

Seafood

Shrimp & Chicken Jambalaya

Rice, Tomatoes, Green Peppers, & Onions

Atlantic Salmon*

Wasabi, Citrus Ginger Sauce

Mahi Mahi

Seasonal Fruit Salsa

Farm Raised Ruby Red Trout

Lemon

Ahi Tuna Steak*

Soy Ginger Glaze or Creole Seasoning

Vegetarian

Eggplant Parmesan

Marinara & Parmesan

Enchiladas

Vegetable or Chicken, Flour Tortillas

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

Side Dishes

Joe's Gourmet Macaroni & Cheese

Buttery Mashed Potatoes

Roasted Red Skin Potatoes

Cheesy Potatoes

Vegetable Rice Pilaf

Seasonal Vegetables Herbed Butter

Sautéed Broccolini

**denotes upcharge*

Our Catering Department can be reached at

info@joesgourmetcatering.com

or 248/477-4333 ext. 226

All prices are per person and subject to change.

V25.12



Joe's Gourmet
CATERING & EVENTS

Your Key to
Effortless Entertaining

Signature Menu



33152 Seven Mile Rd. Livonia MI 48152
JoesGourmetCatering.com • 248.477.4333



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 Packages

Freshly baked Challah Rolls & Signature Salad included in all options. Prices listed are for lunch/dinner portion buffets.

Plated meals additional charge

Silver Package - \$22/\$28

One Entrée & One Side

Gold Package - \$25/\$32

One Entrées & Two Sides

Diamond Package - \$32/\$38

Two Entrées & Two Sides

Signature Salads

Mixed Greens Salad

Classic Caesar Salad

Greek Salad

Michigan Cherry Salad

Southwest Salad

Traverse City Salad

Signature Entrees

Beef

Braised Beef Tips

Fresh Mushrooms & Caramelized Onions

Bistro Medallions*

Fresh Herbs & Butter

Garlic Herb Crusted Tenderloin*

Garlic & Fresh Herb Crust

Prime Filet Mignon*

Red Wine Demi Glace

Black Angus New York Strip*

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

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