Weekly Specials Happy Hour Fri. & Sat. 2:30 - 5:30pm JohnsCafe.com | 203-263-0188

Small serves 8-12 people Large serves 15-20 people

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Monday - Saturday Lunch 11:30 - 2:30pm Dinner 5:30 - 9:00pm Sunday 4:30 - 8:30pm

Gluten-free options available Additional services upon request

Salads & Platters

Garden Salad	25	45
Caesar Salad with Garlic Croutons	30	55
Greek Salad	40	70
Roasted Beet Salad with Goat Cheese	40	70
Mixed Greens with Candied Pecans,		
Dried Cranberries & Goat Cheese	40	70
Smoked Salmon Platter	MP	
Antipasto Platter	MP	
John's Mesclun Salad with Apples,		
Walnuts & Gorgonzola Cheese	40	70
'Chopped Antipasto' Salad	MP	

Chicken

Marsala with Mushrooms	70	130
Piccata with Artichokes & Tomatoes	70	130
Francese	70	130
Saltimbocca	80	140
Cacciatore (Skin on Bone-in Thighs)	70	130

Pasta

Baked Ziti Bolognese	60	110		
Rigatoni with Sausage & Meatball Ragu	70	130		
Pasta with a Tomato-Vodka Sauce 50				
Lobster Ravioli with a Tomato-Vodka Sauce				
Shells with Italian Sausage, Broccoli Rabe,				
Sundried Tomatoes & Garlic	60	110		
Penne Primavera	60	110		
Baked Truffle 'Mac & Cheese'	60	110		
Traditional Lasagna	60	110		
Lasagna Bolognese 60				
Spinach & Mushroom Lasagna 60				

Specialties Marketprice

Italian 'Pulled Pork' served with Rolls,

Garlic Aioli, Cherry Peppers & Provolone Cheese Sliced Roasted Pork Loin with Garlic & Rosemary Sliced Beef Tenderloin with Tarragon Aioli Roasted Atlantic Salmon with Spinach,

Tomato & Capers Shrimp Scampi Main Crab Stuffed Sole Jumbo Lump Crab Cakes with Remoulade

Catering Menu

Lides

Scalloped Potatoes	45	80
Roasted Potatoes	30	55
Garlic Sauteed Broccoli Rabe	40	70
Green Beans with Red Onion,		
Feta Cheese & Balsamic	30	55
Grilled Vegetable Platter	40	70
Warm Mixed Grain Salad		
with Fennel & Orange	40	70

Old School'

Eggplant Parmesan	50	90
Chicken Parmesan	70	130
Sausage & Peppers	70	130
Baked Ziti (Meatless)	50	90

Hors D'oeuvres / Platters

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Per Dozen 2 pieces per person recor	nmen
Mini Crab & Salmon Cakes	36
Spinach & Feta Triangles	33
Mini Quiche	33
Duck Confit 'Reubens'	36
Crispy Fried Haddock	36
Smoked Salmon on a Cucumber with Dill Creme Fraiche	36
Poached Shrimp on a Cucumber with Cocktail Sauce	MP
Sliced Steak, Garlic Toast with Horseradish Cream	MP
Chicken Tenders with Dipping Sauces	36
Assorted Crustini's	33
Lamb Chop 'Lollipops'	MP
Proscuitto-Wrapped Scallops	MP
Tomato-Mozzarella Skewers	36
Chicken Mousse on Belgian Endive with Walnuts & Gorgonzola Cheese	36
Arancini	36
Fried Calamari Platter	MP
Smoked Salmon Platter	MP
Fruit & Cheese Platter	MP
Antipasto	MP
Clams Casino	MP
Vegetable Spring Rolls	33
Build Your Own Bruschetta Bar	MP
Seared Yellowfin Tuna with Black Olive Tapenade	MP
Shrimp Cocktail	MP