

**Seafood**

**Shrimp & Chicken Jambalaya**

*Rice, Tomatoes, Green Peppers, & Onions*

**Atlantic Salmon**

*Wasabi, Citrus Ginger Sauce*

**Mahi Mahi - \$12**

*Seasonal Fruit Salsa*

**Farm Raised Ruby Red Trout**

*Lemon*

**Ahi Tuna Steak - \$10**

*Soy Ginger Glaze or Creole Seasoning*

**Pasta**

**Three Cheese Ravioli**

*Marinara, Pesto, or Alfredo Sauce*

**Beef Ravioli**

*Bolognese Sauce, Mozzarella Cheese*

**Classic Beef Lasagna**

*Bolognese Sauce, Creamy Ricotta & Fresh Mozzarella*

**Fettuccini Alfresco**

*Pine Nuts, Spinach, Tomato, Basil & Parmesan*

**Vegetarian**

**Eggplant Parmesan**

*Marinara & Parmesan*

**Stuffed Portabella Mushrooms**

*Red Bell Peppers, Zucchini & Green Onion*

**Pasta Primavera**

*Fresh Vegetables, White Wine Sauce*

**Roasted Cauliflower Steak**

*Red Pepper Coulis*

**Polenta with Mushroom Ragout**

*Mushrooms, Roasted Red Peppers, Onion*

Our Catering Department can be reached at

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or 248/477-4333 ext. 226

All prices are per person and subject to change.



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

# Signature Dinner Menu





## *Enjoy Your Event!*

With so many amazing products to work with, family gatherings and gala events are our specialty. So enjoy some quality time with your guests!

### *Elegant Dinner Packages*

Freshly baked Challah Rolls & Signature Salad included. Entrées noted with a price require an additional per person charge due to market fluctuation.

#### **Silver Package - \$22**

*One Entrée & One Side*

#### **Gold Package - \$32**

*Two Entrées & Two Sides*

#### **Diamond Package - \$38**

*Three Entrées & Three Sides*

### *Signature Salads*

#### **Mixed Greens Salad**

*Cucumber, Tomato, Onion, & Croutons*

#### **Classic Caesar Salad**

*Fresh Shaved Parmesan, & Croutons*

#### **Greek Salad**

*Beets, Cucumber, Tomato, Mixed Olives, Feta, & Pepperoncini*

#### **Michigan Cherry Salad**

*Dried Cherries, Red Onion, Crumbled Blue Cheese*

#### **Joe's Signature Salad**

*Candied Pecans, Goat Cheese, Fresh Sliced Pear*

#### **Southwest Salad**

*Black Bean, Corn, Mixed Peppers, & House-made Tortilla Chips*

#### **Fattoush Salad**

*Red Cabbage, Tomato, Cucumber, Bell Peppers, Carrots, & Radish*

#### **Traverse City Salad**

*Strawberry, Mandarin Orange, Almond, & Dried Cherries*

### *Signature Entrees*

#### **Beef**

#### **Braised Beef Tips**

*Fresh Mushrooms & Caramelized Onions*

#### **Bistro Medallions**

*Fresh Herbs & Butter*

#### **Garlic Herb Crusted Tenderloin - \$7**

*Garlic & Fresh Herb Crust*

#### **Prime Filet Mignon - \$12**

*Red Wine Demi Glace*

#### **Black Angus New York Strip - \$10**

*Zip Sauce*

#### **Chicken**

#### **Chicken Parmesan**

*Marinara, 3-Cheese Blend, over Spaghetti*

#### **Herb Roasted Chicken**

*Honey, Lemon & Fresh Herbs*

#### **Chicken Marsala**

*Marsala Mushroom Sauce*

#### **Chicken with Sun-Dried Tomatoes**

*Sundried Tomatoes, Fresh Mozzarella, White Wine  
Parmesan Cream Sauce*

#### **Southern Fried Chicken**

*Buttermilk, Spices*

#### **Chicken Florentine**

*Wilted Spinach, Tomatoes, White Wine Parmesan Sauce*

#### **Chicken Piccata**

*Onion, Artichoke Hearts, Capers, Garlic Lemon Wine Sauce*