

Joe's Gourmet CATERING & EVENTS

Thanksgiving Menu 2017

Enjoy the holiday and give thanks that Joe's chefs are preparing tasty traditional meals that your family & friends will enjoy!!!

CALL 248 477-4333
ask for Laura or Chef Lee



Best Value

Complete Traditional Thanksgiving Dinner

Herb Brined Whole Turkey
Traditional Herb Stuffing or Cornbread Dressing
Mashed Potatoes and Gravy
Sweet Potato Casserole or Butternut Squash Crumble
Green Bean Casserole or Buttered Fall Vegetable Medley
Choice of Waldorf, Ambrosia or Mixed Green Salad
House Baked Rolls or Cornbread Muffins
Choice of Pumpkin, Apple or Pecan Pie
4-6 Servings \$ 150.00
8-10 Servings \$ 275.00

Salads

Classic or Kale Waldorf Salad
Crisp apples, grapes, celery, toasted walnuts,
green onions
\$5.99 lb.

Ambrosia
Mini marshmallows, mandarin oranges,
grapes, berries and pineapple
Light whipped cream Dressing
\$7.99 lb.

Joe's Signature Salad
Fresh Romaine, Spiced Pecans, Goat Cheese &
Sliced Pear
\$8.99 lb

Autumn Pasta Salad
Brussel Sprouts, Cranberries, Pecans, Roasted
Butternut squash with Brown Butter Vinaigrette
\$5.99 lb.

Autumn Green Bean Salad
Sauté Mushrooms, Roasted Potatoes, Bacon
Maple Dijon Vinaigrette \$5.99 lb.



Appetizers

Baked Caramel Apple Brie
French Brie baked in Puff
Pastry Apples and Toasted
Walnuts

Serves 6-10 people
\$11.99 each

One choice per dozen

Priced per dozen **Minimum 3 dozen

Mini Cucumber Cups \$18.00
Herbed cream cheese & chive

Assorted Mini Quiche \$35.00

Raspberry Brie Tartlets \$35.00

Fresh Berry Skewers \$16.00

Stuffed Mushrooms \$24.00

Antipasto Skewers \$22.00
Genoa Salami, Pepperoncini,
Cherry Tomato, Mozzarella & Balsamic

Mini Potato Cakes \$24.00
Served with Lemon Chive Sour Cream

Grape & Cheese Skewers \$12.00

Caprese Cups \$20.00

Deviled Eggs \$8.00

Soups

\$9.99 Quarts Only

Roasted Butternut Squash Soup

Split Pea with Ham

Wild Mushroom Asiago



Side Dishes

Traditional Herb Stuffing \$5.99 lb
Fresh sage, thyme, celery, onions, and turkey stock

Cornbread Dressing \$5.99 lb
House made cornbread, celery, green onions, sage and turkey stock

Chef's Oyster Chestnut Stuffing \$6.99 lb
Caramelized onion, toasted chestnuts and fresh oysters

Scalloped Potatoes \$5.99 lb
Layered potatoes, Shallots, Garlic with Cheddar and Parmesan

Buttered Mashed Potatoes \$5.99 lb
Turkey Gravy \$5.99 pint / \$8.99 quart

Sweet Potato Casserole \$5.99 lb
Whipped sweet potatoes topped with marshmallows

Roasted Butternut Squash Crumble \$5.99 lb
Whipped butternut squash topped with house made streusel

Green Bean Casserole \$5.99 lb
Fresh green beans, house made mushroom soup, fresh crispy onions

Macaroni and Cheese \$6.99 lb
Freshly baked macaroni with house made cheddar cheese sauce

Lobster Macaroni and Cheese \$9.99 lb.
Lobster tossed with White Cheddar and Monterey Jack cheese

Fall Vegetable Hash \$5.99 lb
Roasted carrots, turnips, onion & butternut squash

Candied Sweet Potatoes \$5.99 lb
Roasted sweet potatoes with bourbon vanilla cinnamon glaze

Sauerkraut and Kielbasa \$8.99 lb.
Sauerkraut with caramelized onion and apple with smoked Kielbasa

Buttered Fall Vegetable Medley \$4.99 lb
Green beans, zucchini, red peppers, mushrooms, red onions and carrots

Bacon Roasted Brussels Sprouts \$6.99 lb
Shaved Brussels sprouts, bacon & caramelized onion

Now Offering Gluten Free Cuisine

Green Bean Casserole
Sweet Potato Casserole
Mashed Potatoes
Turkey Gravy
Macaroni & Cheese

**Minimum 4 lbs ordered
per item**

Entrees

All whole turkeys are Oven ready, Brined, Buttered,
& set up in roasting pan with Cooking Instructions
All Meats are weighed before cooking



Herb Brined Whole Turkey \$6.99 lb

Brown Sugar Bourbon Glazed Spiral Bone-In Ham \$6.99 lb
House Smoked Boneless Ham \$9.99 lb

Apple Cider Glazed Pork Loin \$12.99 lb
Stuffed with Chef's Apple Stuffing

Slow Roasted Turkey Leg & Thigh \$8.99 lb

Herb Roasted Boneless Turkey Breast \$15.99lb

Garlic Herb Roasted Prime Rib Roast \$25.99lb
(sold in 5lb and 10 lb Increments)

Rotisserie Bone in Turkey Breast \$10.99 lb

IMPORTANT

All food orders must be received before Sun. Nov. 19, 2017
Order pick up on Weds. Nov. 22nd. between 10am & 3pm.
Payment must be made in advance.

Sauces, Relish and Chutney

House Made Cranberry Relish
\$5.99 lb

Cranberry Ginger Pear Chutney
\$6.99 lb

Turkey Gravy
\$8.99 qt/ \$5.99 pint

Red Wine Demi Sauce
\$15.99 qt/ \$7.99 pint



Desserts

Pumpkin Pie \$12.99

Apple Pie \$12.99

Autumn Leaves Torte \$29.99/ \$42.99

Pecan Pie \$14.99

Pumpkin Roll \$8.99

Assorted Cookies and
Brownies Tray ~~\$29.99~~-~~\$59.99~~

Gourmet Mini Pastry Tray
~~\$49.99~~-~~\$89.99~~