CATERING MENU
Let us do the cooking!
[prices based on 10 servings]

APPETIZERS

JO JO’S CHICKEN WINGS $40
Crispy chicken wings tossed in your choice of our honey garlic, hot buffalo, or Michigan cherry BBQ sauce. [40 wings, 4/person]

PIGLET CANDY $25
Thick-cut bacon slow-roasted in a sweet and spicy brown sugar glaze. [20 pieces, 2/person]

SOUPS

AUTUMN SQUASH SOUP $40
Creamy blend of roasted butternut squash, pumpkin and sweet apple blended with ginger, cinnamon and nutmeg topped with crème fraîche and salted pumpkin seeds.

CREAMY ROASTED TOMATO SOUP $40
Fresh roasted tomatoes are the secret ingredient in this creamy, herb-filled tomato soup topped with a basil pesto drizzle and shaved parmesan cheese.

SALADS

HARVEST PEAR SALAD $40
Mixed greens, sliced pears, goat cheese, dried cranberries, topped with caramel corn and served with a balsamic vinaigrette.

FARMHOUSE $40
Crisp romaine lettuce, shredded carrots, roasted tomatoes, cucumber, with your choice of dressing: ranch, jalapeno ranch, or tomato basil vinaigrette.

POWERHOUSE QUINOA $40
White quinoa, roasted tomatoes, avocado, and haystack onion straws with a tomato basil vinaigrette dressing over a bed of spinach.

MAINS

LOTSA-LOBSTER SLIDERS $145
Toasted brioche buns loaded with big, hearty chunks of lobster meat, served chilled in a tangy mayo dressing. [30 sliders, 3/person]

BBQ PULLED PORK SLIDERS $80
Tender, slow-cooked pork tossed in our house-made Michigan cherry BBQ sauce topped with haystack onion straws served on mini brioche buns. [30 sliders, 3/person]

BETWEEN THE BUNS

HOMETOWN BURGER $60
All-natural Angus beef, caramelized onions, tomato, and butter lettuce with house sauce.

IMPOSSIBLE BURGER $90
Impossible burger (made from plants!), cheddar cheese, tomato, onion and butter lettuce with house sauce.

BIG BIRD $70
Crispy anti-biotic/hormone-free chicken breast, bacon, avocado, roasted tomatoes, spinach, and red onion with house sauce.

VAVABOOM BACON CHEESEBURGER $70
All-natural Angus beef, provolone, swiss, American cheese, apple-smoked bacon, tomato, and butter lettuce with garlic aioli.

SIDES

MICHIGAN STREET CORN $40
Roasted sweet corn, chili spices, cotija cheese, lime and cilantro. [2 pieces/person]

AUNT GAYLES MACARONI & CHEESE $50
Baked, extra-cheesy macaroni and cheese that is our top-secret family recipe.

DESSERTS

BANANA PUDDING $40
Parfait with layers of buttery cookie crumble, creamy banana pudding and fresh bananas topped with whipped cream.

DARK CHOCOLATE MOUSSE $40
Perfect for all of you chocolate lovers, topped with shaved chocolate, whipped cream and served with a chocolate hazelnut cookie.

BIG KID AT HEART $40
Giant, gooey, marshmallow rice krispie treats stuffed with a layer of edible chocolate chip cookie dough.

PUMPKIN BREAD PUDDING $40
Our family-favorite bread pudding with pumpkin, cinnamon, and nutmeg drizzled in caramel rum sauce and topped with whipped cream.