

Beverage Packages

House

\$20PP / 2 HRS
\$7/PP / ADD HR.

Well Liquor

Beer

Blue Light
Bud Light
Peroni
Blue N/A
Seltzer
Blue Moon
Corona
3 Heads IPA
Stella
Genesee Light

House Reds

19 Crimes Cab
Silver Gate Merlot

House Whites

Silver Gate Chard
Silver Gate Pinot Grigio
Beringer White Zin
Chateau Riesling

N/A Bar: \$3 PP
Soda, Juice

Preferred

\$24PP / 2 HRS
\$8/PP / ADD HR.

All House Options Plus

Vodka

Absolut
Absolut Citron
Titos

Gin

Beefeaters

Rum

Bacardi
Malibu

Whiskey

Black Velvet
Canadian Club
Southern Comfort
Jack Daniels
Jack Fire

Scotch

Dewars

Bourbon

Jim Beam

Tequila/Extras

Casamigos
Kahula
Baileys

Wines

KJ Pinot Noir
Kim Crawford Sauv Blanc
Villa Pozzi Moscato
Ruffino Pinot Grigio
Ruffino Prosecco

Premium

\$28PP / 2 HRS
\$9/PP / ADD HR.

All Preferred Options Plus

Vodka

Grey Goose
Ketel One

Gin

Tanqueray
Bombay Sapphire

Whiskey

Crown Royal
Jameson

Scotch

Johnnie Black

Bourbon

Makers Mark

Tequila/Extras

Patron
Gran Marnier

Wines

Josh Cab
Josh Chard



Whether professional or personal, let Joey's Party House create an Italian experience for you.
Any size, any occasion, Joey's will provide you with the finest quality of food and service.

Party House Fees

Joey's Party House requires a \$250.00 deposit to secure each date. This deposit will be credited towards the final bill. All deposits are non-refundable if event is cancelled less than 60 days prior to the event. Deposits may be transferred to a new date, dependent on availability and if cancelled at least 30 days prior to the original event date. A minimum food and beverage total is required for all events: \$1000.00 (Sunday thru Thursday) and \$1500.00 (Friday and Saturday). During the month of December, minimums are increased to \$1250.00 (Sunday thru Thursday) and \$2000.00 (Friday and Saturday).

Service charges and sales tax

All events are subject to a 20% Venue Fee and standard 8% NYS Sales tax. Gratuity is not included and not required. If you choose to leave a gratuity, it will be paid directly to your waitstaff.

Final payment

Final payment is due 1 (one) week prior to the scheduled event. Any add-ons made during your event must be paid for on-site at the time of service. No exceptions.

Count guarantees

Final menu selections are due 2 weeks prior to the event. Final head count is due no later than 1 week prior to the event, including all ala carte final selections per guest. Guest count cannot be reduced within 1 week prior to event but may be increased based on availability. Hosts are responsible to provide placecards for each guest when selecting the ala carte dinner service.

Audio and visual services

Please ask about our built in audio visual services.

*Menu and pricing subject to change

Cash or Consumption Bar available All tabs subject to house charge.

Buffet Packages

Specialty Buffets

(No Substitutions)

Joeys Favorite \$30PP
 Choice of Chicken Parm **or** French
 Escarole Beans and Sausage or Artichoke French
 Choice of Penne with Red **or** Vodka Sauce
 House Salad with Balsamic Dressing
 Bread and Butter

Deluxe Buffet \$29PP
 Choice of Chicken Parm **or** French
 Eggplant Parm
 Choice of Penne with Red **or** Vodka Sauce
 House Salad with Balsamic Dressing
 Bread and Butter

Brunch Buffet

\$32 / Adult
 \$15 / Kids 12 and Under

Fruit Platter
Choice of Salad: House with Balsamic **or** Caesar
 Scrambled Eggs
Choice of: Bacon **or** Sausage
Choice of Side: Roasted Potatoes **or** Vegetables
Choice of Pasta: Penne Red **or** Vodka
Choice of Entree: Chicken French, Chicken Parm
 Chicken Cutlets, Eggplant Parm
 Mimosa Bar \$10PP

Mix & Match Style

Grazing <i>20 piece minimum</i>	25 pieces	50 pieces
Artichokes French	75	145
Mini Meatballs	65	125
Mini Arancini	75	145
Fried Cheese Ravioli Marinara	65	125
Sausage Stuffed Mushrooms	85	165
Scallops Wrapped In Bacon	130	250
Garlic Parmesan Wings	65	125
Chicken Tenders with BBQ Sauce	65	125
Caprese Skewers	115	220
Chicken French Bites	85	165

Platters	Per Person
Antipasti Display	8
Fresh Vegetable Tray	6
Shrimp Cocktail	10
Fried Calamari Marinara	8
Assorted Flat Bread Pizzas	7
Cheese and Cracker	6
Fruit Platter	6
Bruschetta	5

Buffet	Per Person
House Salad	5
Caesar Salad	6

Escarole Beans and Sausage	6
Sausage, Peppers and Onions	7
Meatballs in Red Sauce	7
Roasted Potatoes	6
Roasted Vegetables	6
Pasta Salad	6

Penne Red Sauce	6
Penne Vodka Sauce	8
Penne Bolognaise	8
Penne Alfredo	9
Italian Macaroni and Cheese	10
Pasta Primavera	8

Eggplant Parmesan	10
Chicken Parmesan, French, Cutlets	12
Chicken Joey OR Marsala	13
Baked Salmon (<i>ARTICHOKES & LEMON</i>)	16
Tenderloin Tips Marsala	15
Sliced Tenderloin	MKT

Family Style

Served with Bread & Butter

Meals are served by course, portioned to share

1st Course: Appetizer
 Choose 1

Escarole Beans and Sausage	
Artichokes French	
Fried Calamari	+3PP
Italian Macaroni and Cheese	+2PP

2nd Course: Salad
 Choose 1

House
Caesar

3rd Course: Pasta And Entree
 Choose 1 Pasta & 1 Entree

Penne with Red Sauce	
Penne with Vodka Cream Sauce	
Penne Bolognese	+1PP
Pasta Primavera	

	Per Person
Chicken French	30
Chicken Parmesan OR Cutlets	30
Chicken Marsala OR Milanese Style	31
Shrimp and Scallop Scampi	33
Veal French, Parmesan	34
Tenderloin Tips Marsala	35
Baked Salmon (<i>CAPERS, ARTICHOKES, LEMON</i>)	35
Sliced Tenderloin	MKT

Add a 2nd Entree Option	Custom
-------------------------	--------

Add On's:	
Garlic and Rosemary Potatoes	5
Seasoned Roasted Vegetables	5
Eggplant Parmesan	+7PP

Other seafood options available upon request.
 Dietary restrictions can be accommodated.

Ala-Carte Entrée Style

Served with House Salad and Bread and Butter

Select up to 4 entrées for your guests to
 choose from. All entrée selections must be
 pre-ordered no later than 1 week prior to
 the event.

Eggplant Parmesan over Penne	32
Chicken French or Parmesan over Penne	34
Chicken Marsala with Mashed Potatoes	34
Chicken Joey over Penne	35
Veal Parmesan, or French	38
Filet Mignon served with Chianti Demi, Mashed Potatoes, & Chefs Vegetables	42
Baked Salmon served with Mashed Potatoes & Chefs Vegetable	38
Shrimp or Scallops Scampi over Penne	37
Chicken Milanese with Arugula and Mashed Potatoes	36

Kids Menu	15
Chicken Tenders & French Fries	
Penne or Spaghetti (WITH RED SAUCE OR BUTTER)	

Homemade Desserts

Dessert Tray (Assorted Italian Cookies cream puffs, and mini cannoli's)	+8PP
Carrot Cake	65
Turtle Cake	65
Cannoli Cake	65
Dessert Service	30

At the Bar
 Open and cash bar options available.

Please call 585-586-9822 or
 email Party@joeyspartyhouse.com to reserve the party
 house and to confirm all menu selections.

*Coffee and Tea Bar included with all parties.

