

**PARTY
MENU**



**ENJOY
YOUR DINNER
@ JOLI**

—THE ALEXANDER DINNER—

PRE-ORDERED, SERVED PLATED

—APPETIZERS—

Choice of 2

BACON WRAPPED SCALLOPS • ARTICHOKE FRENCH • MEATBALL TRIO • PHYLLO WRAPPED ASPARAGUS • SHRIMP COCKTAIL • CRAB CAKES

—SALADS—

Choice of 1

HOUSE

ORGANIC SPRING MIX, TOMATOES,
ONIONS, CUCUMBERS, PEPPERS
AND BALSAMIC VINAIGRETTE

ARUGULA

ROASTED BEETS, FETA CHEESE,
SUNFLOWER SEEDS, CHERRY TOMATOES,
ARUGULA, LEMON VINAIGRETTE

CAESAR

ROMAINE, BOWTIE PASTA,
CROUTONS & ASIAGO, TOSSED WITH
OUR HOUSE MADE CAESAR DRESSING

COBB

ROMAINE, HARD BOILED EGGS, TOMATO,
CUCUMBER, AVOCADO, BACON, BLUE
CHEESE, RED WINE VINAIGRETTE

SPINACCI

BABY SPINACH, SMOKED
APPLEWOOD BACON, CRIMINI,
CREAMY ORANGE DRESSING

BLADES EDGE

ICEBERG WEDGE, HONEY GLAZED
BACON, CHERRY TOMATOES,
RED ONIONS, BC DRESSING

—ENTREES—

Choice of 2

—PASTA—

PAPPARDELLE PROSCIUTTO

WITH PEAS AND MUSHROOMS IN
A LIGHT ALFREDO SAUCE

LINGUINE DEL MAR

PAN SEARED SCALLOPS, CLAMS & SPINACH
SAUTÉED IN A WHITE WINE-BUTTER SAUCE

LINGUINE BOLOGNESE

HOUSE-MADE TRADITIONAL RAGU
MEAT SAUCE, RICOTTA, ASIAGO

—SEAFOOD—

SALMON

PAN SEARED WITH MAPLE
BOURBON GLAZE

SHRIMP SCAMPI

LEMON BUTTER,
TOMATO CONFIT

MAHI

PAN SEARED & FINISHED
WITH BASIL PESTO & FETA

PAELLA

SHRIMP, SCALLOPS, CLAMS,
MUSSELS, RICE

—FROM THE GRILL—

LAMB LOLLIPOPS

TWIN CHOPS, POMEGRANATE
MOLASSES RUB

PORK CHOP

SEARED AND SERVED WITH
APPLE BRANDY CHUTNEY

NY STRIP

16 OZ, USDA CUT, DRY RUBBED

DELMONICO

14 OZ RIBEYE STEAK

FILET

TWIN 4 OZ

Choice of Bearnaise, Gorgonzola Butter or Mushroom Demi-Glace

—DINNER SIDES—

APPROPRIATE SEASONAL SIDES SERVED FAMILY STYLE

***Pricing does not include NYS Tax, 20% facility charge. Prices subject to change without notice.*