

Breakfast

BUFFET MENU

(Priced Per Person)

East Side Scramble\$10.95

- Mini Muffins
- Fresh Fruit Tray
- Orange Juice and Coffee
- Scrambled Eggs
- Choice of Two:
 - Sausage Links
 - Bacon
 - Sausage Patty
 - Canadian Bacon
 - Breakfast Ham
- Choice of One
 - Hash browns
 - Potatoes O'Brian
 - American Fries

Old Fashioned

Waffle Bar\$11.95

- Make Your Own Waffles
- Fresh Fruit Tray
- Orange Juice and Coffee
- Scrambled Eggs
- Sausage Links and Bacon
- American Fries
- Sliced Strawberries
- Whip Cream
- Warm Syrup

Golden

French Toast Bar\$11.95

- Fresh Fruit Tray
- Orange Juice and Coffee
- Scrambled Eggs
- Sausage Links and Bacon
- American Fries
- Warm Syrup

Hor D'oeuvre

DISPLAYS

Imported and Domestic

Cheese Platter

- Small (serves 25-50)\$150.00
- Medium (serves 50-75) ..\$225.00
- Large (serves 75-125)\$375.00

Garden Fresh Vegetables

- Small (serves 25-50)\$150.00
- Medium (serves 50-75) ..\$225.00
- Large (serves 75-125)\$375.00

Seasonal Selection of Fresh

Fruit and Berries

- Small (serves 25-50)\$125.00
- Medium (serves 50-75) ..\$175.00
- Large (serves 75-125)\$275.00

Whole Poached Atlantic

Salmon Display

- Served with Boiled Shrimp
- Garnish\$250.00

Hot Hors D'oeuvres

(50 pieces)

- Swedish Meatballs\$55.00
- BBQ Meatballs.....\$55.00
- Sweet & Sour Meatball ..\$55.00
- Buffalo Wings\$55.00
- Italian Sausage Stuffed
- Mushrooms\$65.00
- Pork Filled Pot Stickers \$65.00
- Mini Egg Rolls\$65.00
- Crisp Fried Mushroom ..\$55.00
- Mini Tacos.....\$55.00
- Mozzarella Sticks\$55.00

Cold Hors D'oeuvres

(50 pieces)

- Iced Shrimp Cocktail with
- Lemon\$150.00
- Bruchetta\$65.00
- Pizzettas (6).....\$65.00
- Salami Cornucopias\$55.00
- Ham Roulades
- with Honeydew Melon..\$55.00
- Asparagus Wrapped
- with Prosciutto\$70.00
- California Rolls\$60.00
- Red Pepper Cream Cheese
- Brochettes\$55.00

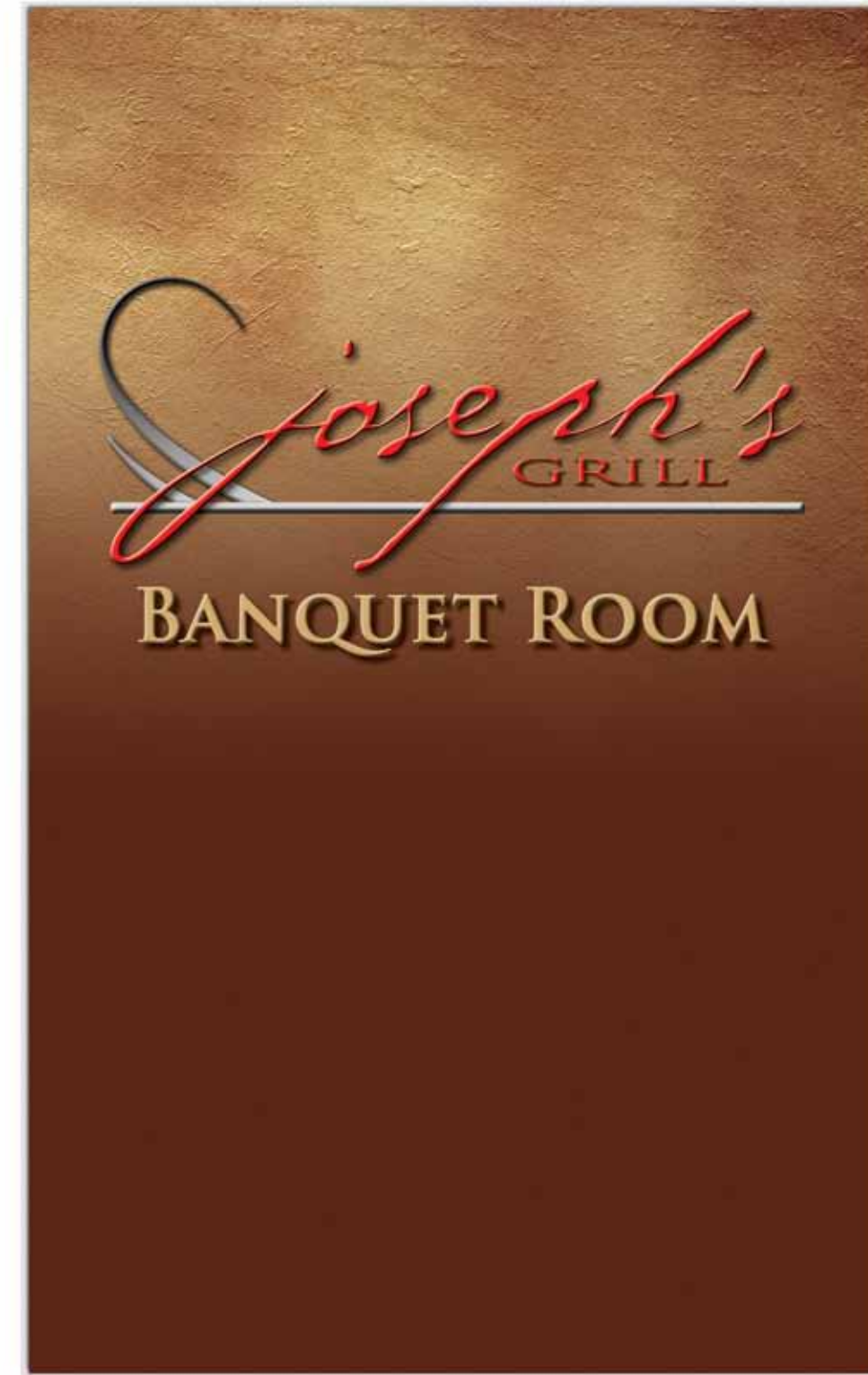
Cooking

STATION

(Priced Per Person)

Italian Pasta Bar\$14.95

- Cheese Tortellini and
- Penne Pastas
- Marinara & Alfredo Sauces
- Italian Sausage, Prosciutto
- Ham, Chicken Breast
- Fresh Vegetables, Herbs and
- Olive Oil
- Caesar Salad and Garlic Toast





BANQUETS

Planning a gathering, wedding, graduation, reunion, or party? What ever your event, let us help! Call us today to reserve your date! 651-222-2435

Joseph's Banquet Facility offers a seating capacity of 85, and is handicap accessible. We also have a full-service bar adjacent to the banquet area, as well as linen table clothes and napkins. Microphone, projection screen and podium are also available. Standard decorating allowed. Absolutely no confetti!

ADVANCE NOTICE:

We prefer 3 days notice to confirm all details.

PRICE:

We require a \$100 deposit which is deducted from the balance of your food order. 30 day cancellation required for deposit refund.

Thursday evening thru Saturday evening \$500 food minimum required.

TAX/GRATUITY:

Menu prices do not reflect a 7.625% sales tax or a minimum 15% gratuity to the final bill.

**140 South Wabasha
Saint Paul, MN 55107
651.222.2435**

www.josephsgrill.com • Find us on Facebook

Lunch

BUFFET MENU

(Priced Per Person)

Deli Buffet\$12.95

Tossed Green Salad
Potato Salad
Cole Slaw
Fresh Fruit
Deli Tray:
Turkey, Roast Beef, Ham,
Sliced Red Onion, Lettuce,
Tomato, Pickle Spears
Sliced Breads
Mayonnaise, Mustard,
Horseradish Sauce
Cookies and Bars

Tuscany Buffet\$12.95

Greek Salad
Italian Pasta Salad
Antipasta Tray
(Artichoke, Red Pepper,
Olives, Pepperoncinis,
Grilled Zucchini & Yellow
Squash, Roma Tomatoes)
Pre-made Sandwiches:
Prosciutto Ham, Provolone,
Lettuce, Tomato, Red
Pepper Aioli on Fresh
Baked Ciabatta

Turkey, Red Onion, Bacon,
Tomato, Monterey Jack
Cheese, Pepperoncinis,
Creamy Italian Spread on
Fresh Baked Focaccia
Cookies and Bars

Western Buffet.....\$12.95

BBQ Boston Butt
Baked Beans
Corn on the Cob
Potato Salad
Cole Slaw
Cornbread Muffins

Fajita Buffet.....\$13.95

Beef Fajitas and Chicken Fajitas
tossed with Mixed Peppers and
Onions
Mexican Rice
Refried Beans
Condiments:
Sour Cream, Salsas,
Lettuce, Tomato, Jalapenos,
Shredded Cheese
Chips & Salsa

Harvest Buffet 1\$12.95

Honey Glazed Ham
Pineapple Glaze
Au Gratin Potatoes
Vegetables du Jour
House Salad
Dinner Rolls and Butter

Harvest Buffet 2\$12.95

Roast Turkey Breast, Fresh
Herb Stuffing
Garlic Mashed Potatoes
Vegetables du Jour
House Salad, Dinner Rolls and
Butter

Dinner

BUFFET MENU

(Priced Per Person)

Choice of Salad:

House Salad
Mixed Field Greens, Sliced Red Onion, Sliced Tomato, Choice of Dressing

Greek Salad
Field Greens, Pepperoncinis, Olives, Feta Cheese, Red Onion, Tomato
Balsamic Dressing

Caesar Salad
Crisp Romaine Leaves, Fresh Parmesan Cheese, Focaccia Crouton,
Caesar Dressing

Choice of Two Entrees from Section 1 or Section 2

Section 1\$14.95 Per Person

Mediterranean Grilled Chicken Breast
Chablis Creme
Fettuccini Noodles

Roast Lemon-Thyme Chicken
Roast Russet Potatoes
Natural pan Juice

Sliced Roast Beef
Garlic Mashed Potatoes
Mushroom Gravy

Beef Bourguignon
Pepper & Onions
Rice Pilaf

Slow Roasted Dijon Pork Loin
Roasted Baby Red Potatoes
Cranberry-Apricot Chutney

Baked Atlantic Salmon
Kansas Rice
Hollandaise Sauce

Campers Walleye
Calico Rice
Dried Cranberry-Pecan Butter

Meat Lasagna
Fresh Parmesan Cheese
Garlic Bread

Section 2:\$16.95 Per Person

Chicken Saltimbucca
Penne Pasta
Red Pepper Sauce

Asparagus Stuffed California Chicken
Penne Pasta
Creamy Pesto Sauce

Beef Kabobs
Kansas Rice
Red Zinfandel Reduction

Grilled Pork Chops
Red Pepper Mashed Potatoes
Stone Ground Mustard Sauce