

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	Section 2	\$17.95
Mediterranean Grilled Chicken Breast		Chicken Saltimbucca	
Chablis Creme		Penne Pasta	
Fettuccini Noodles		Red Pepper Sauce	
Roast Lemon-Thyme Chicken		Asparagus Stuffed California Chicken	
Roast Russet Potatoes		Penne Pasta	
Natural Pan Juice		Creamy Pesto Sauce	
Sliced Roast Beef		Beef Kabobs	
Garlic Mashed Potatoes		Kansas Rice	
Mushroom Gravy		Red Zinfandel Reduction	
Beef Bourguignon		Grilled Pork Chops	
Pepper and Onions		Red Pepper Mashed Potatoes	
Kansas Rice		Stone Ground Mustard Sauce	
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			

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