

## *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

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

All prices subject to change.  
V25.12



**Joe's Gourmet**  
CATERING & EVENTS

*Your Key to  
Effortless Entertaining*

# *Appetizer Menu*



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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, Asian 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**