



Catering Menu
Mequon



11120 N. Cedarburg Rd. Mequon, WI
262-518-5500
www.joeygerards.com

Appetizers

DJ's Popovers	5.25
Classic popovers baked with Carr Valley cheddar cheese.	
Shrimp Scampi	13.50
Gulf shrimp cooked with garlic butter and topped with herbed bread crumbs.	
Escargots	12.50
Tender snails baked with garlic-parsley butter and topped with seasoned bread crumbs.	
Crab Cake	13.50
Lump crab meat seasoned with Old Bay, served with spicy remoulade and house-made cole slaw.	
Raw Beef and Onion	10.25
Freshly ground beef seasoned with Lawry's seasoning salt. Served with raw onion and marble rye bread.	
Cheese Curds	8.25
A Wisconsin favorite; deep-fried white cheddar curds with ranch dressing.	
Josper Grilled Smoked Bacon	10.25
Thick sliced smoked bacon cooked in our Josper oven with au jus.	
The Badger Lazy Susan- serves 3-4 guests	20.95
Cheddar, Swiss, Beef Summer Sausage, Braunschweiger, Smoked Whitefish, Bread and Butter Pickles, Deviled Eggs, Cole Slaw.	
The Camper Lazy Susan- serves 3-4 guests	11.95
Summer Sausage, Cheddar Cheese Ball with Almonds, and Deviled Eggs	
Merkt's Cheddar Cheese Ball with Almonds	4.95
Deviled Eggs	14.95/Dozen
Cheese and Meat Platter- serves 10 guests	24.95
Cheddar, Swiss, Summer Sausage, Braunschweiger.	

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

Grilled Chicken Breast	6.25
Sautéed Shrimp	8.25
Grilled Salmon	10.25
Grilled Sirloin Steak	13.50
Crab Cake	11.50
Pan Seared Sea Scallops	13.50

Soups

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

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 Josper charcoal broiler ovens.

Please Select the Cut of your Choice

8oz Filet Mignon	34.95
12oz Filet Mignon	42.95
Bone-In Filet Mignon	39.95
12oz New York Strip	34.95
18oz Bone-In Ribeye	40.95
24oz Porterhouse	42.95
Top Sirloin	25.95

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
Brandy Peppercorn
Blue Cheese Butter
Au Jus

Additional Toppings

Crab Oscar (Add 10.25)
Josper Bacon (Add 3.95)

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
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 Jospier 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.
- Sauteed Calf's Liver** 24.95
Strauss calf's liver dusted with flour and sautéed in a rich red currant sauce with pearl onions. Served with glazed carrots and mashed potatoes.
- Beef Stroganoff** 19.95
Slow cooked beef with button mushrooms, pearl onions and sour cream served over egg noodles.
- Trout Almondine** 26.95
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.
- Beef Wellington** 39.50
8oz tender filet cooked in a pastry crust with a mushroom and liver pate. Served with sautéed garlic spinach and brandy peppercorn sauce.

Desserts

Chocolate Bread Pudding	6.95
Schaum Torte	6.95
Our Version on the Classic, Light Meringue with Chantilly Cream and Strawberries.	
Bananas Foster	6.95
Ripe Bananas Sauteed in Caramel-Rum Sauce with Vanilla Ice Cream.	
Carrot Cake	6.95
Cream Cheese Frosting and Walnuts.	
Joey Gerard's Ice Cream Sundae	6.95
Rich Chocolate Brownie Topped with Vanilla Ice Cream with Caramel Sauce, Hot Fudge, Pecans and a Cherry.	



The Marilyn Menu

Fresh Seasonal Fruit Platter

\$40 serves 25 guests | \$80 serves 50 guests

Build Your Own Yogurt Parfait

\$5.95 per person

House Salad with Assorted Dressings

\$38 serves 25 guests | \$76 Serves 50 guests

Cheese and Sausage Platter

\$45 serves 25 guests | \$80 serves 50 guests

Deli Fresh Sandwich

on Sciortino's Roll

Priced By The Dozen

Ham, Cheddar Cheese and Dijon Mustard \$42

Shaved Prime Rib, Horse Radish Cream, and Arugula \$42

Chicken Salad Featuring our Homemade Green Goddess Dressing \$39

Turkey, Swiss Cheese, and Pesto Mayonnaise \$42

Fresh Cucumber Slices and Dill Cream Cheese \$33

Chef's Stations

The following stations are staffed by a member of our culinary team during your event.

There is a chef's fee of \$30 per hour, two hour minimum.

Omelet Station

Made-to-Order Omelets with an Assortment of ingredients and Breakfast potatoes
\$7.95 per person

Waffle Station

Fresh Made Waffles with an Assortment of toppings and Breakfast potatoes
\$8.95 per person

Carving Station

Your Choice of Roasted Turkey, Brisket or Pork Loin and breakfast potatoes.
\$12.95 per person for one protein selection - \$3.95 for additional proteins

Chef's Choice Traditional Breakfast Buffet

Featuring Scrambled Eggs, Breakfast Potatoes, Bacon, Sausage and French Toast
\$15.00 per person

Beverages

Juice Bar Choice of Cranberry, Orange, Grapefruit, and Apple Juice \$3.95 per person

Valentine Coffee Bar \$3.25 per person w/ cordials \$6.95 per person

Mimosa Bar \$36.00 per bottle of champagne

Bloody Mary Bar \$8.00 per person



FAMILY-STYLE MENU

THE PERFECT WAY TO DINE FOR LARGE GROUPS, SERVED FAMILY STYLE

STARTERS

(CHOOSE TWO PLEASE)

CRAB CAKES (ADD 2 PER PERSON)
DJ'S POPOVERS
RAW BEEF (ADD 1 PER PERSON)
SHRIMP SCAMPI (ADD 2 PER PERSON)

CHEESE CURDS
ESCARGOTS (ADD 2 PER PERSON)
JOSPER BACON (ADD 1 PER PERSON)

SALAD

(CHOOSE ONE PLEASE)

HOUSE SALAD
WEDGE SALAD
CAESAR SALAD

MAIN COURSE

(CHOOSE TWO PROTEINS PLEASE)

CHICKEN PICCATA
CHICKEN MARSALA
BABY BACK RIBS
BEEF STROGANOFF
ORGANIC SALMON (ADD 3 PER PERSON)
SCALLOPS (ADD 6 PER PERSON)
VEAL PICCATA (ADD 3 PER PERSON)
VEAL MARSALA (ADD 3 PER PERSON)
TOP SIRLOIN
STEAK DIANE (ADD 3 PER PERSON)
FILET MIGNON (ADD 6 PER PERSON)
NEW YORK STRIP (ADD 6 PER PERSON)

PLEASE CHOOSE ONE POTATO

MASHED POTATOES
BUTERED RED POTATOES
FRENCH FRIES
JOEY'S DELUXE POTATO (ADD 2 PER PERSON)

PLEASE CHOOSE ONE SIDE

GARLIC SPINACH
GLAZED CARROTS
COLE SLAW
CAULIFLOWER AND BREADCRUMBS
BUTTON MUSHROOMS (ADD 2 PER PERSON)
SAUTEED ZUCCHINI
MAC N' CHEESE

(ADDITIONAL PROTEINS AND SIDES MAY BE ADDED FOR AN ADDITIONAL PER PERSON COST)

DESSERTS

(CHOOSE TWO PLEASE)

SCHAUM TORTE

CARROT CAKE

BANANAS FOSTER

CHOCOLATE BREAD PUDDING

\$39.95 PER PERSON



Pharmaceutical Packages

\$50 per person

*Includes food, beverage (soda, coffee, tea), Service Charge and Tax
Additional room charges may apply*

First Course

Bread and Relish Trays

Main Entrée

**Groups under 15 guests can have up to three different entrée selections
including a vegetarian option.*

*Groups over 20 must all have the same entrée or provide counts for each
entrée one week prior to arrival with place cards indicating guest
selections.*

Top Sirloin

*Served Medium with Mashed Potatoes Sautéed Spinach, & Brandy
Peppercorn Sauce*

-or-

Grilled Organic Salmon

Nicoise Olive Tapenade, Buttered Red Potatoes and Sautéed Zucchini

-or-

Chicken Piccata

*Chicken Cutlets sautéed with Lemon, white wine and capers.
Served with Sautéed Garlic Spinach and Mashed Potatoes*

Dessert

Schaum Torte

*ALA CARTE PRICING IS AVAILABLE IF YOU PREFER TO CUSTOMIZE YOUR
MENU*

\$70 per person

*Includes food, beverage (soda, coffee, tea), Service Charge and Tax
Additional room charges may apply*

First Course

Bread and Relish Trays

House Salad

*Crisp Iceberg Lettuce, Mesclun Greens, Tomatoes, Red Onion, Shredded
Carrots, Cucumber, Croutons and Choice of Dressing*

Main Entrée

**Groups under 15 guests can have up to three different entrée selections
including a vegetarian option.*

*Groups over 20 must all have the same entrée or provide counts for each
entrée one week prior to arrival with place cards indicating guest
selections.*

Top Sirloin

*Served Medium with Mashed Potatoes, Sautéed Spinach, & Brandy
Peppercorn Sauce*

-or-

Grilled Organic Salmon

Nicoise Olive Tapenade, Buttered Red Potatoes and Sautéed Zucchini

-or-

Chicken Piccata

*Chicken Cutlets sautéed with Lemon, white wine and capers.
Served with Sautéed Garlic Spinach and Mashed Potatoes*

Dessert

Schaum Torte

Beverages

*Includes House Red and White Wine, Tap Beer, Soft Drinks, Coffee and Tea
Cash Cocktails (Two Drink Maximum Per Person)*

*ALA CARTE PRICING IS AVAILABLE IF YOU PREFER TO CUSTOMIZE YOUR
MENU*

\$90 Per Person

*Includes food, beverage (soda, coffee, tea), Service Charge and Tax
Additional room charges may apply*

Appetizers

*Bread and Relish Trays
DJ's Popovers*

First Course

*French Onion Soup
-or-
Classic Caesar Salad
Fresh Romaine Lettuce, Croutons and Bartolotta's Classic Caesar
Dressing*

Main Entrée

**Groups under 15 guests can have up to three different entrée selections
including a vegetarian option.
Groups over 20 must all have the same entrée or provide counts for each
entrée one week prior to arrival with place cards indicating guest
selections.*

*Filet Mignon
Served Medium with Potato Mashed Potatoes, Spinach, & Brandy
Peppercorn Sauce
-or-
Grilled Organic Salmon
Nicoise Olive Tapenade, Buttered Red Potatoes and Sautéed Zucchini
-or-
Chicken Marsala
Chicken Cutlets in a Rich Marsala Wine Cream Sauce with Mushrooms.
Served with Mashed Potatoes and Sautéed Spinach*

Dessert

*Schaum Torte
-or-
Carrot Cake*

Beverages

*Includes House Red and White Wine, Tap Beer, Soft Drinks, Coffee and Tea
Cash Cocktails (Two Drink Maximum Per Person)*

*ALA CARTE PRICING IS AVAILABLE IF YOU PREFER TO CUSTOMIZE YOUR
MENU*

\$125 per person

*Includes food, beverage (soda, coffee, tea), Service Charge and Tax
Additional room charges may apply*

Appetizers

*Bread and Relish Trays
DJ's Popovers
Open Faced Steak Sandwiches*

First Course

*French Onion Soup
-or-
Classic Caesar Salad
Fresh Romaine Lettuce, Croutons and Bartolotta's Classic Caesar
Dressing*

Main Entrée

**Groups under 15 guests can have up to three different entrée selections
including a vegetarian option.
Groups over 20 must all have the same entrée or provide counts for each
entrée one week prior to arrival with place cards indicating guest
selections.*

*Filet Mignon
Served Medium with Mashed Potatoes, Sautéed Spinach, & Brandy
Peppercorn Sauce
-or-
Veal Piccata
Mashed Potatoes, Sautéed Spinach and a White Wine Caper Butter
Sauce
-or-
Grilled Organic Salmon
Nicoise Olive Tapenade, Buttered Red Potatoes and Sautéed Zucchini
-or-
Chicken Marsala
Chicken Cutlets in a Rich Marsala Wine Cream Sauce with Mushrooms.
Served with Mashed Potatoes and Sautéed Spinach*

Dessert

*Schaum Torte
-or-
Carrot Cake*

Beverages

*Includes House Red and White Wine, Tap Beer, Soft Drinks, Coffee and Tea
Cash Cocktails (Two Drink Maximum Per Person)*

ALA CARTE PRICING IS AVAILABLE IF YOU PREFER TO CUSTOMIZE YOUR MENU