

Papa Joe's

GOURMET MARKET & CATERING

CATERING MENU



WHY COOK? WE CATER!

Tent, Table, Chair & Flatware Rental

WHY CARRYOUT? WE DELIVER!

Waitstaff & Bartenders

Valet

Beer and Wine

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WE MAKE ORDERING EASY!

We know how busy life gets so we set up several ways to place orders with us!
Whether you choose to stop in and say hello, call us, leave us a voicemail, email us your order,
or place it online at papajoesmarket.com,
we can guarantee that we will receive it and take great care of you.

ROCHESTER HILLS

(248) 853-6263 PROMPT 1

ROKCATERING@PAPAJOESMARKET.COM

BIRMINGHAM

(248) 723-9400 PROMPT 1

BIRMCATERING@PAPAJOESMARKET.COM

THE FOOD YOU CRAVE

Papa Joe's Gourmet Market and Catering has been providing Metro Detroit with a one of a kind market experience for over 40 Years. We are dedicated to showcasing the finest delicacies the world has to offer!

We are devoted to offering only the best to our guests, and we pledge to produce the finest prepared foods that you can buy. All of our house-made items will always be prepared using the highest quality ingredients, by truly talented culinarians in a state of the art USDA inspected facility. We will never compromise on freshness, quality or great taste.

Our suppliers have to go to great lengths to meet our high standards. The secret to our success, is that we have our own idea of "processed food." Each morning, our suppliers drop fresh ingredients off to our kitchens, where our chefs get busy baking, chopping, roasting, and sautéing all day long; bringing you the freshest food you will find anywhere in metro Detroit.

Our promise is that our foods are truly hand-crafted and always flavorful, fresh, and made to excite your taste buds.



BEFORE YOU ORDER CATERING TIPS AND TRICKS

When placing a catering order please have the following information readily available for us to serve you properly

- * The date and start time of the event
- * The number of guests that will be attending
- * Any other food you or your guests may be bringing along

Keep in mind the time of day you are having your party when deciding what to order.

- For example, around 5:00 p.m. people will be expecting dinner unless told otherwise

Have a favorite Papa Joe's item but don't see it on our menu? Just ask our catering team. We are not limited by our catering menu, we can put together whatever you or your clients desire!

- Same day orders will incur 19% service charge*

- * Service charge does not include deliveries to funerals or bereavements

Kindly allow 48 hours notice for all catering orders
72 hours for web orders

BREAKFAST

FULL PAN SERVES 16 - 22

HALF PAN SERVES 10 - 15

Scrambled Eggs

Half Pan - \$39⁹⁹ Full Pan - \$69⁹⁹

Seasoned farm-fresh soft scrambled eggs & fresh house bread

Market Frittata

Half Pan - \$59⁹⁹ Full Pan - \$99⁹⁹

Choices (includes fresh baked bread):

Western (ham, onion, peppers, & cheddar)

Veggie (zucchini, peppers, garlic, & mushrooms)

Traditional Quiche

Individual - \$8⁹⁹ ea 8 servings - \$18⁹⁹

Choice of:

Broccoli & Swiss | Spinach & Swiss

Lorraine (Bacon, leek, and Swiss)



Double Thick French Toast

20 slices - \$69⁹⁹

House-baked thick-cut bread dunked in our secret french toast batter served with butter & syrup

Gourmet Belgian Waffle Kabob Tray

\$2⁹⁹ each (20 piece minimum)

Gourmet Belgian waffles arranged on a skewer and sprinkled with powdered sugar. Served with fresh berries and warm maple syrup

Gourmet "Personal" Waffles

15 pieces - \$44⁹⁹

Gourmet Belgian Waffles made "personal" sized! Served with warm maple syrup and fresh berries

Cream Cheese Blintz

20 pieces - \$39⁹⁹ 40 pieces - \$79⁹⁹

House crepes stuffed with citrus vanilla cream cheese served with mixed berry jam



Thick Cut Applewood Bacon

30 pieces - \$59⁹⁹ 60 pieces - \$99⁹⁹

Breakfast Sausage Links

30 links - \$29⁹⁹ 60 links - \$59⁹⁹

Herb Roasted Redskin Potatoes

\$3⁹⁹ Per person

(10 person minimum, 6oz portion)



Fresh Bagel Tray

Each - \$2⁹⁹ (12 piece minimum)

Assorted bagels with butter, cream cheese, and jam

Sticky Jumbo Cinnamon Rolls

12 pieces - \$49⁹⁹

Warm, oven fresh cinnamon rolls with cream cheese icing



BREAKFAST SANDWICHES & TRAYS

~BREAKFAST PACKAGES~

ALL AMERICAN - serves 10 - \$89⁹⁹

Farm Fresh Scrambled Eggs,
Meat (bacon or sausage links)
seasoned roasted redskin potatoes

CONTINENTAL - serves 10 - \$99⁹⁹

Assortment of full sized bagels, muffins, danishes, scones,
and croissants with cream cheese and butter
fresh squeezed orange juice and
a fresh fruit bowl

Yogurt Parfait Bar

Make Your Own Parfait - \$5.99 per person* (6.99 Greek)

Rich and creamy yogurt served with
your choice of three toppings:
house-made granola, fresh berries, chocolate chips,
seasonal fruit, or honey

House-made Yogurt Parfaits

Minis - \$2⁹⁹ each Full Size - \$5⁹⁹ each

Rich and creamy yogurt topped with house-made
granola and fresh fruit

10 minimum for minis



BREAKFAST SANDWICHES - \$6.99 EACH

Choose from -

Bagels, English Muffins or Burritos

Filling choices:

Egg & Cheddar - Ham, Egg, & Cheddar -
Bacon, Egg, & Cheddar - Sausage, Egg, & Cheddar

*10 sandwich minimum per variety and
two flavor choices per 10 sandwiches*

Morning Pastry Tray*

\$4⁹⁹ per person

A mix of:

Muffins, danishes, scones, croissants, and bagels
served with preserves, butter, and cream cheese

House-Baked Scones Tray*

\$3⁹⁹ per person

Chef's choice variety of freshly baked scones
served with butter and preserves

10 person minimum on all breakfast trays

BEVERAGES

Fresh Orange Juice	\$14⁹⁹ per 1/2 gallon	Specialty Bottled Water	Market price
Fresh Grapefruit Juice	Market Price	<i>Choose from a variety of brands and flavors</i>	
<i>Squeezed fresh every morning in our stores</i>		Spring Water	\$1.49 ea
Fresh Brewed Gourmet Coffee	\$18⁹⁹ box	Canned Pop	\$1.49 ea (plus deposit)
<i>Papa Joe's blend with sugar, sugar free sweeteners, and half & half (one box holds 12 cups of coffee)</i>			
Fresh Brewed Herbal Tea	\$16⁹⁹ box		
<i>Hot tea with honey and lemon wedges</i>			

**** Other beverages available upon request****

Pickup and delivery on all catering is available before store opening hours for an additional fee

PARTY TRAYS & PLATTERS

TRAY SERVING GUIDANCE:

Small serves 10 - 15 guests
Medium serves 16 - 25 guests
Large serves 26 - 35 guests

Fancy Fruit Tray

Small - \$49⁹⁹ Medium - \$79⁹⁹ Large - \$99⁹⁹

Cantaloupe, honeydew, watermelon, pineapple, strawberries, blackberries, blueberries, raspberries, grapes, and kiwi served with white or pink marshmallow dip

Traditional Cheese and Cracker Tray

Small - \$69⁹⁹ Medium - \$89⁹⁹ Large - \$119⁹⁹

Four year cheddar, Swiss, Gouda, Havarti, and Pepperjack cheeses accompanied by grapes and berries and served with assorted crackers

Nibbler's Delight

20 person - \$99⁹⁹

Bite size slices of hard salami, beer salami, colby, swiss, and pepper jack cheeses served with crackers and olive medley



Olive and Cheese Tray

20 person - \$99⁹⁹

An assortment of eight varieties of olives, tapenade, fresh Mozzarella, Romano, and Chevré cheeses served with assorted crackers



Roll-up Sandwich Tray

(GF available upon request; additional charges apply)

32 pc - \$59⁹⁹ 64 pc - \$129⁹⁹

Bakery soft lavash bread with a choice of 4 of the following (2 choices for 32 tray):

Ham & Havarti - Turkey, Swiss, Avocado
Chicken Caprese - California Chicken Salad - Tuna Salad
Mediterranean Roasted Vegetable - Roast Beef & Arugula



Focaccia Sandwich Tray

10 pc (Choose 2 types) - \$69⁹⁹ 20 pc (Choose 4 types) - \$129⁹⁹

House baked Focaccia sandwich wedges of the following varieties:

Ham & Havarti - Turkey, Swiss, Avocado
Roast Beef & Arugula - Italian Style
California Chicken Salad - Roasted Vegetable

Croissant Sandwich Tray \$5⁹⁹ each

(10 sandwich minimum - 1 flavor per 5 sandwiches)

Your Choice of:

California Chicken Salad, Tuna Salad, or Egg Salad
Served with sweet gherkins

Grilled Vegetable Platter

20 person - \$99⁹⁹

Char-grilled farm fresh eggplant, asparagus, portabella mushrooms, carrots, zucchini, bell peppers, fingerling potatoes, fennel, and sweet onion served with a choice of balsamic vinaigrette or creamy herb dressing

Garden Vegetable Crudités

Small - \$49⁹⁹ Medium - \$79⁹⁹ Large - \$99⁹⁹

An elegant display of color and flavor with an array of carrots, celery sticks, cucumber, broccoli, cauliflower, grape tomatoes, radishes, and sliced bell peppers accompanied with your choice of house-made dill or creamy herb dip

Add Hummus for \$10



PARTY TRAYS & PLATTERS

Key West Shrimp Tray

40pc - \$69⁹⁹ 60pc - \$99⁹⁹
80pc - \$129⁹⁹ 100pc - \$159⁹⁹

Poached jumbo gulf shrimp served with fresh lemon and house-made cocktail sauce

Bayside Shrimp Tray

40pc - \$99⁹⁹ 60pc - \$149⁹⁹ 80pc - \$199⁹⁹

Poached jumbo Ecuador shrimp served with fresh lemon and house-made cocktail sauce



Poached Salmon Tray

Half Salmon - \$189⁹⁹

Beautifully garnished poached salmon, accompanied with diced red onions, tomatoes, lemons, chives, capers and served with dill sauce and house baguettes

Scottish Smoked Salmon

20 person - \$179⁹⁹

Thinly sliced cold smoked salmon accompanied by capers, fine diced onions, chopped egg, diced tomatoes, and shaved chives Served with fresh bagels and cream cheese or a sliced baguettes



Bruchetta Sampler

48 pc (4 toppings) - \$99⁹⁹

Char-grilled French baguette topped with the following 4 assorted varieties - prosciutto & basil, fresh mozzarala and tomato caprese, classic bruchetta, and shrimp and avocado



Grand Antipasto Platter

20 person - \$129⁹⁹

Roasted red peppers, slices of prosciutto, marinated artichoke hearts, Sicilian cracked marinated olives, Caciocavallo cheese, seared banana peppers, marinated grilled eggplant, calamari salad, assorted crackers, and baguette



Fresh Mozzarella and Tomato Caprese Tray

30 Pieces - \$69⁹⁹

Imported mozzarella and garden fresh tomatoes sliced on a tray, garnished with balsamic glaze and fresh basil served with roasted peppers and house-made baguette



Mediterranean Tray

Small - \$89⁹⁹ Medium - \$129⁹⁹ Large - \$149⁹⁹

For the person who wants to experience the taste of Middle Eastern cuisine - this tray includes hummus, baba ghanoush, tabbouleh, vegetarian stuffed grape leaves, and spinach phyllos garnished with silver dollar pita bread

Triple Dip Tray

20 person - \$79⁹⁹

Choose any three of our delectable house-made dips - Spinach, Garlic Cheese, Pimento, Mexicali, Artichoke or Asiago surrounded by fresh house-baked breads, crackers and breadsticks

Charcuterie Board

15 person - \$199⁹⁹

Beautifully displayed variety of imported and domestic cheeses and cured meats, salami, prosciutto, olives, nuts, and spread, accompanied by assorted crackers, and house baked baguettes all served on a cheese board you get to keep!



LUNCH FAVORITES

Mediterranean Box

\$18⁹⁹ Per Person

Includes a chicken or vegetable shawarma wrap, tabbouleh, spinach feta triangles, pita, and baklava

Standard Salad Box

\$12⁹⁹ Per Person

Includes a fresh house-made salad, fresh apple or orange, house baked cookie, and a bag of chips

Standard Sandwich Box

\$12⁹⁹ Per Person

Includes a choice of a focaccia or roll-up sandwich, fresh apple or orange, house baked cookie, and a bag of chips

All box lunch items have a limit of 1 sandwich variety per 5 lunches

Salad Options

Premium Garden Salad | Michigan Salad
Heart Smart | Paul's Favorite | Caesar | Greek

Focaccia Sandwiches

Ham & Havarti | Turkey, Swiss, Avocado
Roasted Vegetable | Roast beef

Roll-Up Sandwiches

Ham & Havarti | Turkey, Swiss, Avocado
Roast Beef & Arugula | Toltec Tuna
California Chicken Salad | Grilled Chicken Caprese
Roasted Vegetable

A minimum of 10 people for all bagged lunch and/or deli feast orders

SOUP

Wild Mushroom \$13⁹⁹/qt
Our most popular soup made with mushrooms, cream and marsala wine

Vegan Vegetable \$11⁹⁹/qt
Carrots, celery, onions, green beans, squash, zucchini, potatoes, and vegetable stock

Chicken Noodle \$11⁹⁹/qt
Tender, slow simmered chicken, sweet carrots, celery, onions, and noodles in chicken broth

Tomato Basil Soup \$11⁹⁹/qt
Slow-simmered crushed tomatoes, fresh basil, extra virgin olive oil and spanish sherry

Ask about our four additional daily soups

2 quart minimum on all soups, subject to availability



BUILD YOUR OWN SALAD BAR

\$11.99 per person (10 person minimum)

PROTEIN: (choose 2)

Chopped egg, bacon bits, julienne ham, julienne turkey,
Grilled chicken (add 2.99pp)
Grilled Salmon (add 3.99pp)

VEGGIE: (choose 6)

Cucumber, diced tomato, shredded carrots, beets,
bell peppers, chick peas, black beans,
green onion, mushrooms, black olives,
chopped broccoli or cauliflower

EXTRA: (choose 2)

pine nuts, sunflower seeds, candied pecans,
walnuts, dried cherries, dried cranberries,
house-made croutons

DRESSING: (choose 2)

Honey mustard, Balsamic, Creamy Herb,
Cilantro Lime, Raspberry Vinaigrette, Greek Dressing,
Roasted Garlic Parmesan, Caesar

All Inclusive Deli Feast

\$11⁹⁹ per person

\$13⁹⁹ per person for Boar's Head

Feast on the elaborate selection of our fresh
Deli meats and cheeses;

Polish ham, house-made smoked turkey breast, hard salami
and your choice of house-made Kobe roast beef
or corned beef; plus sliced Jarlsberg,
cheddar and havarti cheese.

Garnished with sliced tomatoes, lettuce, and pickles

Served with an assortment or your choice of
house-baked breads.

Your choice of potato salad, coleslaw, or seasonal pasta salad
Also includes mustard and mayonnaise



SALADS

LEAF SALADS - \$3.99 PER PERSON (4oz)

(10 PERSON MINIMUM PER SALAD)

ADD GRILLED CHICKEN - \$3.99PP OR SALMON - \$4.99PP

Michigan

Spring mix, romaine, Michigan dried cherries, golden raisins, toasted pine nuts, and gorgonzola cheese with your choice of dressing

Caesar

Romaine lettuce, parmesan cheese, and house-baked croutons with Caesar dressing

Paul's Favorite

Romaine lettuce, candied pecans, creamy goat cheese, and oven dried pears, with your choice of dressing

Premium Tossed Salad

Spring greens, tomatoes, cucumbers, carrots, and red onion with your choice of dressing

Bistro Salad

Spring greens, grape tomatoes, persian cucumbers, house-made goat cheese crouton, avocado, with your choice of dressing

Strawberry Fields Salad

Romaine lettuce, strawberries, blueberries, mandarin oranges, chev cheese, with your choice of dressing

Greek Insalata

Romaine, roasted beets, roasted tomatoes, artichoke hearts, kalamata olives, french feta, red onions, capers, fresh spices

Southwest Salad

Romaine and spring mix lettuce, avocado, red onions, corn, black beans, tomatoes, and cheddar cheese

Heart Smart

Spring mix, carrots, cauliflower, radicchio, kidney beans, grape tomatoes, quinoa

Holiday Salad (seasonal only)

Baby Spinach, pomegranate seeds, mandarin oranges, avocado, raspberry vinaigrette

ALL OTHER SALADS - \$3.99 PER PERSON (6oz)

(10 PERSON MINIMUM PER SALAD)

ADD GRILLED CHICKEN - \$3.99PP OR SALMON - \$4.99PP

Greek Pasta Salad

Penne pasta, feta cheese, roasted tomatoes, artichoke hearts, bell peppers, banana peppers, olives, capers and red onions tossed with Greek dressing

Gemelli Pasta Salad

Gemelli pasta with garden fresh asparagus, oven-roasted tomatoes, with white balsamic vinaigrette

Pasta Primavera Salad

Rotini pasta, red and green peppers, red onion, black olives, broccoli, zucchini, feta, Italian vinaigrette

Seasonal Pasta Salad

Our chefs make several pasta salads throughout the year that fit the season, let us suggest one for your event!

Pure Protein Salad

Brown lentils, kale, red kidney beans, quinoa, chickpeas, parsley, cucumbers, carrots, colored peppers, lemon, salt, pepper

Creamy Potato Salad

Chose from: Traditional with eggs, celery and onions or Redskin with celery, onion, and a chive/dill dressing

Hand-cut Coleslaw

Hand-cut green and red cabbage with carrots served with house-made creamy dressing

Fresh Fruit Salad

Fresh Seasonal melons and berries cut and arranged in a bowl

Kale Tabbouleh

Kale, quinoa, cucumber, parsley, tomato, lemon vinaigrette

House-made Dressing Choices - (\$6.99 each additional)

Honey Mustard Vinaigrette | Balsamic Vinaigrette | Poppy Seed | Creamy Herb
Raspberry Vinaigrette | Greek | Roasted Garlic Parmesan | Caesar

RAINBOW COBB SALAD

Small - \$69⁹⁹ (serves 10-15)

Medium - \$99⁹⁹ (serves 16-21)

Garden fresh romaine lettuce, radicchio, tomatoes, green onion, olives, avocado, chopped egg, gorgonzola cheese, cheddar cheese, house-smoked turkey, applewood bacon, served with your choice of house-made dressing

Add an extra bowl of romaine \$9.99



PARTY FAVORITES

“MAKE YOUR OWN”

Authentic Taco Bar

\$13⁹⁹ Per Person (10 person minimum)

Includes: Diced Chicken, Ground Beef, shredded cheddar and monterey, sour cream, shredded lettuce, diced tomatoes, jalapeños, salsa, mexican rice, hard or soft tacos



House-made Chili Bar

\$8⁹⁹ Per Person (10 person minimum)

Choice of smokehouse (spicy) or traditional beef, chicken or vegetarian bean chili with all the fixings - corn bread, shredded cheddar, sour cream and diced onions

Detroit Style Coney Bar

\$11⁹⁹ Per Person (10 person minimum, 2 per person)

1/4lb All beef hot dog, soft white bun, authentic coney style chili, diced onions, ketchup, relish, mustard, potato chips

Bavarian Pretzel Tray

20 each - \$49⁹⁹

Warm Bavarian Pretzels served with the following trio of dipping sauces, Honey Mustard, Yellow Mustard, & Queso

All Natural Jumbo Chicken Wings

30 pcs - \$49⁹⁹ (1 sauce choice) 60 pcs - \$99⁹⁹ (2 sauce choice)

Choose from: Crispy or Grilled
Sauces: Buffalo, BBQ, Teriyaki,

Includes Bleu cheese dressing, carrots, and celery



Sausage, Peppers, and Onions

Small - \$44⁹⁹

Large - \$79⁹⁹

Sweet Italian sausage, garden fresh bell peppers, onions, garlic, and tomato basil sauce (buns/rolls optional)

PLATTERS & DIPS

Beef Tenderloin Platter

18 person - \$249⁹⁹

Char-grilled herb-crusted Angus beef tenderloin trayed cold with horseradish cream and grilled onions served with house-baked italian rolls



Grilled Chicken Platter

18 person - \$119⁹⁹

Bell & Evan's All Natural Grilled Chicken Breasts trayed cold with tomatoes, onions, pickles, swiss cheese, mayonnaise, and dijon mustard served with house-baked Italian rolls on the side

Pulled Pork Platter

15 person - \$89⁹⁹

House-made Pulled Pork, Hand-cut coleslaw, slider buns

Spinach Artichoke Dip

3lbs - \$39⁹⁹

Creamy spinach, tender artichoke hearts, parmesan, and garlic served with sliced baguettes

Fresh Guacamole and Salsa

20 person - \$59⁹⁹

Hand mashed ripe avocados with fresh lemon juice, fresh lime juice, cilantro, garden fresh tomatoes, sweet onion, and garlic served with tortilla chips

Sliders

\$39⁹⁹ per dozen *2 Dozen minimum per kind*

Choose from:

Angus beef, grilled or breaded chicken,
or vegan quinoa lentil sliders

All served on a buttery brioche bun with the perfect sauce



HORS D'OEUVRES & CANAPES

MINI BEEF WELLINGTON \$44⁹⁹/DZ

ANGUS BEEF TENDERLOIN WITH FOIS GRAS, MUSHROOM DUXELLE, WRAPPED IN PUFF PASTRY SERVED WITH HOUSE-MADE DEMI GLACE

MINI MEATBALLS \$19⁹⁹/DZ

ANGUS GROUND BEEF, FRESH HERBS, GARLIC, AND YOUR CHOSEN SAUCE YOUR CHOICE OF ITALIAN, SWEDISH OR BBQ

MINI CHICKEN OR BEEF KABOBS \$35⁹⁹/DZ

VEGETABLE KABOB ONLY \$24⁹⁹/DZ

YOUR CHOICE OF CHAR GRILLED BELL AND EVAN'S ALL NATURAL CHICKEN OR ANGUS NEW YORK STRIP, WITH SWEET PEPPERS AND ONIONS, SERVED WITH YOUR CHOICE OF SAUCE:

(HONEY CHILI, SPICY PEANUT, TERIYAKI, OR GINGER SOY)

RISOTTO "ARANCINI" 29⁹⁹/DZ

MINI RISOTTO CAKES STUFFED WITH PARMESAN CHEESE SERVED WITH HOUSE TOMATO BASIL SAUCE

FINGER EGGPLANT ROLLTINI \$34⁹⁹/DZ

MINI SEARED EGGPLANT STUFFED WITH ANGEL HAIR PASTA, BASIL PESTO, TOASTED PINE NUTS AND PARMESAN CHEESE, SERVED WITH HOUSE TOMATO BASIL SAUCE

BACON WRAPPED DATES \$29⁹⁹/DZ

SUN-DRIED MEDJOL DATES STUFFED WITH CREAMY GOAT CHEESE AND WRAPPED IN CRISPY APPLEWOOD SMOKED BACON

CRAB CAKES \$35⁹⁹/DZ

LUMP CRAB WITH SHALLOTS, PEPPERS, HERB PANKO, LEMON, AND FRESH HERBS SERVED WITH A CHIVE DIJON MAYONNAISE

MINI TWICE-BAKED POTATOES \$29⁹⁹/DZ

MINI TWICE BAKED POTATOES WITH CHEDDAR CHEESE, HERB AND GREEN ONION BUTTER



PHYLLO THREE-SOME

\$19⁹⁹/DZ

COMBINATION OF OUR MOST POPULAR PHYLLO APPETIZERS
WILD MUSHROOM - SPINACH & FETA - FRUIT & BRIE

ANTIPASTO SKEWERS

\$29⁹⁹/DZ

FRESH MOZZARELLA, KALAMATA OLIVES, ROASTED TOMATOES, AND ARTICHOKE MARINATED IN ITALIAN SPICES



CAPRESE SKEWERS

\$29⁹⁹/DZ

FRESH MOZZARELLA, TOMATOES, AND BASIL DRIZZLED IN BALSAMIC

PROSCIUTTO MELON SKEWERS

\$34⁹⁹/DZ

PROSCIUTTO DI PARMA, SUGAR SWEET CANTALOUPE, FRESH BASIL, FRESH MOZZARELLA, BALSAMIC GLAZE

MINI QUICHE

\$35⁹⁹/DZ

ASSORTMENT OF OUR HOUSE-MADE QUICHES IN BITE SIZE PASTRY SHELLS



SHRIMP COCKTAIL SHOOTERS

\$35⁹⁹/DZ

CHILI AND GARLIC POACHED SHRIMP SERVED IN A COCKTAIL SHOOTER WITH OUR HOUSE-MADE COCKTAIL SAUCE

KICKED UP SHRIMP COCKTAIL

\$35⁹⁹/DZ

MARINATED JUMBO POACHED SHRIMP WITH LEMON, OLIVE OIL, THAI PEPPERS, AND ROASTED GARLIC



JUMBO GRILLED SHRIMP

\$35⁹⁹/DZ

MARINATED CHAR-GRILLED JUMBO SHRIMP SERVED WITH YOUR CHOICE OF SWEET CHILI SAUCE OR TRADITIONAL COCKTAIL SAUCE

PARMESAN ENCRUSTED SHRIMP

\$39⁹⁹/DZ

JUMBO SHRIMP ENCRUSTED IN PANKO PARMESAN BREADCRUMBS, SERVED WITH HOUSE COCKTAIL SAUCE



TRUFFLE DEVILED EGGS

\$29⁹⁹/DZ

FARM FRESH ALL NATURAL EGGS STUFFED WITH CREAM CHEESE, DIJON MUSTARD, FRESH HERBS AND WHITE TRUFFLE OIL

***A MINIMUM ORDER OF TWO DOZEN PIECES PER SELECTION IS REQUIRED FOR ALL HORS D'OEUVRES AND CANAPÉS**
***48 HOURS NOTICE REQUIRED* HAVE YOUR COLD APPETIZER TRAYED FOR \$10**

SUSHI SELECTIONS

A VARIETY OF SUSHI IS AVAILABLE
ASK YOUR CATERING PROFESSIONAL



PASTA & LASAGNA

House-made Lasagna

Half Pan - \$79⁹⁹ Full Pan - \$139⁹⁹

Choose one of the following:
Bolognese
Spinach

Pasta with House-made Sauce

4lb - \$39⁹⁹ 8lb - \$79⁹⁹

Choose one of the following pasta types
and one sauce:

Penne, Rigatoni, Farfelle, Fettucine
Includes grated parmesan



Hand Cut Ravioli

12 person - \$54⁹⁹ Full Pan - \$99⁹⁹

Choose one of the following ravioli and one sauce:

Jumbo 3 Cheese
Portobello Mushroom
Potato Gnocchi
Ricotta Gnocchi
Three Cheese Tortellini



House-made Sauce Choices:

Tomato Basil, Bolognese, Palomino, Alfredo

Add Shredded Mozzarella Cheese

\$6⁹⁹ half pan 13⁹⁹ full pan

House-made Stuffed Shells

18pcs - \$49⁹⁹ 32pcs - \$99⁹⁹

Jumbo pasta shells stuffed with Ricotta cheese &
herbs served with tomato basil sauce

Traditional Mac & Cheese

Half Pan - \$49⁹⁹ Full Pan - \$89⁹⁹

Elbow noodles mixed with our special blend of
cheeses and baked to perfection



Half Pan serves 12 - 18

Full Pan serves 20 - 30

ENTRÉES

Slow Roasted Black Angus Prime Rib

5lbs - \$184⁹⁹ 10lbs - \$359⁹⁹

Boneless all-natural prime rib crusted with fresh herbs, served with horseradish cream or au jus

Whole Roasted Black Angus Beef Tenderloin

5lbs - \$229⁹⁹ 10lbs - \$449⁹⁹

Seared all natural beef tenderloin crusted with fresh herbs served with mushroom demi glace



Kobe Roast Beef

4.5lbs - \$99⁹⁹ 9lbs - \$189⁹⁹

Herb crusted roast beef slow roasted and thinly sliced served with au jus

Char Grilled Flank Steak

4.5lbs - \$79⁹⁹ 9lbs - \$159⁹⁹

Angus beef flank steak marinated in garlic, red wine, and shallots served with red wine demi glace

Traditional Beef Brisket

4.5lbs - \$89⁹⁹ 9lbs - \$179⁹⁹

Angus beef brisket, seared and slowly braised in natural herbs and veggies served with brisket sauce

Pulled Pork

4.5lbs - \$49⁹⁹ 9lbs - \$99⁹⁹

Slowly smoked pork butt, pulled and tossed with our house-made barbecue sauce

Sausage, Peppers, and Onions

4lbs - \$44⁹⁹ 8lbs - \$79⁹⁹

Sweet italian sausage, garden fresh bell peppers, onions, garlic and tomato basil sauce

Dearborn Spiral Sliced Ham

\$8⁹⁹ per pound (bone in, 8lb minimum)
\$15.99 per pound (boneless, 3lb minimum)

Bone-in brown sugar and warm spice glazed ham

Cedar Plank Salmon

Individual - \$19⁹⁹ each (10pc minimum)

Salmon roasted on a cedar plank
choose from: Balsamic, Cherry barbecue or Citrus



Grilled Salmon

Small - \$99⁹⁹ Large - \$189⁹⁹

Char-grilled fresh Atlantic salmon marinated in your choice of Marinade. Choose from: Honey Citrus, Moroccan, Teriyaki or Jack Daniels Bourbon

WE PROUDLY SERVE BELL & EVAN'S CHICKEN

ALL OF THE CHICKEN IS RAISED
WITHOUT ANTIBIOTICS OR HORMONES,
WITH HUMANE ANIMAL WELFARE STANDARDS
CHICKEN IS AIR CHILLED AND NEVER FROZEN

Chicken Siciliano - \$5⁹⁹ each

(10 piece minimum)

Panko parmesan herb-crusted
chicken breast served with Amoygue or creamy herb

Chicken Picatta - \$5⁹⁹ each

(10 piece minimum)

Panko parmesan herb-crusted chicken breast
served with a lemon, artichoke, and caper sauce

Chicken Siciliano Fingers - \$1⁹⁹ each

(20 piece minimum)

Panko parmesan herb-crusted chicken breast fingers
served with your choice of dressing on side:
Amoygue, Creamy herb, Buffalo, or Barbecue

Marsala or Lemon Artichoke Chicken

\$5⁹⁹ each (10 piece minimum)

Pan seared chicken breast served with rosemary &
wild mushroom Marsala sauce or lemon artichoke sauce

Chicken Parmesan - \$5⁹⁹ each

(10 piece minimum)

Panko parmesan herb-crusted chicken breast with
tomato basil sauce and grande mozzarella cheese

Marinated Grilled Chicken Breast - \$5⁹⁹ each

(10 piece minimum)

Char-grilled marinated chicken breast in
your choice of marinades:
Choose from: Original or Achioté

Eggplant Rollotini - \$5⁹⁹ each

(10 piece minimum)

Pan-seared eggplant wrapped around angel hair pasta
with pine nuts and pesto sauce served with tomato basil
sauce and parmesan cheese



Eggplant Towers - \$5⁹⁹ each

(10 piece minimum)

Thinly sliced eggplant breaded with siciliano bread crumbs
layered with tomato basil sauce, mozzarella
and parmesan cheeses

VEGETABLES & STARCHES

VEGETABLES - \$3.99 PER PERSON (10 person minimum per kind)

Oven Roasted Vegetable Medley

Colorful blend of fresh, seasonal vegetables oven roasted with olive oil and fresh herbs

Haricot Verts

Choose from: plain, almondine, blue cheese

Steamed Vegetable Medley

Steamed carrots, broccoli, and cauliflower tossed with olive oil, salt, and pepper

Broccolini with Roasted Tomatoes

Tender broccolini tossed with oven roasted garlic, roasted tomatoes, olive oil, salt and pepper



Honey Glazed Carrots

Freshly steamed carrots tossed with michigan honey, salt and pepper

Italian Roasted Brussels Sprouts

Oven roasted brussels sprouts tossed with balsamic glaze and topped with fresh parmesan cheese

Roasted Brussels Sprouts

Oven roasted brussels sprouts tossed with walnuts and olive oil

Roasted Beets

Fresh beets roasted with orange juice and garnished with chevre cheese and chives

STARCHES - \$3.99 PER PERSON (10 person minimum per kind)

Parmesan Roasted Potatoes

Red skin potatoes tossed with Parmesan cheese, garlic, paprika and olive oil



Herb Roasted Redskin Potatoes

Red skin potatoes tossed with savory herbs and olive oil

Sweet Potato Wedges

Sweet potatoes roasted with olive oil, rosemary, honey, salt and pepper

Whipped Idaho Potatoes

Fluffy whipped potatoes with butter and cream

Whipped Sweet Potatoes

Fresh yams whipped with cream, butter, and brown sugar

Spaghetti Squash

Roasted Spaghetti squash tossed with olive oil, tomatoes, and shredded parmesan



Cheesy Au-Gratin Potatoes

Half Pan - \$59⁹⁹ Full Pan - \$109⁹⁹

Layered scalloped potatoes with cream, sharp cheddar, and caramelized onions

CHEF'S FAVORITES

Roasted Baby Potatoes

Half Pan - \$49⁹⁹ Full Pan - \$79⁹⁹

Baby Potatoes tossed with olive oil, fresh herbs, garlic and caramelized onions



**We use vegetables and starches that are brought in fresh daily
Using locally sourced vegetables from local farms whenever possible!**

EVENT OPTIONS

WHY COOK? WE CATER! WHY CARRYOUT? WE DELIVER!

Papa Joe's offers complete event planning for parties of 10 to 500 - Offering full service wait staff, bartenders, and personal chefs Papa Joe's Catering professionals can also assist with complete party and tent rentals, hand carved centerpieces, and custom cakes

DELIVERY OPTIONS

"STANDARD DROP AND GO"

\$30 for deliveries within 10 miles
(additional miles are \$2 per mile)

Hot entrées & accompaniments will be presented in aluminum pans for immediate consumption
Cold food is presented on heavy duty disposable trays and ready for immediate consumption
includes disposable serving utensils
Does not include warmers

"PREMIUM DELIVERY"

REQUIRES WAITSTAFF

\$100 for deliveries within 10 miles
(additional miles are \$2 per mile)

Great option for when you want to feature a more upscale presentation of your order

Entrées & accompaniments will be presented hot and ready for immediate consumption

Service Includes:

Set-up of Chafers (yours or rentals) serving utensils

Cold food presented on White platters

PARTY ENHANCEMENTS

Chafing Dish Rental

\$30 Each - Metal Rectangle

\$15 Each - Wire Racks

Bon Chef Platter Rental

\$5 Each

Wait-staff for Hire

\$35 per hour (4 hour minimum)

Bartender for Hire

\$35 per hour (4 hour minimum)

Chef For Hire

\$75 per hour (3 Hour minimum)

All events that require staffing will be charged a 19% service fee

SOME OF THE SERVICES WE OFFER:

Equipment Rental | Flatware and Glass Rental | Beer and Wine Services
Our catering professionals have an entire grocery store at their disposal to meet your needs

Platters and chafers are to be returned within 24 hours

Platters and/or chafers can be picked up for a \$30 fee for the first 10 miles, \$2 each additional mile

All menu items are subject to availability and seasonal pricing adjustments

Menu items and prices are subject to change without notice

*All catering orders will require a credit card at the time the order is placed
Orders cancelled within 24 hours of event date will still be subject to full charge*

SIGNATURE CAKES

Strawberry Delight

Four layers of yellow cake filled with fresh strawberries and fresh Chantilly cream, iced with Chantilly cream, covered in pink and white chocolate shavings, and topped with fresh whole strawberries



Zebra Torte

Four layers of marble cake, filled with two layers of chocolate mousse, one layer of white chocolate mousse, covered with chocolate ganache and white chocolate curls



White Chocolate Raspberry Torte

Four layers of yellow cake, filled with white chocolate mousse and fresh raspberries, iced with Chantilly cream, covered in white chocolate curls, and topped with fresh raspberries



Chocolate Caramel Cake

Four layers of chocolate cake, filled with caramel buttercream, covered with Chantilly cream and chocolate ganache, topped with marble chocolate points



Mignon Torte

Four layers of yellow cake, three layers of passion fruit mousse with kiwi and raspberries, iced with Chantilly cream, and covered in toasted coconut, and topped with assorted fresh fruit



Raspberry Ganache Cake

Four layers of chocolate cake, one layer of chocolate mousse, two layers of chocolate mousse with fresh raspberries, covered in chocolate ganache, and topped with fresh raspberries



Cassata

Four layers of yellow cake, filled with three layers of cannoli cream, iced with Chantilly cream, topped with mini cannoli's and sliced almonds



Triple Chocolate Torte

Four layers of chocolate cake, filled with chocolate mousse, iced with chocolate ganache and decorated with chocolate chips



Lemon Burst

Four layers of yellow cake, one layer of lemon curd, two layers of Chantilly cream, iced in Chantilly cream, decorated with white chocolate curls, and topped with lemon curd



German Chocolate Cake

Four layers of chocolate cake, filled with two layers of chocolate mousse and one layer of German icing, covered with chocolate cream, topped with German icing



Tiramisu Torte

Four layers of yellow cake soaked with espresso syrup, filled with mascarpone mousse and coffee flakes, iced with whipped cream, cocoa powder, and chocolate shavings



Black Forest

Four layers of chocolate cake, filled with Chantilly cream and cherry pie filling, Iced in white Chantilly with dark chocolate flakes, decorated with chocolate ganache border with maraschino cherries and chocolate shavings.



SIZES AND SERVINGS

6" (Round)	\$29.99	Serves 4-6	14" (Round)	\$99.99	Serves 55-80
8" (Round)	\$39.99	Serves 8-12	¼ Sheet (Rectangle)	\$79.99	Serves 30-45
10" (Round)	\$59.99	Serves 13-25	½ Sheet (Rectangle)	\$119.99	Serves 55-80
12" (Round)	\$79.99	Serves 30-45	Full Sheet	\$199.99	Serves 90-110

DESSERTS & PASTRIES

SIGNATURE PIES

Key Lime Pie Chocolate Cream Coconut Cream
Lemon Meringue Banana Cream Dutch Apple
Natural Apple Four Berry Pie Cherry Pie Pecan

MIXED BERRY ALMONDINE

Shortbread tart filled with Almond cream & fresh fruit

3" - \$5.99 6" - \$14.99 10" - \$24.99

FRESH FRUIT FLANS

Short bread tart shell filled with Bavarian cream or custard,
topped with fresh assorted fruits

3" - \$4.99 10" - \$28.99

CHEESECAKES - 7" \$19.99

Original- Cherry - Chocolate Caramel - Seasonal

Mini Cheesecake Bites (4 flavor assortment) - \$16.99dz

SIGNATURE CHEESECAKE - 7" \$24.99

Vanilla Bean Cheesecake
New York Style Cheesecake Decorated
with Fresh Seasonal Fruit

Custom Cakes

(Kindly allow 2 weeks' notice for all custom cakes)

Please bring in pictures of your cake idea or email any
catering professional

We will submit your design idea to our pastry team
to get a price on your cake

Cakes can be done in any flavor/icing of your choosing

Custom work includes:
Colored Icing, Flowers, Sprinkles, Ribbons, Lace



Mini Pastry Tray

15 piece - \$45.99

32 piece-\$89.99

Choose from: fruit flans, caramel pecan tart, key lime tart, mixed berry almondine, cream puffs, éclairs, chocolate éclairs, salted caramel tarts, chocolate mousse cups, tiramisu cups, white chocolate mousse cups, raspberry mousse cups, cannoli, chocolate cannoli, or seasonal pastry



Cookie, Brownie, & Rice Krispie Tray

\$4⁹⁹ per person (10 person minimum)

A variety of house-baked cookies, brownies,
and rice krispie treats

Cookie Tray

\$2⁹⁹ per person (10 person minimum)

Chef's choice variety of fresh house baked cookies

Gluten Free Chocolate Obsession Cake

Available in 6 and 8 inch size

White Chocolate Flourless Almond Cake, Filled with
Chocolate Caramel Mousse, Toasted Almonds, and Milk
Chocolate Mousse, Topped with White Chocolate Ganache,
Chantilly Cream, Toasted Almonds

Individual 3" Gluten Free Desserts - \$5.99ea

Peanut Butter Chocolate Tart Red Velvet
Carrot Cake Caramel Crunch

Gourmet Jumbo Cupcakes - \$4.99ea / \$44.99dz

Strawberry, White Chocolate Raspberry, Triple Chocolate,
Chocolate Raspberry, Cassata, German Chocolate,
Chocolate Caramel

Gourmet Regular Cupcakes - \$1.50ea

Chocolate or Vanilla with buttercream frosting

Mini Cupcakes - \$6.99dz

Chocolate or Vanilla with buttercream frosting

BEER & WINE

Your One Stop Shop!

Why shop for your beer or wine anywhere else.
We may add your desired selections to the order and
have it ready for pick up or delivery.

Let our catering professionals help you pair any beer or wine with
your selected gourmet menu items to give you the
ultimate Papa Joe's catering experience!

**Add beer or wine to your catering order
today to receive a 20% discount on it!**

Bells
Founders
Arcadia
Shorts
Sam Adams
New Holland
Arbor
Leinenkugel
Dark Horse
Dragonmead
Great Lakes
Atwater

**All beer and wine ordered through catering
will receive a 20% discount when food is ordered**

Please allow 48 hours notice for all beer and wine orders

All orders subject to availability

Prices are subject to change at any time without notice

All sales are final

No refunds or exchanges

No additional discounts may apply to sale items

Cellar wines are excluded

Daou
Miller & Lux
West Hill
Freemark Abbey
Borsao
Confidential
Josh Cellars
Zuccardi
Piatelli
Vietti
Frank Family
Veuve



**ASK YOUR CATERING PROFESSIONAL ABOUT
ADDING BEER AND WINE TO YOUR ORDER TODAY!**

EVENT NOTES AND COMMENTS

EVENT NOTES:

[illegible]

COMMENTS:

[illegible]



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DETROIT MACNAMARA TERMINAL B
DETROIT, MI 48243
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Revised Fall 2022