



## *Joe's Gourmet* **CATERING & EVENTS**

*One name is synonymous with Exceptional:*

*Joe's Gourmet Catering & Events*

*We excel in 'effortless events'. Our catering & culinary team will make your occasion "the celebration of the season".*

*We provide complete catering & event planning services for corporate meetings, cocktail receptions, family picnics, graduation parties and weddings from intimate to elaborate.*

*No matter what your requests are, we can complete every detail of your gathering - from custom menus, beautiful linens, tents, tables & chairs to floral arrangements and entertainment.*

***Relax, we take the pressure out of planning!***

## **Our Services**

### **Proposals:**

*Our catering consultant will prepare menus and cost estimates for your review and take you every step of the way to a flawless event.*

### **Types of Catering Services We Offer**

#### **Drop off service:**

*Food delivered in disposable containers.*

#### **Delivery, Set up, Pick up:**

*Everything needed for a beautiful buffet delivered and completely set up for your event.*

*Our staff then returns at a designated time to retrieve equipment and completely clean up.*

#### **Buffet, Reception or Sit down Service:**

*Complete service for your event.*

*Staff remains on - site to care for every detail of your special occasion.*

#### **Outdoor Events:**

*Complete catering supplies for an outdoor function: Tents, tables, chairs, grills and more.*

#### **Menu Tasting:**

*We are happy to have our clients taste food dishes before deciding on a menu.*

#### **Equipment Rentals:**

*All appropriate equipment needed for a catered event: china, glassware, silverware, specialty linens, tents, tables, chairs and much more.*

#### **Floral Design:**

*Our floral department can create unique centerpieces for your event.*

#### **Full Bartending Services:**

*We can arrange your beer and wine selections to compliment that perfect menu.*

*Our in house sommelier can create the perfect pairing for your epicurean event.*

*We have so much to offer, wine tasting parties, specialty punches, mimosa brunches and much more...*

#### **Professional Service Staff:**

*Wedding coordinator, event managers, bartenders, servers and on-site chefs available for any occasion.*



## Morning Menus

### Breakfast Basket

*Perfect for that early morning meeting!*  
*Freshly baked scones, croissants, cinnamon rolls, assorted Danish,  
Bear claws, churros & turnovers.*  
*A 16" tray with over twenty items baked to order.*  
**49.95**

### The Continental

*Seasonal Fresh Fruit & Berries*  
*Assorted Danish, muffins, croissant & scones*  
*Sweet butter & preserves*  
*Chilled orange and cranberry juice*  
**6.95**



### Traditional Breakfast

*Seasonal Fresh Fruit & Berries*  
*Assorted Danish, muffins, croissant & scones*  
*Individual Yogurts with Granola*  
*Scrambled Eggs with fresh chives*  
*Potatoes O'Brian*  
*Chilled orange and cranberry juice*  
**12.95**

### Healthy Start

*Fresh Fruit Salad*  
*Assorted Cereals, Granolas & Milk*  
*Hard Boiled Eggs*  
*Assorted Mini Muffins*  
*Chilled Orange Juice*  
**7.95**

### Executive Breakfast

*Seasonal Fresh Fruit & Berries*  
*Assorted Danish, muffins, croissant & scones*  
*Scrambled Eggs with fresh chives*  
*Potatoes O'Brian*  
*Bacon & Sausage Links*  
*Chilled orange & cranberry juice*  
**15.25**



**Coffee Service \$1.50 per person**  
**Includes Eco Friendly plates, silverware, paper napkins & cups**  
**1.00 per person**

### **Breakfast Stations**

*Prepared on - site by one of our gourmet chefs. A great addition to your breakfast or brunch!*

#### **Omelets 3.95 per guest**

*Create your own perfect omelets with your choice of meats, cheeses and vegetables*

#### **Waffles 3.95 per guest**

*Served with an array of fruit toppings, nuts, whipped cream and maple syrup*

#### **Pancakes 3.95 per guest**

*Made to order buttermilk pancakes with fresh fruits, nuts, whipped cream & maple syrup*



### **Accompaniments**

Assorted Mini Quiches	1.75
French Toast	1.95
Yogurt, Granola & Fruit Parfait	3.95
Farmer-style Frittata	3.25
Vegetarian Frittata	2.95
Ham, Bacon or Sausage	1.95
Home fries	.95
Whole fruit	1.00
Quiche Lorraine	2.75
Vegetarian Quiche	2.00
Hash Browns	.75

### **Joe's Brunch**

*Seasonal Fresh Fruit and Berries  
Assorted Danish, Muffins, Croissant, and Scones  
Imported and Domestic Cheese Platter  
With assorted cracker and artisan bread  
Quiche Lorraine and Vegetable quiche  
Potatoes o Brian  
Applewood Smoked bacon and Breakfast sausage  
Orange and cranberry juices  
**18.95***



**Coffee Service \$1.50 per person**

**Include Eco Friendly plates, silverware, paper napkins & cups**

**1.00 per person**



### Signature Salads

*6.50 per guest*

#### Joe's Chop Salad

*Fresh Greens, Crumbled Bleu Cheese, Eggs, Bacon, Red & Green Peppers.*

#### Traverse City Salad

*Mixed Greens, Sliced Strawberries, Toasted Almonds, Mandarin Oranges & Sun Dried Cherries.*

#### Classic Caesar Salad

*Fresh Romaine, Homemade Croutons and grated Parmesan Tossed in our creamy Caesar dressing.*

#### Michigan Cherry Salad

*Mixed Green, Michigan dried Cherries, Crumbled Bleu & Shaved Red Onion*

#### Greek Salad

*Crisp Romaine, Feta Cheese, Beets, Kalamata olives, Shaved Red onion & tomatoes*

#### Joe's Crispy Asian

*Napa Cabbage, Carrots, Peppers and Cashews tossed in a Honey-Ginger Vinaigrette.*

#### Joe's Signature Salad

*Fresh Romaine, Spiced Pecans, Goat Cheese & Caramelized Pear*

**Add Grilled Chicken 1.95**

**Marinated Sliced Beef 3.95**

**Grilled Salmon 3.95**

#### Salad Dressings

Zinfandel Vinaigrette  
Fat Free Tomato Basil  
Gorgonzola Vinaigrette  
Chunky Bleu Cheese  
Raspberry Walnut  
Northern Italian  
Balsamic Vinaigrette  
Buttermilk Ranch

#### Soup & Salad Buffet

Soup Du Jour

Fresh Assorted Rolls

Choose Two of our Signature Salads

Choose Two Dressings

Also Includes Grilled Chicken

**17.95**



**Chafing Dishes Available at an additional charge.**

**Include Eco Friendly plates, silverware, paper napkins & cups  
1.00 per person**

## Joe's Lunch Box

*Perfect for bus trips, sporting events, practices, team meetings, game day snacks & any event on the go.  
Packaged in individual boxes with paper products.*

### Executive Boxed Lunch

**11.95**

Slow Roasted London Port Roast Beef with  
horseradish aioli, crisp arugula, and white cheddar

Herb Roasted Chicken Breast shaved with basil aioli, tomatoes, fresh mozzarella and  
balsamic reduction

Honey Maple turkey with mayonnaise, apple wood smoked bacon, fresh avocado, aged cheddar  
cheese, tomatoes and crisp romaine lettuce

Honey Roasted Ham with whole grain mustard aioli, aged cheddar, farm fresh tomatoes  
and bib lettuce

*Above Sandwiches are served on Fresh Focaccia Bread*

Herb and Olive Oil marinated grilled vegetables wrapped in pita bread with house made hummus  
and shredded lettuce

**Choice of Salad:** Pasta, Potato or Cole Slaw  
**Choice of Fruit:** Banana, Orange or Apple  
**Choice of Dessert:** Cookie or Brownie



### Boxed Lunch

**9.95**

Turkey Club Roll Up  
Corned Beef Sandwich  
Grilled Chicken Caesar Wrap  
Ham & Swiss  
Vegetarian Roll Up  
Whole Fruit, Chips & Cookie

### Bagged Lunch

**7.95**

Tuna Salad, Chicken Salad, Egg Salad, Turkey Sub, Vegetarian Roll Up  
Pickle, Chips & Mini Cookie

## Midday Menus

*Get your business day off to a fantastic start with Joe's Gourmet Office Express.*  
Delivered fresh to your door. All menu items are delivered in high-quality, disposable containers.

### ***COLD Lunch Buffet*** ***10.95***

#### **Choose One of the Following:**

##### **Executive Deli Platter**

*An assortment of Roast Beef, turkey, ham, tuna or chicken salad accompanied by lettuce, tomato, pickles, cheddar & Swiss cheeses. Joe's fresh baked white & whole wheat breads. Honey mustard, mayonnaise, yellow mustard and horseradish sauce.*

##### **Miniature Sandwich Platter**

*An assortment of deli sandwiches with lettuce & tomato on assorted hard rolls.  
Served with Mayonnaise & Mustard*

#### **Choose Two Salads:**

Dilled Redskin Potato Salad  
Vegetarian Pasta Salad  
Fruit Salad  
Classic Cole Slaw  
Garden Salad  
Caesar Salad  
Caribbean Slaw



**Also Includes:** Freshly Baked Assorted Mini Cookies

### **Gourmet Deli Sandwich Platter** ***11.95***

Our Signature Sandwiches including: The Club  
Rollup, Turkey Sub, Ham & Cheese Cibatta &  
Chicken Salad Croissant.  
Your Choice of Pasta Salad, Cole Slaw or  
Dilled Potato Salad.

**Also Includes:** Mini Cookies & Brownies

***Build Your Own HOT Lunch Buffet***  
**14.95**

**Choose One Salad:**

Italian Pasta Salad  
Fresh Green Salad  
Caesar Salad  
Asian Salad  
Southwest Salad

**Choose One Entrée:**

Classic Lasagna  
Vegetarian Lasagna  
Oven Fried Chicken  
Honey Lemon Roasted Chicken  
Chicken Parmesan  
Chicken or Beef Enchilada  
Chicken Stir Fry  
Beef Stroganoff  
Classic Pot Roast  
Joe's Famous Meatloaf



**Choose Two Sides:**

Buttered Green Beans  
Italian Vegetable Medley With Herbed Butter  
Roasted Redskin Potatoes  
Sweet Ginger Glazed Carrot  
Wild Rice Pilaf  
Chef's Cheesy Potatoes  
Spanish Rice  
Joe's Mashed Potatoes

**Also Includes:** Freshly Baked Assorted  
Mini Cookies



**Assorted Sodas & Bottled Waters \$1.25 per person**  
**Include Eco Friendly plates, silverware, paper napkins & cups**  
**1.00 per person**

## ***Budget Hot Lunch Buffet***

***11.95***

### **Choose One Salad:**

Fresh Green Salad  
Caesar Salad

### **Choose One Entrée:**

Classic Lasagna  
Vegetarian Lasagna  
Oven Fried Chicken  
Roasted Chicken  
Chicken Parmesan  
Chicken or Beef Enchilada  
Chicken Stir Fry  
Beef Stroganoff  
Joe's Famous Meatloaf

### **Choose One Side:**

Buttered Green Beans  
Roasted Redskin Potatoes  
Sweet Ginger Glazed Carrot  
Wild Rice Pilaf  
Spanish Rice  
Joe's Mashed Potatoes

**Also Includes:** Mini Cookies



## ***Soups & Sandwiches***

***11.95***

Soup du Jour  
Half Deli Sandwich  
Your Choice of Three: Turkey Club Roll Up,  
Ham & Swiss, Corned Beef, Vegetarian Roll Up  
Potato Chips  
Mini Cookies

**Joe's Premium Lunch Buffet**

**18.95**

*Joe's Signature Salad*

*Fresh Romaine, Spiced Pecans, Goat Cheese & Caramelized Pear*

*Oven Fried Chicken*

*Citrus Grilled Salmon with Lemon Butter Sauce*

*Garlic Herbed Asparagus*

*Roasted Garlic Whipped Potatoes*

*Freshly Baked Cookies and Brownies*

**Joe's Executive Lunch Buffet**

**22.95**

*Joe's Chop Salad*

*Fresh Greens, Crumbled Blue Cheese, Eggs, Bacon, Red & Green Pepper  
Served with Buttermilk Ranch Dressing.*

*Soup Du Jour*

*Penne Pasta with your choice of Marinara, Creamy Pesto or Alfredo*

*Chicken Marsala with Creamy Wild Mushroom Marsala Sauce*

*Grilled Salmon with Lemon Butter Sauce*

*Buttered Green Beans*

*Roasted Garlic Whipped Potatoes*

*Freshly Baked Cookies & Brownies*



**Assorted Sodas & Bottled Waters \$1.25 per person**

**Include Eco Friendly plates, silverware, paper napkins & cups**

**1.00 per person**

**China, Glassware & Silverware 5.00 per person**

## Full Day Meeting Package

*34.95 per guest*

### Breakfast

Seasonal Fresh Fruit & Berries  
Assorted Danish, Muffins, Croissant & Scones  
Sweet Butter & Preserves  
Chilled Orange, Cranberry juice &  
Bottled Waters



### Morning Break

Granola Bars  
Whole Fresh Fruit  
Juice Refresh

### Lunch

Fresh Garden Salad  
Or Classic Caesar Salad

#### ***Entrée Choice***

Enchiladas  
Chicken, Beef or Vegetarian  
*Served with Sour Cream, Salsa & Spanish Rice*  
Classic Lasagna  
*Served with Buttered Green Beans*  
Joe's Famous Meatloaf  
*Served with Mashed Potatoes*  
Honey Lemon Roasted Chicken  
*Served with Roasted Redskins*  
Chicken Stir Fry  
*Served with Rice*  
Mini Cookies & Brownies  
Assorted Sodas & Bottled Waters



### Afternoon Break

Cheese & Fruit Platter  
Assorted Potato Chips  
Bottled Waters



**Package includes: buffet equipment, serving utensils &  
Eco Friendly plates, silverware, napkins & cups**

## Appetizers

*Priced per dozen*

<i>Hot</i>			
<b>Sesame Chicken</b>	<b>23.00</b>	<b>Risotto Cakes</b>	<b>24.00</b>
<i>Plum dipping sauce</i>		<i>Spinach &amp; Gorgonzola</i>	
<b>Assorted Mini Quiche</b>	<b>21.00</b>	<b>Mini Beef Kabob</b>	<b>36.00</b>
<b>Soup Shooters</b>	<b>24.00</b>	<b>Chicken Kabobs</b>	<b>30.00</b>
<b>Asian Beef or Pork Satays</b>	<b>35.00</b>	<b>Shrimp Skewers</b>	<b>36.00</b>
<i>Spicy peanut glaze</i>		<i>Pineapple mango chutney</i>	
<b>Coconut Shrimp</b>	<b>36.00</b>	<b>Joe's Kobe Beef Sliders</b>	<b>42.00</b>
<i>Horseradish orange marmalade</i>		<i>Aged cheddar, apple wood smoked bacon, traditional garnish</i>	
<b>Coconut Chicken</b>	<b>24.00</b>	<b>Stuffed Mushrooms</b>	<b>24.00</b>
<i>Honey mustard glaze</i>		<i>Crab and Mozzarella/ Italian Sausage &amp; Parmesan/ Spinach &amp; Gruyere</i>	
<b>Thai Chicken Satays</b>	<b>35.00</b>	<b>Vegetable Spring Rolls</b>	<b>23.00</b>
<i>Spicy peanut dipping sauce.</i>		<i>With plum sauce</i>	
<b>Spanakopita</b>	<b>30.00</b>	<b>Raspberry Brie Tartlets</b>	<b>25.00</b>
<i>Spinach and feta cheese baked in phyllo dough.</i>		<b>Breaded Artichoke Hearts With Goat Cheese</b>	<b>33.00</b>
<b>Lamb Lollipops</b>	<b>60.00</b>	<i>Spicy Marinara Dip</i>	
<i>Mint Jalapeno demi glaze</i>		<b>Pepperoni Calzones</b>	<b>27.00</b>
<b>Miniature Crab Cakes</b>	<b>36.00</b>	<b>Franks in a Blanket</b>	<b>18.00</b>
<i>Cajon remoulade sauce.</i>		<b>Meatballs</b>	<b>1.50 per person</b>
<b>Dragon Shrimp</b>	<b>47.00</b>	<i>Bourbon BBQ Glaze or Wild Mushroom Cream</i>	
<i>Spicy shrimp wrapped in wonton</i>			
<b>Mini Reuben</b>	<b>27.00</b>		
<i>Russian Aioli Dressing</i>			
<b>Mini Beef Wellington or Mini Chicken Wellington</b>	<b>35.00</b>		
<b>Empanada</b>			
<i>Chicken, Beef or Vegetable</i>	<b>23.00</b>		
<b>Peking Duck Spring Roll</b>	<b>35.00</b>		
<b>Buffalo Wings</b>	<b>20.00</b>		
<i>Bleu Cheese Dip</i>			



**Cold**  
**Priced per dozen**

<b>Smoked Salmon Mousse</b>	<b>30.00</b>
<i>Dill Cream atop a mini potato pancake</i>	
<b>Shrimp Cocktail Shooter</b>	<b>42.00</b>
<i>Vodka Cocktail Sauce</i>	
<b>Fresh Berry Skewer</b>	<b>21.00</b>
<i>With strawberry marshmallow sauce</i>	
<b>Curry Chicken Salad</b>	<b>24.00</b>
<i>Dried Cherry chutney, savory tart shell or cone</i>	
<b>Antipasto Skewer</b>	<b>24.00</b>
<i>Genoa Salami, Pepperoncini, Cherry tomato, Mozzarella, balsamic reduction and fresh basil.</i>	
<b>Ginger Seared Ahi Tuna</b>	<b>46.00</b>
<i>Crisp Wonton, Asian Slaw &amp; Wasabi Aioli</i>	
<b>Bruschetta</b>	<b>21.00</b>
<i>Fresh tomato basil relish atop garlic croustade</i>	
<b>Insalata Caprese Skewer</b>	<b>24.00</b>
<i>Fresh basil, cherry tomato, arugula &amp; mozzarella, sweet balsamic reduction.</i>	
<b>Deviled Eggs</b>	<b>18.00</b>
<i>Traditional or Curried</i>	
<b>Lobster Avocado Martini</b>	<b>54.00</b>
<b>Grape &amp; Cheese Skewer</b>	<b>18.00</b>
<b>Prosciutto &amp; Melon</b>	<b>27.00</b>
<b>Mini Cucumber Barrels</b>	<b>22.00</b>
<i>Filled with dilled cream cheese or tomato relish</i>	
<b>Spinach &amp; Artichoke Cones</b>	<b>22.00</b>
<b>Sushi</b>	<b>26.00</b>
<i>California Roll, Spicy Tuna &amp; Vegetarian</i>	
<b>Crudités Cups</b>	<b>24.00</b>
<i>Individual crudités served in mini boxes with Dilled ranch dip</i>	

**Tea Sandwiches**                    **27.00**  
*Open & closed—smoked salmon, English Cucumber & herb cream cheese, egg, chicken & ham salads*

**Smoked Salmon Display**    **65.00/ 85.00**  
*Capers, dill cream, Parsley Egg whites and yolks, cucumbers, tomatoes, pumpernickel bread*

**Imported & Domestic Cheese Platter**  
*French brie, Danish bleu, Swiss, Goats cheese, cheddar and more Dried fruits, nuts, grapes & berries English water crackers and sliced French baguette*  
**6.95 per person**

**Fresh Sliced Fruit & Berry Platter**  
*Seasonal fresh sliced fruits beautifully displayed with grapes and berries*                    **2.95 per person**

**Crudités Basket**  
*Fresh vegetables with Ranch Dill & Green Goddess dips*                    **2.00 per person**

**Grilled Vegetable Platter**  
*An assortment of zucchini, yellow squash, asparagus, bell peppers, fennel, light balsamic vinaigrette.*                    **2.25 per person**



## Strolling Stations

*Priced per person*

### **Pad Thai 10.95**

*Classic Chicken Pad Thai, Shrimp Fried Rice served in mini Chinese take out boxes  
Chicken Satays with Spicy Peanut Sauce  
Fortune Cookies*

### **Potato Bar 7.00**

*Served in martini glasses  
Butter whipped Idaho potatoes  
Toppings: Apple wood smoked bacon, cheddar cheese, chives, sour cream & goat cheese*

### **Sushi Bar 10.50**

*California roll, spicy tuna, nigiri sashimi, smoked eel and vegetable rolls. Soy, Wasabi & pickled ginger*

### **Tempura Station 8.50**

*Tempura vegetables to include: Broccoli, Peppers, Asparagus & cauliflower  
Deep Fried by Chef Attendant \$100.00  
Sauces to include: Creamy srirachi, sweet chili garlic, soy, plum and sweet & sour*

### **Sweet Potato Bar 7.00**

*Served in martini glasses  
Whipped Sweet Potatoes Toppings: Marshmallows, Cinnamon, Toasted walnuts, Crème Fraîche & Apple Chutney*

### **Chop Salad Action Station 6.00**

*Fresh greens & toppings chopped to order by Chef attendant \$100.00  
Toppings: crumbled blue cheese, eggs, bacon, red & green pepper.  
Served with Buttermilk Ranch Dressing & Champagne Vinaigrette*

### **Beef Tenderloin Station 13.95**

*Sliced tenderloin of beef with marinated peppers & olive salad. Served with French baguette and assorted hard rolls.  
Horseradish sauce, stone ground mustard & Dijon sour cream sauce.*

### **Raw Bar 14.95**

*Chilled jumbo shrimp, Jonah crab claws & freshly shucked oysters.  
Served with vodka cocktail sauce, cognac sauce, mignonette sauce. Lemons & Tabasco*

### **Italian Pasta Bar 11.00**

*Pasta Selections:  
Penne Linguine 3 Cheese Ravioli Fusilli  
Sauce Selections  
Marinara Alfredo Bolognese Meat Creamy Pesto  
Toppings include:  
Parmesan, crumbled goat cheese, diced tomato, asparagus, fresh basil & crushed red pepper flakes.*

### **Southwest Fiesta 12.50**

*Beef & chicken fajitas  
Toppings include:  
Red & green peppers, onions, diced tomato, sour cream, cheddar, shredded lettuce, Chipotle rice, salsa, guacamole, flour tortilla & crispy corn tortillas*

### **Mezza Station 12.00**

*Hummus, Tabbouleh and Baba Ghanoush artistically displayed with toasted pita triangles, Feta Cheese and specialty olives.*

### **Cajun Station 9.50**

*Chicken & Sausage Jambalaya, Corn Muffins & Red Beans & Rice*



## Joe's Gourmet Dinner Buffets

17.95 per person \*

Your choice of one item from each category

21.95 per person \*

Your choice of one salad, two entrées, one vegetable and one starch

24.95 per person \*

Your choice of one salad, two entrées, two vegetables and one starch

34.95 per person \*

Your choice of one salad, three entrées, two vegetables & two starch



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### Signature Salads

#### Joe's Chop Salad

*Fresh Greens, Crumbled Bleu Cheese, Eggs, Bacon,  
Red & Green Peppers. Buttermilk Ranch*

#### Traverse City Salad

*Mixed Greens, Sliced Strawberries, Toasted Almonds,  
Mandarin Oranges & Sun Dried Cherries.  
Served with Champagne Vinaigrette*

#### Classic Caesar Salad

*Fresh Romaine, Homemade Croutons and grated Parmesan Tossed in our creamy Caesar dressing.*

#### Michigan Cherry Salad

*Mixed Green, Michigan dried Cherries, Crumbled Bleu & Shaved Red Onion  
Served with Zinfandel Vinaigrette*

#### Greek Salad

*Crisp Romaine, Feta Cheese, Beets, Kalamata olives, Shaved Red onion & tomatoes*

#### Joe's Crispy Asian

*Napa Cabbage, Carrots, Peppers and Cashews tossed in a Honey-Ginger Vinaigrette.*

#### Joe's Signature Salad

*Fresh Romaine, Spiced Pecans, Goat Cheese & Caramelized Pear  
Served with Red Wine Vinaigrette*

## Entrées

### **Teriyaki Glazed Chicken Breast**

*With a sweet pineapple ginger salsa*

### **Chicken Cordon Blue**

*Classic recipe of breaded chicken breast stuffed with smoked ham & gnyere cheese baked and glazed with a sberry reduction.*

### **Chicken Piccata**

*Lightly dusted chicken breast sautéed with red onion, artichoke hearts, capers in garlic lemon wine sauce.*

### **Chicken Florentine**

*Breaded chicken breast topped with wilted spinach, vine ripe tomatoes and light white wine sauce*



### **Chicken Marsala**

*Sautéed chicken breast with wild mushrooms in a Marsala wine cream sauce with fresh thyme & rosemary*

### **Chicken & Vegetable Kabobs**

### **Sun Dried Tomato & Mozzarella Stuffed Chicken Roulade**

*Basil Buerre Blanc*

*\*Additional Charge \$3.00 per person*

### **Bacon Roasted Chicken Roulade**

*Stuffed with Pork Sausage & Dried Cherries with Red Wine Demi*

*\*Additional Charge \$3.00 per person*

### **Jambalaya**

*Zesty tomato rice dish tossed with chicken, sausage & vegetables*

**Pan Seared Beef Tenderloin**

*Garlic Herbed Encrusted Beef Tenderloin*

*\*Additional Charge 5.00 per person*

**Char Grilled Marinated Flank Steak**

*Sliced thin with a pineapple and chipotle honey glaze*



**Beef & Vegetable Kabobs**

*Grilled to Perfection!!*

**Herb Roasted Pork Loin**

*With a maple reduction*

**Stuffed Pork Loin**

*Tender pork loin stuffed with our apple, dried cherry & walnut stuffing*

**Filet Mignon**

*\*Additional Charge Market Price*

**Beef Ribeye**

*Seasoned to perfection and grilled.*

*\*Additional Charge Market Price*

**Black Angus New York Strip Steak**

*\*Additional Charge Market Price*

**Three Cheese Ravioli**

*With your choice of marinara, pesto or Alfredo sauce.*

**Penne Pasta with Bolognese Meat Sauce**

*Slowly stewed beef simmered in a rich tomato sauce with heavy cream tossed with penne pasta and mozzarella cheese.*



**Beef Ravioli**

*Tender pasta pillows filled with ground beef simmered in a light tomato sauce*

**Chicken Carbonara Pasta**

*Sauteed Chicken with apple wood smoked bacon, peas  
Caramelized Vidalia onion in a garlic and Parmesan cream sauce.*

**Grilled Norwegian Salmon**

*Bourbon Glaze or Lemon Butter*

*\*Additional Charge 2.00 per person*

**Shrimp Scampi**

*Sautéed shrimp in garlic oil tossed with fettuccine*

*\*Additional Charge 5.00 per person*

**Grilled Ahi Tuna Steaks**

*With a lemon aioli sauce*

*\*Additional Charge 10.00 per person*

**Panko-Herbed Crusted Whitefish**

**Eggplant Parmesan**

**Vegetarian Torta**

*Roasted red peppers, zucchini, squash & asparagus tiered a top Parmesan polenta with a tomato coulis*

**Vegetable Kabobs**

**Pasta Primavera**

*Fettuccine and sautéed fresh vegetables in a light white wine olive oil sauce*



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**Carving Stations**

*Purchase with an additional entrée. (Minimum 50 guests, priced per guest)*

Roasted Prime Rib with au jus & horseradish sauce.	9.99
Fire Glazed Baked Ham with stone ground mustard & honey Dijon	6.99
Steamship Round with natural au jus	8.99
Dijon & Herb Pork Loin with apple maple chutney	6.99
Butter Roasted Whole Turkey with cranberry relish	6.99
Garlic & Herb Encrusted Beef Tenderloin with horseradish sauce	12.99

## Vegetables

Sweet Ginger Glazed Carrots  
Roasted Root Vegetables  
Grilled Zucchini & Yellow Squash  
Seasonal Vegetable Medley  
Green Beans With Toasted Almonds  
Roasted Beets & Walnuts  
Buttered Glazed Sweet Corn  
Green Beans with Shallots & Bleu Cheese  
Sweet Peas & Carrots  
Herbed Garlic Asparagus  
Ratatouille  
Vegetable Stir Fry  
Broccoli & Cheddar Cheese Casserole  
Roasted Spaghetti Squash  
Sautéed Mushrooms  
Spaghetti Cut Summer Vegetables



## Starch & Pasta

Horseradish Whipped Potatoes  
Rosemary Roasted Potatoes  
Wild Rice Pilaf  
Mediterranean Cous Cous and Toasted Pine nuts  
Au gratin Potatoes  
Scalloped Potatoes with Bacon & Smoked Gouda  
Sweet Potato Casserole  
Chef's Cheesy Potatoes  
Baked Macaroni & Cheese  
Pasta Al Fresco  
Penne Pasta Marinara



*Full serviced plated dinners and family style available. Please discuss options with our event planner.*

## Budget Dinner Buffet

14.95



### Choose One Salad:

Fresh Green Salad

Caesar Salad

Joe's Signature Salad

*Fresh Romaine, Spiced Pecans, Goat Cheese & Caramelized Pear*

### Choose One Entrée:

Classic Lasagna

Vegetarian Lasagna

Honey Lemon Roasted Chicken

Chicken Stir Fry

Joe's Famous Meatloaf

Italian Sausage & Pepper Pasta

*Sautéed with roasted garlic, bell peppers & onions in an extra virgin olive oil sauce tossed with penne pasta and Parmesan - Reggiano*

Beef Stroganoff

*Sliced beef with onions, mushrooms & egg noodles in a sour cream sauce.*

Chicken Parmesan

*Lightly breaded chicken breast topped with marinara sauce & Mozzarella cheese*

Beef Pot Roast

*Stewed with pearl onions, potatoes & baby carrots in Burgundy wine sauce*

Potato Encrusted Cod

### Choose Two Sides:

Buttered Green Beans

Italian Vegetable Medley With Herbed Butter

Sweet Ginger Glazed Carrot

Chef's Cheesy Potatoes

Joe's Mashed Potatoes

Rosemary Roasted Potatoes

Wild Rice Pilaf

Mediterranean Cous Cous and Toasted Pine nuts

# Wine Tasting Dinners

Example Menu:

## First Course

Bacon Roasted Duck Breast Stuffed with Apples and Black Mason Figs  
Pan Roasted Foie Gras, Celery Root Puree

## Second Course

Blackened Diver Scallops with Fried Green Tomatoes,  
Southern succotash, tomato marmalade  
Michigan Sweet corn Beurre Blanc

## Third Course

Herb Garlic Roasted Lamb Loin with lamb and butternut squash ravioli  
Roasted Mushroom salad  
Lamb Jus

## Fourth Course

Braised Shortribs with “crispy” poached egg, bacon green beans  
Horseradish potatoes  
Marchand de Vin

## Dessert

Honey Almond soufflé  
Passion fruit anglaze



*Wine Tasting Dinners are a wonderful way for friends and family to enjoy fabulous food paired with the perfect wine.*

*Dinners are customized to your specific tastes & event, please consult with our event planner for pricing.*

## Desserts

### **Gourmet Assorted Pastries**

**4.95 per person**

*Chocolate mousse shots, Espresso Cups, Éclairs, Cream puffs, Mini Cannolis, Brownie bites, Magic bars, Raspberry almond bars, Mini Fruit Tarts*

### **Éclairs & Cream Puffs**

**12.00 dozen**

Fresh hand piped, house made éclairs & cream puffs, dipped in a smooth chocolate ganache

### **Assorted Cookies & Brownies**

**12.00 dozen**

Chocolate Chunk, Oatmeal Raisin, Peanut Butter & Chocolate Walnut

### **Mini Cannoli Tray**

**16.00 dozen**

### **Bar Cookie Tray**

**15.00 dozen**

Magic, Raspberry Almond and Lemon

## **Specialty Tortes, Cakes, Pies & Tarts**

Autumn Leaves  
White Delight  
Chocolate Mousse Torte  
Wildberry Charlotte  
Lemon Coconut Cake  
Chocolate Raspberry Entremets  
Chocolate Raspberry Mousse Torte  
Classic Tiramisu Torte  
Strawberry Shortcake  
Bumpy Cake  
Black Forest Cake  
Cassada Cake  
Coconut Cake  
Flourless Chocolate Cake  
German Chocolate Cake  
Oreo Cake  
Chocolate Bundt  
Walnut & Golden Raisin Carrot  
New York Style Cheesecake  
Turtle Cheese Cake  
Vanilla Cheese Cake  
Pecan Tart  
Lemon Fig Tart  
Fresh Fruit Tart  
Strawberry Fruit Tart  
Key Lime Tart

