, sternos, serving utensils are available on request with a fully refundable \$100 deposit.
- Plates, napkins and utensils available upon request - \$3pp

Party Planning, decorating and day of coordinating all available on request.

Fee dependent on services needed.

Speak with Chef Joe for any customized items

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BREAKFAST

Half trays feed 10, full trays feed 20

Scrambled Eggs - \$55/\$100
Scrambled Eggs with Cheese - \$65/\$120
Sausage Patty - \$60/\$110
Bacon - \$70/\$130
French Toast - \$50/\$90
Pancakes - \$50/\$90
Fresh Fruit Platter - \$4pp
Pastries (Provided by Uncle Matt's Bakery) - \$4.50pp
Coffee Station - coffee, milk, cream, sugar, cups
(provided by Kash & Liv) - \$4pp

HOT APPETIZERS

Meatballs Marinara - Italian style meatballs with marinara sauce - \$40/\$75
Mozzarella Sticks - Jumbo mozzarella sticks with marinara - \$50/\$90
Stuffed Mushrooms - Mushrooms with a sausage stuffing - \$35/\$65
Crab Stuffed Portobello - Portobello mushroom caps stuffed with crabmeat finished with lemon & white wine - \$60/\$100
Crab Cakes with Tartar Sauce - Lump crab cakes with tartar sauce - \$75/\$145
Beef Empanadas - seasoned ground beef - \$40/\$70
Chicken Empanadas - seasoned shredded chicken - \$40/\$70
Philly Cheese Egg Rolls - shaved steak, onions & cheese - \$40/\$70
Cheeseburger Egg Rolls - ground beef, bacon & cheese - \$45/\$80
Eggplant Rollatini - sliced eggplant rolled with ricotta & mozzarella with a marinara sauce- \$40/\$70
Baked Clams - Chopped clams with seasoned panko, lemon & white wine \$60/\$110

COLD APPETIZERS

Mozzarella & tomato platter with fresh basil - Fresh mozzarella, sliced tomato, olive oil, salt & pepper - \$4pp
Marinated mozzarella & tomato skewers - Skewers with ciliegine mozzarella marinated in oil with basil and red pepper & heirloom cherry tomatoes - \$4pp
Melon and Prosciutto - Sliced melon and rolled prosciutto - \$6pp

Assorted Imported Cheese - Chefs choice of assorted Italian cheeses - \$10pp

Assorted Italian Meats - Chefs choice of assorted Italian meats - \$15pp

Shrimp Cocktail -Jumbo shrimp served chilled with lemon and cocktail sauce - \$8pp

WINGS

ask about sauce selection - carrots and celery,
blue cheese or ranch included

25 Wings - 1 Sauce \$50 - with a cup of dressing
50 Wings - 2 sauces \$95 - with a pint of dressing
50 Wings - 1 Sauce \$90 - with a pint of dressing
100 Wings - 4 Sauces \$190 - with a quart of dressing
100 Wings - 2 Sauces \$170 - with a quart of dressing
100 Wings - 1 Sauce \$150 - with a quart of dressing
Celery and Carrots - \$2pp
Blue Cheese - 8oz jar \$10/16oz jar \$15
Ranch - 8oz jar \$10/16oz jar \$15
Any sauce - 8oz jar \$10/16oz jar \$15

SALADS

half feeds 8-10, full feeds 16-20

All dressings served on the side • All salads come with fresh bread

Mixed Green Salad - spring mix, tricolored peppers, heirloom cherry tomatoes, red onion, cucumber with a balsamic vinaigrette - \$35/\$65

Caesar Salad - chopped romaine, house croutons, shaved parmesan cheese with a Caesar dressing - \$45/\$80

Spinach Salad - spinach, button mushrooms, red onions, bacon, hardboiled egg with a Dijon vinaigrette - \$50/\$90

Greek Salad - chopped romaine, pepperoncini, olives, tomato, onions, feta cheese with an oregano & lemon vinaigrette - \$50/\$90

Chopped Wedge - iceberg lettuce, bacon, frizzled onions, heirloom cherry tomatoes, blue cheese crumbles with blue cheese dressing - \$55/\$100

Southwest Salad - chopped romaine, diced tomatoes, corn, black beans, shredded cheddar jack cheese with a chipotle ranch dressing - \$50/\$90

Arugula Salad - arugula, pine nuts, oranges, shredded parmesan, radicchio, endive with a citrus vinaigrette - \$55/\$100

Beet Salad – arugula, pecans, gold & red beets, craisins, feta cheese
in a citrus vinaigrette - \$50/\$90

CHICKEN

Picatta – floured, pan-fried chicken in lemon, white wine sauce with capers - \$60/\$110
Francese – floured, egg battered with lemon, white wine - \$65/\$120
Scapariello – Sweet or Hot – cherry peppers, sausage, potatoes in a rosemary white wine sauce - \$70/\$130
Parmesan – breaded chicken cutlet, melted mozzarella in a marinara sauce - \$65/\$120
Marsala – floured and pan-fried chicken in a Marsala brown sauce with wild mushrooms - \$70/\$130
Martini – parmesan crusted chicken cutlet in a lemon white wine sauce - \$65/\$120
NEED NAME – sundried peppers, artichoke hearts with a lemon white wine sauce - \$65/\$120
Chicken Sorrentino – floured and pan fried, layered with eggplant, prosciutto, mozzarella in a light brown sauce - \$75/\$140
Chicken Saltimbocca – floured and pan fried topped with spinach and mozzarella in a light brown sauce - \$60/\$110

SEAFOOD

Garlic Salmon – Salmon with lemon, butter, garlic & herbs - \$70/\$135
Stuffed Sole – fresh filet of sole with a seafood stuffing in a lemon white wine sauce - \$75/\$145
Sole Francese – floured, egg battered with lemon, white wine - \$65/\$120
Shrimp Scampi – lemon, garlic, white wine sauce - \$65/\$120
Shrimp Parmesan– breaded veal cutlet, melted mozzarella in a marinara sauce - \$65/\$120
Fried Sole – filet of sole, breaded and fried with tartar sauce on the side - \$65/\$120
Mahi – Mahi – seasoned and broiled served with a mango salsa - \$70/\$130
Lobster – prepared style of your choice – MP - pp
Mussels – choice of bianco, marinara or fra diavlo - \$60/\$110

PASTA

Penne a’la Vodka – Penne served is a creamy tomato sauce with chunks of tomatoes, onions, peas & pancetta - \$45/\$85
Rigatoni Marinara – family recipe red sauce - \$35/\$65
Sunday Gravy – Rigatoni in a red sauce slow cooked with meatballs, sausage and braciolo - \$80/\$155
Penne Primavera – Penne with garlic & oil tossed with fresh seasonal vegetables - \$55/\$105
Cavatelli Carbonara – guanciale, egg & cheese - \$65/\$125
Rigatoni Bolognese - thick, slow cooked meat sauce - \$65/\$125
Cavatelli Pesto – basil, cheese, oil and pine nuts - \$75/\$145
Cavatelli with Broccoli Rabe & Sausage – served with garlic & oil - \$70/\$125
Cheese Lasagna - \$50/\$90
Veggie Lasagna - \$55/\$100
Meat Lasagna - \$65/\$125
Mac and Cheese – Shells with house made creamy cheese sauce - \$45/\$80

MEAT

Sausage and Peppers with Onions - \$50/\$90
Sausage and Peppers with Onions marinara - \$55/\$100
Sliced Steak with Mushroom gravy - \$70/\$130
Cottage Pie – seasoned ground beef, peas, carrots and mashed potato topping - \$60/\$110
BBQ Pulled Pork – slow cooked, seasoned pulled pork with house BBQ sauce \$50/\$90

SIDES

Pasta Salad - \$35/\$65
Potato Salad - \$35/\$65
Fries - \$45/\$80
Italian Pasta Salad – tricolor fusile, mozzarella, peppers, olive oil - \$50/\$90
Sauteed Broccoli or Cauliflower - \$35/\$60
Tots - \$55/\$90
Sweet potato fries - \$60/\$100
Slaw - \$35/\$60

SANDWICHES

Price per foot – 2 foot minimum

American Combo – Ham, Turkey, American Cheese, Lettuce, tomato and mayo - \$25
Mario – capicola, salami, pepperoni, provolone, banana peppers, lettuce, Italian dressing - \$30
Super Mario – hot and sweet capicola, salami, sopresatta, pepperoni, prosciutto, provolone, banana peppers, Italian dressing - \$40
Nana Stacks Chicken Cutlet – chicken cutlet, fresh mozzarella, lettuce, roasted peppers, basil, balsamic reduction - \$35
Nighthawk – breaded or grilled chicken tossed in nighthawk sauce with garlic cheese spread and scallions - \$35
Roast beef with horseradish mayo - \$38

WRAPS

\$12pp choose up to three varieties

Ham & Cheese – Ham, Swiss, lettuce, tomato, onion & mayo
Turkey & Cheese – Turkey, American cheese, lettuce & mayo
Chicken Caesar – grilled chicken, romaine, parmesan & Caesar dressing
Veggie Wrap – roasted veggies, spring mix & balsamic reduction
Shrimp Wrap (+\$2pp) – shrimp, tomatoes, romaine, avocado & cucumber wasabi dressing
Portobello Wrap – marinated portobello, goat cheese, spring mix & tomatoes
Crispy Southwest Chicken – fried chicken, avocado, corn, beans, romaine, cheddar jack & spicy ranch

SOUTH OF THE BORDER

Tacos fixins with sour cream, lettuce, pico di gallo, guacamole & shells on the side - \$25/\$45

TACOS

American Beef – seasoned ground beef - \$35/\$60
Shredded Chicken – \$35/\$60
Shredded Beef - \$45/\$80
Pork - \$45/\$80
Fish tacos – seasoned mahi, lime, corn tortillas - \$60/\$110

Cuban Sandwiches - \$12pp
Picadillo – seasoned ground beef, olives, peppers & onions - \$50/\$90
Boliche – pepperoni stuffed pot roast - \$60/\$110
Black Beans and Rice with pork - \$45/\$85
Fried Plantains - \$35/\$65