



The Perfect Brunch

Joe's Brunch

- Seasonal Fresh Fruits and Berries
- Assorted Danishes, Muffins, Croissants, and Bagels
- Imported and Domestic Cheese Platter, with Assorted Crackers
- Lorraine and Vegetable Quich
- Season Home Fries with Ketchup
- Bacon and Breakfast Sausage Links
- Fresh Orange Juice and Cranberry Juice

Shower Brunch

- Seasonal Fresh Fruits and Berry Display
- Waffles with Syrup
- Traverse City Salad
- Individual Chicken Salads in a Savory Tart Garnished with Julienned Cucumber or Pepper
- Signature Sandwiches:
 - Herb Roasted Chicken Caprese with Shaved Chicken, Basil Aioli, Tomato, Fresh Mozzarella, and Balsamic Vinegar
- Honey Maple Turkey with Mayo, Bacon, Cucumber, and Aged Cheddar
- Western or Vegetarian Style Scrambled Eggs
- Fresh Orange Juice and Cranberry Juice

Relax and Enjoy

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

With a single stop, you will find:

- Outstanding Freshly Prepared Cuisine from Joe's Produce Gourmet Market
- Full-Service Catering
- Bartender and Bar Set-Up
- Exquisite Desserts
- Floral Arrangements
- Professional and Friendly Team

Morning Menu

The Continental

- Seasonal Fresh Fruit and Berries
- Assorted Danishes, Muffins, Croissants, and Bagels
- Butter and Preserves
- Chilled Orange and Cranberry Juice

Farm-to-Table

- Fresh Fruit Salad
- Waffles with Syrup
- Western or Vegetarian Style Scrambled Eggs
- Seasoned Home Fries
- Sausage Links
- Fresh Orange Juice and Cranberry Juice

Executive Breakfast

- Seasonal Fresh Fruit and Berries
- Assorted Danishes, Muffins, Croissant, and Bagels
- Scrambled Eggs, or Chef's Choice Frittata
- Seasoned Home Fries and Ketchup
- Bacon and Sausage Links
- Chilled Orange and Cranberry Juice

Breakfast or Brunch Bar

A great addition to your morning or early afternoon.
A minimum of 30 people.

Made to Order Omelettes

Create your Own Perfect Omelette with your Choice of Two Meats, Cheeses, and Four Vegetables

Sweet and Savory Waffle Bar

Toppings; Mixed Berries, Fresh Berries, Whipped Cream, Crispy Fried Chicken, Southwest Coleslaw, and Chipotle Sauce

Open and Closed Tea Sandwiches

Smoked Salmon, English Cucumber Herb Cream Cheese, Egg, Chicken, and Ham Salad

Smoked Salmon Display

Capers, Dill Cream, Parsley, Egg Whites and Yolks, Cucumber, and Tomato

Fruit and Berry Display

Seasonal Fresh Sliced Fruits, Beautifully Displayed Grapes, and Berries

A La Carte

- Bear Claw or Chocolate Croissant
- Steel-Cut Oatmeal
- Yogurt Parfaits with Granola
- Farmer-Style Frittata
- Vegetarian Frittata
- Ham, Bacon, or Sausage Links
- Quiche Lorraine and Vegetable

Coffee Service Available

Eco-friendly plates, silverware, paper napkins, and cups are available for an additional charge.

Order Information

Joe's Gourmet Catering & Events has a 20-guest minimum. However, if your gathering does not meet our minimum, you can order chef-prepared meals from our Gourmet-to-go department or choose a gourmet party tray. Go to ShopJoesProduce.com to view our fresh chef-prepared selections.

We purchase only the freshest ingredients to prepare your order, so we require 72 hours, or more, notice for orders, specifically through Joe's Gourmet Catering.

Cancellations also require a 72-hour notice; failure to do so may result in a fee. Prices are subject to change based on market conditions and availability. We accept all major credit cards, which is required when you place your order.

To schedule an appointment or a tasting, please contact the Catering Department at 248-477-4333..



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

Joe's Gourmet Catering & Events Breakfast and Brunch

Menu

