

Signature Menu

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

All banquet packages include Joe's Fresh Baked Challah Rolls & butter. Please select a starter course and a package with entrée choices. Choose only one beef per package please. Prices are for buffet dinners, per person. For plated events, please add \$7 per person. Final guest counts must be provided 10 days prior to event.

Silver Package - \$30

Gold Package - \$36

Diamond Package - \$39

Signature Salads

Please select one

Mixed Greens Salad

Classic Caesar Salad

Greek Salad

Michigan Cherry Salad

Southwest Salad

Traverse City Salad

SILVER PACKAGE - \$30

Please select two

Shrimp & Chicken Jambalaya
Rice, Tomatoes, Green Peppers, & Onions

Southern Fried Chicken
Buttermilk, Spices

Chicken Piccata
Onion, Artichoke Hearts, Capers, Garlic Lemon
Wine Sauce

Eggplant Parmesan
Marinara & Parmesan

Chicken Marsala
Marsala Mushroom Sauce

Potato Crusted Cod
Chive & Garlic

Braised Beef Tips
Fresh Mushrooms & Caramelized Onions

Pasta Alfresco
Pine Nuts, Spinach, Tomato, Basil & Parmesan

GOLD PACKAGE - \$36

Please select two

Bistro Medallions
Fresh Herbs & Butter

Chicken Florentine
Wilted Spinach, Tomatoes, White Wine
Parmesan Sauce

Chicken Parmesan
Marinara, 3-Cheese Blend, over Spaghetti

White Fish
Lemon Butter Sauce

Three Cheese Ravioli
Marinara, Pesto, or Alfredo Sauce

Beef Ravioli
Bolognese Sauce, Mozzarella Cheese

Enchiladas
Vegetable or Chicken, Flour Tortillas

Pasta Primavera
Fresh Vegetables, White Wine Sauce

DIAMOND PACKAGE - \$39

Please select two

Herb Roasted Chicken

Honey, Lemon & Fresh Herbs

Chicken with Sun-Dried Tomatoes

*Sundried Tomatoes, Fresh Mozzarella, White Wine
Parmesan Cream Sauce*

Atlantic Salmon

Wasabi Crusted, Citrus Ginger Sauce

Classic Beef Lasagna

Bolognese Sauce, Creamy Ricotta & Fresh Mozzarella

Bistro Medallions

Fresh Herbs & Butter

Garlic Herb Crusted Tenderloin

Garlic & Fresh Herb Crust

Polenta with Mushroom Ragout

Mushrooms, Roasted Red Peppers, Onion

**The following items are available with any
package for an additional charge**

Prime Filet Mignon

Red Wine Demi Glace

Black Angus New York Strip

Ahi Tuna Steak

Soy Ginger Glaze or Creole Seasoning

Side Dishes

Please select two

Joe's Gourmet Macaroni & Cheese

Buttery Mashed Potatoes

Roasted Red Skin Potatoes

Cheesy Potatoes

Vegetable Rice Pilaf

Seasonal Vegetables Herbed Butter Grilled or Sautéed

Sautéed Broccolini

Green Beans Almondine

Roasted Brussels Sprouts with Pearl Onion

Our Catering Department can be reached at

info@joesgourmetcatering.com

or 248/477-4333 ext. 226

Prices Subject to Change



Joe's
PRODUCE
GOURMET MARKET