



Joe's Gourmet Catering & Events

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Laura Livingston, Catering Consultant

After celebrating 60 years of excellence, Joe's proudly announces our full service catering department. Whether you are planning an office luncheon, simple cocktail reception or an elaborate gala... we are happy to be a part of your event. We can arrange every detail of your gathering—from custom menus, beautiful specialty linens, tents, tables, chairs to floral arrangements and entertainment *we can make it happen!*

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 that perfect menu.
"Celebrating fresh, local, seasonal cuisine."*

Equipment Rentals

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

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 planner, event managers, bartenders, servers and on-site chefs available for any occasion.

Breakfast Tray

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.

49.99

The Continental

Seasonal Fresh Fruit & Berries

Assorted Danish, muffins, croissant & scones

Sweet butter & preserves

Chilled orange, grapefruit, cranberry & apple juices.

Freshly Brewed Joe's Gourmet Blend Coffee

9.95 per guest

Traditional Breakfast

Seasonal Fresh Fruit & Berries

Assorted Danish, muffins, croissant & scones

Individual Yogurts with Granola

Scrambled Eggs with fresh chives

Potatoes o Brian

Sweet butter & preserves

Chilled orange, grapefruit, cranberry & apple juices.

Freshly Brewed Joe's Gourmet Blend Coffee

13.95 per guest

Executive Buffet

Seasonal Fresh Fruit & Berries

Assorted Danish, muffins, croissant & scones

Individual Yogurts with Granola

Scrambled Eggs with fresh chives

Potatoes o Brian

Apple wood smoked Bacon & Sausage Links

Sweet butter & preserves

Chilled orange, grapefruit, cranberry & apple juices.

Freshly Brewed Joe's Gourmet Blend Coffee

17.95 per guest

Breakfast Stations

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

Omelet's 3.95 per guest

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

Waffles 3.95 per guest

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

Accompaniments

French Toast

1.95

Pan Purdue

.95

Farmer-style Frittata

3.25

Vegetarian Frittata

2.95

Ham, bacon or sausage

1.95

Home fries

.95

Whole fruit

1.25

Quiche Lorraine

2.75

Vegetarian Quiche

3.50

Potato & Mushroom Hash Browns

.95

Shredded Hash Browns

.75

Bagels & Cream Cheese

2.95

Cheese Crepes

With Raspberry Topping

3.95

Beverages

Assorted Sodas 1.50 per guest

Iced Tea or Lemonade 1.00 per guest

Complete Coffee Station 1.50 per guest

Assorted Juices 1.00 per guest

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
Apple Wood Wmoked bacon and Breakfast sausage
Orange, grapefruit, cranberry, and apple juice
15.95

Joe's Executive Brunch

Fresh Seasonal Fruit and Berries
Croissants, Assorted Muffins, Danish and Scones
Imported and Domestic Cheese platter

Omelet and egg station
Cheddar, Swiss cheese, tomatoes, ham, Mushrooms, onions, bacon, and peppers
Chef attendant fee \$100
One chef per 50 guests

Apple wood Smoked Bacon and Breakfast Sausage
Breakfast Potatoes

Waffle station
Fresh whipped Cream, Pure Maple Syrup, Whipped Cream and Macerated Berries

Smoked Salmon with classic garnishes
Bagels and cream cheese
Bread display
Shrimp Cocktail shooters
Baby greens with assorted dressing and condiments
Joe's chopped Salad
Dilled Potato Salad

Chicken Cordon Blue
Black forest ham, Gruyere cheese, herb-roasted potatoes, and green beans
Sherry reduction
New England crab cakes with whipped potatoes, Cajun remoulade

Elaborate display of miniature pastries, cakes, tarts, and pies
\$45.00 Per guest

Midday Menu

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.

All orders subject to a delivery charge.

Miniature Sandwich Platter

7.95/ 9.95 with salad & dessert

An assortment of deli sandwiches with lettuce & tomato on assorted hard rolls.

Executive Deli Platter

9.95/ 11.95 with salad & dessert

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.

Joe's Gourmet Deli Sandwich Platter 10.95

Our Signature Sandwiches including: The Club Rollup, Turkey Sub, Ham & Cheese Cibatta & Chicken Salad Croissant. Your choice of pasta salad, coleslaw or dilled potato salad. Cookies & Brownies

Specialty Wrap Sandwiches 5.99 each

Greek Chicken Salad, Chicken Caesar Salad, Antipasto Wrap

Add a Fresh Fruit Salad 1.95 per guest

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.

Slow Roasted London Port Roast Beef on cibatta with roasted garlic aioli, crisp arugula, farm fresh tomatoes, horseradish white cheddar, and caramelized Spanish onions

\$13.95

Herb Roasted Chicken Breast shaved on onion roll with basil aioli, Farm fresh tomatoes, extra virgin olive oil marinated Fresh mozzarella, and balsamic reduction

\$12.95

Boars Head Honey Maple turkey on Focaccia, with mayonnaise, apple wood smoked bacon, fresh avocado, Cotswold cheese, farm fresh tomatoes and crisp romaine lettuce

\$12.95

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

\$10.95

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

\$10.95

Please choose one salad

Potato

Coleslaw

Please choose one fruit

Orange

Apple

Please Choose one dessert

Double Chocolate Brownie

Soup du jour

8oz 3.99/ 16oz 5.99/ 32oz 8.99

Made fresh daily and delivered hot to your door.

Signature Salads

Joe's Chop Salad 6.95

*Fresh greens, crumbled blue cheese, eggs, bacon, red & green pepper.
Served with Buttermilk Ranch Dressing.*

Traverse City Salad 6.95

*Mixed greens, sliced strawberries, toasted almonds, mandarin oranges & sun dried cherries.
Served with Raspberry Vinaigrette & Sweet Balsamic Vinaigrette*

Classic Caesar Salad 5.95

Fresh Romaine, homemade croutons and grated Parmesan Reggiano tossed in our creamy Caesar dressing.

Salad Accompaniments

Herb Roasted Chicken 1.95

Marinated Grilled Steak 3.95

Citrus Grilled Salmon 3.95

Joe's Lunch Buffet

Fresh Green Salad

With assorted dressings and condiments

Parmesan Pasta Salad

Miniature sandwich platter

Ham & Swiss, Roast beef and Cheddar, Turkey and American, Chicken Salad Wrap, Vegetable wrap

Cookies and Walnut brownies

Assorted Sodas and Bottled Water

\$14.95

Joe's Signature Lunch Buffet

Traverse City Salad

Mixed Greens, sliced strawberries, toasted walnuts, mandarin oranges, sun dried cherries

Raspberry Vinaigrette and Sweet Balsamic Vinaigrette

House Made Chicken Noodle Soup

Assorted Sliced Meats to include:

Roast Beef, Smoked Turkey, Honey Ham, Tuna or Chicken salad

Cheddar and Swiss cheese

Crisp lettuce, farm fresh tomatoes, pickles, and shaved red onion

Assorted mustards, mayonnaise and horseradish sauce

Joe's Fresh Baked White and Whole Wheat Breads

Freshly Baked Cookies and Brownies

\$18.95

Joe's Premium Lunch Buffet

Classic Caesar Salad

Fresh romaine house made croutons, grated Parmesan-Reggiano cheese, traditional dressing

House Made Chicken Noodle Soup

Oven Fried Chicken

Citrus Grilled Salmon with lemon butter sauce

Grilled asparagus

Roasted Garlic whipped potatoes

Freshly Baked Cookies and Brownies

\$20.95

Joe's Executive Lunch Buffet

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, pesto or Alfredo

Chicken Marsala with Creamy Wild mushroom Marsala sauce

Grilled Salmon with lemon butter sauce

Buttered Green Beans

Roasted Garlic Whipped Potatoes

Assorted Miniature Pastries

\$26.95

Plates, forks, knives, paper napkins.

1.75 per guest

First Impressions

Priced Per Guest

Hot

Sesame Chicken

Plum dipping sauce

1.95

Meatballs

Your choice of Bourbon BBQ Glaze, Wild Mushroom Cream

1.95

Asian Beef or Pork Satays

Spicy peanut glaze

3.95

Coconut Shrimp

Horseradish orange marmalade

3.95

Coconut Chicken

Honey mustard glaze

1.95

Thai Chicken Satays

Spicy peanut dipping sauce.

2.95

Spanakopita

Spinach and feta cheese baked in phyllo dough.

4.95

Rosemary and Garlic Marinated Lamb Lollipops

Mint Jalapeno demi glaze

6.95

Jumbo Lump Miniature Crab Cakes

Cajon remoulade sauce.

3.95

Loaded New Potatoes

Gruyere and basil / Aged white Cheddar & Bacon

1.95

Grilled Cakes

Zucchini Corn w/ spicy salsa / Polenta & Wild Mushroom w/ Cognac Cream/ Shrimp and capellini

2.95 – 4.95

Mini Beef Kabob

3.95

Chicken Kabobs

2.95

Firecracker Shrimp Skewers

Pineapple mango chutney

3.95

Joe's Mini Kobe Beef Sliders

Aged cheddar, apple wood smoked bacon, traditional garnish

4.95

Stuffed Mushrooms

Crab and preserved lemon/ Chicken and wild mushroom/ Spinach & Gruyere

2.25

Jerk Chicken Satay

2.95

Vegetable Spring Rolls

With plum sauce

3.95

Cold

Smoked Salmon Mousse

Dill Cream, Savory Tart Shell

2.95

Jumbo Gulf Shrimp Cocktail Shooter

*Vodka Cocktail Sauce, Avocado Mousse,
and Lemon Zest*

4.95

Fresh Fruit Kabobs

With a chocolate & honey yogurt dipping sauce.

1.95

Curry Chicken Salad

Dried Cherry chutney, savory tart shell

2.25

Antipasto Skewer

Genoa Salami, Pepperoncini, Cherry tomato, Mozzarella, balsamic reduction and fresh basil.

2.95

Ginger Seared Ahi Tuna

Crisp Wonton, Wasabi Aioli, and sweet soy glaze

3.95

Grilled Asparagus

With a roasted red pepper and walnut vinaigrette

1.95

Red Wine Marinade Beef Tenderloin Peapod Skewer

3.50

Spicy Chicken Salad Lettuce Wraps

2.95

Proscuitto & Melon Skewers

Port wine syrup

2.95

Lime Tequila Shrimp Skewers

Cilantro Cream

3.95

Bruschetta

Fresh tomato basil relish

2.25

Insalata Caprese Skewer

Fresh basil, cherry tomato, arugula & mozzarella, sweet balsamic reduction.

2.95

Asparagus & Boursin in Phyllo Cup

2.95

Teriyaki Blood Orange Glazed Shrimp Shooter

Mango Gazpacho

3.95

Premium Hors d' oeuvre Buffet

Fresh Seasonal Sliced Fruit and Berries with Honey Yogurt Sauce

Vegetable Crudités

with house made peppercorn buttermilk ranch

Imported and Domestic Cheese Platter

with artisan bread and assorted crackers

Fresh Tomato and Basil Bruschetta

Curry Chicken Salad with Cherry Chutney and Tart Shell

Spinach and Gruyere Stuffed Mushrooms

Meatballs with Wild Mushroom Cream

Assorted Gourmet Miniature Pastries

\$18.95

Appetizer Platters

Grilled Vegetable Platter

An assortment of zucchini, yellow squash, asparagus, bell peppers, fennel, light balsamic vinaigrette.
2.25

Sushi

California roll, spicy tuna, nigiri sushi, smoked eel and vegetable rolls Soy sauce, wasabi & pickled ginger.
5.95

Smoked Salmon Display

Capers, dill cream, Parsley Egg whites and yolks, cucumbers, tomatoes, toast points
10-15 guest 65.00 15-20 guest 85.00

Charred Beef Tenderloin Platter

Sliced tenderloin of beef with marinated peppers & olive salad. Served with an Asiago baguette, Horseradish sauce, stone ground mustard & Dijon sour cream sauce.
9.95

Mezza Platter

Hummus, Tabbouleh and Baba Ghanoush artistically displayed with toasted pita triangles and specialty olives.
3.50

Chilled Asian Flank Steak Platter

Flank steak marinated in pineapple juice, ginger & soy grilled, sliced thin and served with Asian slaw Wasabi aioli
4.25

Nine Layer Mexican Dip

Served with crispy tortilla chips
2.25

Baked Brie en Croute & Fresh Berries

Sliced Baguette
10-15 guest 35.00 15-20 guest 65.00

Dips & Spreads

Your choice of three: Classic Spinach, Pesto, Sun dried Tomato & Chevre, Asiago Wild Mushroom, Salsa, Guacamole
Served with artisan bread, tortilla chips, and water crackers
1.99

Imported and Domestic Cheese Platter

French Brie, Danish Blue, Swiss, Goats cheese, cheddar Cheese, and more
Dried fruits, nuts, grapes and berries
English water crackers and sliced French baguette
\$6.95

Crudités

To include carrots, celery, Broccoli, tomatoes, red peppers and zucchini House made buttermilk ranch
\$2.25

Strolling Stations

Raw Bar

*Chilled Jumbo Gulf shrimp, Jonah crab claws, Freshly shucked oysters, all served with
Vodka cocktail sauce, cognac sauce, mignonette sauce
Lemons and Tabasco sauce*
14.95

Italian Pasta Bar

*Prepared by a chef attendant and served with Italian breads
Chef attendant Fee \$100
Please choose two of the following pasta and sauces*

Pasta Selections

Penne Pasta Linguine Three Cheese Ravioli Portabella Mushroom Ravioli

Sauce Selections

*Fresh Marinara Alfredo Sauce Tomato Basil Cream
Pesto Bolognese Meat sauce
Topping Include*

*Parmesan cheese, crumbled goat cheese, sautéed peppers, caramelized onion, asparagus, diced tomatoes, fresh
basil, crushed red pepper flakes, garlic and olive oil*
15.95

Whipped Potato Station

*Served in martini glasses
Butter whipped Idaho potatoes
Toppings
Apple wood smoked bacon, cheddar cheese, chives, and sour cream*
7.00

Asian Station

*Sushi Bar
Sushi Chef attendant \$100
One chef per 50 guests
California roll, spicy tuna, nigiri sushi, smoked eel and vegetable rolls
Soy sauce, wasabi & pickled ginger.
Tempura vegetables to include: Broccoli, Peppers, asparagus, and cauliflower
Dipping sauces to include:
Creamy sirachi, sweet chili garlic, soy, plum, and sweet and sour*
12.95

Mexican Fiesta

*Chef attendant Fee \$100
One chef per 50 people
Beef and chicken fajitas made to order
Topping include
Red and green peppers, onions, diced tomato, sour cream, cheddar, Shredded lettuce
Chipotle rice, Salsa, guacamole, flour tortillas, Crispy Corn tortillas*
10.95

Joe's Dinner Buffet

Garden Green Salad with assorted dressings and Condiments
Soup Du Jour
Oven Fried Chicken
Citrus Grilled Salmon with white wine chive sauce
Grilled Asparagus
Roasted Garlic Whipped Potatoes
Freshly Baked Cookies and Brownies
\$18.95

Signature Dinner Buffet

Classic Caesar Salad
Fresh romaine house made croutons, grated Parmesan-Reggiano cheese, Traditional dressing
Pasta Salad
Soup Du Jour
Chicken Cordon Blue with sherry reduction
Citrus Grilled Salmon with white wine chive sauce
Roasted Potatoes Steamed Broccoli
Éclairs and Cream puffs
\$22.95

Premium Dinner Buffet

Joe's Chop Salad
Fresh greens, crumbled blue cheese, eggs, bacon, red & green peppers
House made buttermilk ranch
Potato Salad
Soup Du Jour
Roasted Pork Loin with Dried Fruit Chutney
Chicken Florentine with sauce soubise
Citrus Grilled Salmon with white wine chive sauce
Grilled Asparagus
Roasted Garlic Whipped Potatoes
Éclairs and Cream puffs
\$26.95

Executive Dinner Buffet

Traverse City Salad
Mixed Greens, sliced strawberries, toasted walnuts, mandarin oranges, sun dried cherries Raspberry vinaigrette and sweet balsamic vinaigrette
Potato Salad
Soup Du Jour
Penne Pasta with your choice of marinara, pesto or Alfredo
Chicken Parmesan baked with house made marinara and mozzarella
Citrus Grilled Salmon with white wine chive sauce
Grilled Marinated Flank Steak with Pineapple chipotle glaze
Grilled Asparagus
Rosemary Roasted Redskin Potatoes
Assorted Miniature Pastries
\$30.95

Joe's Signature Entrée's

The following entrée's are priced per guest and include a Fresh Garden Salad, one side dish, rolls & butter.
Priced for lunch & dinner portions.

Poultry

Oven Fried Chicken

5.50 7.50

Chicken Stir Fry

Chicken breast julienne tossed with seasonal vegetables and rice.

6.25 8.25

Teriyaki Glazed Chicken Breast

With a sweet pineapple ginger salsa

6.95 8.95

Chicken Cordon Blue

Classic recipe of sautéed boneless chicken breast topped with black forest ham & Gruyere cheese baked and glazed with a sherry reduction.

6.95 8.95

Chicken Piccata

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

7.95 9.95

Chicken Parmesan

Lightly breaded chicken breast topped with marinara sauce & Mozzarella cheese

7.50 9.50

Chicken Florentine

Breaded chicken breast topped with wilted spinach, vine ripe tomatoes and sauce soubise

7.95 9.95

Chicken Marsala

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

7.95 9.95

Walnut Crusted Chicken

With an orange and maple velouté, rhubarb/onion chutney

7.95 9.95

Montreal Roasted Turkey

With fresh bell peppers, onions and carrots in a light bourbon glaze.

8.50 10.50

Chicken & Vegetable Kabobs

8.95 8.95

Beef/ Pork

Beef Pot Roast

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

6.95

8.95

Char Grilled Marinated Flank Steak

Sliced thin with a pineapple and chipotle soy glaze

9.95

10.95

Pan Seared Beef Tenderloin

Tender beef tenderloin with a garlic herb crumb crust

15.95

23.95

Beef Stroganoff

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

6.95

8.95

Beef & Vegetable Kabobs

Grilled to Perfection!!

10.95

10.95

Filet Mignon

N/A

23.95

Chateau of Beef

With your choice of Asian, southwest, merlot reduction or Roquefort butter sauces.

13.95

16.95

Beef Ribeye

Seasoned to perfection and grilled.

9.95

13.95

Black Angus New York Strip Steak

N/A

15.95

Cider Braised Pork Loin

Slow roasted & stuffed with apples and cranberries.

N/A

12.95

Sliced Pork Loin

With a maple reduction

6.95

9.95

Pork Scaloppine

Tender pork cutlets sautéed with sun-dried tomatoes & rosemary.

8.95

10.95

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

Pork Loin with cranapple sauce

6.99

Whole Roasted Turkey with cranberry relish

6.99

Beef Tenderloin with stone ground mustard, Dijon mustard & horseradish sauce.

12.99

Pasta

Baked Macaroni & Cheese

A classic favorite elbow noodles baked with cheddar cheese and fresh cream

4.95

6.95

Classic Lasagna

5.95

7.95

Vegetable Lasagna

Fresh garden vegetables layered with mozzarella and Alfredo sauce.

5.95

7.95

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.

5.95

7.95

Three Cheese Ravioli

With your choice of marinara, pesto or Alfredo sauce.

6.25

7.95

Mostoccoli with Bolognese Meat Sauce

Slowly stewed beef, veal & pork simmered in a rich tomato sauce with heavy cream tossed with penne pasta and mozzarella cheese.

8.95

10.95

Beef Ravioli

Tender pasta pillows filled with ground veal, beef & pork simmered in a light tomato sauce

8.95

10.95

Chicken Carbonara Pasta

Smoked chicken tortellini sautéed with apple wood smoked bacon, Caramelized Vidalia onion in a garlic and Parmesan cream sauce.

8.95

10.95

Seafood

Broiled Atlantic Salmon

Bourbon Glaze or Lemon Butter

10.95 13.95

Shrimp Scampi

Sautéed shrimp in garlic oil tossed with fettuccine

12.95 15.95

Mahi Mahi

With mango chutney

11.95 16.95

Grilled Ahi Tuna Steaks

With a lemon aioli sauce

13.95 19.95

Pecan Encrusted Whitefish

9.95 14.95

New England Crab Cakes

Accompanied by our spicy remoulade sauce or corn relish & lemon aioli.

9.95 14.95

Vegetarian

Eggplant Parmesan

7.95 9.95

Vegetarian Torta

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

8.95 11.95

Vegetable Kabobs

7.95 7.95

Pasta Primavera

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

7.95 9.95

Portobello Mushroom Ravioli

8.95 10.95

Side Dishes

Available with entrée's

Vegetables

Roasted Baby Carrots
Zucchini & Yellow Squash
Green Bean Amandine
Buttered Glazed Sweet Corn
Sweet Peas & Carrots
Steamed Broccoli

Starches

Horseradish Whipped Potatoes
Roasted Redskin Potatoes
Dauphine Potatoes
Roasted Garlic Whipped Potatoes
Wild Rice Pilaf
Potatoes O' Brian

Premium Side Dishes

Vegetables

Grilled Asparagus
Sugar Snap Pea/Carrots/Peppers
Broccoli & Cheddar Cheese Casserole
Roasted Spaghetti Squash
Spaghetti Cut Summer Vegetables

Starches

Twice Baked Potatoes
Potato Pancakes
Scalloped Potatoes with Bacon & Smoked Gouda
Candied Sweet Potatoes

Joe's Premium Plated Dinners

Plated Dinner Salads

Classic Caesar Salad

Fresh Romaine, House made Croutons, grated Parmesan cheese, traditional dressing
\$6.95

Traverse City

Baby garden greens with strawberries, toasted almonds, orange segments, dried cherries, Sweet balsamic vinaigrette
\$6.95

Classic Spinach

Baby spinach with bacon, egg, pickled red onion, crumbed blue, croutons
Bacon mustard vinaigrette
\$8.95

Warm Goat Cheese Salad

Baby garden greens with warm goat cheese, toasted cashews, roasted beets
Citrus vinaigrette
\$8.95

Plated Dinner Soups

Creamy Wild Mushroom Bisque

Sautéed mushrooms and chives

\$3.95

Chicken Noodle

\$3.95

Lobster Cognac Bisque

Savory whipped cream

\$4.95

New England Clam Chowder

Fresh oyster crackers

\$3.95

Corn and Rock Shrimp Bisque

Sautéed rock shrimp

\$ 4.95

Tomato Basil

Herb croutons and olive oil drizzle

\$3.95

Plated Dinner Appetizers

Cold

Chilled Shrimp Cocktail

Vodka cocktail sauce, avocado mousse, lemon

Caprese Napoleon

Fresh tomato and Mozzarella drizzled with balsamic reduction and olive oil

Sesame seared Ahi Tuna

Watermelon and cilantro salad, spicy aioli and crispy lotus root

Smoked Salmon

Traditional Garnishes and sour dough toast points

Beef Capaccio

Caper, scallion, and tomato confetti, micro greens

Whole grain mustard vinaigrette

Hot

Crispy Crab Cakes

Tomato cilantro relish with Lime Aioli

Portabella mushroom Ravioli

Cognac Cream and shaved Parmesan cheese

Pan Roasted Sea Scallop

*Acini de pepe pasta, confit of tomatoes and micro greens
Lemon basil cream*

Pan Seared Foie Gras Shortcake

*Ginger Biscuit, strawberry and rhubarb marmalade
Savory whipped cream*

Grilled Lamb chop

Fennel salad, English Pea puree, mint gremolata

Dinner Entrees

Poultry

*Herbs and Dijon Marinated Grilled Breast of Chicken with
Roasted Garlic Mashed Potatoes, Asparagus
Roasted chicken jus*

*Brown Sugar Glazed Duck Breast Soba Noodle Cake
Stir-Fried Asian Vegetables
Soy Ginger jus lie*

*Roasted Breast of Chicken Stuffed with Tomato, Basil and Mozzarella
Parmesan Risotto, French Green Beans
Red wine demi*

Beef, Lamb, and Pork

*Seared Beef Tenderloin with Butter Whipped Potatoes
French Green Beans, Sautéed Wild Mushrooms
Marchands de vin*

*Grilled Rib Eye Steak with White Cheddar Potato Gratin
Fricassee of Baby Vegetables, Roasted Pearl Onions
Red Wine Sauce*

*BBQ Spiced Grilled Pork Chop Sweet Potato Puree
Fricassee of Seasonal Vegetables
Vanilla Pineapple Chutney*

*Goat Cheese en crusted Domestic Rack of Lamb
Herb Risotto, French Green Beans
Marchands de vin*

Seafood

*Grilled Atlantic Salmon with Sauté of Orzo Pasta,
Artichokes, Sun dried Tomatoes, Capers and Fresh Herbs
Champagne Butter Sauce*

*Coriander Crusted Diver Scallops with Scallion Jasmine Rice, Sautéed Asian Vegetables
Carrot Ginger Apple Reduction*

*Horseradish en Crusted White Fish with White Cheddar Gratin Potatoes
French Green Beans and Chardonnay Butter Sauce*

Please consult with our Catering Director for plated menu service.

Sweet Endings

Taste the Joe's difference! When you purchase one of Joe's chefs prepared pastries, rest assured the product is made with only the freshest & highest quality ingredients. Which means our chefs use butter (Not margarine), old fashioned eggs (not pre cracked frozen eggs), real vanilla (not imitation), imported chocolate & fresh fruit. Most bakeries eliminate the use of these items due to cost.

However we at Joe's feel flavor comes first.

Gourmet Assorted Pastries 4.75 per guest

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

Éclairs & Cream Puffs 1.75 per guest

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

Assorted Cookies & Brownies 1.50 per guest

Chocolate Chunk, Oatmeal Raisin, Peanut Butter & Chocolate Walnut

Mini Cannoli Tray 1.75 per guest

Specialty Tortes, Cakes, Pies & Tarts

Chocolate Mousse Torte Blueberry Charlotte

Chocolate Raspberry Mousse Torte

Classic Tiramisu Torte Strawberry Shortcake

Bumpy Cake Black Forest Cake Cassada Cake

Chocolate Mint Cake Coconut Cake

Flourless Chocolate Cake German Chocolate Cake

Oreo Cake White Chocolate Raspberry Bunt Walnut & Raisin Carrot

Berry Swirl Cheese Cake New York Style Cheesecake Chocolate Cheese Cake

Turtle Cheese Cake Vanilla Cheese Cake Marble Cheese Cake

Almond Tart Pecan Tart Lemon Fig Tart Fresh Fruit Tart

Strawberry Fruit Tart Key Lime Tart