

Appetizers & Strolling Stations 2017



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

BLT Canape 18.00
Bacon/Grape tomato/Frisée

Sesame Chicken 20.00
Orange Ginger Sauce

Assorted Mini Quiche 35.00

Grilled Cheese & Tomato Bisque
Grilled Cheese/ Classic with our
Homemade Tomato Bisque Shooters

Thai Chicken Satays 28.00
Spicy Peanut Dipping Sauce

Miniature Crab Cakes 26.00
Cajon Remoulade Sauce

Grape & Cheese Skewer 12.00

Shrimp Cocktail Shooter 30.00
Vodka Cocktail Sauce

Bruschetta 14.00-
20.00
Your Choice of :
Fresh Tomato Basil Relish
Cranberry Relish with Whipped Cream
Cheese
Bistro Steak with Chimchurri, & Roasted
Red Pepper
Mediterranean Vegetables & Hummus
Served on Housemade Croustades or
Grilled Bread



Chicken Caesar Wonton 24.00
Classic Chicken
Caesar Served in
Crisp Wonton
Cup

Seafood Cocktail 35.00

Fresh Shrimp and
Crab with Fresh
Vegetables with a
Lime Dressing



Risotto Cakes 24.00
Spinach & Gorgonzola

Mini Beef Kabob 36.00

Mini Chicken Kabobs 30.00

Shrimp Skewer 30.00
Korean BBQ Sauce

Bacon Wrapped Jalapeño Chicken 26.00

Stuffed Mushrooms 24.00
Crab and Mozzarella or
Spinach & Asiago

Potstickers 23.00
Choice of Vegetarian/Pork/Chicken

Meatballs 1.50 per person
Bourbon BBQ or Wild Mushroom Cream

Brie Raspberry Tarts 35.00

Coconut Shrimp 30.00
Horseradish Orange Marmalade

Coconut Chicken 24.00
Honey Mustard Glaze

Bacon Wrapped Scallops 30.00
Asian BBQ

Appetizers

Priced per dozen
3 dozen minimum

Bistro Steak Sandwich Station

8.99 pp

Sliced Bistro Steak Served with Assorted rolls. Horseradish Sauce, Stone Ground Mustard & Dijon Sour Cream Sauce. Roasted Red Peppers, Caramelized Onion, Cotswald Cheese & Crumbled Gorgonzola

Antipasto Skewer 22.00

Genoa Salami, Pepperoncini, Cherry Tomato, Mozzarella, Balsamic Reduction and Fresh Basil

Blackened Seared Ahi Tuna 35.00

Crisp Wonton, Asian Slaw & Wasabi Aioli

Mini Perogies 12.00

Sour Cream & Chive

Spanakopita 20.00

Spinach and Feta Cheese baked in Phyllo Dough.

Caprese Cups or Skewer 20.00

Fresh basil, Cherry Tomato, Arugula & Mozzarella, Sweet Balsamic Reduction.

Mini Fruit Kabobs 18.00

Served in Mini Cup with Housemade Marshmallow Fluff

Mini Cucumber Cups 18.00

Filled with dilled cream cheese

Mini BBQ Pork Sliders 22.00

Curried, Asian Or Michigan Chicken Salad

18.00

Served in Crispy Wonton or Cup

Petite Chicken & Waffle

24.00

Crisp Chicken & Fresh Housemade Waffle



Fresh Berry Skewer 16.00

Strawberry, Raspberry Blackberry, & Blueberry or Pineapple, Strawberry & Grape

Beef Tenderloin Bites 35.00

Garlic Croustade, Boursin, Caramelized Red Pepper & Onion

Hummus & Vegetables 2.50 per person

Carrot, Celery, Cucumber and more Served with crispy pita triangles

Smoked Salmon Display 65.00/ 85.00

Capers, dill cream, Parsley Egg whites & yolks, cucumbers, tomatoes, pumpernickel bread

Imported & Domestic Cheese Platter

French brie, Danish bleu, Swiss, Goats Cheese, Cheddar and more Dried fruits, Nuts, Grapes & Berries & Assorted Crackers

6.95 per person

Fresh Sliced Fruit & Berry Platter

Seasonal Fresh Sliced Fruits Beautifully displayed with Grapes and Berries

2.95 per person

Crudites Basket 2.00 per person

Fresh Vegetables with Ranch Dill & Green Goddess dips

Walking Tacos 3.50 per person



Strolling Stations

Stations are based on per person portioning. As your variety of stations increase, portions and pricing will be customized. We Recommend 3 Stations & a Sweet Table— Average Cost \$29- \$30 Per Person.

Raw Bar/ Sushi

Chilled Jumbo Shrimp, Crab Claws & freshly Shucked Oysters.
Served with Vodka Cocktail Sauce, Cognac Sauce, Mignonette Sauce. Lemons & Tabasco /California Roll, Spicy Tuna and Nori Rolls with Soy, Wasabi & Pickled Ginger.



Italian Pasta Bar

Penne Linguine
Marinara, Alfredo, & Creamy Pesto
Toppings include:
Parmesan, Fresh basil & Crushed Red Pepper flakes.
Caesar Salad & Garlic Breadsticks

Sweet & Savory Waffle Bar

Toppings to include: Mixed Berries, Spiced Nuts, Whipped Cream, Crispy Fried Chicken, Southwest Slaw & Chipotle Sauce

Hamtramck, MI

Potato & Cheese Pierogi
Sauerkraut Pierogi
Mini Potato Pancakes
Sour Cream & Apple Sauce
Polish Sausage & Sauerkraut

Pad Thai

Classic Chicken Pad Thai, Shrimp Fried Rice served in mini Chinese take out boxes
Fortune Cookies

Greek Town

Traditional Greek Salad
Mini Beef & Chicken Kabobs
Spanakopita
Assorted Specialty Olives

Tapenades & Crostinis

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

Middle Eastern

Fatoush Salad
Hummus & Tabouleh/ Soft & Crunchy Pita
Chicken Shwarma

Cork Town

Mini Reubens
Shepherds Pie
Mini BBQ Pulled Pork Sliders
Baked Beans with Mini Cornbread Muffins

Coney Island

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

Sliders & Fries

Mini Classic Sliders and French Fries or Better Maid Chips



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Bistro Steak Sandwich Station

Sliced Bistro Steak served with Assorted Rolls.

Horseradish Sauce, Stone Ground Mustard & Dijon Sour Cream Sauce. Roasted Red Peppers, Caramelized Onion, Cotswald Cheese & Crumbled Gorgonzola

Potato Skin Bar

With toppings: Sour Cream, Tomatoes, Chives, Onions, Grilled Chicken, Bacon and More.

Mexican Town

Ground Beef & Spicy Pulled Chicken
Toppings include:
Sour cream, Cheddar, Shredded Lettuce, Chipotle Rice, Salsa, Guacamole, Flour Tortillas & Crispy Corn Tortillas

Loaded Mac & Cheese

Our famous 4 Cheese Mac & Cheese with Bacon, Pulled pork, Sausage, Chicken, Lobster, Jalapeños, Mushrooms

Miniature Pot Pie Station

Our famous Pot Pies served in a Personal Size Served in a variety of, Chicken, Wild Mushroom and Lobster



Street Taco

Spicy Seasoned Chicken with Chipotle Crème, Shredded Cabbage, Lime Wedges Jalapeños & Casa Fresco
Fried Mahi Mahi with Southwest Slaw and Chipotle Sauce.
Seasoned Shredded Pork with Pineapple Tomatillo Salsa and Red Onion
Corn or Flour Tortilla

Philly Cheese Steak Station

Thinly Sliced Beef Steak, Sautéed Peppers, Onion and Mushrooms
Classic Philly Cheese Sauce
Fresh Made Hoagie Rolls

Satay Station

Chicken, Steak, Tuna & Lamb
Assorted Dipping Sauces:
Spicy Peanut, Tzatziki, Sweet Asian, Korean BBQ and Teriyaki

Spud Bar

Served in martini glasses
Butter whipped Idaho potatoes
Toppings: Apple wood smoked bacon, cheddar cheese, chives & sour cream
Whipped Sweet Potatoes Toppings:
Marshmallows, Cinnamon & Toasted walnuts

Risotto Station

Amazing combinations of
Asiago & mushroom/lemon & asparagus/
Parmesan & leeks/ Spinach and Roasted Red Peppers