

FINGER FOODS MENU

Hot Appetizers

- Basic Hot Food Assortment** Boudin Bites, Mini Beef Pies and Mini Eggrolls with sweet and sour sauce.
- Cajun Hot Food Assortment** Boudin Bites, Mini Spicy Beef Pies and Mini Crawfish Pies
- Mini Beef Pies** Deliciously spiced beef pies made in the Natchitoches style and baked to a golden brown.
- Mini Crawfish Pies** Louisiana crawfish etouffee with just the right seasoning in a mini crescent shaped pie.
- Mini Vegetable Spring Rolls** Petite veggie spring rolls served with sweet & sour dipping sauce.
- Mini Egg Rolls** Petite eggrolls served with sweet & sour dipping sauce.
- Spanakopita** Spinach & feta cheese wrapped in triangular shaped filo dough.
- Boudin Bites** A delicious, local tradition made with pork & rice formed into bite sized balls, breaded & deep fried.
- Almond Crusted Duck Tenderloin** fried and served with sweet & spicy plum sauce.
- Cocktail Meatballs in Barbecue Sauce** Beef meatballs slow cooked in barbecue sauce.
- Spinach Cheese Bites** Spinach & mozzarella cheese baked into a quiche mixture & cut into squares.
- Jalapeno Cheese Bites** Jalapeno, cheese & corn baked into a quiche mixture & cut into squares.
- Jumbo Chicken Drummettes - Sweet & Sour Sauce** Deep fried without batter. Served with a sweet & sour sauce.
- Jumbo Chicken Drummettes - Barbecue Sauce** Deep fried without batter. Served with barbecue sauce.
- Jumbo Chicken Drummettes - No Sauce** Deep fried without batter. Served with n

Cold Appetizers

- Joey's Charcuterie Special** Smoked Snacking Tasso, Prosciutto, Salami, Pepperoni, Brie, Havarti, Cheddar, Bacon Ranch Cheddar, Dried Fruits, Fresh Berries, Grapes and Crackers
 - Shrimp Cocktail** Delicious tail-on, gulf shrimp served with our tasty house cocktail sauce.
 - Smoked Salmon** Thinly sliced salmon with cream cheese, capers, shaved onions & more.
 - Smoked Salmon with Caviar** Thinly sliced salmon with cream cheese, capers, shaved onions & bowfin caviar.
 - Hummus Platter** Hummus topped with sun dried tomato, feta cheese and kalamata olives served with pita bread.
 - Hummus Platter with Fresh Veggies** Hummus as above with the addition of sliced seasonal fresh veggies
 - Hummus Platter with Spicy Feta & Fresh Veggies** Hummus topped with sun dried tomato, feta cheese and kalamata olives. Spicy feta spread with tomatoes and green onions served with pita bread and seasonal fresh vegetables.
 - Joey's Signature Shrimp Salad** Joey's popular shrimp salad served in a bread bowl with crackers.
 - Antipasta Tray** A beautiful display of Mozzarella with prosciutto, genoa salami rolled with smoked gouda cheese, mortadella rolled with provolone, marinated artichoke hearts, Kalamata olives, eggplant caponata, hearts of palm & grapes.
 - Chicken Salad Bread Bowl** Joey's freshly made chicken salad served in a bread bowl with crackers.
 - Tasso Deviled Eggs** traditional egg salad stuffing seasoned with spicy smoked pork tasso for a Cajun flavor.
 - Traditional Deviled Eggs** Egg halves stuffed with a traditional egg salad stuffing.
 - Shrimp Salad Deviled Eggs** Joey's signature shrimp salad hand stuffed into egg halves.
-



Vegetable, Fruit & Cheese Trays

- Fruit, Cheese & Veggie** Seasonal fresh fruit & vegetables together with a variety of cheeses, including colby cheddar, Swiss and Gouda are arranged around a cabbage bowl of ranch dip and served with crackers.
 - All Fruit** Includes a variety of seasonal fresh fruit served with Joey's special fruit dip.
 - Fruit Kabobs** Fresh strawberries, honeydew melon, cantaloupe & pineapple on a 4" skewer served with Joey's special fruit dip.
 - All Cheese** Flavorful cheeses beautifully arranged with garnishes of fresh fruits and crackers.
 - Fruit & Cheese** Seasonal fresh fruit provides a perfect accompaniment to a variety of cheeses with crackers.
 - Brie En Croute with Caramel Pecan Filling** A wheel of brie wrapped in puff pastry and filled with a caramel pecan filling served with apple wedges and crackers.
 - Brie En Croute with Caramel Pecan Filling with Seasonal Fresh Fruit** A wheel of brie wrapped in puff pastry and filled with a caramel pecan filling served with apple wedges and crackers accompanied by seasonal fresh fruit such as grapes and strawberries.
 - Fresh Vegetables** A fresh assortment of vegetables on a bed of lettuce with a cabbage bowl of dip.
 - Roasted Vegetables** Fresh asparagus, zucchini, yellow squash, portabella mushrooms, button mushrooms, purple onion, bell peppers and grape tomatoes marinated in olive oil, balsamic vinegar seasoned with Italian spices, then oven roasted.
-

Heavy Appetizers

- Crawfish Etouffee with Rice** This is a classic Cajun dish of crawfish smothered with the trinity of vegetables served over a bed of white rice.
- Shrimp & Andouille Cheese Grits** Succulent shrimp complemented by the flavor of smoked andouille simmered in onions and peppers served over creamy yellow cheese grits.
- Seafood Crepes** Seafood Crepes with a stuffing of crab, crawfish & shrimp topped with a Monterey pepper jack cheese sauce.
- Seafood Bowtie Pasta** Seafood, including crawfish, shrimp & crab with a delicious cheese sauce folded into perfectly cooked bowtie pasta.
- Seafood Fettuccini** Seafood, including crawfish, shrimp & crab with a delicious cheese sauce folded into perfectly cooked fettuccini pasta.
- Shrimp & Tasso Bowtie Pasta** White gulf shrimp with a delicious Alfredo cheese sauce, seasoned with smoked pork tasso, folded into perfectly cooked bowtie pasta.
- Shrimp & Tasso Fettuccini** White gulf shrimp with a delicious Alfredo cheese sauce, seasoned with smoked pork tasso, folded into perfectly cooked fettuccini pasta.
- Chicken Alfredo Bowtie Pasta** A creamy Alfredo sauce surrounds perfectly cooked bowtie pasta with chicken.
- Chicken Alfredo Fettuccini** A creamy Alfredo sauce surrounds perfectly cooked fettuccini with chicken.
- Chicken & Asparagus w/Tasso Bowtie Pasta** A creamy Alfredo sauce surrounds perfectly cooked bowtie pasta with tender bites of Chicken and steamed Asparagus pieces seasoned with smoked pork tasso.
- Chicken & Sausage Jambalaya** Chicken & sausage slow simmered with the trinity of vegetables in a red gravy, then combined with rice to create this classic Cajun favorite.
- Pork & Sausage Jambalaya** Pork & sausage slow simmered with the trinity of vegetables in a brown gravy then combined with rice to create this classic Cajun favorite.
- Catfish Bites** Seasoned catfish bites are deep fried and served with Joey's tartar sauce.
- Chicken Bites** Chicken Bites are battered and fried then served with honey mustard.



Meats

- Prime Ribeye Roast** Boneless, aged prime rib roast are hand selected for our guests to ensure a well marbled, tender roast that will be remembered long after your party is over. For pick up or drop off order, herb-seasoned roasts are sliced, arranged in pans and come with coarse mustard and horseradish sauces. Freshly baked cocktail rolls may be ordered separately.
 - Beef Tenderloin** Hand-selected, trimmed whole beef tenderloin flavored with a special herb seasoning blend is slow cooked on Joey's rotisserie. For pick up or drop off order, herb-seasoned roasts are sliced, arranged in pans and come with coarse mustard and horseradish sauces. Freshly baked cocktail rolls may be ordered separately.
 - Pork Tenderloin** Seared whole pork tenderloin which have been encrusted with a special blend of spices. For pick up or drop off order, tenderloin are sliced, arranged in pans and come with appropriate condiments. Freshly baked cocktail rolls may be ordered separately.
 - Stuffed Center Cut Pork Loin Roast** Boneless center cut pork loin stuffed with the trinity of vegetables then slow cooked on Joey's rotisserie. For pick up or drop off order, roasts are sliced, arranged in pans for serving. Freshly baked cocktail rolls may be ordered separately.
 - Smoked Barbecued Brisket** Smoked brisket, thinly sliced and served coated with Joey's barbecue sauce. Freshly baked rolls may be ordered separately.
 - Smoked Barbecued Pulled Pork** Slow-smoked, lean pork meat shredded and tossed with barbecue sauce for sandwiches. Our coleslaw makes a great accompaniment.
 - Smoked Barbecued Pulled Chicken** Slow-smoked boneless chicken thigh meat shredded and tossed with barbecue sauce for sandwiches. Our coleslaw makes a great accompaniment.
 - Turducken Breast Roast - Boneless** A trinity of breast meats, turkey, duck and chicken, stuffed with onion, bell pepper, celery, garlic & seasonings slow cooked in Joey's rotisserie. For pick up or drop off order, roasts are sliced, arranged in pans for easy service. Freshly baked cocktail rolls and condiments or gravy may be ordered separately.
 - Turkey Breast Roast - Boneless** All natural whole turkey breast is deboned & seasoned then slow cooked in Joey's rotisserie. For pick up or drop off order, roasts are sliced, arranged in pans for easy service. Freshly baked cocktail rolls, condiments or gravy may be ordered separately.
 - Stuffed Turkey Roll - Boneless** Whole turkey deboned and stuffed with onions, garlic, bell pepper & celery then slow cooked on Joey's rotisserie. For pick up or drop off order, roasts are sliced, arranged in pans for easy service. Freshly baked cocktail rolls and condiments or gravy may be ordered separately.
 - Cocktail Rolls** Freshly baked white rolls available by the dozen.
 - Garlic Rolls** The perfect bread to accompany our pasta dishes.
-

Finger Sandwiches

- Finger Sandwiches - Assortment I** Meats - Roast beef, turkey breast and ham & cheese on white & wheat bread cut into 1/4's.
- Finger Sandwiches - Assortment II** Meats and Salads - Turkey, Ham & Cheese, Chicken Salad, Shrimp Salad and Pimento Cheese on white & wheat bread cut into 1/4's.
- Finger Sandwich - Assortment III** Salads - chicken salad, shrimp salad, bacon bell pepper pecan spread and pimento cheese on white & wheat bread cut into 1/4's.
- Finger Sandwiches - Shrimp Salad** Joey's signature shrimp salad with a taste that will be remembered on white & wheat bread cut into 1/4's.
- Finger Sandwiches - Chicken Salad** Joey's own fresh chicken salad made with freshly cooked diced chicken on white & wheat bread cut into 1/4's.
- Finger Sandwiches - Pimento Cheese** A creamy creation of cheddar cheese flavored with pimento on white & wheat bread cut into 1/4's.
- Finger Sandwiches - Cucumber** A classic light sandwich of thinly sliced cucumber with dill spread on white and wheat bread cut into 1/4's.
- Finger Sandwiches - Bacon, Bell Pepper & Pecan** An unexpected combination of flavors join together in this delicious spread on white and wheat bread cut into 1/4's.
- Finger Sandwiches - Peanut Butter & Jelly** For those hard to please young palates, pb & j on white bread always hits the spot.



Specialty Sandwiches

- Mini Muffulattas** Mortadella, Genoa Salami, ham, cheese & Joey's olive mix. Each cut in ½.
 - Mini Turducken Breast Sandwiches** Cajun stuffed turducken breast roast dressed with Joey's sandwich spread and pepper jack cheese on a roll. Each cut in 1/2.
 - Mini Po Boys** Freshly baked French bread layered with roast beef, turkey, ham or tasso with cheese, Joey's signature sandwich spread, leaf lettuce and pickles, then cut into 2-2 ½" servings.
 - Meat Tray** Joey's rotisserie cooked roast beef and turkey breast along with ham sliced for sandwiches. Freshly baked rolls may be ordered separately.
 - Meat & Cheese Tray** Joey's rotisserie cooked roast beef and turkey breast along with ham, colby, Swiss & smoked gouda cheeses sliced for sandwiches. Freshly baked rolls maybe ordered separately.
 - Cocktail Rolls** Freshly baked white rolls for sandwiches available by the dozen.
-

Hot Dips

- Lump Crab Dip** Mouth-watering Louisiana lump crab meat combined with delicate spices and cheese served with crackers.
 - Crawfish Etouffee Dip** Louisiana crawfish in a classic creamy etouffee served hot with crackers.
 - Spinach & Artichoke Dip** A creamy combination of spinach & artichokes served with crackers.
 - Mini Pie Shells** Small pie shells used for hot dips available on order.
-

Cold Dips

- Spinach & Water Chestnut in Bread Bowl** Spinach & Water Chestnut dip served in a freshly baked bread bowl with crackers and Frito scoops.
 - Joey's Signature Shrimp Salad Bread Bowl** Joey's popular shrimp salad makes a perfect dip served with crackers.
 - Chicken Salad Bread Bowl** Freshly made chicken salad served in a bread bowl with crackers.
-



Salads

- Vegetable Pasta Salad** rotini pasta spirals tossed with carrots, peas, purple onion, celery, black olives, ranch dressing, sour cream, parmesan & herbs.
 - Grilled Shrimp Pasta Salad** Grilled gulf shrimp tossed with rotini pasta spirals tossed with carrots, peas, purple onion, celery, black olives, ranch dressing, sour cream, parmesan & herbs.
 - Grilled Chicken Pasta Salad** Grilled chicken breast with a delicious smoked flavor, cubed and tossed with rotini pasta spirals tossed with carrots, peas, purple onion, celery, black olives, ranch dressing, sour cream, parmesan & herbs.
 - Fresh Fruit Salad** A light salad of seasonal fruit such as strawberries, grapes, pineapple, melon & more.
 - Cucumber & Tomato** Fresh cherry or grape tomatoes with sliced cucumbers seasoned and tossed with Italian dressing.
 - Potato Salad** Joey's in-house potato salad with mustard and sweet relish.
 - Caesar Salad** Croutons, shredded parmesan with Joey's Caesar dressing on the side.
 - Garden Salad** Mixed greens, carrots, cucumbers & tomatoes with Italian or Ranch dressing on the side.
-

Soups & Gumbos

- Crab & Corn Bisque** The delicate flavors of crab shine in this delicious seafood & corn bisque.
- Shrimp & Corn Bisque** Louisiana white gulf shrimp flavors this seafood & corn bisque.
- Chicken & Sausage Gumbo** A traditional gumbo of chicken & sausage served with rice.



Desserts

- Dessert Assortment** Delicious sweets including cake balls, coconut pecan balls, lemon squares & brownie bars.
 - Petit Fours** Crystal Weddings Petit Fours; White Almond or Chocolate
 - Chocolate Strawberries** Juicy, ripe strawberries hand dipped in milk, dark or white chocolate.
 - Gourmet Cookies** A variety of freshly baked cookies which may include chocolate chunk, oatmeal raisin, peanut butter, white chocolate macadamia white & chocolate chocolate chunk.
 - Bread Pudding - Pecan Caramel** Traditional bread pudding with cinnamon & vanilla, topped with a caramel pecan sauce.
 - Bread Pudding - White Chocolate Blueberry** Delicious bread pudding with blueberries included and topped with a white chocolate sauce.
 - Fresh Fruit Tarts** Fresh seasonal fruit tart (3" shell) with cream cheese filling.
 - Pecan Pralines** Party-sized creamy, confections with Louisiana pecans. (Minimum of 50; requires 4 days notice)
 - Cake Ball Tree** Cake balls are attached to a tree cone & decorated to suit your party décor.
 - Strawberry Tree** Chocolate covered strawberries arranged on a tree cone to make a beautiful centerpiece.
-

Beverages

- Assorted Soft Drinks** Canned soft drinks include Coke, Diet Coke, Sprite
 - Bottled Water** Plain spring water, lemon flavored water or perrier.
 - Fruit Punch**
 - Freshly Brewed Iced Tea** Sweet or Unsweetened with lemon wedges, sugar packets, cup and ice.
 - Domestic Beer** Bud, Bud Light, Coors Light, Michelob Ultra, Miller Lite
 - Wine** House wine will include one white and one red. Joey's catering representative will assist with this selection.
 - Mixed Drinks** Premium alcohol used in house. Joey's catering representative will assist with this selection.
 - Coffee Service** Joey's will provide complete coffee set up including urn, cream, sugar and disposable cups. If you require china cups, saucer and silver for coffee service, please select in the equipment section
-

Beverage Service

- Open Bar** Host will be responsible for cost of all beverages consumed during the event. Beverage cost will be due at the end of the event. Select beverages to serve from the above listing.
- Cash Bar** Guests will be responsible for any beverage purchases.
- Bar Tender Service with Full Service** Offsite Only - Joey's will provide bartender(s) for service of host provided beverages. All bar set ups must be provided by the host. This includes icing down cold beverages such as beer & wine. Bar should be set up with glassware, ice, drink garnishes, etc.
- Beverages Only** Offsite Only - Joey's will provide beverages selected by the host for delivery or pick up.
- Beverages Provided by Host** Offsite Only - Host will be responsible for all aspects of beverage service including clean up.
- No Beverage Service Required** Offsite Only
- Coffee Service** Joey's will provide complete coffee set up including urn, cream, sugar, and disposable cups. If you require china cups, saucer and silver for coffee service, please select in the equipment section below.

