

# Joe's Catering

## COLD APPETIZERS

<b>Tomato and Basil Bruschetta</b>	\$1.00	<b>Beef and Blue Bruschetta</b>	\$2.00
<b>Fresh Veggie Tray</b>	\$1.00	<b>Avocado Hummus with Pita Points</b>	\$1.50
<b>Southern Deviled Eggs</b>	\$1.50	<b>Mixed Cheese Tray</b>	\$1.00
<b>Joe's Salsa and Chips</b>	\$1.00	<b>Artisan Cheese Tray</b>	\$3.00
<b>Cream Cheese Tea Sandwich</b>	\$1.50	<b>Seven Layer Dip with Tortilla Chips</b>	\$1.50
<b>Raspberry Plum Cheese Mold with Crackers</b>	\$1.00	<b>Smoked Asparagus Tray</b>	\$1.00
<b>Spinach Artichoke Dip (Cold) with crackers</b>	\$1.50	<b>Antipasta Tray</b>	\$1.50
<b>Seasonal Fruit Tray</b>	\$2.00	<b>Texas Caviar with Chips</b>	\$1.00
<b>Smoked Chicken Salad with crackers or in phyllo cup</b>	\$2.00	<b>Shrimp Cocktail</b>	\$2.50
<b>Smoked Salmon with Cream Cheese and Dill</b>	\$2.25	<b>Crab Dip with Pita Points–Cold</b>	\$2.50



# HOT APPETIZERS

---

<b>Brisket Queso and Chips</b>	\$2.00	<b>Queso and Chips</b>	\$1.25
<b>Bacon Wrapped Chicken Bites</b>	\$2.00	<b>Daddy's Bacon Wrapped Stuffed Jalapenos</b>	\$2.00
<b>Baby Tamale Bites with Dipping Sauce</b>	\$1.00	<b>Beef Meatballs–BBQ, Mezcal or Carribean Jerk</b>	\$1.00
<b>Buffalo Chicken Meatball–Mild or Spicy</b>	\$1.50	<b>Smoked Beef Kabobs</b>	\$2.00
<b>Smoked Chicken Kabob</b>	\$1.75	<b>Sliders–Pulled Pork, Chopped Brisket or Smoked Pork Loin</b>	\$2.00
<b>Beef Tenderloin Sliders</b>	\$3.00	<b>Chicken Fried Steak Sliders with Peppered Garvy</b>	\$2.50
<b>Mini Chicken and Waffles</b>	\$2.00	<b>Hand battered Chicken Bites</b>	\$1.25



# STATION MENUS

---

## **Burger Bar** \$9.50

Chargrilled 8oz beef patty with fresh baked buns, lettuce, tomatoes, cheese, pickles, onions, mayo, mustard and ketchup. Served with Ranch Beans and Potato Salad

- Add gourmet toppings of sautéed mushrooms, green chiles, and bacon for \$2 per person. Substitute Chicken for \$1 more

## **Asian Fusion** \$10

Vegetable Stir-Fried Rice, Pepper Steak, Firecracker Fried Shrimp

- Add California Spring Rolls or Spider Rolls for \$1.75 each Add Surf and Turf Roll for \$2.50 each Add jumbo Shrimp Cocktail for \$2 per person

## **TexMex Stuffed Avocado Bar** \$9

Chef attended station featuring fresh avocado halves with shredded chicken or pork, seasoned ground beef, Joe's queso blanco, shredded jack cheese, red and green salsa, and fried tortilla chips

## **Pasta Bar** \$9

Beef Bolognese Sauce, Green Chile Chicken Alfredo and Classic Cheese sauce with options of Bowtie or Penne Pasta.

- GF pasta for \$1 per person

## **Baked Potato Bar** \$8.50

Served with 2 meats; your choice of chopped BBQ beef, smoked turkey, grilled chicken or pulled pork. Includes sour cream, butter, shredded jack cheese and chives. perfect for large office parties. Includes salad and bread.

## **Mashed Potato Bar** \$5

Seasoned mashed potatoes with bacon bits, cheddar cheese, chives, sour cream, green chiles, herbed butter

- Add jalapeno gravy for .50 Add chopped beef for \$1.50

## **Garden Fresh Salad Bar** 8.50

Spring Mix Salad Greens, Fresh Baby Spinach, Chopped Romaine, with grape tomatoes, sliced cucumbers, roasted asparagus, red and green bell pepper strips, croutons, white and yellow cheddar cheese, sliced boiled eggs and your choice of 3 dressings. Caesar, Ranch, Raspberry Vinaigrette, Italian, Balsamic or Blueberry Pomegranate.

- Add diced smoked Turkey for \$1 Add bleu or goat cheese for \$1

## **Mediterranean Salad Station** \$9.00

Classic Greek Salad with Feta, green and black olives, Diced Grilled Chicken with Pasta Pesto, Parmesan and Peas, Caprese Salad with Fresh Pearl Mozzarella Balls, and balsamic dressing.

# BREAKFAST OPTIONS



## Breakfast Taco Bar

\$3

20+ Guest Minimum is required Tortillas, Scrambled Eggs, Bacon, Sausage, Cheese, Salsa, Jalapenos

- Add Orange Juice for \$1 per person Add coffee for \$1 per person

## Continental Breakfast Trays

\$8

A variety of fresh baked muffins, seasonal fruit tray, yogurt with granola, orange juice and water.

- add coffee for \$1 per person

## Farmers Breakfast Buffet

\$8.50

Sausage, Egg and Grits Casserole, Fresh Fruit, Assorted Muffins, Orange Juice and Water

- add coffee \$1 pp

## Hearty Breakfast

\$10

Biscuits and sausage gravy, Bacon and Egg casserole, Breakfast Potatoes, Orange Juice and Water

- add coffee for \$1

# LUNCH PACKAGES



## #1 Smothered Chicken

\$11

Grilled chicken smothered with queso, topped with fried corn tortilla strips, garlic smashed potatoes, buttered corn, spring mix salad with house dressing, buttered rolls, and Texas pecan chocolate sheet cake

## #2 Beef Bourg

\$12.00

Beef Bourguignon, Garlic Mashed Potatoes, Sautéed Green Beans, Spring Mix Salad with House Dressing, Rolls and Cheesecake.

## #3 Beef Pepper Steak

10.00

Strips of tender sautéed beef, red and green bell peppers, purple onions over rice with Green beans, Spring Mix Salad, Focaccia Bread and Chocolate Cake

## #4 Smoked Beef and

\$11.00

## Pork

4oz Smoked Beef Tiritip, 4oz Smoked Pork Loin, Scalloped Potatoes, Roasted Veggies, Spring Mix Salad, Rolls and Brownies with Brown Butter Frosting

# ENTRÉES—BUILD YOUR OWN

## Beef

<b>8oz Beef Tenderloin</b>	MRK	<b>Prime Rib</b>	\$15
<b>Grilled Choice Ribeye Steak</b>	\$13	<b>9oz Handcut Sirloin</b>	\$10
<b>8oz Chicken Fried Steak</b>	\$7	<b>8oz Beef Bourguignon</b>	\$8.00
<b>Slow Roasted Beef</b>	\$7		

## Poultry and Fish

<b>Chicken Fried Chicken</b>	\$7	<b>Smothered Chicken</b>	\$6.00
<b>Smoked Airline Chicken with Mezcal Glaze</b>	\$7	<b>Bourbon Street Stuffed Chicken Breast</b>	\$7.50
<b>Green Chile Grilled Chicken</b>	\$6.00	Stuffed with spinach, feta and sundried tomatoes and covered with our Cajun Alfredo Sauce	
Grilled Chicken breast covered in a our green chile alfredo sauce.		<b>Blackened Bayou Chicken</b>	\$6
<b>Smoked Turkey Breast</b>	\$6	Blackened Grilled Chicken Breast seared and served with Cajun Sauce	
		<b>Grilled Salmon</b>	\$10

## Pork

<b>Walnut Crusted Pork Chops</b>	\$8	<b>Smoked Pork Loin</b>	\$6
<b>Glazed Ham</b>	\$5	<b>Boneless Grilled Pork Chops</b>	\$6

# SIDE DISHES

---

<b>Seasoned Mashed Potatoes</b>	\$1.00	<b>Loaded Mashed Potatoes</b>	\$2.00
<b>Baked Potatoes</b>	\$2.00	<b>Potato Salad</b>	\$1.50
<b>Joe's Chipotle Scalloped Potatoes</b>	\$2.00	<b>Roasted Red Potatoes</b>	\$2.00
<b>Classic Scalloped Potatoes</b>	\$1.50	<b>Sweet Potato Casserole</b>	\$1.50
<b>Bacon Green Beans</b>	\$1	<b>Green Beans Almondine</b>	\$1.50
<b>Roasted Veggies</b> Lightly roasted in olive oil- seasonal squash, zucchini, red onion and bell peppers	\$1.50	<b>Texas Church Potatoes</b>	\$1.75 Delicious baked potato casserole with a blend of cheeses
<b>Asparagus</b> Steamed, Roasted or Smoked	\$2.00	<b>Buttered Corn</b>	\$1.00
<b>Roasted Baby Carrots</b>	\$1.50	<b>Mac and Cheese</b> • add bacon or brisket for \$1	\$1.50
<b>Joe Daddy's Green Chile Corn</b>	\$2	<b>Pinto Beans</b>	\$1.00
<b>Jalapeno Cheese Grits</b>	\$1.50	<b>Roasted Beet and Goat Cheese Salad</b>	\$3
<b>Roasted Vegetables and Quinoa</b>	\$3		

# JOE DADDY'S BBQ MENU FOR GROUPS OF 30+

---

## 1 Meat Buffet

\$9.00

Select from: Chopped Beef, Sausage, Ham, Pork Strips, Smoked Chicken Breast, or Smoked Turkey. Includes Potato Salad, Cole Slaw, Ranch Beans, Relish Tray, Apricot Sauce and Texas Bread, plasticware and Iced Tea

- add ribs for \$1 upcharge per person

## 2 Meat Buffet

\$10

Select from: Chopped Beef, Sausage, Ham, Pork Strips, Smoked Chicken Breast, or Smoked Turkey. Includes Potato Salad, Cole Slaw, Ranch Beans, Relish Tray, Apricot Sauce and Texas Bread, plasticware and Iced Tea

- Add ribs for \$1 pp

## Pint BBQ Sides

\$3

Cole Slaw, Ranch Beans, Potato Salad, BBQ Sauce, Apricots, Jalapeno Cheese Grits, Green Chile Corn

## Quart BBQ Sides

\$5

Cole Slaw, Ranch Beans, Potato Salad, BBQ Sauce, Apricots, Jalapeno Cheese Grits, Green Chile Corn

## Gallon BBQ Sides

\$15

Cole Slaw, Ranch Beans, Potato Salad, BBQ Sauce, Apricots, Jalapeno Cheese Grits, Green Chile Corn



# JOE'S DELICIOUS CAKES

---

**Blackberry Wine Cake**

**New York Cheesecake**

**Texas Chocolate Sheetcake  
with Pecan Frosting**

**Red Velvet Cake with  
Creamcheese Frosting**

**Key Lime Pound Cake**

**Carrot Cake with Cream  
Cheese Frosting**

**Marble Cake with  
Buttercream Frosting**

**Coconut Rum Cake**

**Sopapilla Cheesecake**

**Chocolate Cake with  
Buttercream Frosting**

**Strawberry Shortcake with  
Whipped Cream and fresh  
berries**

**Strawberry Cake with  
Buttercream Frosting**

**Tres Leches Cake**

• \$2 or \$1 bite sized •





# SPECIALTY DESSERTS

---

<b>Bourbon Street Bread Pudding with Whiskey Sauce</b>	\$2.00
<b>Cobbler</b> Blackberry, Cherry, Peach, or Apple • add ice cream for \$1	\$1.50
<b>Brownies with Brown Butter Frosting</b>	\$2.00
<b>Key Lime Bars</b>	\$2.00
<b>Lemon Bars</b>	\$2.00
<b>Chocolate Mousse</b>	\$1.50
<b>Key Lime Mousse</b>	\$1.50
<b>Salted Caramel Cheesecake</b> special order- 2weeks notice	\$3.00



# SERVICE CHARGES

---

Additional charges apply for all buffet and drop off meals \*\*\*Tax and Gratuity is not included on the above prices. Please contact Catering Director Rhonda Obenhaus to request a quote online at [www.joescateringama.com](http://www.joescateringama.com). Phone 806-322-6262 or [Rhonda@joescateringama.com](mailto:Rhonda@joescateringama.com) for a specialized quote. Please allow 2-3 business days for all quotes requested.

---

