

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



Appetizer Menu

Our Catering Department can be reached at
info@joesgourmetcatering.com
or 248/477-4333 ext. 226

All prices subject to change.
V25.12

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Relax and Enjoy

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

Delectable Party Starters

serves 25 Guests

Charcuterie Board - \$275

Meats, Cheeses, Seasonal Fruit, Chutney

Smoked Salmon Display - \$380

Capers, Eggs, Dill Cream, Pumpernickel

Tea Sandwich Collection - \$120

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

Fresh Sliced Fruit & Berry Display - \$75

The best seasonal selection

Bourbon BBQ Meatballs - \$115

Beef meatballs tossed in Joe's Bourbon BBQ Sauce

Asian Potstickers - \$100

Pork or Vegetarian, Sweet Chili Sauce

Steak Bites - \$225

Garlic or Cajun Butter

Appetizers by the dozen

Bistro Steak Crostini - \$55

Garlic Crostini, Boursin Cheese, Red Peppers & Onions

Spinach Asiago Stuffed Mushroom - \$24

Button mushrooms stuffed with spinach & asiago cheese

Petite Chicken & Waffles - \$44

Drizzled with Spicy Honey

Bacon wrapped Scallops - \$75

Brie Raspberry Tarts - \$28

Brie and Raspberries in a mini tart shell

Blackened Seared Ahi Tuna - \$30

Crispy wonton, Asain Coleslaw, and Wasabi Aioli

Fresh Berry Skewers - \$22

Strawberries, Raspberries, and Blueberries

Shrimp Cocktail Shooters - \$36

Zesty Cocktail Sauce

Mini Maryland Crab Cakes - \$54

Cajun Remoulade sauce

Caprese Skewers - \$24

Cherry Tomato, Fresh Basil & Mozzarella, Balsamic

Chicken Salad Tarts - \$45

Savory Tarts, Chicken Salad

Grilled Cheese Shooters - \$38

Shrimp Cocktail Shooters - \$36

Antipasta Skewer - \$22

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

Spinach Gorgonzola Arancini - \$18

Hummus & Vegetable Cups - \$15

Bruschetta - \$16

Fresh Roma Tomatoes, Garlic, & Olive Oil

Bacon Wrapped Stuffed Dates - \$28

Chicken Caesar Wontons - \$17