

Appetizers & Strolling Stations

2013



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!

Joe's Gourmet Catering & Events
33152 Seven Mile Livonia MI 48152
248 477-4333 www.joesgourmetcatering.com

Appetizers
 Priced per dozen
 3 dozen minimum

Hot

Chive Pancake	16.00
Crème Fraîche & Red Onion Confit	
Sesame Chicken	20.00
Soy-Ginger– Cilantro Sauce	
Assorted Mini Quiche	35.00
Mini Perogies	12.00
Sour cream & Chive	
Soup Shooters	18.00
Asian Beef Satays	30.00
Spicy peanut glaze	
Coconut Shrimp	30.00
Horseradish orange marmalade	
Coconut Chicken	24.00
Honey mustard glaze	
Thai Chicken Satays	28.00
Spicy peanut dipping sauce.	
Spanakopita	20.00
Spinach and feta cheese baked in phyllo dough.	
French Cut Lamb Chops	60.00
Classic Tzatziki or Mint Jalapeno demi glaze	
Miniature Crab Cakes	26.00
Cajon remoulade sauce.	
Mini Beef Wellington	40.00
Empanada	30.00
Chicken, Beef or Vegetables	
Polenta	24.00
Mushroom Ragout & Shaved Parmesan	
Petite Chicken & Waffle	24.00

Risotto Cakes	24.00
Spinach & Gorgonzola	
Mini Beef Kabob	36.00
Mini Chicken Kabobs	30.00
Shrimp Skewers	36.00
Pineapple mango chutney	
Potstickers	18.00
General Tso's Sauce	
Stuffed Mushrooms	24.00
Crab and Mozzarella/ Italian Sausage & Parmesan/ Spinach & Asiago	
Vegetable Spring Rolls	23.00
With plum sauce	
Brie Raspberry Almond	35.00
Breaded Artichoke	33.00
Hearts With Goat Cheese	
Spicy Marinara Dip	
Meatballs	1.50 per person
Bourbon BBQ Glaze, Swedish or Wild Mushroom Cream	
Mini BBQ Pork Sliders	18.00
Mini Hot Dogs	16.00
On Fresh Baked Roll & Slaw	



Smoked Salmon Mousse 28.00
Dill Cream atop a mini potato pancake

Shrimp Cocktail Shooter 38.00
Vodka Cocktail Sauce

Fresh Berry Skewer 16.00
Strawberry, Blackberry, Raspberry &
Blueberry or
Pineapple, Strawberry & Grape

Curry Chicken Salad 24.00
Dried Cherry chutney, savory tart shell or
cone

Antipasto Skewer 22.00
Genoa Salami, Pepperoncini, Cherry tomato,
Mozzarella, balsamic reduction and fresh
basil.

Ginger Seared Ahi Tuna 44.00
Crisp Wonton, Asian Slaw & Wasabi Aioli

Bruschetta 12.00
Fresh tomato basil relish atop garlic croustade

Insalata Caprese Skewer 23.00
Fresh basil, cherry tomato, arugula &
mozzarella, sweet balsamic reduction.

Grape & Cheese Skewer 12.00

Crudités Cups 24.00
Individual crudités served in mini boxes with
Dilled ranch dip

Beef Tenderloin Bites 35.00
Garlic Croustade, Boursin, Caramelized
Red Pepper & Onion



Risotto Cakes 20.00
Tomato/ Basil or Spinach/Gorgonzola

Mini Lobster Rolls 40.00

Mini Cucumber Cups 18.00
Filled with dilled cream cheese or
Bleu & Crispy Bacon

Sushi 26.00
California Roll, Spicy Tuna & Vegetarian

Hummus & Tabouleh
Served with crispy pita triangles
2.50 per person

Smoked Salmon Display 65.00/ 85.00
Capers, dill cream, Parsley Egg whites &
yolks, cucumbers, tomatoes,
pumpnickel 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

Lettuce Wrap Platter
Bib Lettuce with Oriental Slaw & Asian
Chicken Salad
2.95 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 or Small Plates

Stations are based on per person portioning. As your variety of stations increase, portions and pricing will be customized.

French Toast Bites 4.00
Served with Michigan Maple Syrup and Bacon Ice Cream

Beef Tenderloin Station 13.95
Sliced tenderloin of beef served with French baguette and assorted hard rolls. Horseradish sauce, stone ground mustard & Dijon sour cream sauce.



Grilled Cheese & Tomato Soup
Brie Apple Grilled Cheese/ Cotswald Grilled Cheese/ Classic with our homemade tomato bisque shooters

Doughnuts & Cider 5.25
Freshly Deep Fried Doughnuts served plain or dusted with cinnamon or powdered sugar.

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

Sweet & Savory Potato Bar 7.95
Served in martini glasses
Butter whipped Idaho potatoes
Toppings: Apple wood smoked bacon, cheddar cheese, chives, sour cream & goat cheese
Whipped Sweet Potatoes Toppings: Marshmallows, Cinnamon, Toasted walnuts, Crème Fraîche & Apple Chutney

Sushi Bar 10.50
California roll, spicy tuna, nigiri sishui, smoked eel and vegetable rolls. Soy, Wasabi & pickled ginger

Sweet & Savory Waffle Bar 5.95
Toppings to include: Mixed Berries, Spiced nuts, Sautéed apples, Sliced bananas, Whipped Sweet Cream, Cinnamon Honey Butter, Crispy Fried Chicken, Southwest Slaw, Chipotle Sauce



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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
Penne Linguine
Marinara Alfredo Creamy Pesto
Toppings include:
Parmesan, diced tomato, fresh basil & crushed red pepper flakes.

Tex Mex Bar 12.50
Beef & chicken fajitas or Quesadillas
Toppings include:
Red & green peppers, onions, diced tomato, sour cream, cheddar, shredded lettuce, Chipotle rice, salsa, guacamole, flour tortilla & crispy corn tortillas

Greek Town 11.95
Traditional Greek Salad
Mini Beef & Chicken Kabobs—Hot off the Grill
Spanakopita
Assorted Specialty Olives

Hamtramck, MI 12.50
Potato & Cheese Pierogi
Sauerkraut Pierogi
Potato Pancakes Sour Cream & Apple Compote
Polish Sausage & Sauerkraut

Sliders & Fries
Mini Classic Sliders/ Lamb Slider with Tzatziki/ Buffalo Chicken and Shoestring French Fries

Tapenades & Crostinis
Fig & Gorgonzola/ Ricotta Honey & Thyme/ Eggplant Caponata/ Caramelized Onion & Manchego
Served with Garlic Toasted Crostinis

Middle Eastern 9.95
Fatoush Salad
Hummus & Tabouleh Chicken Shwarma

Handmade Mozzarella Bar 7.95
Handmade with extra virgin olive oil and sea salt. Specialty breads, balsamic vinegar, fresh tomatoes & chiffonade of basil.
Chef Attendant \$100.00
Upgrade with Parma prosciutto & melon.
Grilled portabella & artichokes
Additional 5.00 per guest

Southern Biscuit Bar
Handmade biscuits, classic cornbread muffins & Cheddar/Jalepeno Cornbread muffins with assorted house made jams, butters & honey.
Served with sweet tea.

Coney Island 8.00
Winters Hot Dogs, Mustard, National Coney Chili, Relish, Onion, Shredded Cheese & Assorted Gourmet Potato Chips

