

NORTHERN ITALIAN CUISINE & WINE CELLAR

Joseph's

Buffet Style Menus

THE SAME BELOVED RECIPES · SERVED FAMILY-STYLE

Private Dining

Three Rooms, One Unforgettable Evening



The Master Room

Up to 90 guests without the bar
Up to 130 guests with the bar
included



The Fire Pit Room

Up to 40 guests



The Blue Room

Up to 14 guests

Full Restaurant Buyout

Reserve every room for an exclusive, whole-house celebration

160–180
GUESTS

Speak with our events team to combine rooms or tailor a layout for your party size



BUFFET MENU

The Classico Buffet

\$65
PER PERSON

ANTIPASTI

Mozzarella di Bufala

with tomatoes and roasted peppers

DOLCI

Tiramisu

Coffee & Tea

SECONDI

BUFFET DISPLAY

Rigatoni alla Vodka

tubular pasta in a light tomato, vodka and cream sauce

Grilled Salmon

served over a bed of spinach in dijon sauce

Chicken Martini

*breaded in parmigiano with shallots and artichoke hearts
in white wine sauce*

Grilled Hanger Steak

with wild mushroom orzo and porcini vinaigrette

Risotto with Mushrooms

vegetarian

*All dishes displayed buffet-style for the table to share · prices are per person and exclude tax and gratuity
substitutions are welcome, most with an additional charge*



BUFFET MENU

The Tradizionale Buffet

\$75

PER PERSON

FIRST COURSE

Mixed Greens Salad

Caesar Salad

PASTA

Rigatoni alla Vodka

tubular pasta in a light tomato, vodka, and cream sauce

SECONDI

BUFFET DISPLAY

Atlantic Bass Livornese

olives, onions, capers, and a light tomato sauce

Chicken Martini

*breaded in parmigiano with shallots and artichoke hearts
in lemon white wine sauce*

Vitello alla Piccata

veal served with capers in a lemon white wine sauce

Risotto with Mushrooms

with steamed vegetables

DOLCI

Tiramisu

Coffee & Tea

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BUFFET MENU

The Signature Buffet

\$110
PER PERSON

HORS D'OEUVRES

Sliders

Arancini Balls

Bruschetta

ANTIPASTI

Mozzarella di Bufala

with tomatoes and roasted peppers

PRIMI

Penne alla Vodka

tubular pasta with Joseph's original vodka sauce

SECONDI

BUFFET DISPLAY

Grilled Salmon

served over a bed of spinach in dijon sauce

Chicken Martini

*breaded in parmigiano with shallots and artichoke hearts
in white wine sauce*

Grilled Hanger Steak

with wild mushroom orzo and porcini vinaigrette

DOLCI

Tiramisu

*\$90 per person without hors d'oeuvres · prices exclude tax and gratuity
substitutions are welcome, most with an additional charge*



BUFFET MENU

The Riserva Buffet

\$145
PER PERSON

ANTIPASTI

BUFFET DISPLAY

Grilled Octopus

with crispy potatoes and salsa verde

Baby Wild Arugula

with portobello mushrooms and balsamic vinaigrette

Beef Carpaccio

with arugula and pecorino romano

PRIMI

BUFFET DISPLAY

Cavatelli

with sausage, broccoli rabe, tomato sauce and pecorino cheese

Ravioli Primavera

spinach and ricotta ravioli in primavera sauce

SECONDI

BUFFET DISPLAY

Chicken Scarpariello

boneless chicken with italian sausage, pepperoncini, white wine and fresh herbs

Grilled Salmon

served over a bed of spinach in dijon sauce

Grilled Hanger Steak

with wild mushroom orzo and porcini vinaigrette

Vitello alla Piccata

veal scaloppini sautéed with lemon, capers, butter in a white wine sauce

DOLCI

Tiramisu

Coffee

*All dishes displayed buffet-style for the table to share · prices are per person and exclude tax and gratuity
substitutions are welcome, most with an additional charge*

BUFFET MENU

The Gran Tavola Buffet

\$165

PER PERSON

HORS D'OEUVRES

Lamb Lollipops

Bruschetta

Arancini Balls

ANTIPASTI

BUFFET DISPLAY

Caesar Salad

romaine lettuce, croutons, capers and parmigiano

Marinated Gulf Shrimp

with grilled asparagus, jalapeños and blood orange citronette

PRIMI

BUFFET DISPLAY

Garganelli Nero

with rock shrimp and green chilies

Rigatoni alla Vodka

tubular pasta in a light tomato, cream, vodka sauce

SECONDI

BUFFET DISPLAY

Crispy Sea Bass

with squash caponata and black olive tapenade

Grilled Hanger Steak

with wild mushroom orzo and porcini vinaigrette

Chicken Scarpariello

boneless chicken with italian sausage, pepperoncini in white wine and fresh herbs sauce

Risotto Porcini Mushrooms

DOLCI

Tiramisu

Coffee

*All dishes displayed buffet-style for the table to share · prices are per person and exclude tax and gratuity
substitutions are welcome, most with an additional charge*



We Look Forward to Hosting You

The same beloved recipes, displayed buffet-style for your guests to enjoy family-style in any of our private dining rooms.

The Classico Buffet	\$65 pp
The Tradizionale Buffet	\$75 pp
The Signature Buffet	\$90 – \$110 pp
The Riserva Buffet	\$145 pp
The Gran Tavola Buffet	\$165 pp

All menu pricing is per person and excludes applicable tax and gratuity. Substitutions are welcome; most are available with an additional charge. Please speak with our events team to customize any menu for your party.