



Joe Accurso

CATERING

KANSAS CITY

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Joe Accurso

CATERING

A BRIEF HISTORY OF OUR COMPANY

Joe Accurso Catering is a family owned and operated business originally founded in 1985 as Accurso's Main Street Deli & Catering. Joe Accurso owned and operated a successful Restaurant and Catering Company near the Country Club Plaza for over 26 years.

Joe sold his name sake Restaurant in 2011 to pursue what he enjoys most; Cooking.

Joe managed more than 100 different companies off premise food service needs. His client list includes some of the largest and best known institutions in the city.

We take food very seriously. Everything we do is designed to deliver the best quality and creativity. Our experience allows us to offer the most innovative and delicious menu selections available.

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OUR CLIENTS

This is a partial list of the many clients that we have served over the years.

UMKC Law School

Ewing Kauffman Foundation

H & R Block

KCUR Public Radio

Midwest Research Institute

Miller Brewing Company

Shook Hardy & Bacon

St. Lukes Hospital

American Century

Americo Life Insurance

Kansas City Public Library

Wirken Law Firm

D.S.T. Systems

Kansas City Chiefs

Hallmark Cards

Lathrop & Gage

CVS Stores

Rockhurst College

Sprint Corp.

Tivol Jewelers

Occupational Health Services

Glaxo Smith Kline

Accurso Law Firm

Executive Beechcraft

JOE ACCURSO CATERING has developed a catering program that promotes the celebration of food.

We produce the best food Kansas City has to offer to your table. This is a small sampling of what we have to offer.

Please ask about our custom catering menus and offerings.

We encourage you to use our experienced event planners who will customize your event to your specific needs.

From private home affairs to Kansas City's event spaces, we bring the kitchen to you. We pride ourselves in the ability to continually surpass the expectations of our customers.

BREAKFAST

BOX LUNCHES

SALADS

QUICK FIX LUNCH

HORS D' OEUVRES PLATTERS

SIGNATURE SELECTIONS

ENTREE'S

BEVERAGES

DESSERTS

RENTAL

EVENT VENUES

BREAKFAST

25 guest minimum order.

THE CONTINENTAL	PER GUEST	8.95
Assorted muffins, bagels and danish. Served with Butter, preserves and cream cheese. Based on 1.5 pieces per person.		
BREAKFAST BURRITO	PER GUEST	7.95
Scrambled eggs with veggies and cheddar, sausage and cheddar or ham and cheddar. Served with chunky salsa.		
BREAKFAST SANDWICH	PER GUEST	7.95
Fresh baked Bread with scrambled eggs, Bavarian ham and swiss cheese.		
BREAKFAST FRITTATA	PER GUEST	9.95
Sautéed eggs, spinach, mushrooms, romano cheese and Italian breadcrumbs. Served with sour cream and roasted tomato salsa.		
FRESH FRUIT SALAD	1 LB, 3 TO 4 GUEST	PER GUEST 9.95
Selection of the finest seasonal fruits.		
GRANOLA PARFAIT	PER GUEST	6.95
With fresh berries and yogurt.		
BOTTLED JUICES	EACH	3.25
Nantucket Nectars in assorted flavors.		
COFFEE SERVICE	EACH	3.95
Joe Accurso Catering House Blend regular or decaffeinated coffee. Delivered in one of our Coffee dispensers. Served with Half & Half, sugar, Sweet n low, Equal, stirrers and cups.		

All breakfasts include plates, napkins, utensils and equipment necessary to keep food hot.

BOX LUNCHES

All of our box lunches are served with a sandwich of your choice, potato chips, made from scratch pasta salad, homemade brownie, condiments, utensils and custom label with your company name or message.

DELUXE BOX LUNCH

13.95 PER PERSON

TURKEY & SWISS

Oven roasted turkey breast with swiss cheese on a whole wheat

BAKED HAM & SWISS

Baked ham and swiss cheese on whole wheat

POOR BOY

Bologna, salami and provolone cheese on Italian roll

CHICKEN SALAD

Homemade chicken salad on whole wheat

TUNA SALAD

Tuna salad with swiss cheese on whole wheat

THREE CHEESE VEGGIE

Vegetarian Three Cheese with provolone, swiss and cheddar, lettuce, tomato and red onion on whole wheat

SPECIALTY BOX LUNCH

15.95 PER PERSON

GRILLED CHICKEN CAESAR SANDWICH

Marinated and grilled chicken breast, provolone cheese, lettuce and tomato served on whole wheat

HOT SICILIAN

Baked Ham, pepperoni, provolone cheese, lettuce and Italian dressing served on Italian roll

MUFFALATTA

Capicola ham, salami, provolone cheese and Italian olive tapenade served on Italian roll

ITALIAN STEAK SANDWICH

Breaded and sautéed Italian steak with mozzarella cheese and red sauce served on Italian roll

DAGWOOD

Roast Beef and ham with swiss cheese and Bar BQ sauce served on Italian roll

SALADS

	SERVES 6 TO 12 1/2 PAN	SERVES 12 TO 25 FULL PAN
ITALIAN MIXED GREEN SALAD	25	45
CAESAR SALAD	25	45
GRILLED CHICKEN CAESAR SALAD	45	65
BAKED POTATO SALAD	45	90
CAVATAPPI PASTA SALAD	25	50
MUSTARD POTATO SALAD	35	70
ITALIAN OLIVE SALAD	65	
CUCUMBER SALAD	35	
ANTI PASTA CHOPPED SALAD	55	
PESTO PASTA SALAD	45	
SPINACH SALAD	45	
MACARONI SALAD	35	

QUICK FIX LUNCH

PRICED PER PERSON

MINIMUM GUESTS 25

SANDWICH PLATTER 15.95

Baked ham, roasted turkey and swiss cheese sandwiches with lettuce, tomato, red onion, mustard, mayo, and pickles. Mustard potato salad and Homemade brownies.

GRILLED CHICKEN AMOGIA 17.95

Marinated chicken breast topped with an Italian marinade (Amogia), sautéed vegetables, mixed green salad, bread & butter and brownies.

ASSORTED DELI BUFFET 16.95

Sliced roasted turkey, baked ham, roast beef, assorted cheeses, pasta salad, lettuce, Tomatoes, onions , mustard, mayonnaise and assorted breads.

PASTA & MEATBALLS 15.95

Penne pasta with red sauce, cocktail meatballs, Italian green salad, toasted garlic bread And homemade brownies.

LASAGNA 16.95

Joe Accurso's signature meat and cheese lasagna, Italian green salad, toasted garlic bread and homemade brownies.

BAR B Q LUNCH 18.95

Smoked Beef Brisket, baked beans, mustard potato salad and fresh egg rolls.

ROASTED CHICKEN 17.95

Marinated bone in chicken breast seasoned with herbs and baked with crushed tomatoes and vegetables. Served with rice pilaf, bread, butter and dessert.

All lunches include set up, plates, napkins, utensils and necessary equipment to keep food hot.

HORS D' OEUVRES PLATTERS

ALL PLATTERS SERVED 15 TO 25 GUESTS

ANTI PASTA PLATTER	85
Fresh Mozzarella cheese, capicola, salami, pepperoni, pepperoncini's, provolone cheese , Italian olives and fresh tomatoes topped with a balsamic reduction	
ANTI PASTA BITES	85
Fresh Mozzarella cheese, capicola, salami, pepperoni, pepperoncini's, provolone cheese , Italian olives and fresh tomatoes topped with a balsamic reduction Served on Mini skewers.	
DELUXE ITALIAN SANDWICH TRAY	65
Baked Ham, Salami, Provolone cheese, lettuce, tomatoes, red onions, black pepper, mustard, mayonnaise and Italian dressing. 48 finger sandwiches on Italian bread.	
DOMESTIC CHEESE & CRACKERS	75
Hot Pepper, Cheddar, and Swiss cheese. Complimented with gourmet crackers.	
FRESH VEGETABLE PLATTER	55
Broccoli flowerets, celery, cucumber slices, cauliflower flowerets and carrot sticks. Served with ranch dressing.	
BRUSHETTE CALABRIA	55
Thin sliced Italian bread topped with extra virgin olive oil, diced roma tomatoes, fresh basil, garlic and romano cheese drizzled with a balsamic reduction.	
FRESH FRUIT PLATTER	75
A beautiful assortment of seasonal fresh fruit garnished with grapes.	
HUMMAS AND PITA BREAD	55
Fresh made hummus dip served with pita bread.	
CAPRESE CLASSICI	75
Fresh Mozzarella cheese and tomato slices with fresh basil leaves. Topped with extra virgin olive oil and our balsamic reduction.	
MEXICAN 7 LAYER DIP COLD	75
Layered with refried beans, sour cream, cheddar cheese, black olives, scallions, diced tomatoes and fresh cilantro. Served with tortilla chips.	

HORS D' OEUVRES

ALL PLATTERS SERVED 15 TO 25 GUESTS

SWEET & SPICY CHICKEN WINGS	65
Chicken wings dusted with a spicy and sweet chicken rub tossed in hot sauce Served with bleu cheese dressing	
CHICKEN & VEGETABLE KABOBS	75
Boneless chicken breast, peppers, sweet red onions , mushrooms and pineapple Seasoned and grilled.	
SUN DRIED TOMATO, FRESH BASIL AND MOZZARELLA CRUSTINI	55
Toasted bread crustini drizzled with olive oil and topped with a sun dried tomato, Fresh mozzarella and basil mix.	
CAPRESE CLASSICI	85
Roma tomato slices, fresh mozzarella slices and fresh basil Topped with a balsamic reduction.	
CRAB DIP WITH WHEAT THINS	65
Perfect for any party. Homemade crab dip served with wheat thins.	
PARMESAN BAKED ARTICHOKE HEARTS	55
Artichoke hearts topped with Italian bread crumbs and Italian herb dressing.	
SPINACH & TOMATO PINWHEELS	65
A large flour tortilla spread with Italian herbed cream cheese and filled with salami, mozzarella, tomatoes and romano cheese topped with balsamic glaze.	
HERB CRUSTED BEEF TENDERLOIN	MED 225 LARGE 325
Marinated and herb crusted beef tenderloin grilled medium rare, sliced thin and displayed on a platter. Accompanied with rolls and served with pesto mayonnaise. (med 10 to 15 guests large 16 to 25 guests)	

ENTREES

ALL ENTREES SERVE 9 TO 12 GUESTS.

ALL ENTREES ARE SERVED IN OVEN READY PANS

CHICKEN SPEDINI				75
Chicken breast breaded and grilled. Topped with Joe Accurso's Amogio sauce.				
MEAT & CHEESE LASAGNA				65
Layers of pasta, meat and three cheese. Baked in our original red sauce.				
VEGETABLE & CHEESE LASAGNA				65
Layers of sautéed vegetables, mozzarella, ricotta and romano cheeses. Topped with red sauce				
BAKED PENNE PASTA				55
Penne pasta baked with meat sauce, Mozzarella and Ricotta cheese. Topped with red sauce & Romano cheese.				
PASTA & RED SAUCE				45
Choice of spaghetti, penne or fettuccine pasta. Cooked al denté. Served with red sauce.				
EGGPLANT PARMESAN				55
Joe Accurso's homemade eggplant layered and topped with Mozzarella cheese and red sauce.				
PENNE PASTA DIAVOLO				65
Penne pasta tossed in a spicy roasted red pepper and rich tomato cream sauce.				
	Add chicken	75	Add shrimp or salmon	75
CHICKEN PARMESAN				55
Breaded chicken breast topped with Mozzarella cheese.				
THREE CHEESE RAVIOLI				55
Tender three cheese ravioli with red sauce.				
FETTUCCHINE ALFREDO				55
Fettuccine noodles tossed in a homemade Alfredo sauce.				
	Add chicken	65	Add shrimp or salmon	75

ENTREES

ALL ENTREES SERVE 9 TO 12 GUESTS.

ALL ENTREES ARE SERVED IN OVEN READY PANS

COCKTAIL MEATBALLS	55
One ounce cocktail size meatballs in red sauce.	
ITALIAN SAUSAGE PEPPERS AND ONIONS	65
Joe Accurso's homemade Italian sausage with sautéed peppers and onions.	
GRILLED CHICKEN AMOGIA	45
Marinated and chargrilled chicken breast with sautéed vegetables and topped with homemade mogia sauce.	
CHEESE RAVIOLI	55
Three cheese ravioli pillows with red sauce.	
SOUTHERN ITALIAN PASTA	55
Pasta noodles with diced roma tomatoes, fresh basil and garlic sautéed in extra virgin olive oil.	
TORTALLINI CARBONARA	65
Cheese filled donut shaped pasta with peas, bacon and in a rich butter cream sauce.	
PASTA BOLOGNESE	55
A meat based sauce originating from Bologna, Italy. An old Family recipe.	
CHICKEN SPEDINI WINGS	65
Chicken drumsticks breaded and baked with olive oil to a golden brown. Topped with Italian Amogia Sauce.	
SHRIMP COCKTAIL	MARKET PRICE
Spiced jumbo shrimp boiled, served with cocktail sauce and lemon wedges.	

DESSERTS

CANNOLI'S

Crisp Pastry Shell filled with ricotta cheese, almonds and chocolate chunks.

TIRAMISU

Joe's Signature Dessert, made with lady finger cookies, marscapone cheese, brandy, espresso, chocolate, and almonds

CHOCOLATE BROWNIES

Made from scratch cake brownies

LEMON SQUARES

Classic homemade lemon squares

CHOCOLATE DIPPED STRAWBERRIES

Fresh strawberries dipped in a rich dark chocolate or white chocolate

ASSORTED ITALIAN COOKIES

An assortment of made from scratch homemade Italian cookies

CHEESECAKE

New York Style Cheesecake

CHOCOLATE SNOBENETTES

Mini chocolate cups filled with vanilla mousse and topped with fresh fruit

CARROT CAKE

Fresh baked moist carrot cake

APPLE CRISP

Homemade apple crisp with nuts

All of our desserts are made fresh in house to order.

Dessert prices are quoted per request

BEVERAGES

BOTTLED JUICES

BOTTLED TEA

MINERAL WATERS

CANNED SOFT DRINKS

LEMONADE

BREWED ICE TEA

FRUIT PUNCH