

## 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

Chicken 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 \$60

with Honeydew Melon \$60

Asparagus Wrapped \$75

with Prosciutto \$65

California Rolls \$65

Red Pepper Cream \$70

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, Pepperoni,

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. 60 day cancellation required for deposit refund. Thursday evening through Saturday evening \$500 food minimum required.

### TAX/GRATUITY:

Menu prices do not reflect a 7.875% 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