



Catering Menu

**5601 Broad Street
Greendale, WI 53129
414-858-1900
www.joeygerards.com**

*Menu items reflect the freshest ingredients for the season and are
subject to change.
Menus are required one week prior to your scheduled event. Prices do
not include tax and gratuity and are subject to change.*

Appetizers

DJ'Popovers	6.25 for 4
Classic popovers baked with Carr Valley cheddar cheese.	
Shrimp Scampi	14.50
Gulf shrimp cooked with garlic butter and topped with herbed bread crumbs.	
Crab Cake	14.95
Charred onion tartar topped with an herb salad.	
Shrimp Cocktail	14.50
Gulf shrimp served with cocktail sauce and lemon.	
Raw Beef and Onion	11.50
Freshly ground beef seasoned with Lawry's seasoning salt. Served with raw onion and marble rye bread.	
Cheese Curds	8.95
A Wisconsin favorite; deep-fried white cheddar curds with ranch dressing.	
Josper Grilled Smoked Bacon	11.50
Thick sliced smoked bacon cooked in our Josper oven with Mustard onion jam.	
The Badger Lazy Susan- Serves 3-4 Guests	21.95
Cheddar, Swiss, Beef summer sausage, Braunschweiger, Smoked Whitefish, Bread and butter pickles, Deviled eggs and Cole slaw.	
The Campers Lazy Susan – Serves 3-4 Guests	12.95
Summer Sausage, Cheddar cheese ball with almonds, and Deviled eggs.	

Platters

Cheese and Meat Platter- serves 10 guests	Market
Fresh Fruit Platter -serves 30 guests	75.00
Vegetable Crudit�-serves 30 guests	62.50
<i>Served with Green Goddess Dressing</i>	

Appetizers by the Dozen

Minimum 4 Dozen per selection

Deviled Eggs	14.95/Dozen
DJ's Popovers	14.95/Dozen
Grilled Cheese Triangles	14.95/Dozen
Raw Beef and Onion Bites	21.95/Dozen
Shrimp Cocktail	28.95/Dozen
Mini Crab Cakes	37.95/Dozen

First Course

-Please Select One Soup and One Salad-

Salad

House Salad	7.50
Crips mesclun greens and iceberg lettuce, served with tomato, shredded carrots, cucumbers, red onions and croutons.	
Classic Caesar Salad	8.95
Fresh Romaine lettuce with parmesan cheese and croutons then tossed in our house-made Bartolotta Caesar dressing.	
Wedge Salad	9.95
A thick slice of iceberg lettuce topped with bacon, diced tomatoes, red and green onion, with blue cheese crumbles and blue cheese dressing.	

Soup

French Onion	7.95
A classic house-made onion soup baked with croutons, topped with melted Swiss and Gruyere cheese.	
Tomato Bisque	7.95
A classic house-made creamy, smooth tomato soup. Great vegetarian option.	

Entrée Course

Please Select up to 3 Options

Charcoal Fired Steaks

All of our steaks are seasoned and marinated with black pepper, garlic and olive oil, then cooked to **Medium Rare-Medium** in our Woodstone Jospier charcoal broiler ovens.

Classics

8oz Filet Mignon	38.95
12oz Filet Mignon	45.95
12oz New York Strip	38.95
Top Sirloin	28.95

Joey's Favorites

Bone-In Pork Medallions	28.95
Surf and Turf <i>8oz filet and 5oz Lobster Tail</i>	54.95
24oz Porterhouse	46.95
Strauss Australian Lamb Chops	33.95

Make it Swim

Sautéed Shrimp	9.50
Scallops	14.75
Oscar	12.75
Crab Cake	11.95

All of our steaks are accompanied by your choice of one vegetable, one potato, and one sauce.

Choose One Potato

Salt Crusted Baked Potato
Mashed Potatoes
Buttered Red Potatoes
French Fries
Joey's Deluxe (Add 3.25)

Choose One Vegetable

Garlic Spinach
Glazed Carrots
Cauliflower and Breadcrumbs
Sautéed Zucchini
Button Mushrooms (Add 3.00)

Choose One Sauce

Bearnaise	Au Jus	Brandy Peppercorn
Blue Cheese Butter		Parsley Garlic Butter

Additional Sides for the Table

All Portions serve 3-4 Guests

Garlic Spinach 12.75	French Fries 12.75
Buttered Red Potatoes 12.75	Seasonal Vegetable 14.75
Glazed Carrots 12.75	Button Mushrooms 20.00
Mashed Potatoes 12.75	Sautéed Zucchini 12.75
Cauliflower and Breadcrumbs 12.75	Mac N' Cheese 20.75

Specialties

Baby Back Ribs

19.95 Half / 28.95 Full

Slow-cooked ribs charred in our Jospier over with our house-made sauce. Served with French fries and house-made cole slaw.

Piccata

24.95 Chicken / 30.95 Veal

Your choice of chicken or Strauss Veal lightly dusted with flour sautéed with lemon, white wine and capers. Served with sautéed garlic spinach and mashed potatoes.

Marsala

24.95 Chicken / 30.95 Veal

Your choice of chicken or Strauss Veal sautéed and finished with a Marsala wine cream sauce and sautéed mushrooms. Served with sautéed garlic spinach and mashed potatoes.

Trout Almondine

29.50

Fresh Rainbow Trout sautéed with slivered almonds and brown butter served with seasonal vegetables and buttered red potatoes.

Scallops

35.95

Pan-Seared sea scallops with a white wine butter sauce, mashed potatoes and sautéed mushrooms.

Organic Salmon

29.95

Grilled salmon topped with Nicoise olive and sun-dried tomato tapenade. Served with buttered red potatoes and seasonal vegetables.

Twin Lobster Tails

44.95

Two cold water tails cooked in our Jospier Over served with red potatoes and seasonal vegetables.

Sandwiches

All Sandwiches are served with French Fries.

Charburger	13.75
A half-pound Angus burger served on Sciortino's bun with pickles, onions, lettuce and tomatoes.	15.00 with Cheese
Steak Sandwich	17.95
Grilled sirloin sliced and topped with crispy onion straws and sautéed mushrooms, served on French bread with Aioli.	
Joey's Chicken Club Sandwich	14.75
Cooked in out Josper over to give it that smoky flavor with thick cut bacon and avocado. Served with lettuce, tomato, and mayonnaise.	
Patty Melt	17.95
Prime 8oz. Burger served on Marble Rye bread with swiss cheese and Joey's onion sauce.	

Desserts

-Please select up to 2 options-

Cake Cutting Fee will be applied on top of food and beverage minimum.
\$2.50 per slice, \$1.00 per Cupcake

Schaum Torte	7.50
Our Version of the Classic, Light Meringue with Chantilly Cream and Strawberries	
Carrot Cake	3.95
Chocolate Cake	3.95

Beverages

Unlimited Non-Alcoholic Beverages Includes Fountain Soda and Iced Tea 3.25/person

Unlimited Coffee Includes Regular, Decaf Coffee and Hot Tea 3.50/person