

## *Beverages*

Joe's Beer & Wine Department carries a fabulous selection of beer, wine, hard seltzers, mead, and Sake that can be included in your event. We will collaborate with our onsite Sommelier to choose beverages that compliment your menu perfectly

## *Fresh Sushi*

### **Sushi Bar - Market Rate**

All Sushi bars come with Soy Sauce, Pickled Ginger and Wasabi and are created by our onsite Sushi Chef.

### **Karma**

California, French Crunchy, Veggie, Tempura Shrimp and Spicy Chicken Sushi

### **Zen**

Nigiri, Michigan Jalapeno, Spicy Shrimp, Crab, Teriyaki Chicken, Tuna Poke, and Salmon Poke Sushi

### **Enlighten**

Cali Rainbow, Nigiri, Spicy Tuna, Eel, Spicy Salmon, and Calamari Salad Sushi



**Joe's Gourmet**  
CATERING & EVENTS

*Your Key to  
Effortless Entertaining*

There is a 10 person minimum for all appetizers. All prices are per person and subject to change.

Our Catering Department can be reached at  
[info@joesgourmetcatering.com](mailto:info@joesgourmetcatering.com)  
or 248/477-4333 ext. 226

# *Appetizer Menu*

**Joe's Gourmet**  
CATERING & EVENTS

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## *Relax and Enjoy*

From individual appetizers & stunning displays, to an extensive wine & charcuterie selection, Joe's catering team will get your party started.

## *Delectable Displays*

### **Charcuterie Board - \$18**

*Meats, Cheeses, Seasonal Fruit, Chutney*

### **Smoked Salmon Display - \$17**

*Capers, Eggs, Dill Cream, Pumpernickel*

### **Tea Sandwich Collection - \$9**

*Smoked Salmon, Herbed Cream Cheese with Cucumber, Egg Salad, Ham Salad, and Chicken Salad, Joe's freshly baked breads*

### **Cheese Board - \$15**

*Imported & Domestic Cheese, Fresh Berries, Dried Fruit & Nuts*

### **Hummus & Vegetable Display - \$6**

*Joe's house-made Hummus, Seasonal Vegetables, Crispy Pita Chips*

### **Fresh Sliced Fruit & Berry Display - \$5**

*Seasonal Fresh Sliced Fruit*

## *Appetizers*

### **Bistro Steak Crostini - \$8**

*Garlic Crostini, Boursin Cheese, Red Peppers & Onions*

### **Spinach Asiago Stuffed Mushroom - \$6**

*Button mushrooms stuffed with spinach & asiago cheese*

### **Petite Chicken & Waffles - \$9**

*Drizzled with Spicy Honey*

### **Brie Raspberry Tarts - \$8**

*Brie and Raspberries in a mini tart shell*

### **Bourbon BBQ Meatballs - \$6**

*Beef meatballs tossed in Joe's Bourbon BBQ Sauce*

### **Blackened Seared Ahi Tuna - \$7**

*Crispy wonton, Asain Coleslaw, and Wasabi Aioli*

### **Fresh Berry Skewers - \$6**

*Strawberries, Raspberries, and Blueberries*

### **Shrimp Cocktail Shooters - \$7**

*Zesty Cocktail Sauce*

### **Asian Potstickers - \$4**

*Pork or Vegetarian, Sweet Chili Sauce*

### **Mini Maryland Crab Cakes - \$9**

*Cajun Remoulade sauce*

### **Caprese Skewers - \$6**

*Cherry Tomato, Fresh Basil & Mozzarella, Balsamic*

### **Steak Bites - \$9**

*Garlic or Cajun Butter*

### **Chicken Salad Tarts - \$6**

*Savory Tarts, Chicken Salad*

### **Antipasta Skewer - \$5**

*Salami, Pepperoncini, Tomato, Mozzarella, Basil & Italian Dressing*

### **Bruschetta - \$2**

*Fresh Roma Tomatoes, Garlic, & Olive Oil*

### **Spanakopita - \$5**

*Spinach & Feta*

### **BLT Canape - \$3**

*Bacon Cream Cheese, Lettuce, & Tomato*