

Plated Duets or Entrée Choice

Choose Two Entrees/ Served with Baby Carrots,
Asparagus & Piped Potatoes:

- Beef/Lamb/Pork
- Chicken
- Seafood
- Filet Mignon
- Roulade
- Scallops
- NY Strip
- Marsala
- Shrimp
- Bistro
- Piccata
- Crab Cake
- Short Rib
- Jerk
- Salmon
- Lamb Chop
- Teriyaki
- Mahi Mahi

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 & Mozzarella Cheese.

Pierogi

Farmers Cheese/ Sauerkraut/ Potato & Onion/
Mushroom

Beef Ravioli

Tender Pasta Pillows Filled with Ground Beef
Simmered in a Light Tomato Sauce

Classic Lasagna

Chicken Carbonara Pasta

Sautéed Chicken with Apple Wood Smoked
Bacon, Peas, Caramelized Vidalia Onion in a
Garlic, & Parmesan Cream Sauce

Vegetarian

Polenta

With Mushrooms, Roasted Red Peppers & Onion

Eggplant Parmesan

Black & Blue Portabella "Steak"

Stuffed Portabella Mushroom

Spinach, Gruyere & Toasted Walnuts

Pasta Primavera

Fettuccine & Sautéed Fresh Vegetables in a Light White
Wine Olive Oil Sauce

Roasted Cauliflower "Steak"

Vegetables

- Roasted Root Vegetables
- Grilled Zucchini & Yellow Squash
- Seasonal Vegetable Medley
- Green Beans With Toasted Almonds
- Herbed Garlic Asparagus
- Vegetable Stir Fry
- Spaghetti Cut Summer Vegetables

Starch & Pasta

- Horseradish Whipped Potatoes
- Rosemary Roasted Potatoes
- Wild Rice Pilaf
- Trio Potatoes
- Mediterranean Cous Cous & Toasted Pine Nuts
- Baked Macaroni & Cheese
- Pasta Al Fresco
- Penne Pasta Marinara

Children's Buffets Available

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



Signature Entrées & Buffets

Menu

Award Winning
Joe's Gourmet
CATERING & EVENTS
Your Key to
Effortless Entertaining



Mixed Berry Salad

Romaine Lettuce, Black Berries, Strawberries, Blueberries, Raspberries Toasted Almond, Feta Cheese, Raspberry Vinaigrette

Cobb Salad

Romaine Lettuce, Grilled Chicken, Crisp Bacon, Chopped Egg, Grape Tomato, Avocado, Blue Cheese & Green Goddess Dressing

Traverse City Salad

Mixed Greens, Sliced Strawberries, Toasted Almonds, Mandarin Oranges & Sun Dried Cherries.

Classic Caesar Salad

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

Greek Salad

Southwest Salad

Fresh Greens, Black Beans, Corn, Mixed Peppers, Housemade Tortilla Strips, Served with Avocado Dressing

Kale Salad

Apples, Grapes, Walnuts, Green Onion & Cranberries

Joe's Signature Salad

Fresh Romaine, Spiced Pecans, Goat Cheese & Sliced Pear

Entrées

Poultry

Teriyaki Glazed Chicken Breast

Chicken Breast with a Sweet Pineapple Ginger Salsa

Chicken Parmesan

Breaded Chicken Breast topped with House-made Marinara & Three Cheese Blend

Chicken Cordon Blue

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

Pecan Crusted Chicken

Served with a Maple Bourbon Glaze

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 & Light White Wine Parmesan Sauce

Chicken Marsala

Sautéed Chicken Breast with Wild Mushrooms in a Marsala Wine Cream Sauce with Fresh Thyme & Rosemary

Sun Dried Tomato & Mozzarella Stuffed Chicken Roulade

Basil Buerre Blanc

**Additional Charge \$3.00 per person*

Meats

Pan Seared Beef Tenderloin

Garlic Herbed Encrusted Beef Tenderloin

**Additional Charge \$5.00 per person*

Bistro Medallions/ Red Wine Demi

Red Wine Demi

Filet Mignon

**Additional Charge Market Price*

Beef Ribeye

Seasoned to Perfection & Grilled

**Additional Charge Market Price*

Black Angus New York Strip Steak

**Additional Charge Market Price*

Stuffed Pork Loin

Tender Pork Loin Stuffed with our House-made Apple, Dried Cherry, & Walnut Stuffing

Seafood

Sautéed Grilled Atlantic Salmon

Bourbon Glaze/ Lemon Buerre Blanche/ Teriyaki/ Jerk

**Additional Charge 2.00 per person*

Grilled or Blackened Ahi Tuna Steak

With a Lemon Aioli Sauce

**Additional Charge \$10.00/per person*

Mahi Mahi or Sword Fish

With a Fresh Made Pineapple Salsa

Grilled Jumbo Prawns

Relax and Enjoy!

Let Joe's Gourmet Catering and Events reduce your stress when planning your special occasion.

With a single stop, you'll find:

- Outstanding Freshly Prepared Cuisine from Joe's Produce Gourmet Market
- Complete Full-Service Catering
- Bar Set-Up w/Bartender
- Exquisite Desserts
- Florals
- Professional & Friendly Team

Signature Salads

Mixed Green Salad

Leaf Lettuces, Sliced Cucumber, Grape Tomatoes & Torn Herbs

Chef Salad

Romaine Lettuce, Ham, Turkey, American Cheese, Munster Cheese, Chopped Egg, Cucumber, Grape Tomato, Green Olive, Herb Crouton & Ranch Dressing

Apple Walnut Salad

Mixed Lettuce, Grilled Chicken, Granny Smith Apples, Dried Cranberries, Toasted Walnuts, Blue Cheese & Balsamic Dressing

Antipasto Salad

Romaine Lettuce, Ham, Salami, Provolone Cheese, Red Onion, Grape Tomato, Sliced Cucumber, Green Olive, Kalamata Olive, Pepperoncini & Roasted Garlic Dressing