

# JOHNCHARLES KITCHEN

1-610-633-7999

[www.JohnCharlesKitchen.com](http://www.JohnCharlesKitchen.com)

Serving Alta Cucina In The Grand Italian Tradition

Thank you for taking the time to review my offerings. It is my mission here at JohnCharles Kitchen to bring Authentic Fine Italian Cuisine to your event. All food is hand prepared here in my kitchen from scratch using only the freshest and finest of ingredients. Anything shown in combination or in substitution is possible, so please call me to discuss your final menu selections. In addition, I can accommodate all special diet and allergy needs for you and your guests. Don't forget, what I do is all about catering to you and your needs. I want to be part of creating a memorable event for you, so don't hesitate to call and talk.

Thank You Again And I Look Forward To The Opportunity To Serve You And Your Guests,  
JohnCharles

Minimum 10 Person Order.

Smaller parties can be accommodated, please call to discuss your requirements.

Please Note: All meals include Italian Bread or Rolls as required. Plastic Knives, Forks, Spoons, Napkins and Styrofoam Plates are included. Upgraded Utensils, Plates and Napkins are also available upon request. Soft Drinks, Bottled Water, Coffee, Tea, Cups, Delivery, Steam Trays with Sterno, Set-up, Break-down and Clean Up are not included but are also available.

## - Appetizers -

### Antipasti:

Pepperoni, Sopressata and Genoa Salami, Black and Green Olives, Asiago Cheese, Fontina Cheese, Aged Provolone Cheese, Raw Carrots, Celery, Broccoli and Cauliflower with Balsamic Vinegar Dip.

### Marinated Mushrooms:

Olive Oil, Red Vinegar, Garlic and Spices.

### Balsamic Mushrooms:

Extra Virgin Olive Oil, Barolo Wine, 15 Year Old Modena Balsamic, Basil and Black Pepper

### Marinated Mozzarella:

Buffalo Mozzarella, Extra Virgin Olive Oil, Garlic, Sun Dried Tomatoes, Basil and Black Pepper.

### Mixed Marinated Vegetables:

Asparagus, Zucchini, Onions, Mushrooms, Sweet Peppers, Carrots, Broccoli and Cauliflower in Extra Virgin Olive Oil, Garlic and Spices.

### Fried Hot Peppers:

Long Italian Hot Peppers in Olive Oil, Garlic and Spices.

### Fried Sweet Peppers:

Sweet Bell Peppers in Olive Oil, Garlic and Spices

### Olives and Cheese:

Assorted Black and Green Olives marinated, oil cured and raw with Asiago, Fontina and Aged Provolone Cheeses

## - Salads -

### Simple Salad:

Romaine Lettuce, Red Onion and Tomatoes with my Balsamic Oregano Vinaigrette (Other Dressings like Ranch, etc. are available upon request.)

### Caesar Salad:

Traditional Romaine Lettuce, Croutons, Shaved Parmesan Reggiano, Caesar Dressing. Available with or without anchovies.

### Spring Salad:

Mixed Spring Greens, Red Onion, Carrot, Celery, Tomatoes and Fresh Mushrooms with your choice of dressing.

### Spinach Salad:

Baby Spinach Leaves, Red Onion, Tomato and Fresh Mushrooms with your choice of dressing.

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## - Vegetables -

Breaded Sliced Eggplant Rolled and Stuffed with Meat, Cheese and Spices and Baked in Tomato Basil Sauce.

### Eggplant Parmesan:

Sliced Eggplant layered with Mozzarella, Ricotta and Parmesan Cheeses and Baked in Tomato Sauce

Sautéed Crimini Mushrooms in White Wine Sauce with Red Onion and Basil

### Mixed Mushrooms:

Sautéed White Button, Crimini, Oyster and Shiitake Mushrooms in Extra Virgin Olive Oil, Garlic, Basil and White Wine.

### Sautéed Carrots:

Olive Oil Sautéed Sliced Carrots in Balsamic Vinegar, Basil and Red Wine Sauce

Roast Potato Wedges Marinated with Extra Virgin Olive Oil, Red Wine and Spices

Green Beans with Walnuts, Extra Virgin Olive Oil and Locatelli Cheese

Fresh Broccoli and Cauliflower Heads in Butter Sauce

Sautéed Mixed Vegetables Italian Style (Zucchini, Carrots, Onions and Green Beans in Olive Oil, Garlic, Oregano and Black Pepper)

White, Brown or Wild Rice

## - Pasta -

Baked Mostaccioli Rigati:

Short Tube Pasta Baked With 4 Cheeses (Ricotta, Mozzarella, Parmesan and Locatelli) and Tomato Basil Sauce. Extra tomato sauce served on the side.

Baked Rigatoni:

Baked Rigatoni (Large tube pasta) with Three Cheeses (Ricotta, Mozzarella and Locatelli), Spinach and Mushrooms

Lasagna with 4 Cheeses (Ricotta, Mozzarella, Parmesan and Locatelli). Also available with Spinach, Meat or Sausage.

Baked Manicotti:

Crepes filled with Ricotta Cheese and Basil in Tomato Basil Sauce

Rigatoni with Creamy Ricotta Tomato Sauce

Gnocchi with Vodka Cream Sauce

Gnocchi with Tomato Basil Sauce. Bolognese Meat Sauce Also Available.

Cavatelli in a White Wine Vodka Basil Sauce

Ribbon Noodles in Walnut Cream Sauce

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## - Pork -

Roast Tenderloin of Pork Stuffed with Black and Green Olives, Asiago and Locatelli Cheeses, Basil and Chianti Wine.

Rosemary & Clove Infused Baked Ham with a Honey Lemon Glaze

Thin Sliced Roast Pork in a Rosemary Soave White Wine Sauce

Sweet Sausage with Caramelized Red Onions and Celery in Red Wine Sauce

Sweet Sausage with Mushrooms, Red Onion, Carrots and Celery in Barolo Wine Sauce

Hot Sausage with Red Onions, Fennel and Carrots in Red Wine Sauce.

Sweet or Hot Sausage in Tomato Basil Sauce.

- Chicken -

Chicken Breast in Rosemary White Wine Sauce

Chicken Breast with Prosciutto and Mozzarella Cheese in Soave White Wine Sauce

Chicken Breast with Mushrooms and Artichokes in White or Red Wine Sauce

Chicken Breast with Hot Peppers, Olives and Mushrooms in White or Red Wine Sauce

Sautéed Chicken Breast in Lemon Butter Sauce

Sautéed Chicken Breast in Vodka Cream Sauce

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- Beef -

Sliced Roast Beef with Chianti Wine Sauce

Meatballs in Tomato Basil Sauce. Cream and Rosa Sauce also Available..

Roast Beef Stuffed with Mushrooms, Celery, Carrots and Onions and Chianti Wine Sauce.

Braciolo:

Thin Sliced Beef Rolled and Stuffed with Spices and Cheese and Cooked in Tomato Basil Sauce.

Sautéed Beef Filet Tips with Mushrooms in Cream Sauce. Red Wine Sauce Also Available.

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- Seafood -

All Seafood Offerings Are Seasonal. Please Call To Discuss.

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- Dessert -

A large Variety of Cakes, Pies and Presentations Are Available. Please call to discuss.

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*"Life's Too Short To Not Eat Italian.."*