

Brunch Menu

Relax and Enjoy

Breakfast is the most important meal of the day.
Working or leisurely, Joe's has you covered.

Early Morning Menu

The Continental - \$16

*Fresh Sliced Fruit & Berry Display, Breakfast Pastries,
and Freshly Squeezed Juice*

Farm to Table - \$24

*Fresh Fruit Salad, Farmer Style or Vegetarian Scrambled Eggs, French
Toast, Seasoned Home Fries, Breakfast Meats,
and Freshly Squeezed Juice*

Executive Breakfast - \$24

*Fresh Sliced Fruit & Berry Display, Breakfast Pastries,
Seasonal Vegetable Frittata or Scrambled Eggs,
Seasoned Home Fries, Breakfast Meats, and Freshly
Squeezed Juice*

Breakfast Stations

Sweet & Savory Chicken Waffle Station - \$22

Belgium waffle, Crispy Chicken Tenders, Joe's Southwest Coleslaw

Omelet Station - \$16

*Delicious Chef created omelets with an
array of fresh ingredients*

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

Joe's
PRODUCE
GOURMET MARKET

The Perfect Brunch

Joe's Brunch - \$21

Fresh Sliced Fruit & Berries, Breakfast Pastries,
Quiche Lorraine & Florentine, Cheesy Potatoes, Breakfast Meats,
Freshly Squeezed Juice

Shower Brunch - \$32

Fresh Sliced Fruit & Berry Display, Traverse City Salad, Chicken
Salad Tarts, Vegetable Frittata or Scrambled Eggs, Honey Maple
Turkey & Roasted Chicken Caprese Sandwiches, Freshly
Squeezed Juice

Delectable Displays serves 25 Guests

Smoked Salmon Display - \$325

Capers, Eggs, Dill Cream, Pumpnickel

Hummus & Vegetable Display - \$75

Our house-made Hummus with Seasonal Vegetables &
Crispy Pita Triangles

Tea Sandwich Collection - \$100

Herbed Cream Cheese with Cucumber,
Egg Salad, Ham Salad, Chicken Salad, and
Turkey with Brie Cheese
all served on Joe's fresh baked breads

Fresh Sliced Fruit & Berry Display - \$75

Seasonal fruit & berries

Cheese Board- \$225

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

Traditional Charcuterie Board - \$275

Cured Meats, Artisan Cheeses, Seasonal Fruit, Accoutrements,
Fresh Sliced Baguette, & Crackers

Our Catering Department can be reached at

info@joesgourmetcatering.com

or 248/477-4333 ext. 226

Prices Subject to Change

A La Carte

Specialty Pastries - \$4

Steel Cut Oatmeal - \$2

Joe's Fruit & Granola Yogurt - \$6

Quiche, 9" Round- \$19

Broccoli Cheddar, Lorraine, & Florentine

Breakfast Meats- \$3

Pork Sausage Patties & Bacon

Turkey Sausage Links - \$2

Farmer Style Frittata - \$6

Bacon, Cheese, Peppers, Zucchini, Tomatoe, Onion

Beverages

Coffee & Tea Service

Joe's freshly ground house blend, decaf house blend,
Bigelow Teas

Bloody Mary Bar

McClure's Bloody Mary Mix & award winning garlic
pickle spears highlight this crowd favorite

Mimosa Bar

Kim Crawford Prosecco blended with our freshly squeezed
juices

Freshly Squeezed Juice

A seasonal assortment of juice, freshly
squeezed by Joe's every day

Cold Beverage Service

Numerous options including Coke products, Olipop,
Spring & Sparkling Water, Pure Leaf Ice Tea, and seltzers.

Beer, Wine, Hard Seltzer Packages



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