

JOE SQUARED

CATERING

Joe Squared offers fast and convenient catering for either drop off or pick up. Please place your order at least 24 hours in advance by contacting catering@joesquared.com

www.joesquared.com

Station North

133 W. North Ave. | Baltimore, MD 21201
Phone: 410 545 0444
Fax: 410 545 0445



EVENT AND PARTY PACKAGES

COMBOS

Small serves 8-10 people, Large 15-20

All combos come with assorted desserts and choice of Greek Salad, Caesar Salad (with or without chicken) or Corn Salad.

Small Trio Combo

Includes two 16" Signature pizzas, a pasta or risotto, salad, and assorted desserts. 150

Large Trio Combo

Includes four 16" Signature pizzas, two pastas or risottos, two salads, and assorted desserts. 280

Small Pasta Combo

Includes two pastas, salad, and assorted desserts. 160

Large Pasta Combo

Includes two pastas, two salads, and assorted desserts. 205

Small Pizza Combo

Includes four 12" Signatures, salad, and assorted desserts. 120

Large Pizza Combo

Includes eight 12" Signatures, two salads, and assorted desserts. 225

Small Sandwich Combo

Includes six sandwiches, salad, ten bags of chips, and assorted desserts. 120

Large Sandwich Combo

Includes 11 sandwiches, two salads, 20 bags of chips, and assorted desserts. 225

BOX LUNCHES

Minimum order six people.

Each contains one square ciabatta sandwich, apple or orange, chocolate chip cookie or brownie cookie, potato chips and a drink.

Italian Deli

Capicola, prosciutto, salami, pepperoncini, lettuce, tomato, onion, mayonnaise, olive oil and aged balsamic vinegar. 13

Moroccan Chicken Salad

Slow cooked chicken breast diced and tossed in a cinnamon and paprika mayonnaise, with celery, red onions, golden raisins, toasted almonds, lettuce and tomato. 12

Salad Lunch Box

Please choose from Greek Salad, Caesar Salad (with or without chicken) or Corn Salad. 12

Shrimp and Crab Salad

Diced shrimp and lump crabmeat tossed in a lemon-oil and old bay infused remoulade sauce with celery, carrot, lettuce, onion and tomato. 15.50

Veggie Sandwich

Roasted red peppers, asparagus, tomatoes, rosemary, thyme, oregano, asiago, olive oil, aged balsamic vinegar, lettuce and onion. 12

SANDWICH TRAYS

Small Sandwich Platter

(Serves 8-10)

Choose a combination of our delicious sandwiches. 55

Large Sandwich Platter

(Serves 15-20)

Choose a combination of our delicious sandwiches. 95

PASTA

Serves 6-8 people

Your choice of Spaghetti, Angel Hair, or Linguini.

Pasta Marinara

Our uniquely flavored tomato sauce with your choice of pasta. 40

Pasta Bolognaise

Cured meats and beef in a spicy tomato sauce with your choice of pasta. 48

Pasta with Cheese Cream Sauce

The highest quality cream reduced with the cheese and pasta of your choice. 48

Pasta with Red or White Clam Sauce

Diced baby clams in either a tangy red sauce or a garlic sauce with your choice of pasta. 56

Pasta Primavera

A light Alfredo sauce with fresh garden vegetables and your choice of pasta. 56



PIZZA

10" Cheese Pizza

Ten Pizzas (15 person) 100

Twenty Pizzas (30 person) 195

14" Cheese Pizza

Five Pizzas (20 person) 80

Ten Pizzas (40 person) 155

16" Cheese Pizza

Five Pizzas (25 person) 90

Ten Pizzas (50 person) 175

10" One Topping Pizza

Ten Pizzas (15 person) 115

Twenty Pizzas (30 person) 225

14" One Topping Pizza

Five Pizzas (20 person) 90

Ten Pizzas (40 person) 175

16" One Topping Pizza

Five Pizzas (25 person) 105

Ten Pizzas (50 person) 205

10" Signature Pizza

Ten Pizzas (15 person) 150

Twenty Pizzas (30 person) 295

14" Signature Pizza

Five Pizzas (20 person) 95

Ten Pizzas (40 person) 185

16" Signature Pizza

Five Pizzas (25 person) 115

Ten Pizzas (50 person) 225



SIGNATURE SQUARE PIZZAS

V = Vegan

All pizzas are served on a sourdough crust, made with a 200 year old starter, organic Caputo flour, sea salt, water and extra virgin olive oil. They are charred in a 900 degree anthracite burning oven.

VEGETARIAN/VEGAN _____

If vegan, please let us know so we can substitute vegan cheese.

Cheese V Version Available

Marinara or crushed tomato, oregano, mozzarella and provolone cheeses.

Margarita

Crushed tomato, sea salt, basil, olive oil and fresh buffalo mozzarella.

Coalhouse

Roasted garlic cream, coal-roasted tomatoes, roasted eggplant, artichokes, black olives, fresh mozzarella, oregano, olive oil and sea salt.

Flag

Split in thirds: (1) crushed tomato with mozzarella, provolone, romano, parmesan and asiago; (2) roasted garlic cream with mozzarella, cheddar and ricotta; (3) pesto with fresh mozzarella.

Greek

Roasted garlic cream, basil, oregano, black olives, spinach, tomatoes, mozzarella and feta.

Mushroom Lovers

Crushed tomato, roasted mushrooms, thyme, mozzarella, provolone and ricotta.

Quattro Fromaggio

Crushed tomato, oregano and choice of four cheeses.

Vegan ^V

Crushed tomato, roasted eggplant, roasted zucchini, garlic, sweet onion, roasted mushroom, oregano and vegan cheese.

Veggie

Crushed tomato, roasted garlic cream, arugula, zucchini, eggplant, fennel bulb, mozzarella and boursin.

White

Roasted garlic cream, spinach, basil, broccoli, mozzarella, cheddar, provolone, parmesan, romano, asiago and ricotta.

MEAT _____

Bacon and Clam

Roasted garlic cream, clams, maple smoked bacon, sweet onion, fresh mozzarella, romano, asiago and oregano.

BBQ Chicken

Roasted garlic cream, barbecued roasted chicken thighs, avocado, corn, sweet onion, spinach, cilantro, mozzarella and cheddar.

Chicken and Balsamic

Roasted garlic cream, caramelized onion, roasted chicken thighs, fresh mozzarella, asiago, parmesan, fennel, oregano, basil and balsamic reduction.

Chicken and Avocado

Spicy avocado, tomato braised chicken thighs, black bean, corn, pickled onion, mozzarella, cheddar, cilantro and lime.

Chicken, Corn and Apple

Crushed tomato, chicken, sweet onion, corn, granny smith apple, crushed red pepper, rosemary, mozzarella, provolone and cheddar.

Cumin Braised Lamb

Roasted garlic cream, roasted eggplant, cumin braised lamb, sweet onion, fresh mozzarella, romano, parsley and mint.

Hawaiian

Crushed tomato, capicola, Canadian bacon, bacon, pineapple, cilantro, mozzarella and provolone.

Irish

Roasted garlic cream, corned beef, potato, caramelized onion, mozzarella and Swiss.

Meat Lovers

Crushed tomato, rosemary, meatball, sausage, casalingo salami, capicola, prosciutto, mozzarella and provolone.

Meatball and Spaghetti

Marinara, oregano, meatball, sweet onion, roasted red pepper, spaghetti, parmesan, romano, asiago and mozzarella.

Sopressata

Crushed tomato, sopressata salami, roasted eggplant, roasted zucchini, green olives, sun dried tomatoes, mozzarella, provolone and oregano.

Supreme

Marinara, pepperoni, mild sausage, ground meatball, red onion, roasted red peppers, black olives, mozzarella, provolone, romano and oregano.

SEAFOOD _____**Crab**

Roasted garlic cream, crab, cilantro, zucchini, red onion, egg, mozzarella, provolone and cheddar.

Seafood Lovers

Roasted garlic cream, basil, spinach, shrimp, crab, calamari, catfish, mozzarella, provolone and cheddar.

Shrimp and Linguisa

Crushed tomato, caramelized onion, shrimp, jalapeno, ground linguisa, mozzarella, cheddar, crispy garlic and basil.



CLASSIC FAVORITES

Serves 8-10 people

Garlic Bread

16

Fried Mozzarella

Breaded fresh mozzarella served with marinara. 26

Buffalo Wings

Your choice of hot, medium, mild, 18
Pepper (Extremely Hot)^{GF}, Ginger Pine
Nut^{GF}, Honey-Sriracha^{GF}, Maple
BBQ^{GF}, Lime-Cilantro^{GF}, Cajun Tomato
and Pikesville^{GF}, Pineapple Jerk^{GF},
Sesame Garlic. 32

Fried Ravioli

Meat or cheese ravioli served with
marinara or your choice of cheese cream
sauce. 26

Potato Skins

Hand carved potatoes served with your
choice of fillings: Broccoli & Cheddar;
Bacon & Cheddar; Spinach & Ricotta;
Catfish and Ground Linguisa; Mushroom
and Carmalized Onion; Barbeque
Chicken and Avocado. 26

Fried Calamari

32

Sautéed Calamari

Sautéed with spicy marinara, garlic and
wine. Served with bread. 32

Sautéed Shrimp

Sautéed with spicy marinara, garlic and
wine. Served with bread. 32

French Fries

Fresh cut potatoes simply fried or
dipped in spicy western flour first. 13

BEVERAGES AND CHIPS

Coke, Diet Coke, Sprite, Ginger Ale,
Root Beer, Bottled Water.

Ice and plastic cups are available.
1 per can of soda, 4.50 per 2 liter

Potato Chips

1.25 per single serving bag

DESSERTS

Small Assorted Desserts

(Serves 8-10)

Assorted cookies, brownies, and
lemon bars. 22

Large Assorted Desserts

(Serves 15-20)

Assorted cookies, brownies, and
lemon bars. 40



FRIED MOZZARELLA

SALADS

GF = Gluten Free | V = Vegan

Serves 6-8 people

Dressing Choices

Honey Dijon, Balsamic Vinaigrette^V, Ranch, Blue Cheese, Russian, Caesar, Red Wine Roasted Garlic

House Salad^{GF}

Red onion, tomato and carrot over field greens with honey Dijon on the side. 17

Caesar Salad

Fried croutons, parmesan and romano over romaine lettuce tossed in Caesar dressing. 33

Avocado & Shrimp Salad^{GF}

Diced shrimp, crabmeat, and ranch salad, with avocado, tomato, red onion, hardboiled egg and black olive over field greens with Old Bay seasoned ranch dressing on the side. 50

BBQ Chicken Salad^{GF}

Roasted chicken thighs tossed in BBQ sauce, with avocado, red onion and tomato over wilted spinach with cilantro and corn. 44

Buffalo Chicken Salad

Breaded and fried chicken thighs tossed in Buffalo sauce, with carrot, celery and red onion over field greens with blue cheese dressing on the side. 44

Greek Salad^{GF}

Feta, roasted pepper, kalamata olive, red onion and mushrooms tossed with field greens in balsamic vinaigrette. 37

Steak & Pepper Salad^{GF}

Grilled hanger steak, roasted pepper, red onion, cilantro and feta cheese over a spinach salad tossed with roasted garlic dressing. 50

Corn Salad^{GF}

Corn, peppers, hardboiled egg, red onion, tomatoes, tarragon and carrots served over field greens with honey dijon dressing. 37

Mushroom Salad^{GF}

Assorted house mushrooms, roasted peppers, red onions, thyme and hardboiled egg served over a wilted spinach pine nut salad with balsamic vinaigrette. 37

We offer full-service catering options. Please let us know if you require servers or bartenders for your event.

BBQ CHICKEN SALAD

RISOTTO

GF = Gluten Free

Serves 6-8 people, 56

Our risottos feature carnaroli rice – the “caviar of rice” – slow cooked in rich stock and cream. All risottos are naturally gluten free.

VEGETARIAN/VEGAN

We can make vegan risottos with coconut milk instead of cream or cheese.

Asparagus^{GF}

Asparagus, orange wedge, poppy seed, romano and parmesan cheeses.

Avocado^{GF}

Avocado, pine nuts, corn and brie.

Carrot^{GF}

Carrot, curry, feta and fennel bulb.

Eggplant^{GF}

Roasted eggplant, capers, diced tomato, romano, crushed pine nuts and basil.

Mushroom^{GF}

Roasted mushrooms, thyme, almonds and gorgonzola.

Spinach^{GF}

Spinach, walnut oil, red onion, roasted garlic cream and provolone cheese.

Sweet Potato^{GF}

Sweet potato, sage and boursin.

Tomato^{GF}

Oven-roasted tomato, pesto, fresh mozzarella, basil and sea salt.

MEAT

Bacon^{GF}

Bacon, apple, sage derby and Moroccan seasoning.

Capicola^{GF}

Broccoli, capicola, romano and lemon oil.

Ham^{GF}

Ham, caramelized onion, cheddar and sumac.

Lamb^{GF}

Roasted lamb, sweet potato, diced fennel, Moroccan seasoning and boursin.

Prosciutto^{GF}

Prosciutto, spinach, asiago and rosemary.

Sausage^{GF}

Sausage, carrot, smoked gouda and roasted fennel seed.

Venison^{GF}

Arugula, venison, sesame seed, Swiss and thyme.

SEAFOOD

Clam^{GF}

Clam, zucchini, ricotta and dill.

Crab Artichoke^{GF}

Crab, artichoke, bacon, arugula, Swiss, parmesan, parsley and paprika.

Crab Avocado^{GF}

Crab, avocado and roasted red peppers.

Scallop^{GF}

Scallop, tomato, boursin and cilantro.

Shrimp^{GF}

Shrimp, saffron, green beans, parmesan and parsley.



RISOTTO