Papa Joe’s
GOURMET MARKET & CATERING
CATERING MENU

WHY COOK? WE CATER!
Tent, Table, Chair & Flatware Rental | Waitstaff & Bartenders | Valet | Beer and Wine

WHY CARRYOUT? WE DELIVER!
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 EXT: 242
ROKCATERING@PAPAJOESMARKET.COM

**Birmingham**
(248) 723-9400 EXT: 1
BIRMCATERING@PAPAJOESMARKET.COM
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.

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*
BREAKFAST

Scrambled Eggs
Half Pan - $39 99  Full Pan - $69 99
Seasoned farm-fresh soft scrambled eggs & fresh house bread
Additional Items: $6 Full Pan $3 Half Pan
swiss cheese, cheddar cheese, spinach, feta, tomatoes, ham,
cream cheese & chive, bacon, or grilled vegetables

Market Frittata
Half Pan - $69 99  Full Pan - $119 99
Choices (includes toast):
Farmers (ham, hash browns, & cheddar)
Western (ham, onion, peppers, & cheddar)
Italian (prosciutto, asparagus, & fontina)
Veggie (zucchini, peppers, garlic, & mushrooms)
All Frittata flavors available as individual omelet for $9 99 each
Build your own custom omelet starting at $11 99 each
‘Minimum order of 10 omelets’

Thick Cut Applewood Bacon
30 pieces - $59 99  60 pieces - $99 99

Breakfast Sausage Links
30 links - $24 99  60 links - $49 99

Breakfast Potatoes
Half Pan - $29 99  Full Pan - $59 99
Seasoned oven roasted potatoes
Choice of original or O’Brian (sautéed peppers & onions)

Double Thick French Toast
15 slices - $39 99  30 slices - $69 99
House-baked thick-cut bread dunked in our secret french toast
batter served with butter & syrup

Gourmet Buttermilk Pancakes
24 flapjacks - $39 99
Fluffy golden brown pancakes
served with butter & syrup and your choice of 1 item:
Chocolate Chips, Fresh Berries, or Raisins

Gourmet Belgian Waffle Kabob Tray
20 pieces - $49 99
Gourmet Belgian waffles arranged on a skewer and sprinkled with
powdered sugar with fresh berries. Served with warm maple syrup

Gourmet “personal” Waffles
15 pieces - $39 99
Gourmet Belgian Waffles made “personal” sized!
Served with warm maple syrup and fresh berries

Cream Cheese Blintz
21 pieces - $39 99  42 pieces - $79 99
House crepes stuffed with citrus vanilla cream cheese
served with fresh berry compote

Steel Cut Oatmeal (vegan optional)
$5 99 per person
Hearty steel cut oats, brown sugar, cream, dried
cherries, golden raisins & crushed walnuts

Potato Latkes
21 pieces - $39 99  42 pieces - $74 99
Golden hand shredded russet potatoes with onions and egg
served with applesauce or sour cream

Bagel Tray
16 bagels - $34 99  32 bagels - $69 99
Assorted bagels with butter, cream cheese, and jam

Sticky Jumbo Cinnamon Rolls
16 pieces - $39 99  32 pieces - $79 99
Warm, oven fresh cinnamon rolls with cream cheese icing

Traditional Quiche
Individual - $6 99 ea  8 servings - $24 99
Choice of:
Broccoli & Cheddar | Spinach & Feta | Mushroom & Swiss
Ham & Cheddar | Roasted Vegetable
Lorraine (Bacon, leek, and Swiss)

Made to Order Omelet Station
$12 99 per person
Omelets made to order at your event with a wide
selection of ingredients (includes toast)
Requires one chef attendant per 20 guests
@ $75 per hour per chef
20 person minimum for an omelet station
‘3 Hour Minimum & 19% service charges apply’

Breakfast Sausage Links
30 links - $24 99  60 links - $49 99

Breakfast Potatoes
Half Pan - $29 99  Full Pan - $59 99
Seasoned oven roasted potatoes
Choice of original or O’Brian (sautéed peppers & onions)
**BREAKFAST SANDWICHES & TRAYS**

~BREAKFAST PACKAGES~

**ALL AMERICAN - SERVES 12 - $79.99**
Farm Fresh Scrambled Eggs, Meat (bacon or sausage links) and seasoned breakfast potatoes

**CONTINENTAL - SERVES 12 - $99.99**
Assortment of full sized bagels, muffins, danishes, scones, and croissants with cream cheese, butter, and preserves fresh squeezed orange or grapefruit juice and a fresh fruit bowl

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**Yogurt Parfait Bar**

Make Your Own Parfaits - 4.99 per person* (5.99 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 - $2.99 per dozen
- Full Size - $3.99 each
Rich and creamy yogurt topped with house-made granola and fresh fruit

1 dozen minimum for minis

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**BREAKFAST SANDWICHES - 5.99 EACH**

Choose from -
- Bagels, Croissants, English Muffins, or Burritos

**Filling choices:**
- Egg & Cheddar - Ham, Egg, & Cheddar - Bacon, Egg, & Cheddar - Spinach, Egg, Feta, & Tomato - Sausage, Egg, & Cheddar
- OR - Bacon, Egg, Lettuce, and Tomato

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

**Morning Pastry Tray**

$4.99 per person
A mix of muffins, danishes, scones, croissants, and bagels served with preserves, butter, and cream cheese

**Muffin Tray**

$3.99 per person
Chef’s choice variety of freshly baked muffins served with butter and preserves

**Sweet Breads Tray**

$3.99 per person
Chef’s choice variety of freshly baked sweet breads served with butter and preserves

'10 person minimum on all breakfast trays'

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**BEVERAGES**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Orange Juice</td>
<td>$11.99 per 1/2 gallon&lt;br&gt;Squeezed fresh every morning in our stores</td>
<td></td>
</tr>
<tr>
<td>Fresh Grapefruit Juice</td>
<td>Market Price</td>
<td></td>
</tr>
<tr>
<td>Fresh Brewed Gourmet Coffee</td>
<td>$14.99 box&lt;br&gt;Papa Joe’s blend with sugar, sugar free sweeteners, and half &amp; half (one box holds 12 cups of coffee)</td>
<td></td>
</tr>
<tr>
<td>Fresh Brewed Herbal Tea</td>
<td>$14.99 box&lt;br&gt;Hot tea with honey and lemon wedges</td>
<td></td>
</tr>
<tr>
<td>Specialty Bottled Water</td>
<td>Market price&lt;br&gt;Choose from a variety of brands and flavors</td>
<td></td>
</tr>
<tr>
<td>Spring Water</td>
<td>$1.00 ea</td>
<td></td>
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<tr>
<td>Canned Pop</td>
<td>$1.00 ea (plus deposit)</td>
<td></td>
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<tr>
<td>Iced Tea</td>
<td>Market Price</td>
<td></td>
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<tr>
<td>Lemonade - Flavor Variety</td>
<td>Market Price</td>
<td></td>
</tr>
<tr>
<td>Chocolate or White Milk</td>
<td>$2.99 ea</td>
<td></td>
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</tbody>
</table>

*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 - 21 guests
Large serves 22 - 30 guests

Fancy Fruit Tray
Small - $49.99
Medium - $59.99
Large - $89.99
Cantaloupe, honeydew, watermelon, pineapple, strawberries, blackberries, blueberries, raspberries, grapes, and kiwi served with white or pink marshmallow dip

Fancy Fruit & Cheese Tray
Small - $69.99
Medium - $89.99
Large - $119.99
Melons, pineapple, strawberries, grapes, kiwi and other seasonal fruits with Swiss, Colby, and Havarti cheeses and assorted crackers

Traditional Cheese and Cracker Tray
Small - $69.99
Medium - $89.99
Large - $119.99
Four year cheddar, Jarlsberg, Gouda, Havarti, and Pinconning cheeses accompanied by seasonal fruits & berries served with assorted crackers

Nibbler’s Delight
Small - $69.99
Medium - $89.99
Large - $119.99
Bite size slices of hard salami, beer salami, colby, swiss, and pepper jack cheeses served with crackers and olive medley

Olive and Cheese Tray
Small - $79.99
Large - $149.99
An assortment of eight varieties of olives, tapenade, fresh Mozzarella, Romano, and Chevré cheeses served with assorted crackers

Fruit Kabob Tray
$2.99 Each (6 in kabob)
minimum of 12
Fresh Fruit Kabobs with your choice of 2 sauces: Warm chocolate, white chocolate cinnamon, pink or white marshmallow, crushed orange, or toasted coconut

Reuben Sliders
12 Sandwiches - $49.99
House-made turkey or corned beef reubens served on traditional slider buns with swiss cheese, sauerkraut or coleslaw with thousand island dressing and gherkins served on the side

Roll-up Sandwich Tray
(GF available upon request; additional charges apply)
24 pc - $49.99
45 pc - $79.99
75 pc - $119.99
Bakery soft lavash bread with a choice of 4 of the following:
- Ham & Havarti - Turkey, Swiss, Avocado
- Chicken Caprese - Turkey Cabbage Crunch
- California Chicken Salad - Toltec Tuna Salad
- Mediterranean Roasted Vegetable - Roast Beef & Arugula
- Chipotle Grilled Chicken & Apricot Coleslaw
- Cranberry & Smoked Turkey (similar to chicken salad)

The "Italian Job" Tray
10 pc - $69.99
20 pc - $129.99
Bakery fresh Asiago roll, mortadella, soppressata, fresh mozzarella, arugula, parmesan, balsamic glaze, extra virgin olive oil and roasted tomato aioli (48 hour notice)

Focaccia Sandwich Tray
10 pc (Choose 2 types) - $69.99
20 pc (Choose 4 types) - $129.99
House baked Focaccia sandwich wedges of the following varieties:
- Ham & Havarti
- Turkey, Swiss, Avocado
- Kobe Style Roast Beef
- Italian Style
- California Chicken Salad
- Low-Fat California Chicken Salad
- Corned Beef and Slaw
- Grilled Vegetable

Croissant Sandwich Tray $5.99 each
(10 sandwich minimum - 1 flavor per 5 sandwiches)
Your Choice of:
- Jambon ham, gruyere cheese, and toasted shallots
- Kobe roast beef, roquefort cheese, tomato, and red onion
- House smoked turkey, brie, and fine herb-verte mayonnaise
- California chicken salad and green leaf lettuce
- Toltec tuna salad, green leaf lettuce, and tomato
Served with gherkins and assorted olives

3 Foot Gourmet Papa Subs
*Serves 24 - (48 hour notice)*
Choose one of our delicious varieties of three foot party subs on a house-made bun:
- American - Ham, roast beef, salami, smoked turkey, Swiss & American cheeses - $99.99
- Italian - Mortadella, prosciutto, capicola, salami, provolone and Mozzarella - $119.99
# Party Trays & Platters

<table>
<thead>
<tr>
<th>Party Trays &amp; Platters</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Grilled Vegetable Platter</strong></td>
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<tr>
<td>Char-grilled farm fresh eggplant, portobello mushrooms, carrots, zucchini, bell peppers, fingerling potatoes, fennel, and sweet onion served with a choice of balsamic vinaigrette or creamy herb dressing</td>
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<table>
<thead>
<tr>
<th>Garden Vegetable Crudité</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>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</td>
<td></td>
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<tr>
<td>Add a cabbage bowl for $5 per tray</td>
<td></td>
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<table>
<thead>
<tr>
<th>Key West Shrimp Tray</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>40pc - $69.99</td>
<td>60pc - $99.99</td>
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<tr>
<td>Poached jumbo gulf shrimp served with fresh lemon and house-made cocktail sauce</td>
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<table>
<thead>
<tr>
<th>Bayside Shrimp Tray</th>
<th>Price</th>
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<tbody>
<tr>
<td>40pc - $99.99</td>
<td>60pc - $149.99</td>
</tr>
<tr>
<td>Poached jumbo Ecuador shrimp served with fresh lemon and house-made cocktail sauce</td>
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<table>
<thead>
<tr>
<th>Baked Brie</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>A wheel of Brie, topped with fresh fruits, nuts, and brown sugar, then wrapped in puff pastry. Served with sliced French baguettes</td>
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<table>
<thead>
<tr>
<th>Poached Salmon Tray</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Half Salmon - $119.99</td>
<td></td>
</tr>
<tr>
<td>Beautifully garnished poached salmon, accompanied with diced red onions, tomatoes, lemons, chives, capers and served with dill sauce</td>
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<table>
<thead>
<tr>
<th>Scottish Smoked Salmon</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Medium - $99.99</td>
<td></td>
</tr>
<tr>
<td>Thinly sliced cold smoked salmon accompanied by capers, fine diced onions, chopped egg, diced tomatoes, and shaved chives</td>
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<tr>
<td>Served with fresh bagels and cream cheese or a sliced baguette</td>
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<table>
<thead>
<tr>
<th>Grand Antipasto Platter</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small - $89.99</td>
<td>Large - $169.99</td>
</tr>
<tr>
<td>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 house-baked baguette</td>
<td></td>
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<table>
<thead>
<tr>
<th>Triple Dip Tray</th>
<th>Price</th>
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<tbody>
<tr>
<td>Medium - $79.99</td>
<td></td>
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<tr>
<td>Choose from any three of our delectable house-made dips, (Adelias, Feta, Spinach, Four Cheese, and Artichoke) surrounded by fresh house-baked breads, crackers and breadsticks</td>
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<table>
<thead>
<tr>
<th>Bruchetta Sampler</th>
<th>Price</th>
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<tbody>
<tr>
<td>32 pc - $69.99</td>
<td>64 pc - $119.99</td>
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<tr>
<td>Char-grilled French baguette topped with the following 7 assorted varieties - prosciutto &amp; basil, roasted eggplant, caprese, asparagus &amp; swiss, wild mushroom &amp; gorgonzola, roasted pepper tapenade, and shrimp &amp; avocado</td>
<td></td>
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<table>
<thead>
<tr>
<th>Fresh Mozzarella and Tomato Caprese Tray</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>30 Pieces - $59.99</td>
<td></td>
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<tr>
<td>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</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Rosen Farms Lamb Chop Tray</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>30 Pieces - Market Price</td>
<td></td>
</tr>
<tr>
<td>Rosen farm lamb chops marinated in olive oil and spices, then grilled to perfection, and served room temperature with house-made zip sauce</td>
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</table>

<table>
<thead>
<tr>
<th>Mediterranean Tray</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small - $79.99</td>
<td>Medium - $99.99</td>
</tr>
<tr>
<td>For the person who wants to experience the taste of Middle Eastern cuisine, this tray includes hummus, baba ghanouj, tabouli, vegetarian stuffed grape leaves, and spinach phyllos garnished with silver dollar pita bread</td>
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<table>
<thead>
<tr>
<th>Charcuterie Board</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Small - $149.99</td>
<td>Medium - $189.99</td>
</tr>
<tr>
<td>Beautifully displayed variety of imported and domestic cheeses and cured meats, salami, and pate, gherkins, olives, stone ground mustard, accompanied by assorted crackers, and house baked baguettes all served on a cheese board you get to keep!</td>
<td></td>
</tr>
</tbody>
</table>
**GAME DAY FAVORITES**

**“MAKE YOUR OWN”**

**SLIDERS**

South of the Border Bar  
$19.99 Per Person (10 person minimum)  
Includes: Achiote chicken, Grilled Rock shrimp, Hanger steak sautéed peppers and onions, shredded cheddar and monterey, sour cream, shredded lettuce, diced tomatoes, sliced black olives, jalapeños, salsa, Mexican rice, flour and corn tortillas  
*2 Dozen Per Kind Minimum*

Authentic Taco Bar  
$13.99 Per Person (10 person minimum)  
Includes: Diced Chicken, Ground Beef, shredded cheddar and monterey, sour cream, shredded lettuce, diced tomatoes, sliced black olives, jalapeños, salsa, mexican rice, hard or soft tacos  
*2 Dozen Minimum*

House-made Chili Bar  
$8.99 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  
*1 Dozen Minimum*

Beef Brisket Sliders  
$49.99 per dozen  
Hand-shredded brisked beef brisket tossed with parmesan  
*2 Dozen Minimum*

Brats Braised in Beer  
$49.99 per dozen  
Beer brats slow cooked in German beer, served with grilled onions, sauerkraut, mustard, and soft white buns  
*1 Dozen Minimum*

Jalapeño Poppers  
$24.99 per dozen  
Jalapeños stuffed with cheddar, lightly breaded and fried  
*1 Dozen Minimum*

Loaded Potato Skins  
$24.99 per dozen  
Baked potato skins topped with bacon, cheddar, and scallions served with sour cream  
*2 Dozen Minimum*

All Natural Jumbo Chicken Wings  
30 pcs - $49.99 (1 sauce choice)  
60 pcs - $99.99 (2 sauce choice)  
Choose from: Crispy or Grilled  
Sauces: Buffalo, Sweet BBQ, Chipotle BBQ, Teriyaki, or Italian  
Includes Bleu cheese dressing, carrots, and celery

Sausage, Peppers, and Onions  
Small - $39.99  
Large - $69.99  
Sweet Italian sausage, garden fresh bell peppers, onions, garlic, and tomato basil sauce (buns/rolls optional)

**PLATTERS & DIPS**

**Touchdown Feast**  
10 person - $159.99  
20 person - $299.99  
BBQ baby back pork ribs, buffalo chicken wings, creamy mac ‘n’ cheese, corn bread and hand-cut coleslaw

**Beef Tenderloin Platter**  
15 person - $199.99  
Char-grilled herb-crusted Angus beef tenderloin trayed with horseradish cream, grilled onions, lettuce, tomato, and provolone cheese served with house-baked Italian rolls

**Grilled Chicken Tray**  
18 Pieces - $89.99  
Bell and Evan’s all natural chicken breasts grilled, or achiote style and served cold with Italian rolls, tomatoes, onions, pickles, swiss cheese, mayonnaise, and dijon mustard

**Pulled Pork Platter**  
15 person - $89.99  
House-made Pulled Pork, Hand-cut coleslaw, slider buns

**Bavarian Pretzel Tray**  
20 - $49.99  
Warm Bavarian Pretzels served with the following trio of dipping sauces, Honey Mustard, Yellow Mustard, & Queso

**Spinach Artichoke Dip**  
Medium - $39.99  
Large - $49.99  
Creamy spinach, tender artichoke hearts, parmesan, and garlic served with sliced baguettes  
Served in a bread boule for $10 extra

**Fresh Guacamole and Pico de Gallo**  
2 lbs of each - $49.99  
Hand mashed ripe avocados with fresh lemon juice, fresh lime juice, cilantro, garden fresh tomatoes, sweet onion, and garlic served with tortilla chips

**Seven Layer Dip**  
Medium - $49.99  
Large - $59.99  
Layers of refried beans, fresh guacamole, sour cream, fresh tomato salsa, ripe olives, scallions and cheddar cheese served with tortilla chips
**BOXED LUNCHES & DELI FEAST**

### Salad Options
- **Premium Garden Salad**
- **Michigan Salad**
- **Gemelli Pasta Salad**
- **Mediterranean Pasta Salad**

### Focaccia Sandwiches
- **Ham & Havarti**
- **Turkey, Swiss, Avocado**
- **Italian Style**
- **Kobe Roast Beef**
- **California Chicken Salad**
- **Corned Beef and Slaw**
- **Roasted Vegetable**
- **Toltec Tuna Salad**

### Roll-Up Sandwiches
- **Ham & Havarti**
- **Turkey, Swiss, Avocado**
- **Roast Beef & Arugula**
- **Grilled Chicken Caesar**
- **California Chicken Salad**
- **Grilled Chicken Caprese**
- **Roasted Vegetable**
- **Chipotle Chicken & Apricot Slaw**

### House-made Subs & Paninis
- **Authentic Italian**
- **Market Turkey**
- **Sorrento Panini**
- **Chicken Bacon Panini**

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

### Energizing Protein Bowls

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per Bowl</th>
<th>Contents</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rainbow Veggie</td>
<td>$8.99</td>
<td>Arugula, quinoa, kidney beans, edamame, red pepper, pumpkin seeds,</td>
</tr>
<tr>
<td></td>
<td></td>
<td>shredded carrots, red cabbage, hard boiled egg</td>
</tr>
<tr>
<td>Greek Chicken</td>
<td></td>
<td>Grilled chicken breast, romaine, spring mix, beets, feta cheese, red</td>
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<tr>
<td></td>
<td></td>
<td>onion, black olives, cucumbers, cherry tomatoes, quinoa, greek dressing</td>
</tr>
<tr>
<td>Chef Salad</td>
<td></td>
<td>House smoked turkey, avocado, quinoa, cherry tomatoes, cucumbers, bacon,</td>
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<tr>
<td></td>
<td></td>
<td>hard boiled egg, romaine lettuce</td>
</tr>
<tr>
<td>Salmon Power Bowl - $11.99</td>
<td></td>
<td>Grilled Salmon, blue cheese, dried apricots, Michigan dried cherries,</td>
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<tr>
<td></td>
<td></td>
<td>romaine, quinoa, pumpkin seeds, raspberry vinaigrette dressing</td>
</tr>
</tbody>
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### House-made Subs & Paninis

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per Roll-Up</th>
<th>Contents</th>
</tr>
</thead>
<tbody>
<tr>
<td>Authentic Italian</td>
<td>$6.99</td>
<td>Ham, mortadella, hot capicola, margherita genoa salami, provolone,</td>
</tr>
<tr>
<td></td>
<td></td>
<td>roma tomatoes, shredded lettuce, evoo</td>
</tr>
<tr>
<td>Market Turkey</td>
<td></td>
<td>oven roasted turkey, provolone, shredded lettuce, tomato, and mayo</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(bacon optional)</td>
</tr>
<tr>
<td>Sorrento Panini</td>
<td></td>
<td>Prosciutto, shaved parmesan, arugula, roasted red peppers, truffle</td>
</tr>
<tr>
<td></td>
<td></td>
<td>aioli</td>
</tr>
<tr>
<td>Chicken Bacon Panini</td>
<td></td>
<td>Sliced chicken, bacon, smashed avocado, shredded lettuce, tomatoes</td>
</tr>
</tbody>
</table>

**All Inclusive Deli Feast**

- **Standard Box** $9.99 per person
  - Includes a choice of a focaccia or roll-up sandwich, fresh apple or orange, house baked cookie, and a bag of chips
- **Deluxe Box** $13.99 per person
  - Includes a choice of a focaccia or roll-up sandwich, house-made green or pasta salad, fresh apple or orange, a house baked cookie and a bag of chips
- **Premium Box** $16.99 per Person
  - Includes a choice of a focaccia or roll-up sandwich, house-made green or pasta salad, fresh fruit salad, house baked cookie and a bag of chips

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

See pages 6 & 7 to add any of our Gourmet Party Trays
**Specialty Pizza**

Try a pizza that’s a step above the norm. These pizzas are made with a special blend of the finest cheeses, meats and veggies - all to satisfy your taste buds!

**Margherita**
Herb olive oil based topped with mozzarella cheese, roma tomatoes and fresh chopped basil

8”- $8.99 / 13”- $14.99

**Athens**
Herb olive oil base topped with both mozzarella and feta cheese, roma tomatoes, spinach, and black olives

8”- $8.99 / 13”- $14.99

**Sorrento**
Pesto base topped with mozzarella cheese, roma tomatoes, and artichoke hearts


**Sicilian**
House-made pizza sauce topped with mozzarella cheese, roasted red peppers, red onions, and Italian sausage

8”- $9.99 / 13”- $15.99

**Chicken Alfredo**
Alfredo sauce base topped with mozzarella cheese, seasoned chicken, bacon, and chives

8”- $9.99 / 13”- $15.99

**Meat Lovers**
House-made pizza sauce topped with mozzarella cheese, pepperoni, ham, and bacon

8”- $9.99 / 13”- $15.99

**Hawaiian**
House-made pizza sauce topped with mozzarella cheese, diced ham, fresh pineapple and bacon

13” (only)- $15.99

**Mexican**
Enchilada sauce base topped with taco meat, black olives, red onions, chives, cheddar and mozzarella cheese.

13” (only)- $15.99

**Papa’s Special**
House-made pizza sauce topped with mozzarella cheese, seasoned chicken, artichoke hearts, and spinach

8”- $8.99 / 13”- $15.99

**Cheese Pizza**
Traditional style pizza topped with both mozzarella and parmesan cheese

12”- $10.99 / 16”- $12.99

**Additional Items**
Pepperoni, Ham, Bacon, Ground Beef, Chicken, Italian Sausage, Roma Tomato, Onions, Bell Peppers, Banana Peppers, Black Olives, Green Olives, Chives, Mushrooms, Spinach, Artichoke Hearts, Roasted Red Peppers, Pineapple, Mozzarella, Asiago, Cheddar, Provolone, Parmesan...and just about anything else you can find in our store!

13”- $1.00 / 16”- $1.50

**Chicago Style**
Not for the faint of heart, our Chicago style pizzas are loaded with three cheeses, sauce and up to four toppings of your choice (additional charge)

**Chicago Cheese**
As simple as they come - a pizza packed with mozzarella, provolone, parmesan and sauce.

8”- $9.99 / 13”- $14.99

**Chicago Pepperoni**
Start with our Chicago cheese and load it with as much pepperoni as you can handle

8”- $9.99 / 13”- $17.49

**Chicago Veggie**
Start with our Chicago cheese and load it with red onions, mushrooms, black olives and green peppers

8”- $9.99 / 13”- $22.99

**Pizza Bagels**
Fresh Bagels sliced and topped with your choice of mozzarella or pepperoni

20 pizza bagels - $39.99
# Salads

**Leaf Salads - $2.99 Per Person (4oz)**

*(10 Person Minimum Per Salad)*

**Add Grilled Chicken - $2.99PP or Salmon - $3.99PP**

- **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
- **Harvest Kale Salad**
  Fresh kale, barley, dried cranberries, gorgonzola cheese, orange zest, tossed with balsamic
- **Heart Smart Salad**
  Romaine and spring mix lettuce, carrots, cauliflower, radicchio, kidney beans, grape tomatoes, quinoa, and pumpkin seeds with your choice of dressing
- **Southwest Salad**
  Romaine and spring mix lettuce, avocado, red onions, corn, black beans, tomatoes, and cheddar cheese served with a cilantro lime vinaigrette

## Rainbow Cobb Salad

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
<th>Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>Small</td>
<td>$6.99</td>
<td>10-15</td>
</tr>
<tr>
<td>Medium</td>
<td>$9.99</td>
<td>15-21</td>
</tr>
<tr>
<td>Large</td>
<td>$14.99</td>
<td>22-30</td>
</tr>
</tbody>
</table>

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

## All Other Salads - $3.99 Per Person (6oz)

*(10 Person Minimum Per Salad)*

**Add Grilled Chicken - $2.99PP or Salmon - $3.99PP**

- **Mediterranean 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, and garlic with white balsamic vinaigrette
- **Zucchini Noodle Salad**
  Spiral sliced zucchini and squash noodles, cherry tomatoes, cucumbers, feta, red onions, kalamata olives, champagne vinaigrette
- **Seasonal Pasta Salad**
  Ask your Catering professional which salads are in season
- **Pure Protein Salad**
  Brown lentils, kale, red kidney beans, quinoa, chickpeas, parsley, cucumbers, carrots, colored peppers, lemon, salt, pepper
- **Creamy Redskin Potato Salad**
  Tender redskin potatoes with celery and onions in a creamy chive and dill dressing
- **Hand-cut Coleslaw**
  Hand-cut green and red cabbage with carrots served with a house-made creamy dressing
- **Fresh Fruit Salad**
  Fresh Seasonal melons and berries cut and arranged in a bowl

### House-Made Dressing Choices - (5.99 each additional)
- Honey Mustard Vinaigrette
- Balsamic Vinaigrette
- Cilantro Lime Vinaigrette
- Creamy Herb
- Raspberry Vinaigrette
- Greek
- Roasted Garlic Parmesan
- Caesar

## Soup

- **Wild Mushroom**
  $11.99/qt
  Our most popular soup made with mushrooms, cream and marsala wine

- **Vegan Vegetable**
  $9.99/qt
  Carrots, celery, onions, green beans, squash, zucchini, potatoes, and vegetable stock

- **Chicken Noodle**
  $9.99/qt
  Tender, slow simmered chicken, sweet carrots, celery, onions, and noodles in chicken broth

- **Tomato Basil Soup**
  $9.99/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’*
**HORS D'OEUVRES & CANAPÉS**

**Mini Beef Wellington** $3999/dz
Angus beef tenderloin with foie 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, Moroccan, Swedish or BBQ style

**Giuseppe Sirloin Rolls** $3999/dz
Char-grilled black Angus strip loin, stuffed with gorgonzola cheese, toasted pine nuts and basil pesto

**Mini Chicken or Beef Kabobs** $2999/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)

**Vegetable Kabob Only** $1999/dz

**Endive Boats** $3599/dz
Baby Belgian endive boats filled with chicken salad or Toltec tuna salad with avocado

**Risotto “Arancini”** $2499/dz
Mini risotto cakes stuffed with parmesan cheese served with house tomato basil sauce

**Finger Eggplant Rollotini or Vegetable Rollotini** $2599/dz
Mini seared eggplant stuffed with angel hair pasta, basil pesto, toasted pine nuts and parmesan cheese, served with house tomato basil sauce

**Vegetable rollotinis are made with grilled vegetables only**

**Prosciutto Pillows** $3599/dz
Bakery fresh soft bread wrapped in prosciutto di parma with shaved parmigiano reggiano cheese and white truffle oil

**Bacon Wrapped Mushrooms** $2499/dz
Roasted silver dollar mushrooms stuffed with duxelle and gruyere cheese and wrapped in smoked applewood bacon

**Bacon Wrapped Dates** $2499/dz
Sun-dried medjool dates stuffed with creamy goat cheese and wrapped in crispy applewood smoked bacon

**Mini Quiche** $3599/dz
Assortment of our house-made quiches in bite size pastry shells

**Antipasto Skewers** $2999/dz
Fresh mozzarella, tomatoes, and artichokes marinated in Italian spices

**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

**Crab Cakes** $2999/dz
Lump crab with shallots, peppers, herb panko, and fresh herbs served with a chive dijon mayonnaise

**Jumbo Grilled Shrimp** $3599/dz
Marinated char-grilled jumbo shrimp served with your choice of sweet chili sauce or traditional cocktail sauce

**Smoked Salmon Cornucopias** $3599/dz
Cold smoked salmon rolled and stuffed with cream cheese, fresh herbs, capers, and minced red onions

**Chicken or Beef Satays** $3999/dz
Your choice of grilled all natural chicken or angus New York strip, with your choice of sauce (honey chili, spicy peanut, teriyaki, or ginger soy)

**Sesame Encrusted Ahi Tuna** $4999/dz
Sesame encrusted ahi tuna set on a crispy wonton, topped with an Asian style slaw and drizzled with wasabi mayo

**Truffle Deviled Eggs** $2999/dz
Farm fresh all natural eggs stuffed with cream cheese, dijon mustard, fresh herbs and white truffle oil

**Seared Pear & Brie** $2499/dz
Pan seared bosc pears filled with triple cream brie, dried cherries, and fresh herbs crusted with toasted walnuts

**Mini Twice-Baked Potatoes** $2499/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 - pear & brie

**Vegetable Crudités Shooters** $2999/dz
Seasonal fresh vegetables served in a cocktail shooter with our house-made creamy herb dressing or house-made hummus

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*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

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**SUSHI SELECTIONS**

**Small Tray (32 pc) - $3999**
California roll, Hawaiian roll, Crunchy roll, Veggie roll

**Medium Tray (48 pc) - $6999**
California roll, Spicy roll, Dragon roll, Crunchy roll, Veggie roll, Nigiri

**Large Tray (80 pc) - $9999**
California roll, Spicy roll, Dragon roll, Crunchy roll, Veggie roll, Hawaiian roll, Rainbow roll, Nigiri

**Sushi Priced per piece (8pc minimum per kind)**
Tuna roll - $0.79 ea  Spicy tuna rolls - $0.99 ea  California and veggie rolls - $7.99 ea  Nigiri - $1.99 ea  Salmon, tuna, shrimp, eel, or yellow tail sashimi - $1.99 ea

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**Sushi trays include pickled ginger, wasabi, soy sauce, and chopsticks

**Sushi Chef available for hire**
$75/hr - min 3 hours (plus 19% gratuity)
House-made Lasagna
Half Pan - $79 99  Full Pan - $139 99
Choose one of the following:
- Bolognese
- Spinach
- Roasted Vegetable
- Siciliano Eggplant
- Italian 3 Cheese

Pasta with House-made Sauce
Half Pan - $39 99  Full Pan - $79 99
Choose one of the following pasta types and one sauce:
- Penne
- Gemelli
- Rigatoni
- Fettuccine
- Spaghetti
- Includes grated parmesan

Hand Cut Ravioli
Half Pan - $54 99  Full Pan - $99 99
Choose one of the following ravioli and one sauce:
- Mother Curtis 3 Meat
- Jumbo 3 Cheese
- Portobello Mushroom 4 Cheese Satchel
- Asiago Gnocchi
- 3 Cheese Tortellini

Creamy Alfredo Mac & Cheese
Half Pan - $54 99  Full Pan - $99 99
Spiral noodles mixed with our special blend of cheeses and house-made Alfredo sauce

Add Grilled Chicken
Small 2lb - $25 99  Large 3.5lb - $45 99
Add Grilled Shrimp
Market Price
Add Shredded Cheese
$9 99 half pan  19 99 full pan

House-made Stuffed Shells
Half Pan - $44 99  Full Pan - $79 99
Jumbo pasta shells stuffed with Ricotta cheese & herbs served with tomato basil sauce

House-made Moussaka
Half Pan - $79 99  Full Pan - $139 99
Layered Sicilian Eggplant, with onions, peppers, ground beef, and bechamel sauce

Traditional Mac & Cheese
Half Pan - $49 99  Full Pan - $89 99
Elbow noodles mixed with our special blend of cheeses and baked to perfection

Half Pan serves 15-20
Full Pan serves 21-30
*All pasta requires 48 hour notice*
**ENTRÉES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Size</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kobe Roast Beef Au Jus</td>
<td></td>
<td>$89.99</td>
<td>Herb crusted Kobe beef roasted medium rare, thinly sliced, and served with natural au jus</td>
</tr>
<tr>
<td>Wild Mushroom Meatloaf</td>
<td></td>
<td>$54.99</td>
<td>Fresh all natural Angus beef meatloaf with wild mushroom demi glace</td>
</tr>
<tr>
<td>Sausage, Peppers, and Onions</td>
<td></td>
<td>$39.99</td>
<td>Sweet Italian sausage, garden fresh bell peppers, onions, garlic, and tomato basil sauce</td>
</tr>
<tr>
<td>Char Grilled Flank Steak</td>
<td></td>
<td>$79.99</td>
<td>Angus beef flank steak marinated in garlic, red wine, and shallots served with red wine demi glace</td>
</tr>
<tr>
<td>Slow Roasted Black Angus Prime Rib</td>
<td></td>
<td>$184.99</td>
<td>Boneless all-natural prime rib crust with fresh herbs, served with horseradish cream or au jus</td>
</tr>
<tr>
<td>Whole Roasted Black Angus Beef Tenderloin</td>
<td></td>
<td>$194.99</td>
<td>Seared all natural beef tenderloin crust with fresh herbs served with wild mushroom demi glace</td>
</tr>
<tr>
<td>Traditional Beef Brisket</td>
<td></td>
<td>$69.99</td>
<td>Angus beef brisket, seared and slowly braised in natural herbs and veggies served with au jus</td>
</tr>
<tr>
<td>Homemade Pot Roast</td>
<td></td>
<td>$59.99</td>
<td>Savory pot roast slowly cooked with fresh carrots, potatoes, and onions. Served with au jus</td>
</tr>
<tr>
<td>Pulled Pork</td>
<td></td>
<td>$49.99</td>
<td>Slowly smoked pork butt, pulled and tossed with our house-made barbecue sauce</td>
</tr>
<tr>
<td>Cedar Plank Salmon</td>
<td></td>
<td>$89.99</td>
<td>Salmon roasted on a cedar plank choose from: Balsamic, Cherry barbecue or Citrus</td>
</tr>
<tr>
<td>Honey Citrus Salmon</td>
<td></td>
<td>$89.99</td>
<td>Char-grilled fresh Atlantic salmon marinated in Michigan honey, citrus zest, and chili flakes</td>
</tr>
<tr>
<td>Grilled Moroccan Salmon</td>
<td></td>
<td>$89.99</td>
<td>Char-grilled fresh Atlantic salmon marinated in cilantro, paprika, garlic, olive oil, cumin, lemon juice, and chili flakes</td>
</tr>
<tr>
<td>Whole Roasted All Natural Turkey</td>
<td></td>
<td>$49.99/12</td>
<td>Butter-basted herb-crusted turkey served with house-made flour-less turkey gravy</td>
</tr>
<tr>
<td>Boneless All Natural Turkey Breast</td>
<td>4lb</td>
<td>$49.99</td>
<td>Butter-basted herb-crusted boneless turkey breast served with house-made flour-less turkey gravy</td>
</tr>
<tr>
<td>Boneless All Natural Turkey Breast</td>
<td>8lb</td>
<td>$99.99</td>
<td>Butter-basted herb-crusted boneless turkey breast served with house-made flour-less turkey gravy</td>
</tr>
<tr>
<td>Dearborn Spiral Sliced Ham</td>
<td></td>
<td>$6.99/pound (bone in, 8lb minimum) $15.99/pound (boneless, 5lb minimum)</td>
<td>Bone-in brown sugar and warm spice glazed ham</td>
</tr>
<tr>
<td>Chicken Siciliano</td>
<td></td>
<td>$59.99</td>
<td>Panko parmesan herb-crusted all-natural chicken breast served with Amoygue or creamy herb</td>
</tr>
<tr>
<td>Chicken Picatta</td>
<td></td>
<td>$59.99</td>
<td>Panko parmesan herb crust all-natural chicken breast served with a lemon, artichoke, and caper sauce</td>
</tr>
<tr>
<td>Chicken Siciliano Fingers</td>
<td>30 pcs</td>
<td>$49.99</td>
<td>60 pcs - $99.99</td>
</tr>
<tr>
<td>Chicken Marsala</td>
<td></td>
<td>$59.99</td>
<td>Pan seared all-natural chicken breast served with rosemary &amp; wild mushroom Marsala sauce</td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td></td>
<td>$59.99</td>
<td>Panko Parmesan herb-crusted all-natural chicken breast with tomato basil sauce and grande mozzarella cheese</td>
</tr>
<tr>
<td>Chicken Cordon Bleu</td>
<td></td>
<td>$59.99</td>
<td>Thiny pounded chicken breast wrapped around ham and swiss</td>
</tr>
<tr>
<td>Marinated Grilled Chicken Breast</td>
<td></td>
<td>$49.99</td>
<td>Char-grilled marinated all-natural chicken breast in your choice of marinades Choose from: Original, Achiote, Ultimate, or Garlic</td>
</tr>
<tr>
<td>Lemon Artichoke Grilled Chicken Breast</td>
<td></td>
<td>$59.99</td>
<td>Seared, lemon and garlic marinated, all-natural chicken breast, served with a lemon artichoke sauce</td>
</tr>
<tr>
<td>Eggplant Rollotini or Julienne Vegetable Rollotini</td>
<td></td>
<td>$59.99</td>
<td>Pan-seared eggplant wrapped around angel hair pasta with pine nuts and pesto sauce or julienned oven roasted fresh vegetables served with tomato basil sauce and Parmesan cheese</td>
</tr>
<tr>
<td>Eggplant Towers</td>
<td></td>
<td>$59.99</td>
<td>Thinly sliced eggplant breaded with siciliano bread crumbs layered with tomato basil sauce, and mozzarella and parmesan cheeses</td>
</tr>
</tbody>
</table>

**SMALL serves 10 - 15 guest  LARGE serves 16 - 21 guests**
VEGETABLES & STARCHES

VEGETABLES - $2.99 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: almondine, shallot & blue cheese, tomato with orange zest, or mushrooms & onions

Broccoli Panko Parmesan
Garden fresh broccoli brushed with garlic olive oil and crusted with panko parmesan bread crumbs

Broccoli with Brie
Tender broccoli florets tossed with olive oil, salt, pepper and topped with fresh brie

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

Maple Roasted Brussels Sprouts
Oven roasted brussels sprouts tossed with crisp applewood smoked bacon and maple balsamic glaze

Roasted Brussels Sprouts
Oven roasted brussels sprouts tossed with walnuts and olive oil

Snap Peas - Citrus or Sesame
Freshly blanched snap peas tossed in olive oil, lemon, and orange zest
OR Snap peas tossed in sesame oil with sesame seeds

Rosemary Roasted Beets
Fresh beets roasted with orange juice and garnished with chives

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

Red Skin Smashed Potatoes
Mashed skin-on baby red potatoes with sour cream, fresh butter, cream, and chives

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

Saffron Basmati Rice Pilaf
Tender rice with angel hair pasta, saffron, sliced almonds, shallots, and olive oil
Also available Gluten-Free

Golden Jewel Cous Cous
Roasted eggplant, peppers, zucchini, squash, onion, lemon zest, orzo pasta, garbanzo beans, dill

Native Wild Rice
Celery, onion, mushroom, roasted peppers, garlic, rosemary

Wild Rice Medley
Wild red and white rice, cranberries, apricots, orange zest, celery, onion, thyme, pecans

Whipped Idaho Potatoes
Fluffy whipped potatoes with butter and cream with or without garlic

Mashed Yukon Gold Potatoes
Yukon gold potatoes whipped until fluffy with butter and cream with or without garlic

Whipped Sweet Potatoes
Fresh yams whipped with cream, butter, and brown sugar

Sweet Potato Wedges
Sweet potatoes roasted with olive oil, rosemary, garlic, sage, and honey

Roasted Butternut Squash
Butternut squash, cranberries, and walnuts

Cheesy Au-Gratin Potatoes
Half Pan - $5999 Full Pan - $10999
Layered scalloped potatoes with cream, sharp cheddar, and caramelized onions

Roasted Baby Potatoes
Half Pan - $3999 Full Pan - $6999
Baby Potatoes tossed with olive oil, fresh herbs, garlic and caramelized onions

Potatoes Romano
Half Pan - $5999 Full Pan - $10999
Sliced scalloped potatoes with fresh oregano, sun dried tomatoes and fresh grated romano cheese
SIGNATURE CAKES

Strawberry Delight
Four layers of yellow cake filled with fresh strawberries and fresh Chantilly cream and iced with Chantilly cream and pink & white chocolate chips

Triple Chocolate Torte
Four layers of chocolate sponge cake filled with chocolate mousse and iced with rich chocolate ganache

White Chocolate Raspberry Torte
Four layers of yellow cake filled with white chocolate mousse and fresh raspberries iced with chantilly cream & topped with white chocolate shavings

Tiramisu Torte
Four layers of lady finger sponge cake soaked with espresso syrup filled with mascarpone mousse and iced with whipped cream, cocoa powder and chocolate shavings

Mignon Torte
Four Layers of Yellow Cake, Three Layers of Passion Fruit Mousse with Kiwi and Raspberries, Iced with Chantilly Cream and Toasted Coconut, Topped with Fresh Fruit

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

Raspberry Ganache Cake
Four layers of chocolate cake, three layers of chocolate mousse with raspberries covered in chocolate ganache and topped with fresh raspberries

Zebra Torte
Four layers of marble cake with two layers of chocolate mousse and one layer of white chocolate mousse – covered with a thin layer of white chocolate ganache and covered again with chocolate ganache and white chocolate shavings

Chocolate Caramel Cake
Four layers of chocolate cake with a caramel butter cream in between the layers, covered with Chantilly cream and chocolate ganache

Cassata Cake
Four layers of yellow cake filled with three layers of cannoli cream, iced with chantilly, topped with mini cannolis and sliced almonds

DESSERTS & PASTRIES
(FULL MENU AVAILABLE UPON REQUEST)

Fresh Fruit Flan
Short bread tart filled with Bavarian cream or custard, topped with assorted fresh fruit

Vanilla Bean Cheesecake
New York style cheesecake topped with fresh seasonal fruit

Key Lime Pie
Deep dish graham cracker crust filled with fresh key lime custard and topped with whipped cream

Cookie, Brownie, & Rice Krispie Tray
$4.99 per person (10 person minimum)
A variety of house-baked cookies, brownies, and rice krispie treats

Cookie Tray
$2.99 per person (10 person minimum)
Chef’s choice variety of fresh house baked cookies
Substitute assorted mini cookies for an additional $1 per person

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

*48 hour notice required on all baked goods
To truly create an unforgettable dining experience, look no further than the talented floral team at Papa Joe’s! With thoughtful planning, expert design, and outstanding customer service, we will create you a one of kind floral arrangement for your events. Stop by the Floral department inside Papa Joe’s to speak to a design expert today!

FLORAL ARRANGEMENTS

ASK YOUR CATERING PROFESSIONAL ABOUT ADDING FLORAL ARRANGEMENTS TO YOUR ORDER TODAY!
Papa Joe’s Wine Picks
(not eligible for discount)

Fronterra (South America)
$4.99 all varieties
Chardonnay | Sauvignon Blanc | Malbec | Pinot Noir | Cabernet Sauvignon | White Blend | Red Blend

Josh Vineyards (California)
Chardonnay $13.99
Merlot and Cabernet Sauvignon $15.99

J. Lohr (California)
Chardonnay $13.99
Merlot and Cabernet Sauvignon $13.99

SkyFall (Washington State)
Pinot Gris $10.99
Chardonnay $10.99
Merlot, Red Blend and Cabernet Sauvignon $13.99

McManis (California)
$10.99 all varieties
Pinot Grigio | Merlot | Pinot Noir | Cabernet Sauvignon

Mettler Family Vineyards (California)
$19.99 all varieties
Petite Sirah | Zinfandel | Cabernet Sauvignon

*Prices are subject to change any time without notice*

Imported/Domestic Beer Selections
Budweiser
Bud Light
Coors Light
Labatt
Labatt Light
Corona
Corona Light
Heineken
Heineken Light
Peroni
Amstel
Amstel Light

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

Over 150 Craft Beers Available!

**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 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
Papa Joe’s offers complete event planning for parties of 10 to 500 - Offering full service wait staff, bartenders, personal chefs, and wine Sommeliers! Papa Joe’s Catering professionals can also assist with complete party and tent rentals, valet and limo service, hand carved centerpieces, and exquisite custom floral arrangements!

Please call or come in to meet with the Catering Sales Professionals Today!

DELIVERY OPTIONS

WHY COOK? WE CATER!

WHY CARRYOUT? WE DELIVER!

DELIVERY OPTIONS

“DROP AND GO”
$30 for deliveries within 10 miles (additional miles are $3 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

“STANDARD DELIVERY”
$100 for deliveries within 10 miles (additional miles are $3 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) stainless steel utensils
Cold food presented on Bon Chef platters
Greenery and Flowers (for table decoration)

PARTY ENHANCEMENTS

Chafing Dish Rental
$30 Each - Metal Roll-top
$15 Each - Wire Racks

Bon Chef Platter Rental
$5 Each

Chef for Hire
$75 per hour (3 hour minimum)

Chefs Assistant
$30 per hour (3 hour minimum)

Wait-staff for Hire
$30 per hour (4 hour minimum)

Bartender for Hire
$30 per hour (4 hour minimum)

Sushi Chef For Hire
$75 per hour (3 Hour minimum)

*Any event that requires staffing will be charged a 19% service fee*

SOME OF THE SERVICES WE OFFER:

Equipment Rental  |  Flatware and Glass Rental  |  Wine Classes at your home  
Watermelon Bowls  |  Pasta and Omelet Stations  |  Candy Tables  
Beer and Wine Services

Our catering professionals have an entire grocery store at their disposal to meet your needs. We can procure some of the finest items for you to enjoy, just ask!

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, $3 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
Truffle Deviled Eggs
Antipasto Skewers
Mini Twice Baked Potatoes

Mini Beef Wellingtons
Shrimp Cocktail Shooters
Endive Boats

Caprese Tray

Vegetable Crudite Shooters

Bacon Wrapped Dates

Key West Shrimp Tray

Traditional Cheese Tray
Charcuterie & Cheese Board
Scottish Smoked Salmon Tray
Carved Swan Bowl
Caprese Skewers
Grilled Vegetable Platter
Sushi Platter
Mini Pastry Tray
Charcuterie Board
Smoked Salmon Cornucopia
Fresh-Cut Fruit
Rainbow Cobb Salad
Olive & Cheese Tray
Mediterranean Tray
Garden Vegetable Tray
LOCATED ABOVE
PAPA JOE’S MARKET
34244 Woodward Ave.
Birmingham, MI 48009
Reservations Accepted: 248.594.0984
www.bistrojoeskitchen.com
Lunch - Dinner - Brunch - Happy Hour

"OUR PHILOSOPHY IS VERY SIMPLE...
WE HAND SELECT ONLY HIGH QUALITY INGREDIENTS
FROM OUR VERY OWN PAPA JOE’S MARKET AND
SUPPORT OUR LOCAL FARMERS, USING ORGANIC AND
SUSTAINABLE PRODUCTS WHERE POSSIBLE.
WE ALWAYS COOK EVERYTHING TO ORDER PASSIONATELY,
SERVED WHEN READY!"
6900 NORTH ROCHESTER ROAD
ROCHESTER HILLS, MI 48306
248.853.6263 EXT. 242
ROKCATERING@PAPAJOESESMARKET.COM

248.594.0984
Lunch Tue- Fri 11:00am to 4:00pm
Happy Hour 3:00pm - 6:00pm
Dinner Tue - Wed 4:00pm to 10:00pm .........................Thur - Sat 4:00pm to 11:00pm
Sat-Sun Brunch 10:00am to 3:00pm .........................Sunday Dinner 4:00pm to 9:00pm
For reservations & information: www.bistrojoeskitchen.com

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