

Signature Entrée's & Buffets

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

Joe's Gourmet Dinner Buffets

17.95 per person *

Your choice of one item from each category

21.95—25.95 per person *

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

29.95– 32.95 per person *

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

Signature Salads

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 or Kale Caesar

Fresh Romaine, Homemade Croutons & Shaved Parmesan Tossed in our creamy Caesar dressing.

Michigan Cherry Salad

Mixed Green, Michigan Dried Cherries, Crumbled Bleu & Shaved Red Onion

Spinach, Arugula & Watercress

Bacon & Chopped Egg

Southwest Salad

Fresh Greens, Black Beans, Corn, Mixed Peppers, Housemade Tortilla Strips Served with a Southwest Ranch Dressing

Kale Salad

Apples, Grapes, Walnuts, Green Onion, Cranberries

Joe's Signature Salad

Fresh Romaine, Spiced Pecans, Goat Cheese & Sliced Pear



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Entrées

Poultry

Jerk Chicken
Coconut Rice

Teriyaki Glazed Chicken Breast
With a Sweet Pineapple Ginger Salsa

Michigan Cherry Chicken
Pan Seared Chicken Breast topped with a Dried Cherry Almond Sauce

Chicken Parmesan
Breaded Chicken Breast topped with Housemade Marinara & Three Cheese Blend

Chicken Cordon Blue
Classic recipe of Breaded Chicken Breast stuffed with Smoked Ham & Gruyere Cheese Baked and Glazed with a Sherry Reduction

Pecan Crusted Chicken
Served with a Maple Bourbon Glaze

Pretzel Crusted Chicken
Served with a Warm Beer Cheese Sauce

Chicken Piccata
Lightly Dusted Chicken Breast sautéed with Red Onion, Artichoke Hearts, Capers in Garlic Lemon Wine Sauce.

Chicken Florentine
Pan seared Chicken Breast topped with Wilted Spinach, Vine Ripe Tomatoes and Light White Wine Parmesan 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*

Grilled Chicken with Mango Chutney

Chicken Scallopini
Sautéed Chicken Breast with White Wine sauce with Capers & Mushrooms



Meats

Pan Seared Beef Tenderloin
Garlic Herbed Encrusted Beef Tenderloin
**Additional Charge 5.00 per person*

Bistro Medallions with Fried Shallots & Mushrooms
Red Wine Demi

Beef & Vegetable Kabobs
Grilled to Perfection

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*

Braised Short Rib/ Red Wine Demi

Roasted Prime Rib
with Au Jus and Horseradish Sauce
**Additional Charge Market Price*

Pancetta Pecan Crusted Pork Loin
Maple Bourbon Buerre Blanc

Stuffed Pork Loin
Tender Pork Loin stuffed with our Apple, Dried Cherry & Walnut Stuffing

Smokehouse Carver
With Stone Ground Mustard & Honey Dijon



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Seafood

Sautéed Grilled Atlantic Salmon

Bourbon Glaze/ Lemon Buerre Blance/ Teriyaki/ Jerk
**Additional Charge 2.00 per person*

Shrimp Scampi

Sautéed shrimp in garlic oil tossed with fettuccine
**Additional Charge 5.00 per person*

Grilled or Blackened Ahi Tuna Steaks

With a lemon aioli sauce
**Additional Charge 10.00 per person*

Baked Whitefish or Tilapia

Panko Herbed/ Pesto Parmesan/ Lemon & Black Pepper

Mahi Mahi or Sword Fish

With a Fresh made Pineapple Salsa/

Pan Seared Scallops

Lemon Buerre Blanc/ Sweet Chili Glaze



Maryland Crab Cakes

Classic Remoulade Sauce

Grilled Jumbo Prawns

Korean BBQ

Stuffed Salmon or Tilapia



Plated Duets

Choose 2 entrees/ Served with baby carrots, asparagus & piped potatoes

Beef/Lamb/Pork

Filet Mignon
NY Strip
Bistro
Short Rib
Lamb Chop

Chicken

Roulade
Marsala
Piccata
Jerk
Teriyaki

Seafood

Scallops
Shrimp
Crab Cake
Salmon
Mahi Mahi

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Pasta

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.



Gnocchi

Alfredo/ Marinara/ Creamy Pesto

Pierogi

Farmers Cheese/ Sauerkraut/ Potato & Onion/ Mushroom

Beef Ravioli

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

Classic Lasagna

Michigan Chicken Pasta

Pecans, Dried Cherries, Bacon & Gorgonzola Cream Sauce

Chicken Carbonara Pasta

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

Vegetarian

Polenta

With Mushrooms, Roasted Res Peppers & Onion

Eggplant Parmesan

Black & Blue Portabella “Steak”

Stuffed Portabella Mushroom

Spinach, Gruyere & Toasted Walnuts

Vegetable Kabobs

Pasta Primavera

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

Roasted Cauliflower “Steak”





Vegetables

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

Starch & Pasta

Horseradish Whipped Potatoes
Rosemary Roasted Potatoes
Wild Rice Pilaf
4 Cheese Scalloped Potatoes
Trio Potatoes
Parslied Potatoes
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



Children's Buffets Available

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

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Budget Dinner Buffet

14.95

Choose One Salad:

Fresh Green Salad
Caesar Salad

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

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



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