



Dirty Dog Jazz Café

Catering Menu

97 Kercheval Avenue
Grosse Pointe Farms, MI 48236
(313) 882-JAZZ
www.DirtyDogJazz.com



Executive Chef
Andre Neimanis

Dining Room Manager
Willie Jones



Best Jazz Club
2012, 2013,
2015 & 2017



Restaurant of the Year - 2010
Best Chef - 2010 & 2011
Best Jazz Club - 2009, 2016,
2017 & 2018



Best Jazz Club
2012, 2013,
2014 & 2016

Lunch Catering

Boxed Lunches

Standard Box

\$9.00 Per Person

Includes a choice of a wrap or sandwich bag of chips

Deluxe Box

\$12.00 Per Person

Includes a choice of a wrap or sandwich, a soup or salad option and a bag of chips

Burger Box

\$14.00 Per Person

Includes a choice of a burger, a soup or salad and a bag of chips

Soup and Salad Options:

Smoked Tomato Soup

or

Seasonal Soup

Caesar Salad

Romaine, parmesan, croutons, red pepper with Caesar dressing

Spinach Salad

Smoked bacon, egg, onion, parmesan, balsamic with Hudson or balsamic vinaigrette dressing

Grain Salad

Barley, bulgur, buckwheat, millet, quinoa, tomato, parsley, roasted cauliflower, chick peas, baby kale, sesame seeds, goat cheese with Hudson or balsamic vinaigrette dressing

Chopped Salad

Garbanzo beans, smoked bacon, red onion, egg, tomato, bleu cheese with Hudson or balsamic vinaigrette dressing



Sandwich/Wrap Sandwiches:

Turkey Club

Roasted turkey breast, bacon, lettuce, tomato, basil aioli

Mediterranean Grain

Mixed grains, parsley, tomato, lettuce, hummus

-Turkey

-Chicken

Corned Beef

Swiss cheese, house pickle, sauerkraut, mustard

Chicken

House barbecue sauce, bacon, lettuce, tomato, basil aioli, Swiss cheese

Vegetarian Wrap

Grilled eggplant, roasted tomatoes & red peppers, forest mushrooms, fried Brussel sprouts, chive lemon chevre, pesto vinaigrette

Burger Options

DDJC Burger

House grind, Benton's bacon, aged cheddar, caramelized onion, dijonnaise, toasted brioche

Vegetarian Burger

Plant based protein "Impossible Burger," aged cheddar, lettuce, tomato, dijonnaise, toasted brioche

Classic Cheese Burger

House grind, toasted brioche, lettuce, tomato, onion

Fork and Knife Burger

House grind, served open face, sun dried tomatoes, garlic spinach, sunny egg

Sandwich & Wrap Tray

24 Piece - \$50.00 45 Piece - \$80.00 75 Piece - \$120.00

Choose from any of our 5 sandwich and wrap options



Sliders

\$35.00 Per Dozen

All served on slider rolls and are assembled and ready to serve
\$20 To add house made chips or French fries

DDJC Sliders

House grind, Benton's bacon, smoked Gouda,
caramelized onion, dijonnaise

Vegetarian Sliders

Plant based protein "Impossible Burger," aged cheddar,
lettuce, tomato, dijonnaise

Classic Cheese Sliders

House grind, toasted brioche, lettuce, tomato, onion

Corned Beef Sliders

Swiss cheese, house pickle, sauerkraut, mustard

Party Trays & Platters

Tray Serving Guidance:

Small serves 10 - 15 guests

Medium serves 16 - 21 guests

Large serves 22 - 30 guests

Vegetable Tray

Small \$20.00 Medium \$30.00 Large \$40.00

Fresh carrots, celery sticks, grape tomatoes, cucumber, broccoli, cauliflower,
sliced bell peppers accompanied with creamy herb dip

Smoked Salmon Tray

Medium \$90.00

Thinly sliced cold smoked salmon accompanied by capers,
diced onions, chopped egg & diced tomatoes

Grilled Chicken Tray

18 Pieces - \$80.00

Grilled chicken breasts served cold with Italian rolls,
tomatoes, onions, pickles, Swiss cheese, mayonnaise & Dijon mustard

Bruschetta Sampler

32 Pieces - \$60.00 75 Pieces - \$110.00

Char grilled French baguette topped with seven assorted of topping,
including prosciutto & basil, roasted eggplant & tapenade



Party Trays & Platters

Tray Serving Guidance:

Small serves 10 - 15 guests

Medium serves 16 - 21 guests

Large serves 22 - 30 guests

Fruit Tray

Small \$20.00 Medium \$30.00 Large \$40.00

Melons, pineapple, grapes, strawberries, seasonal fruit

Fruit & Cheese Tray

Small \$40.00 Medium \$50.00 Large \$60.00

Melons, pineapple, grapes, strawberries, seasonal fruit with Swiss, Colby, havarti cheeses and assorted crackers

Traditional Cheese & Cracker Tray

Small \$30.00 Medium \$40.00 Large \$50.00

Aged cheddar, mozzarella, gouda, havarti cheeses accompanied by assorted crackers and pita bread

Meat & Cheese Tray

Small \$40.00 Medium \$50.00 Large \$60.00

Bite size slices of hard salami, mortadella, soppressata with Swiss, mozzarella, havarti cheeses and served with assorted crackers

Mini Reuben Tray

12 Sandwiches - \$79.00

House-made turkey or corned beef Reuben served on traditional rye slider buns with swiss cheese, sauerkraut or coleslaw and thousand island served on the side

Roll-up Sandwiches Tray

Small \$50.00 Medium \$60.00 Large \$70.00

Bakery soft lavash bread with your choice of:

Turkey Club

Mediterranean Grain Wrap
(Plain, Chicken or Turkey)

Grilled Chicken Caesar

Roasted Vegetarian

The Taste of Italy Tray

10 Piece - \$60.00 20 Piece - \$110.00

Fresh asiago roll, mortadella, sopressata, fresh mozzarella, arugula, parmesan, balsamic glaze, extra virgin olive oil and roasted tomato aioli



Hors D'Oeuvres

Mini Meatballs

\$18.00 per dozen

Angus ground beef, fresh herbs, garlic with a choice of Italian, Swedish or BBQ style

Beef Tips

\$20.00 per dozen

Cajun seasoned, blue cheese aioli, celery

Mini Sliders

\$20.00 per dozen

Angus ground beef, swiss cheese, caramelized onions served on a slider roll

Mini Quiche

\$18.00 per dozen

Cheese, roasted mushroom and spinach mini quiche

Blue Cheese Bruschetta

\$20.00 per dozen

Bleu cheese, chives, tomato jam served on a baguette

Calamari

\$20.00 per dozen

Steak cut, flash fried, chili butter, kimchi, sesame seeds

Salmon Pate

\$18.00 per dozen

Salmon pate served on a crostini

Kicked Up Shrimp Cocktail

\$30.00 per dozen

Marinated jumbo poached shrimp with lemon olive oil, peppers, roasted garlic

Crab Cakes

\$25.00 per dozen

Lump crab with shallots, peppers, herbed Panko, lemon, fresh herbs served with a chive Dijon mayonnaise

Smoked Salmon Cornucopias

\$25.00 per dozen

Cold smoked salmon rolled and stuffed cream cheese, fresh herbs, capers, minced red onions



Salads

Serving & Price Guide:

Small serves 10 - 15 guests \$30.00
Large serves 16 - 21 guests \$47.00

Add Grilled Chicken

Small - \$25.00 Large - \$45.00

Add Grilled Salmon

Small - \$40.00 Large - \$70.00

Add Grilled Shrimp

Small - \$38.00 Large - \$68.00

Add Tenderloin Tips

Small - \$30.00 Large - \$50.00

Caesar Salad

Romaine, parmesan, croutons, red pepper with Caesar dressing

Spinach Salad

Smoked bacon, egg, onion, parmesan
with Hudson or balsamic vinaigrette dressing

Grain Salad

Mixed grains, tomato, parsley, roasted cauliflower, chick peas, baby kale,
sesame seeds, goat cheese with Hudson or balsamic vinaigrette dressing

Chopped Salad

Garbanzo beans, smoked bacon, red onion, roasted red pepper, egg, tomato,
bleu cheese with Hudson or balsamic vinaigrette dressing

Premium Tossed Salad

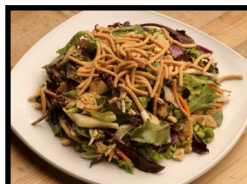
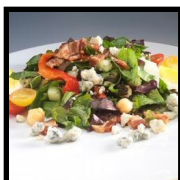
Spring greens, tomatoes, cucumbers, carrot, red onion
with Hudson or balsamic vinaigrette dressing

Bistro

Spring greens, grape tomatoes, Persian cucumbers, house-made goat cheese croton,
avocado, roasted mushroom with Hudson or balsamic vinaigrette dressing

Harvest Kale Salad

Fresh kale, barley, goat cheese, dried cranberries
with Hudson or balsamic vinaigrette dressing



Entrées

Small Serves 10-15 guests
Large Serves 16-21 guests

Fettuccini Pasta

Small \$40.00 Large \$55.00

Bolognese meat sauce or garlic cream with roasted tomatoes and asparagus

Add protein to garlic cream pasta

Add Chicken \$20.00 Add Shrimp \$30.00

Chicken Marsala

Small \$60.00 Large \$80.00

Pan seared chicken breast served with rosemary & wild mushroom marsala sauce

Salmon Filet

Small \$80.00 Large \$100.00

Grits, lemon herb broth, saffron aioli

Beef Short Rib

Small \$65.00 Large \$130.00

Whipped potatoes, horseradish gremolata, natural sauce reduction

Beef Tenderloin

Small \$190.00 Large \$370.00

Seared beef tenderloin, fresh herbs with a mushroom demi glaze

Beef Brisket

Small \$75.00 Large \$140.00

Seared beef brisket, herbs, vegetables with au jus

Pulled Pork

Small \$60.00 Large \$110.00

Smoked pork shoulder, pulled and tossed with house-made BBQ sauce

Sausage, Peppers & Onions

Small \$40.00 Large \$70.00

Italian sausage, fresh bell peppers, onions, garlic, tomato basil sauce

Vegetarian Eggplant Stack

Small \$40.00 Large \$55.00

Grilled eggplant, roasted tomatoes, roasted red peppers, forest mushrooms, Brussel sprouts, chive lemon chevre, pesto vinaigrette



Vegetable & Starches

Small Serves 10-15 guests

Large Serves 16-21 guests

Oven Roasted Vegetable Medley

Small \$25.00 Large \$50.00

Colorful blend of fresh seasonal vegetables oven roasted with olive oil & fresh herbs

Steamed Vegetable Medley

Small \$25.00 Large \$50.00

Steamed carrots, broccoli, cauliflower tossed with olive oil, salt & pepper

Broccolini with Roasted Tomatoes

Small \$30.00 Large \$55.00

Tender broccolini tossed with oven roasted garlic, roasted tomatoes, olive oil, salt & pepper

Cauliflower Siciliano

Small \$40.00 Large \$80.00

Cauliflower baked with our herb bread crumbs

Roasted Baby Potatoes

Small \$30.00 Large \$60.00

Baby potatoes tossed with olive oil, fresh herbs, garlic & caramelized onions

Red Skin Smashed Potatoes

Small \$30.00 Large \$60.00

Masked skin-on baby red potatoes with sour cream, fresh butter, cream & chives

Whipped Idaho Potatoes

Small \$25.00 Large \$50.00

Fluffy whipped potatoes with butter and cream with or without garlic

Saffron Basmati Rice Pilaf

Small \$25.00 Large \$50.00

Tender rice with angel hair pasta, saffron, mushrooms, shallots & olive oil



Desserts

Small Serves 10-15 guests

Large Serves 16-21 guests

Fresh Fruit Tarts

Small \$40.00 Large \$80.00

Short bread tart filled with Bavarian cream topped with assorted fresh fruit

Strawberry Cheesecake

Small \$45.00 Large \$90.00

Bite size New York style cheesecake topped with fresh strawberries

Triple Chocolate Torte

Small \$50.00 Large \$100.00

Four layers of chocolate cake filled with chocolate mousse and iced with rich chocolate ganache

Assorted Mini Cookies

Small \$30.00 Large \$60.00

Assorted mini chocolate chip, sugar & oatmeal raisin cookies



Delivery options

Dirty Dog Jazz Café offers complete event planning for parties of 10 to 500.
Offering full service wait staff, bartenders & personal chefs.
Our professional staff will make any event an event to remember.

Drop & Go Delivery

Hot entrees & accompaniments will be presented in aluminum pans for immediate consumption.
\$30.00 for deliveries within 10 miles
(additional miles are \$3 per mile)

All Catering orders will require a credit card at the time the order is placed.
Orders cancelled within 24 hours of event date will still be subject to full charge

Platters & Chafers are to be returned within 24 hours. Platters and/or chafers can be picked up for a \$30 fee for the first 10 miles, \$3 each additional mile

Any event that requires staffing will be charged 20% service fee

Minimum 1 week notice for all staffing requirements

All menu items and prices are subject to change without notice

Most smaller lunch trays & carryout's can be prepared within 24 hours
(exp: sliders, sandwich, wrap and burger trays)

Caterings & large carryout's can be prepared within 72 hours

Standard Delivery

Great option for when you want to feature a more upscale presentation of your order

Entrees & accompaniments will be presented hot and ready for immediate consumption

Service Includes:

Chafers setup and stainless steel utensils rental
Cold food presented on modern serving trays

\$100 for deliveries within 10 miles
(additional miles are \$3 per mile)

Chafing Dish Rental

\$30 Each

Platter Rental

\$5 Each

Chef for Hire

\$30 per hour (3 hour minimum)

Chef Assistant

\$30 per hour (4 hour minimum)

Waitstaff for Hire

\$30 per hour (4 hour minimum)

Bartender for Hire

\$30 per hour (4 hour minimum)

Please call (313) 882 - 5299 (JAZZ) for more details