



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

Sandwich/Wrap Options

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

Sandwich & Wrap Tray

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

Choose from any of our 5 sandwich & wrap options



Sliders

\$48.00 Per Dozen

All served on slider rolls and are assembled and ready to serve

DDJC Sliders

House grind, Benton's bacon, Swiss caramelized onion & dijonnaise

Classic Cheese Burger Sliders

House grind, toasted brioche, lettuce, tomato & onion

Corned Beef Sliders

Swiss cheese, house pickle, sauerkraut & mustard

(Served with chips)

Party Trays & Platters

Tray Serving Guidance:

Small serves 10 - 15 guests

Medium serves 16 - 21 guests

Large serves 22 - 30 guests

Vegetable Tray

Small \$35.00 Medium \$50.00 Large \$75.00

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

Smoked Salmon Tray

Small \$45.00 Medium \$65.00 Large \$95.00

Thinly sliced cold smoked salmon served with capers, diced onions, chopped egg & diced tomatoes

Grilled Chicken Tray

18 Pieces - \$95.00

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

Bruschetta Sampler

32 Pieces - \$75.00 75 Pieces - \$110.00

Char grilled French baguette topped with seven assorted toppings, 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 \$40.00 Medium \$55.00 Large \$90.00

Melons, pineapple, grapes, strawberries & seasonal fruit

Fruit & Cheese Tray

Small \$40.00 Medium \$70.00 Large \$95.00

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

Traditional Cheese & Cracker Tray

Small \$45.00 Medium \$65.00 Large \$95.00

Aged cheddar, mozzarella, gouda, havarti cheeses served with assorted crackers & pita bread

Meat & Cheese Tray

Small \$55.00 Medium \$75.00 Large \$95.00

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

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



Hors D 'Oeuvres

Mini Meatballs

\$25.00 per dozen

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

Beef Tips

\$42.00 per lbs

Cajun seasoned, blue cheese aioli & celery

Mini Sliders

\$38.00 per dozen

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

Mini Quiche

\$32.00 per dozen

Cheese, roasted mushroom & spinach mini quiche

Calamari

\$35.00 per lbs

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

Salmon Pate

\$38.00 per dozen

Salmon pate served on a crostini

Shrimp Cocktail

\$45.00 per dozen

Marinated jumbo poached shrimp with lemon olive oil & roasted garlic

Crab Cakes

\$65.00 per dozen

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



Salads

Serving & Price Guide:

Small serves 10 - 15 guests \$30.00

Large serves 16 - 21 guests \$55.00

Add Grilled Chicken

Small - \$45.00 Large - \$75.00

Add Grilled Salmon

Small - \$40.00 Large - \$75.00

Add Grilled Shrimp

Small - \$38.00 Large - \$68.00

Add Tenderloin Tips

Small - \$60.00 Large - \$95.00

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, croutons, 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 \$75.00

Bolognese meat sauce or garlic cream with roasted tomatoes & asparagus

Add protein to garlic cream pasta

Add Chicken Small- \$20.00 Large-\$40 Add Shrimp Small-\$30.00 Large \$55

Chicken Marsala

Small \$65.00 Large \$95.00

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 \$110.00 Large \$185.00

Whipped potatoes, horseradish gremolata & natural sauce reduction

Beef Tenderloin

Small \$225.00 Large \$395.00

Seared beef tenderloin & fresh herbs with a mushroom demi glaze

Beef Brisket

Small \$95.00 Large \$155.00

Seared beef brisket, herbs & vegetables with au jus

Pulled Pork

Small \$60.00 Large \$110.00

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

Sausage, Peppers & Onions

Small \$75.00 Large \$95.00

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

Vegetarian Eggplant Stack

Small \$60.00 Large \$85.00

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 \$40.00 Large \$65.00

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

Steamed Vegetable Medley

Small \$40.00 Large \$65.00

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

Broccolini with Roasted Tomatoes

Small \$40.00 Large \$65.00

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

Cauliflower Siciliano

Small \$40.00 Large \$65.00

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 \$30.00 Large \$50.00

Fluffy whipped potatoes with butter & cream with or without garlic

Saffron Basmati Rice Pilaf

Small \$30.00 Large \$55.00

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

Three layers of chocolate cake filled with chocolate mousse
& iced with rich chocolate ganache

Assorted Mini Cookies

Small \$30.00 Large \$60.00

Assorted mini chocolate chip, sugar & chefs choice

Cannoli

Small \$30.00 Large \$60.00

Chocolate dipped shell, whole milk ricotta cannoli filling
& dipped in microdot chocolate



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