



Papa Joe's

GOURMET MARKET & CATERING

Holiday Entertainment Guide

TABLE OF CONTENTS

3	11-12
BEST SELLERS	FALL FAVORITES & COZY GATHERINGS
4	13-17
CANAPES & HORS D'OEUVRES	ENTREES & PACKAGES
5-6	18
CHARCUTERIE	VEGETABLES & STARCHES
7	19
PARTY TRAYS & PLATTERS	BREAKFAST
8	20
SANDWICH TRAYS	EVENT OPTIONS
9	21-23
SUSHI TRAYS	PASTRIES & CAKES
10	24
SALADS PASTA SALADS SOUPS	WINE & BEER

Bringing You The World

For over 40 years, Papa Joe's has been bringing the world to Metro Detroit. And for over 40 years, we have been dedicated to bringing only the best to our guests. We pledge to produce the finest prepared foods, as all of our house-made items are chef-driven using only the highest quality of ingredients by a team of culinary arts experts, led by our chef. Our suppliers go to great lengths to meet our high standards. Each morning fresh ingredients are dropped off at Papa Joe's, where our chefs begin baking, chopping, roasting, and sauteing all day, every day, bringing you the best of the best.



Catering Tips & Tricks

When placing a catering order please have the following ready:

The date & start time of the event.

The number of guests that will be attending.

Any other food you or your guests will be bringing, so we can best pair our food with yours.

Please keep in mind the time of day of your party as well. for example:
around 5 p.m. people will be expecting dinner unless told otherwise.
Do you have a favorite Papa Joe's item you don't see on the menu? No worries, please ask our catering team about that item!

BEST SELLERS

CHARCUTERIE BOARD

Beautifully displayed a 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.

Serves 15-20 | \$199.99



FINGER ROLLOTINIS

Mini seared eggplant stuffed with angel hair pasta, basil pesto, toasted pine nuts and Parmesan cheese, served with house tomato basil sauce.

\$34.99 per dz



RISOTTO ARANCINI

Mini risotto cakes stuffed with Parmesan cheese and served with house tomato basil sauce.

\$29.99 per dz



CRAB CAKES

Lump crab with shallots, peppers, herbed panko lemon, & fresh herbs served with a chive dijon mayonnaise.

\$35.99 per dz



ANTIPASTO SKEWERS

Juicy black olives, mozzarella, artichoke hearts, & tomatoes marinated in Italian spices..

\$29.99 per dz



BEEF TENDERLOIN PLATTER

Char-grilled herb-crusted Angus beef tenderloin trayed with horseradish, grilled onions, lettuce, tomato, & provolone cheese served with house-baked rolls

Serves 18 | 249.99

2 DOZEN MINIMUM PER KIND

CANAPES & HORS D'OEUVRES

SHRIMP TRIO

An amazing trio of Parmesan Encrusted Shrimp, Jumbo Grilled Shrimp, & Kicked Up Shrimp served with house cocktail & sweet chili sauce.

24PC | \$79.99



PHYLLO TRIO

Combination of our popular phyllo appetizers; wild mushroom, spinach & feta, & pear & brie.

\$19.99 per dz



MINI TWICE BAKED POTATOES

Mini twice baked potatoes, cheddar cheese, herb and green onion butter.

\$29.99 per dz



MINI MEATBALLS

Angus ground beef, fresh herbs, garlic, and your chosen sauce:

Your choice of Italian, Swedish or BBQ style.

\$19.99 per dz



MINI BEEF OR CHICKEN KABOBS

Bell & Evan's all natural chicken or beef with sweet peppers and onions. Served with your choice of sauce; Honey Chili, Spicy, Teriyaki, or Ginger Soy.

\$35.99 per dz



MINI BEEF WELLINGTON

Angus beef tenderloin with mushroom duxelle, wrapped in puff pastry served with house made demi glaze.

\$44.99 per dz



2 DOZEN MINIMUM PER KIND

VIBRANT CHARCUTERIE

NUTS & TABLE CRACKERS

QUINCE PRESERVE

SALAMI & STUFFED OLIVES

CHARCUTERIE

REQUEST A BAMBOO BOARD FOR \$25

CHARCUTERIE BOARD

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.

SERVES 15-20 | \$199.99



OLIVE & CHEESE TRAY

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

Serves 20 | \$99.99



CAPRESE TRAY

Imported mozzarella and garden fresh tomatoes sliced on a tray. Garnished with balsamic glaze and fresh basil, served with grilled peppers and 2 house-made baguettes sliced.

40PC | \$79.99



GRAND ANTIPASTO PLATTER

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

Serves 20 | \$129.99



BRUSCHETTA TRAY

Char-grilled French baguette topped with prosciutto & basil, caprese, shrimp and avocado, and classic bruschetta

40pc | \$99.99



GRILLED VEGETABLE TRAY

Char-grilled farm fresh eggplant, portobello mushrooms, zucchini, bell peppers, yellow squash, asparagus and sweet onion served with a choice of balsamic vinaigrette or creamy herb dressing.

Serves 20 | \$99.99



PARTY TRAYS & PLATTERS

NIBBLER'S DELIGHT

Bite-size slices of hard salami, beer salami, colby, swiss, and pepper jack, served with crackers & olives.

Serves 20 | \$99.99

FANCY FRUIT TRAY

Cantaloupe, honeydew, watermelon, pineapple, assorted fresh berries, grapes, kiwi with pink or white marshmallow dip.

Serves 10-15 | \$49.99 Serves 16-21 | \$79.99 Serves 22-30 | \$99.99

KEY WEST SHRIMP PLATTER

Poached gulf shrimp with lemon & house cocktail sauce.

40pc | \$69.99 60pc | \$99.99 80pc | \$129.99 100pc | \$159.99

MEDITERRENEAN TRAY

Hummus, baba ghanouj, vegetarian stuffed grape leaves, & spinach triangles garnished with silver dollar pita bread.

Serves 10-15 | \$99.99 Serves 16-21 | \$129.99

GARDEN VEGETABLE CRUDITES

An elegant display of colorful carrots, celery sticks, cucumber, broccoli, cauliflower, grape tomatoes, radishes, mushrooms, & sliced bell peppers with your choice of house-made dill or creamy herb dip.

Serves 10-15 | \$49.99 Serves 16-21 | \$79.99 Serves 22-30 | \$99.99

TRADITIONAL CHEESE TRAY

Four year cheddar, swiss, gouda, havarti, and pepper jack, accompanied by grapes & berries served with assorted crackers.

Serves 10-16 | \$69.99 Serves 16-21 | \$89.99 Serves 22-30 | \$119.99



KEY WEST SHRIMP



MEDTERRENEAN TRAY



FANCY FRUIT TRAY

SANDWICH TRAYS

ROLLUP SANDWICH TRAY

Bakery soft lavash bread with your choice of 4 of the following options:

Ham & Havarti

Turkey, Swiss, & Avocado

California Chicken Salad

Toltec Tuna Salad

Mediterranean Roasted Vegetable

Chicken Caprese

Roast Beef & Arugula

2 Choices for 32pc Tray

32pc | \$59.99 64pc | \$129.99

CROISSANT TRAY

Choose any of our delicious varieties. Served with Gherkins and assorted French Olives.

California Chicken Salad | Toltec Tuna | Egg Salad | Turkey Swiss | Ham & Havarti

1 Flavor Per 5 Sandwiches | \$5.99 | 10 Person Minimum



ROLLUP SANDWICH TRAY



CROISSANT TRAY

SUSHI TRAYS

SMALL TRAY

California Roll | Hawaiian Roll | Crunchy Roll | Veggie Roll

32pcs | \$49.99



MEDIUM TRAY

California Roll | Spicy Roll | Dragon Roll | Crunchy Roll | Veggie Roll | Nigiri

48pcs | \$79.99

LARGE TRAY

California Roll | Spicy Roll | Dragon Roll | Crunchy Roll | Veggie Roll | Hawaiian Roll | Rainbow Roll | Nigiri

80pcs | \$119.99



SUSHI PRICED PER PIECE | \$1.50

Tuna Roll

Spicy Tuna Roll

California & Veggie Roll

Nigiri

Salmon, Tuna, Shrimp, Eel, or Yellow Tail Sashimi

All sushi trays include pickled ginger, wasabi, soy sauce, & chopsticks.



Sushi Chef available for hire | \$75/hr - 3 hours minimum, plus 20% gratuity.

MICHIGAN

Spring greens, Michigan-dried cherries, toasted pine nuts, Gorgonzola cheese, & carmalized onions with balsamic dressing.

CAESAR

Crunchy romaine lettuce, Parmesan cheese and house-baked croutons with Caesar dressing.

PREMIUM TOSSED SALAD

Spring greens, tomatoes, cucumbers, carrots, and red onion with creamy herb dressing.

BISTRO SALAD

Spring greens, grape tomatoes, Persian cucumbers, goat cheese, house croutons with roasted mushroom and white truffle vinaigrette.

HOLIDAY SALADS

Autumn Harvest Salad | romaine lettuce, spring mix, roasted butternut squash, candied pecans, red onions, dried cranberries, pumpkin seeds with Creamy Apple Dressing.

Holiday Salad | Baby spinach, pomegranate seeds, oranges, avocado with raspberry vinaigrette.

Fall salad available 10.1 - 11.30 | Holiday salad available 12.1 - 12.31

MEDITERRANEAN PASTA SALAD

Penne pasta, feta cheese, roasted tomatoes, artichoke hearts, olives, & red onions with Greek dressing.

PRIMAVERA PASTA SALAD

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

FALL HARVEST PASTA SALAD

Toasted pumpkin seeds, roasted butternut squash, dried cranberries, fresh veggies, and campanella in a creamy apple cider dressing.

GEMELLI PASTA SALAD

Gemelli pasta with garden fresh asparagus, oven roasted tomatoes, and garlic, with white balsamic vinaigrette.

PURE PROTEIN

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

FALL SQUASH

Pumpkins, acorn, & butternut squash with cream & fall spices.

SMOKEHOUSE CHILI

House smoked brisket & pork, variety of beans, habanero & jalapeno peppers.

CHICKEN CHILI

Murray's all-natural chicken with peppers, onions, chipotle, & cream.

ITALIAN WEDDING SOUP

Perfectly seasoned meatballs & miniature acini de pepe pasta in a handcrafted chicken stock & vegetables.

LOBSTER BISQUE | \$19.99/QT

House made creamy lobster bisque simmered in cognac with chunks of lobster.

CHICKEN NOODLE

Tender, slow simmered chicken sweet carrots, celery, onions, and noodles in chicken broth.

TOMATO BASIL

Slow, simmered crushed tomatoes, fresh basil, extra virgin olive oil & Spanish sherry.

WILD MUSHROOM

Our most popular soup made with mushrooms, cream, & marsala wine.

SALADS

\$3.99 Per Person | 4oz Each | 10 Person Minimum

PASTA SALADS

\$3.99/Person | 6oz Each | 10 Person Minimum

SOUPS

\$12.99/QT | 2/QT Minimum Per Kind

FALL FAVORITES

BEER BRAISED BRATS

House-made all-beef beer brats slow-cooked in German beer served with grilled onions, saurkraut beer mustard, & soft white buns.

\$49.99 per dozen

GRILLED CHICKEN PLATTER

Bell and Evan's all natural chicken breasts grilled, or achiote style (spicy) and served cold with Italian rolls, tomatoes, onions, pickles, Swiss cheese, mayonnaise, and Dijon mustard.

Serves 18 | \$119.99

BEEF TENDERLOIN PLATTER

Char-grilled herb-crusted Angus beef tenderloin trayed with horseradish, grilled onions, lettuce, tomato, & provolone cheese served with house-baked Italian rolls

Serves 18 | 5lbs \$249.99

ALL NATURAL CHICKEN WINGS

Choose from crispy or grilled. Choice of buffalo sauce, sweet BBQ, grilled & chipotle BBQ, teriyaki, sauces. All flavors include blue cheese dressing, carrots, and celery sticks.

30pcs | \$49.99 (2 sauces) 60pcs | \$99.99 (3 sauces)

SAUSAGE & PEPPERS

Sweet Italian sausage, garden fresh bell peppers, onions, garlic, and tomato basil.

4lbs | \$44.99 8lbs | \$79.99

SLIDERS

Choose from angus beef, Bell & Evan's breaded or grilled chicken, pulled pork, or vegan quinoa lentil sliders all served with buttery brioche buns, with the perfect sauce. sandwiches are assembled ready to serve.

\$39.99 per dozen | 2 Dozen Per Kind

DELI FEAST

Feast on this elaborate selection of our fresh deli meats and cheeses. Polish Ham, House-made Smoked Turkey Breast. Hard Salami and you choice of House-made Kobe Roast Beef or Corned Beef. Includes Sliced Jarlsberg, Cheddar and Havarti Cheese. Garnished with sliced tomatoes, lettuce and pickles. Served with an assortment of your choice of house-baked breads. Your choice of potato salad, coleslaw, or seasonal pasta salad.

\$12.99 Per Person | \$14.99 Per Person Boar's Head | 10 Person Minimum



Sausage & Peppers



Deli Feast



Sliders

COZY GATHERINGS

CHILI BAR

Choice of smokehouse, beef, chicken or vegetarian bean chili with all the fixings - cornbread, shredded cheddar, sour cream, and diced onion
Per person, 10 person minimum

\$11.99 Per Person | 10 Person Minimum

SALAD BAR

Choose 2 proteins (chopped eggs, bacon bits, Julienne ham, turkey, sliced chicken, salmon) Choose 2 cheeses (cheddar, swiss, bleu cheese crumbles or feta) Choose 6 veggies (cucumber, diced tomato, shredded carrots, bell pepper, beets, chickpeas, black beans, green onion, red onion, mushrooms, black olives, broccoli, cauliflower) Choose 2 toppings (pine nuts, sunflower seeds, candied pecans, walnuts, dried cherries, dried cranberries, croutons) Choose 2 dressings (honey mustard vinaigrette, balsamic vinaigrette, cilantro lime vinaigrette, creamy herb, raspberry vinaigrette, greek dressing, roasted garlic parmesan, caesar dressing)

\$11.99 Per Person | 10 Person Minimum | Additional Per Person: Chicken | \$3.99 Salmon | \$4.99

RAINBOW COBB

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

Serves 20 | \$99.99



Homemade Rolls

INSPIRE YOUR PLATE

Beef Tenderloin

ENTREES & PACKAGES

Packages: Choose One Entree from below.

Choose One Salad: Seasonal Salad OR Michigan Salad

Choose One Veggie: Green Bean Casserole, or Oven Roasted Vegetable Medley, or Italian Roasted Brussels

Choose One Starch: Whipped Idaho Potatoes, Roasted Red Skins, or whipped sweet potato

Sides: House-Baked Rolls & Butter, Citrus Cranberry Relish, House Turkey Gravy (gf), House-Made Stuffing

Choose One Dessert: Pumpkin Pie OR All Natural Apple Pie

BUTTER-BASTED, HERB-CRUSTED TURKEY



Butter-basted, herb-crusted turkey served with house-made flourless turkey gravy.

5 Person Package

\$169.95 (\$33.99 per person additional)

Turkey Entree: \$7.49/lb | 12/lb Minimum, raw weight.

Turkey Breast Entree: \$12.99/lb 3/lb Minimum

5-9 people receive a turkey breast.
10+ people receive a whole turkey.
\$25 Carving fee to pre-carve off the bone.



House Baked Rolls
\$.89/ea



Flourless Turkey Gravy
\$11.99/qt



House-Made Stuffing
6oz | \$3.99 | 10 Person Minimum



Cranberry Relish
8oz | \$4.99

ENTREES & PACKAGES

Packages: Choose One Entree from below.

Choose One Salad: Caesar Salad OR Michigan Salad

Choose One Veggie: Haricot Vert, or Oven Roasted Vegetable Medley, or Italian Roasted Brussels

Choose One Starch: Whipped Idaho Potatoes, or Roasted Red Skins

Sides: House-Baked Rolls & Butter

Choose One Pie: Natural Apple | Cherry | Chocolate Cream Pie

BLACK ANGUS BEEF TENDERLOIN

Seared all natural beef tenderloin, crusted with fresh herbs served with wild mushrooms demi glace.

5 Person Package

\$299.95 (\$49.99 per person additional)

Entree Only | \$49.99 Per Pound (5 pound minimum)



KOBE ROAST BEEF WITH DEMI GLAZE

Herb crusted Roast beef roasted medium rare thinly sliced, and served with natural au jus.

5 person package

\$167.95 (27.99 per person additional)

Entree Only | Serves 10-15 \$99.99 Serves 16-21 \$189.99



DEARBORN SPIRAL SLICED HAM

Bone-in brown sugar and warm spiced glazed ham.

5 person package

\$149.95 (\$24.99 per person additional)

Entree Only | Boneless | \$15.99 Per Pound (3 pound minimum) Bone-in | \$79.99 (7-8lb)



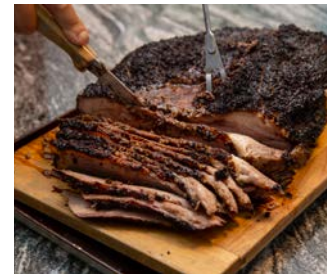
TRADITIONAL BRISKET

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

5 person package

\$139.95 (27.99 per person additional)

Entree Only | Serves 10-15 \$89.99 Serves 16-21 \$179.99



CHICKEN ENTREES & PACKAGES

Packages: Choose One Entree from below.

Choose One Salad: Caesar Salad OR Michigan Salad

Choose One Veggie: Haricot Vert, or Oven Roasted Vegetable Medley, or Italian Roasted Brussels

Choose One Starch: Whipped Idaho Potatoes, or Roasted Red Skins

Sides: House-Baked Rolls & Butter

Choose One Pie: Natural Apple | Cherry | Chocolate Cream Pie

All 5 Person packages | \$119.95 (\$23.99 per person additional)

Entree Only | \$5.99 Per Piece | 10 Piece Minimum

CHICKEN PICATTA

Panko Parmesan herb-crusted all-natural chicken breast served with a lemon, artichoke, and caper sauce.



CHICKEN MARSALA

Pan seared all-natural chicken breast serve with rosemary & wild mushroom Marsala sauce.



LEMON ARTICHOKE CHICKEN

Pan seared chicken breast served with homemade lemon artichoke sauce.



CHICKEN SICILIANO

Panko parmesan herb-crusted chicken breast.

CHICKEN PARMESAN

Panko parmesan, herb-crusted chicken breast with tomato basil sauce & grande mozzarella cheese.

MARINATED GRILLED CHICKEN BREAST

Char-grilled marinated chicken breast in your choice of original or Achiote marinades.



SICILIANO CHICKEN FINGERS

Panko parmesan herb-crusted chicken breast fingers.

Chicken Fingers | \$1.99/each | 20 Piece Minimum

We proudly serve Bell & Evan's Chicken

Bell & Evan's Chicken is raised without the use of antibiotics or hormones, following humane animal welfare practices.
It is air-chilled and never frozen.

SALMON ENTREES & PACKAGES

Packages: Choose One Entree from below.

Choose One Salad: Caesar Salad OR Michigan Salad

Choose One Veggie: Haricot Vert, or Oven Roasted Vegetable Medley, or Italian Roasted Brussels

Choose One Starch: Whipped Idaho Potatoes, or Roasted Red Skins

Sides: House-Baked Rolls & Butter

Choose One Pie: Natural Apple | Cherry | Chocolate Cream Pie



GRILLED MOROCCAN OR JACK DANIELS BOURBON SALMON

Moroccan: Char grilled fresh Atlantic salmon marinated in cilantro, paprika, garlic, olive oil, cumin, lemon juice, and chili flakes.

5 person package | \$165.95 | \$33.99 Per Person

Entree Only | 14 4oz. pieces | \$99.99

28 4oz. pieces | \$189.99

PASTA & LASAGNA

EGGPLANT ROLLTINI

Pan-seared eggplant wrapped around angel hair pasta with pine nuts & pesto sauce served with tomato basil sauce.

\$5.99 Each | 10 Pieces Minimum

EGGPLANT TOWERS

Thinly sliced eggplant beaded with siciliano bread crumbs layered with tomato basil sauce, mozzarella, & parmesan cheese.

\$5.99 Each | 10 Pieces Minimum

HOUSE-MADE LASAGNA

Choose one of the following:

Bolognese

Spinach

Serves 15-20 | \$79.99 Serves 21-30 | \$139.99

MOSTACCIOLLI

Choice of penne with tomato basil or penne with Bolognese sauce, includes shredded mozzarella.

\$49.99 | 4/lb \$99.99 | 8/lb

HAND CUT RAVIOLI

Choose one of the following and one sauce:

Butternut Squash

Jumbo 3 Cheese

Portobello Mushroom

3 Cheese Tortellini

Tuscan Chicken

\$4.99 Per Person | 6oz | 10 Person Minimum

PASTA & HOUSE-MADE SAUCE

Choose one of the following & sauce:

Penne, Bowtie, Rigatoni, Fettuccini.

\$3.99 Per Person | 6oz | 10 Person Minimum

PASTA SAUCES:

Tomato Basil

Bolognese

Palomino

Alfredo

Vodka



VEGETABLES | STARCHES

\$3.99 PER PERSON (4OZ) | \$3.99 PER PERSON (6OZ)



BUTTERNUT SQUASH



HARICOT VERTS



HONEY GLAZED
CARROTS



ROSEMARY ROASTED
BEETS



ITALIAN ROASTED
BRUSSEL SPROUTS



PARMESAN
ROASTED REDSKINS



BROCCOLINI WITH
ROASTED
TOMATOES



BUTTERNUT
SQUASH
HASH



HERB ROASTED REDSKIN
POTATOES



WHIPPED IDAHO
POTATOES



WHIPPED SWEET
POTATOES



OVEN ROASTED VEGETABLE
MEDLEY



CHEESY AU GRATIN
POTATOES
SERVES 10-12 | \$59.99
SERVES 16-21 | \$109.99



SWEET
POTATO
WEDGES



BABY POTATOES
SERVES 10-12 | \$49.99
SERVES 16-21 | \$89.99

10 PERSON MINIMUM

BREAKFAST

EUROPEAN

\$11.99 Per Person

Assortment of bagels, muffins, danishes, scones, & croissants with cream cheese, butter, fresh squeezed orange juice, & a fresh fruit bowl.



AMERICAN

Serves 10 | \$179.99

Fresh scrambled eggs, choice of sausage links or bacon, & seasoned roasted redskin potatoes



SMOKED SALMON TRAY

Serves 16-20 | \$69.99

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



SCRAMBLED EGGS

Full Pan Serves 16-20 |

\$69.99

Half Pan Serves 10-15 |

\$39.99



BREAKFAST POTATOES

6oz. \$3.99 | Per Person
Seasoned roasted red skin potatoes



WAFLE KABOBS

\$2.99 Each | 20 Pieces Minimum

Gourmet Belgian waffles arranged on a skewer with fresh berries. Served with warm maple syrup.



YOGURT PARFAITS

8oz | \$4.99/ea | Mini \$1.99/ea

Rich and creamy yogurt served with your choice of three of the following toppings
House-made Granola,
Fresh Berries,
Chocolate Chips,
Seasonal Fruit, Honey



THICK CUT APPLEWOOD BACON

30 Pieces | \$59.99

60 Pieces | \$99.99



SAUSAGE

30 Pieces | \$29.99

60 Pieces | \$59.99



MORNING PASTRY PLATTER

\$4.99 Per Person

A mix of muffins, danish, scones, crossiants, and bagels served with preserves, butter, and cream cheese



COFFEE & TEA SERVICE

Fresh Brewed Gourmet Coffee | \$19.99/Box

Papa Joe's Blend, sugar variety, half & half.

Fresh Brewed Herbal Tea | \$19.99/Box

Hot tea, honey, lemon wedges.

10 Person Minimum on all per person items.

Event Options

Delivery Options

Standard 'Drop & Go'

\$40 for deliveries within 10 miles. Additional miles are \$2.50 per mile.

Hot entrees & accompaniments will be presented in aluminum pans for immediate consumption. Cold food is presented on heavy-duty disposable trays for immediate consumption. Disposable utensils are included. *warmer is not included.*

Premium

\$100 for deliveries within 10 miles. Additional miles are \$2.50 per mile.

Great option for when you want to feature a more upscale presentation of your order. Entrees & accompaniments will be presented hot & ready for immediate consumption.

Service includes: Setup chafers (yours or rentals) serving utensils.

Cold food presented on white platters.

Party Enhancements

Chafing Dish Rentals | \$30/each - Metal Rectangle | \$15/each - Wire Racks

Waitstaff For Hire | \$40/HR (4 Hour Minimum)

Bartender For Hire | \$40/HR (4 Hour Minimum)

Chef For Hire | \$75/HR (3 Hour Minimum)

Additional Serves Offered

Equipment Rental | Flatware & Glassware Rental | Beer & Wine Services

Our catering professionals have an entire grocery store to meet your needs!

Return Policy: Platters and/or chafers must be returned within 24/HR. Platters & chafers can be picked up for a \$30 fee for the first 10 miles, \$2.50 each additional mile.

INCREDBLE DESSERTS

MINI CHOCOLATE ECLAIRS | \$2.50/each

RASPBERRY & CHOCOLATE TART | \$2.50/each

SIGNATURE PASTRIES



Mini Pastry Tray | A beautiful selection of our mini desserts. 15pc | \$45.99 32pc | \$89.99

SIGNATURE PIES

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

Price Varies Per Pie

CHOCOLATE COVERED STRAWBERRIES

Available in white, dark or milk chocolate

\$2.99/ea | 10 Pieces Minimum

COOKIE, BROWNIE, & RICE KRISPY TRAY

A variety of house-baked cookies, and brownies.

\$4.99 Per Person | 10 Person Minimum

SIGNATURE CHEESECAKES

Vanilla Bean | New York Style Decorated with Fresh Fruit

7" | \$24.99

CHEESECAKES

Original Cherry | Chocolate Caramel |
Seasonal

7" | \$19.99

CHEESECAKE BITES

An assortment of mini cheesecakes

\$19.99/dozen

GLUTEN-FREE CHOCOLATE OBSESSION CAKE

White chocolate flourless almond cake, filled with chocolate
caramel mousse, toasted almonds, & milk chocolate mousse, topped
with white chocolate ganache, Chantilly cream, & toasted almonds.

Available in 6" or 8"

INDIVIDUAL GLUTEN-FREE DESSERTS

Peanut Butter Chocolate Tart | Red Velvet | Carrot Cake |
Caramel Crunch

\$5.99 /ea

REGULAR CUPCAKES

Chocolate or Vanilla with Buttercream Frosting

\$1.75/ea

MINI CUPCAKES

Chocolate or Vanilla with Buttercream Frosting

\$6.99/dozen

CANNOLIS

Incredible traditional cannoli's made in-house

Large | \$3.99/ea Mini \$2.50/ea



FRESH FRUIT FLANS

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

3" | \$4.99 10" | \$28.99

PAPA JOE'S CAKES



**STRAWBERRY
DELIGHT**

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



**MIGNON
TORTE**

Four layers of yellow cake, three layers of passion fruit mousse with kiwi & raspberries, iced with chantilly cream, & covered in toasted coconut, topped with assorted fruits.



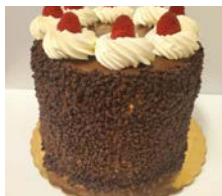
**LEMON
BURST**

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



**ZEBRA
TORTE**

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



**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, topped with fresh raspberries.



**GERMAN
CHOCOLATE
CAKE**

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



**WHITE
CHOCOLATE
RASPBERRY
TORTE**

Four layers of yellow cake, filled with white chocolate mousse & fresh raspberries, iced with chantilly cream, covered in white chocolate curls, topped with fresh raspberries.



**CASSATA
CAKE**

Four layers of yellow cake, filled with three layers of cannoli cream, iced with chantilly cream, topped with mini cannolis & sliced almonds.



**TIRAMISU
TORTE**

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



**CHOCOLATE
CARAMEL
CAKE**

Four layers of chocolate cake, filled with caramel buttercream, covered with chantilly cream & chocolate ganache, topped with marble chocolate points.



**TRIPLE
CHOCOLATE
TORTE**

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



**BLACK FOREST
CAKE**

four layers of chocolate cake, filled with chantilly cream & cherry pie filling, iced in white chantilly & dark chocolate flakes, decorated with chocolate ganache border with maraschino cherries & chocolate shavings.

Custom Cakes:

Please allow 2 weeks notice for all custom cakes, provide pictures or any cake ideas via email.

6" Round | \$29.99 Serves 4-6
8" Round | \$39.99 Serves 8-12
10" Round | \$69.99 Serves 13-25
12" Round | \$89.99 Serves 30-45

14" Round | \$169.99 Serves 55-80
1/4 Sheet Rectangle | \$89.99 Serves 30-45
1/2 Sheet Rectangle | \$169.99 Serves 55-80
Full Sheet | \$299.99 Serves 90-110

WINE & BEER

Add a case of your favorite wine
& beer to your catering order!



NOTES

Papa Joe's

GOURMET MARKET & CATERING

YEAR 2024

ROCHESTER | 6900 N. Rochester Rd.
Rochester Hills, MI 48306
248.853.6263 PROMPT 1
rokcatering@papajoesmarket.com

Birmingham | 34244 Woodward Ave.
Birmingham, MI 48009
248.723.9400 PROMPT 1
birmcatering@papajoesmarket.com

Additional Locations

Beaumont Hospital | 3601 W. Thirteen Mile Rd.
Royal Oak, MI 48073
248.898.5888

Detroit Medical Center | 49201 St. Antoine St.
Detroit, MI 48201
313.832.9420

Detroit Metro Airport | Detroit MacNamara
Terminal B
Detroit, MI 48243
734.727.0056

Henry Ford Hospital | 2799 E. Grand Ave.
Detroit, MI 48202
248.609.5681

SAME-DAY ORDERS WILL INCUR A 19% SERVICE CHARGE

KINDLY ALLOW 48 HOURS' NOTICE FOR ALL CATERING ORDERS

72 HOURS FOR WEB ORDERS

All menu items are subject to availability & seasonal pricing adjustments.

Menu items & 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/hr of event date will be subject to full charge.