



✕ **Catering**

**Menu** ✕

5601 Broad Street  
Greendale, WI 53129  
414-858-1900  
[www.joeygerards.com](http://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

<b>DJ's Popovers</b> Classic popovers baked with Carr Valley cheddar cheese.	<b>5.25 for 4</b>
<b>Shrimp Scampi</b> Gulf shrimp cooked with garlic butter and topped with herbed bread crumbs.	<b>13.50</b>
<b>Escargots</b> Tender snails baked with garlic-parsley butter and topped with seasoned bread crumbs.	<b>12.50</b>
<b>Crab Cake</b> Lump crab meat seasoned with Old Bay, served with spicy remoulade and house-made cole slaw.	<b>13.50</b>
<b>Raw Beef and Onion</b> Freshly ground beef seasoned with Lawry's seasoning salt. Served with raw onion and marble rye bread.	<b>10.25</b>
<b>Cheese Curds</b> A Wisconsin favorite; deep-fried white cheddar curds with ranch dressing.	<b>8.25</b>
<b>Josper Grilled Smoked Bacon</b> Thick sliced smoked bacon cooked in our Josper oven with Mustard onion jam.	<b>10.50</b>
<b>The Badger Lazy Susan- serves 3-4 guests</b> Cheddar, Swiss, Beef Summer Sausage, Braunschweiger, Smoked Whitefish, Bread and Butter Pickles, Deviled Eggs, Cole Slaw.	<b>20.95</b>
<b>The Camper Lazy Susan- serves 3-4 guests</b> Summer Sausage, Cheddar Cheese Ball with Almonds, and Deviled Eggs	<b>11.95</b>
<b>Merkt's Cheddar Cheese Ball with Almonds</b>	<b>4.95</b>
<b>Cheese and Meat Platter- serves 10 guests</b> Cheddar, Swiss, Summer Sausage, Braunschweiger.	<b>24.95</b>

## 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
Mini Crab Cakes	32.95/Dozen

## First Course

**-Please select up to 2 options-**

*(For groups over 25 guests, counts are required for each first course one week prior to arrival, plus client to provide place cards clearly indicating the first course selections.)*

## Salads

### **House Salad** **6.95/9.95**

Crisp Mesclun greens and iceberg lettuce, served with tomato, shredded carrots, cucumbers, red onions and croutons.

### **Classic Caesar Salad** **8.95/12.95**

Fresh Romaine Lettuce with Parmesan cheese and croutons then tossed in our house-made Bartolotta Caesar dressing.

### **Wedge Salad** **8.95**

A thick slice of iceberg lettuce topped with bacon, diced tomatoes, red and green onion, with blue cheese crumbles and blue cheese dressing.

### Make your Salad an Entrée

<b>Grilled Chicken Breast</b>	<b>6.25</b>
<b>Sautéed Shrimp</b>	<b>8.25</b>
<b>Grilled Salmon</b>	<b>10.25</b>
<b>Grilled Sirloin Steak</b>	<b>13.50</b>

## Soup

### **French Onion Soup** **7.95/9.95**

A classic house-made onion soup baked with croutons, topped with melted Swiss and Gruyere cheese.

### **Joey's Soup of the Day** **Market Price**

## Entrée Course

-Please select up to 3 Options-

*(For groups over 25 guests, counts are required for each entrée one week prior to arrival, plus client to provide place cards clearly indicating the entrée selections.)*

### Charcoal Fired Steaks

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

#### Classics

Filet Mignon	8oz 34.95/ 12oz 42.95
12oz New York Strip	34.95
Top Sirloin	25.95

#### Joey's Favorites

8oz Bison Sirloin	33.95
8oz Imperial Wagyu Flat Iron	42.95
24oz Porterhouse	42.95

#### Make it Swim!

Add any of the additions to make a great surf and turf!

Sautéed Shrimp	8.25
Crab Cake	11.95
Scallops	12.95
Lobster Tail	14.95
Oscar	10.95

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  
Joey's Deluxe (Add 2.75)

#### Choose One Vegetable

Garlic Spinach  
Glazed Carrots  
Cauliflower and Breadcrumbs  
Sautéed Zucchini  
Button Mushrooms (Add 2.75)

#### Choose One Sauce

Béarnaise  
Blue Cheese Butter  
Parsley Garlic Butter  
Brandy Peppercorn  
Au Jus

## 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 Vegetables 14.75
Cole Slaw 9.75	Button Mushrooms 20.00
Glazed Carrots 12.75	Sautéed Zucchini 12.75
Mashed Potatoes 12.75	Mac N' Cheese 20.75
Cauliflower and Breadcrumbs 12.75	

## Specialties

### **Steak Diane 29.95**

Seared peppered beef medallions cooked in a brandy-mustard sauce with sautéed mushrooms and mashed potatoes.

### **Baby Back Ribs 17.95 Half/25.95 Full**

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

### **Piccata 20.95 Chicken/28.95 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 20.95 Chicken/28.95 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 26.50**

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

### **Scallops 32.95**

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

### **Organic Salmon 27.95**

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

### **Strauss Australian Lamb Chops 26.95**

Cooked in our Josper oven, served with red potatoes and seasonal vegetables.

### **Twin Lobster Tails 39.95**

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

## Sandwiches

All Sandwiches are served with French Fries.

- Charburger** **12.95**  
A half-pound Angus burger served on Sciortino's bun with pickles, onions, lettuce and tomatoes. **13.95 with Cheese**
- "Club" Steak Sandwich** **15.95**  
Grilled sirloin sliced and topped with crispy onion straws and sautéed mushrooms, served on French bread with Aioli.
- Joey's Chicken Club Sandwich** **13.95**  
Cooked in out Josper over to give it that smoky flavor with thick cut bacon and avocado. Served with lettuce, tomato, and mayonnaise.

## Desserts

-Please select up to 2 options-

*(For groups over 25 guests, counts are required for each dessert one week prior to arrival, plus client to provide place cards clearly indicating the dessert selections.)*

**Cake Cutting Fee may be substituted.**

\$2.50 per slice, \$1.00 per Cupcake

**All desserts are 6.95 per person**

### **Pie of the Day**

#### **Schaum Torte**

Our Version of the Classic, Light Meringue with Chantilly Cream and Strawberries

#### **Bananas Foster**

Ripe Bananas Sautéed in Carmel-Rum Sauce with Vanilla Ice Cream

#### **Carrot Cake**

with Cream Cheese Frosting and Walnuts

#### **Joey Gerard's Ice Cream Sundae**

Rich Chocolate Brownie Topped with Vanilla Ice Cream, Caramel Sauce, Hot Fudge, Pecans, and a Cherry