

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

CONTENTS & INFORMATION

BREAKFAST.....	4 & 5
PARTY TRAYS & PLATTERS.....	6 & 7
BOXED LUNCHES.....	8
SALADS.....	9
GAME DAY FAVORITES.....	10
HORS D'OEUVRES, CANAPES & SUSHI.....	11
PASTA & LASAGNA.....	12
ENTREES	13
STARCHES & VEGETABLES	14
SIGNATURE CAKES.....	15
PIES AND PASTRIES.....	16
EVENT OPTIONS	17



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

BIRMINGHAM

(248) 723-9400 EXT: 1

ROKCATERING@PAPAJOESMARKET.COM 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

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 fresh berry compote



Thick Cut Applewood Bacon

30 pieces - \$59⁹⁹ 60 pieces - \$99⁹⁹

Breakfast Sausage Links

30 links - \$29⁹⁹ 60 links - \$59⁹⁹

Breakfast Potatoes

\$3⁹⁹ Per person

(10 person minimum, 6oz portion)



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)
and seasoned breakfast potatoes

CONTINENTAL - SERVES 10 - \$99⁹⁹

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



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*

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 - \$2⁹⁹ each Full Size - \$5⁹⁹ each

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

10 minimum for minis



Morning Pastry Tray*

\$4⁹⁹ per person

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

Scone 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

\$13⁹⁹ per 1/2 gallon

Fresh Grapefruit Juice

Market Price

Squeezed fresh every morning in our stores

Fresh Brewed Gourmet Coffee

\$18⁹⁹ box

Papa Joe's blend with sugar, sugar free sweeteners, and
half & half (one box holds 12 cups of coffee)

Fresh Brewed Herbal Tea

\$16⁹⁹ box

Hot tea with honey and lemon wedges

Specialty Bottled Water

Market price

Choose from a variety of brands and flavors

Spring Water

\$1.49 ea

Canned Pop

\$1.49 ea (plus deposit)

** 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 12 - 20 guests

Large serves 25 - 40 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:

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 gherkins and assorted olives

Grilled Vegetable Platter

20 person - \$99⁹⁹

Char-grilled farm fresh eggplant, asparagus, portobello 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

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 baguette



Bruchetta Sampler

48 pc (4 toppings) - \$99⁹⁹

Char-grilled French baguette topped with the following 4 assorted varieties - prosciutto & basil, fresh mozzarella and tomato caprese, classic bruschetta, 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

15 person - \$99⁹⁹

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

20 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!



BOXED LUNCHES & DELI FEAST

Standard Sandwich Box

\$11⁹⁹ Per Person

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

Standard Salad Box

\$11⁹⁹ Per Person

Includes a fresh house-made salad,
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
Paul's Favorite | Ceasar | 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

***Ask about our four additional daily
soups***

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

***2 quart minimum on all soups,
subject to availability***



BUILD YOUR OWN SALAD BAR

\$9.99 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, red onions,
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

Greek Insalata

Spring mix, roasted beets, 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 - \$4.99 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, and garlic 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 know which one you would like

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 a 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 - (5.99 each additional)

Honey Mustard Vinaigrette | Balsamic Vinaigrette | 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



GAME DAY 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, potatoe 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 Chicien Platter

18 person - \$119⁹⁹

Bell & Evan's All Natural Grilled Chicken Breasts trayed cold with tomatoes, onions, pickles, swiss cheese, mayonaisse, 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 Per Kind Minimum*

Choose from:

Angus beef, chicken, or vegan quinoa lentil sliders

All served on a buttery brioche bun with the perfect sauce
Sandwiches are assembled and ready to serve



HORS D'OEUVRES & CANAPES

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

ANTIPASTO SKEWERS

\$29⁹⁹/DZ

FRESH MOZZARELLA, TOMATOES, AND ARTICHOKE MARINATED IN ITALIAN SPICES

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 - PEAR & BRIE

ANTIPASTO SKEWERS

\$29⁹⁹/DZ

FRESH MOZZARELLA, TOMATOES, AND ARTICHOKE MARINATED IN ITALIAN SPICES



SUSHI SELECTIONS

SMALL TRAY (32 PC) - \$49⁹⁹

CALIFORNIA ROLL, HAWAIIAN ROLL, CRUNCHY ROLL, VEGGIE ROLL

MEDIUM TRAY (48 PC) - \$79⁹⁹

CALIFORNIA ROLL, SPICY ROLL, DRAGON ROLL, CRUNCHY ROLL, VEGGIE ROLL, NIGIRI

LARGE TRAY (80 PC) - \$109⁹⁹

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 - \$.99 EA SPICY TUNA ROLLS - \$.99 EA
CALIFORNIA AND VEGGIE ROLLS - \$.99 EA NIGIRI - \$1⁹⁹ EA
SALMON, TUNA, SHRIMP SASHIMI - \$1⁹⁹ EA

SUSHI TRAYS INCLUDE PICKLED GINGER, WASABI, SOY SAUCE, AND CHOPSTICKS

SUSHI CHEF AVAILABLE FOR HIRE

\$75/HR - MIN 3 HOURS (PLUS 19% GRATUITY)



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
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 15-20

Full Pan serves 21-30

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 demi glace



Kobe Roast Beef

4.5lbs - \$99⁹⁹ 9lbs - \$189⁹⁹

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

Sausage, Peppers, and Onions

4lbs - \$44⁹⁹ 8lbs - \$79⁹⁹

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

Char Grilled Flank Steak

4.5lbs - \$79⁹⁹ 9lbs - \$149⁹⁹

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

Traditional Beef Brisket

4.5lbs - \$89⁹⁹ 9lbs - \$159⁹⁹

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

Dearborn Spiral Sliced Ham

\$6⁹⁹ 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, 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 all-natural 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 - \$4⁹⁹ 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 - \$4⁹⁹ each

(10 piece minimum)

Thinly sliced eggplant breaded with siciliano bread crumbs
layered with tomato basil sauce, and 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 candied pecans

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, garlic, sage, and honey

Whipped Idaho Potatoes

Fluffy whipped potatoes with butter and cream with or without garlic

Whipped Sweet Potatoes

Fresh yams whipped with cream, butter, and brown sugar

Spaghetti Squash

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



Cheesy Au-Gratin Potatoes

Half Pan - \$59⁹⁹ Full Pan - \$109⁹⁹

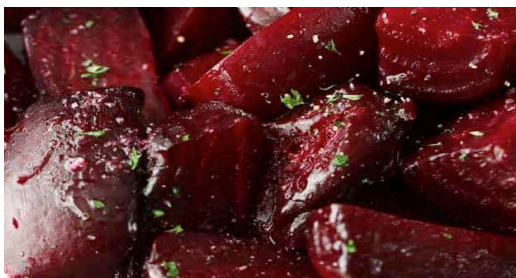
Layered scalloped potatoes with cream, sharp cheddar, and caramelized onions

CHEF'S FAVORITES

Roasted Baby Potatoes

Half Pan - \$39⁹⁹ Full Pan - \$69⁹⁹

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!**

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

6" Cake

Serves 5 – 7

8" Cake

Serves 8 – 12

10" Cake

Serves 13 – 25

12" Cake

Serves 30 – 45

14" Cake

Serves 50 – 75

¼ Sheet

Serves 30 – 45

½ Sheet

Serves 50 – 75

Full Sheet

Serves 100 – 110



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

\$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

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 **

FLORAL ARRANGEMENTS

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!



**ASK YOUR CATERING PROFESSIONAL ABOUT
ADDING FLORAL ARRANGEMENTS TO YOUR ORDER TODAY!**

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 \$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) serving utensils

Cold food presented on White platters

Greenery and Flowers (for table decoration)

PARTY ENHANCEMENTS

Chafing Dish Rental

\$30 Each - Metal Rectangle

\$15 Each - Wire Racks

Bon Chef Platter Rental

\$5 Each

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)

All events that requires 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, \$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*

EVENT NOTES AND COMMENTS

EVENT NOTES:

[illegible]

COMMENTS:

[illegible]



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