



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 & a bag of chips

Burger Box

\$14.00 Per Person

Includes a choice of a burger, a soup or salad & 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 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 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

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 & 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 served with creamy herb dip

Smoked Salmon Tray

Medium \$90.00

Thinly sliced cold smoked salmon served with 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 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 \$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 & assorted crackers

Traditional Cheese & Cracker Tray

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

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

Shrimp Cocktail

\$30.00 per dozen

Marinated jumbo poached shrimp with lemon olive oil & 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

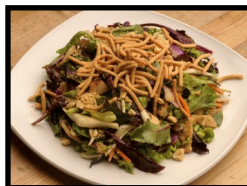
Spring greens, tomatoes, cucumbers, carrot & red onion
with Hudson or balsamic vinaigrette dressing

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 & 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 & 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

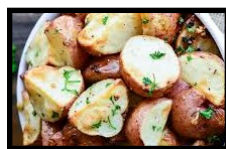
Small \$25.00 Large \$50.00

Fluffy whipped potatoes with butter & 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

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