

Breakfast & Brunch

2014



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!

33152 Seven Mile Rd. Livonia MI 48152
248 477-4333 www.joesgourmetcatering.com

Morning Menus

The Continental

Seasonal Fresh Fruit & Berries
Assorted Danish, muffins, croissant & bagels
Sweet butter & preserves
Chilled orange and cranberry juice
7.95

Traditional Breakfast

Seasonal Fresh Fruit & Berries
Assorted Danish, muffins, croissant & bagels
Scrambled Eggs or Chef's Choice Frittata
Home Fried Potatoes/ Ketchup
Chilled orange and cranberry juice
11.95

Farm to Table

Fresh Fruit Salad
Baked French Toast Casserole
With Syrup & Walnuts
Farmer's Style Scrambled Eggs
Spicy Home Fries
Sausage Patties
10.95

Healthy Start

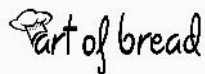
Fresh Fruit Salad
Assorted Healthy Breakfast Bars
Hard Boiled Eggs
Steel Cut Oatmeal with brown sugar/raisins
Mini Yogurt & Granola Parfaits
Chilled Orange Juice
11.25

Executive Breakfast

Seasonal Fresh Fruit & Berries
Assorted Danish, muffins, croissant & Bagels
Scrambled Eggs or Chef's Choice Frittata
Home Fried Potatoes/ Ketchup
Bacon & Sausage Links
Chilled orange & cranberry juice
13.95

Toast & Jam— HOMEMADE

Freshly Baked Multi Grain, Vienna White,
Cinnamon Bread & English Muffin Loaf
House Made assorted Flavored Butters & Jams
(Bread Choices may vary)



13.95/ 10person minimum

The Perfect Brunch

Joe's Brunch

Seasonal Fresh Fruit and Berries
Assorted Danish, Muffins, Croissant, and Bagels
Imported and Domestic Cheese Platter
With assorted cracker and artisan bread
Quiche Lorraine and Vegetable quiche
Country Style Potatoes/ Ketchup
Bacon and Breakfast sausage
Orange and cranberry juices
17.95

Ladies Luncheon

Smoked Salmon & Potato Napoleon
Fresh Berry Skewers
Mixed Greens with Crumbled Bleu, sun dried
cranberries tossed in a white balsamic
citrus vinaigrette
Tea Sandwiches
Open & closed—smoked salmon, English
Cucumber & herb cream cheese, egg,
chicken & ham salads
Assortment of Gourmet Flavored Teas
17.95

Bridal or Baby Brunch

Seasonal Fresh Fruit & Berry Display
Caramelized Apple & Walnut Stuffed French Toast
Michigan Maple Syrup
Traverse City Salad
Curried Chicken Salad
Dried cherry chutney in savory tart
Signature Sandwiches
Chicken Breast shaved with basil aioli, tomatoes,
fresh mozzarella & balsamic
Honey Maple Turkey with mayo, bacon, fresh
cucumber & aged cheddar
17.25

Signature Cocktail Enhancements

Spicy Bloody Mary's with Antipasto Skewer
Mimosa's with Joe's Fresh Squeezed Orange Juice
With Fresh Raspberries & Strawberry garnish
Traditional Mojito or Watermelon Mojito
Inquire for Pricing

Breakfast or Brunch Bars

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

Made to Order Omelets 3.95 per guest
Create your own perfect omelets with your choice of meats, cheeses and vegetables

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

Deep Fried Doughnut Hole Bar 3.95 per guest
Doughnut holes with Ricotta & Ice Cream

French Toast Bites 3.00 per guest
Served with Maple Syrup or Bacon Ice Cream

Tea Sandwiches 27.00/dozen
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

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

Deviled Eggs 12.00/dozen

Accompaniments

Steel Cut Oatmeal	2.00
Breakfast Burritos	1.95
Ham & Swiss/ Vegetarian/ Bacon & Cheddar	
Assorted Mini Quiches	1.75
Sausage & Egg Biscuit	1.75
Yogurt, Granola & Fruit Parfait	3.95
Farmer-style Frittata	3.25
Vegetarian Frittata	2.95
Ham, Bacon or Sausage	1.95
Hash Browns	.95
Quiche Lorraine	2.75
Vegetarian Quiche	2.00



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

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