

## breakfast

**BUFFET MENU** [Priced Per Person]**East Side Scramble** \$11.95

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 Buffet** \$12.95

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** \$12.95

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

## hors d'oeuvre

**DISPLAYS****Imported and Domestic Cheese Platter**

Small [serves 25-50] \$150  
Medium [serves 50-75] \$225  
Large [serves 75-125] \$375

**Garden Fresh Vegetables**

Small [serves 25-50] \$150  
Medium [serves 50-75] \$225  
Large [serves 75-125] \$375

**Seasonal Selection of  
Fresh Fruit and Berries**

Small [serves 25-50] \$125  
Medium [serves 50-75] \$175  
Large [serves 75-125] \$275

**Whole Poached Atlantic Salmon Display**

Served with Boiled  
Shrimp Garnish \$250

**Hot Hors D'oeuvres** [50 pieces]

Swedish Meatballs \$60  
BBQ Meatballs \$60  
Sweet & Sour Meatballs \$60  
Buffalo Wings \$60  
Italian Sausage \$70  
Stuffed Mushrooms \$70  
Pork Filled Pot Stickers \$70  
Mini Egg Rolls \$70  
Crisp Fried Mushroom \$60  
Mini Tacos \$60  
Mozzarella Sticks \$60

**Cold Hors D'oeuvres** [50 pieces]

Iced Shrimp Cocktail  
with Lemon \$150  
Bruschetta \$70  
Pizzettas [6] \$70  
Salami Cornucopias \$60  
Ham Roulades  
with Honeydew Melon \$60  
Asparagus Wrapped  
with Prosciutto \$75  
California Rolls \$65  
Red Pepper Cream  
Cheese Brochettes \$70

## cooking

**STATION** [Priced Per Person]**Not Available on Wednesday Nights****Italian Pasta Bar** \$16.95

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

*Joseph's*  
**GRILL**  
banquet menu

# Joseph's GRILL

## 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 tablecloths 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 through Saturday evening \$500 food minimum required.

### TAX/GRATUITY:

Menu prices do not reflect a 7.625% sales tax or a minimum 18% gratuity to the final bill.

140 SOUTH WABASHA  
SAINT PAUL, MN 55107  
651-222-2435

www.josephsgrill.com or find us on facebook 

## lunch

### BUFFET MENU [Priced Per Person]

#### Deli Buffet \$13.95

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 \$13.95

Greek Salad  
Italian Pasta Salad

#### Antipasta Tray:

Artichoke, Red Pepper, Olives,  
Pepperoncinis, Grilled Zucchini  
and 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 \$13.95

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

#### Fajita Buffet \$14.95

Beef Fajitas and Chicken Fajitas  
tossed with Mixed Peppers and Onions  
Mexican Rice  
Refried Beans

#### Condiments:

Sour Cream, Salsas, Lettuce,  
Tomato, Jalapeños, Shredded Cheese  
Chips & Salsa

#### Harvest Buffet 1 \$13.95

\*Combine Harvest Buffet 1 & 2  
For an Additional \$1 per Person

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

#### Harvest Buffet 2 \$13.95

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

Mixed Field Greens, Pepperoncinis, Olives, Feta Cheese,  
Red Onion, Tomatoes, Balsamic Dressing

##### Caesar Salad

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

### Choice of 2 Entrées from Section 1 or Section 2

#### Section 1

\$15.95

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 and Onions  
Kansas Rice

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

Baked Atlantic Salmon  
Kansas Rice  
Hollandaise Sauce

Campers Walleye  
Kansas Rice  
Dried Cranberry-Pecan Butter

Meat Lasagna  
Fresh Parmesan Cheese  
Garlic Bread

#### Section 2

\$17.95

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

\* To plate for a sit-down meal,  
Add \$1 Per Person