



Joe's
SEAFOOD
PRIME STEAK
& STONE CRAB®

PRIVATE PARTIES &
SPECIAL EVENTS

SIGNATURE THREE COURSE LUNCHEON MENU

SALAD *choose one-plated individually*

CAESAR SALAD
ALL GREENS *Creamy Vinaigrette*
CHOPPED LETTUCE, TOMATO, ONION & BLUE CHEESE
VEGETABLE CHOPPED SALAD *Creamy Vinaigrette*

ENTRÉES *guest to select at the time of the event*

HERB ROASTED CHICKEN
SALMON AU POIVRE *Orange, Fennel, Radish*
SEARED AHI TUNA *Crisp Sushi Rice, Bok Choy & Frisee Salad, Ponzu Dressing*
FILET MIGNON *6oz*
CRAB STUFFED SHRIMP *(add \$5 per item served)*
COLOSSAL LUMP CRAB CAKES *(add \$6 per item served)*
FLORIDA STONE CRAB CLAWS *Joe's Mustard Sauce (price and size subject to availability)*

SIDES *choose two-served family style*

JENNIE'S MASHED POTATOES
JOE'S GRILLED TOMATOES
CREAMED SPINACH
FOUR CHEESE MAC & CHEESE
STEAMED ASPARAGUS *Lemon Butter*
GREEN BEANS "AMANDINE"

DESSERTS *choose three-guest to select at the time of the event*

KEY LIME PIE
BANANA CREAM PIE
CHOCOLATE FUDGE PIE
HAVANA DREAM PIE
PEANUT BUTTER PIE *Hot Fudge*
OLD FASHIONED APPLE PIE *A La Mode*
PEPPERMINT ICE CREAM *Hot Fudge*
GOLD BRICK SUNDAE

\$49.95 PER GUEST
not including sales tax or gratuity

ALL DAY MEETING MENU

LUNCHEON BUFFET

SALADS

ALL GREENS *Creamy Vinaigrette*

KING CRAB LOUIS *Alaskan King Crab, Tomato, Chopped Egg, Hearts of Palm, Avocado, Louis Dressing*

SANDWICHES *Chips & Pickles*

ROASTED TURKEY & AVOCADO *Crispy Pork Belly, Tomato & Sprouts on Toasted Multi-Grain*

CHARBROILED BEEF TENDERLOIN *Horseradish & Arugula*

SEARED AHI TUNA *Olive Tapenade, Focaccia*

DESSERT

OLD FASHIONED APPLE COBBLER

GLUTEN FREE BROWNIES

BEVERAGES

ASSORTED SODAS, ICED TEA, JOE'S HOUSE BLEND COFFEE

\$39.95 PER GUEST

not including sales tax or gratuity

MEETING BREAK *choose three of the following*

FRESH POPCORN

TRAIL MIX

SEASONAL FRESH FRUIT

ASSORTED NUTS & CANDY

HOMEMADE COOKIES & SNACK BARS

VEGETABLE CRUDITE

BEVERAGES

ASSORTED SODAS, ICED TEA, JOE'S HOUSE BLEND COFFEE

\$19.95 PER GUEST

not including sales tax or gratuity

SIGNATURE FOUR COURSE DINNER MENU

APPETIZERS *choose one of the following assortments—served family style*

CLASSIC STARTERS

FRIED CALAMARI,
SPINACH STUFFED MUSHROOMS, *or*
SHRIMP DE JONGHE

THE WHALE *(add \$14 per guest)*

ALASKAN KING CRAB, LOBSTER
TAIL, JUMBO SHRIMP COCKTAIL,
SHRIMP & SCALLOP CEVICHE

SALAD *choose one—plated individually*

CAESAR SALAD

ALL GREENS *Creamy Vinaigrette*

CHOPPED LETTUCE, TOMATO, ONION & BLUE CHEESE

VEGETABLE CHOPPED SALAD *Creamy Vinaigrette*

ENTRÉES *choose up to six—guest to select at the time of the event*

HERB ROASTED CHICKEN

COLOSSAL LUMP CRAB CAKES

SALMON AU POIVRE *Orange, Fennel, Radish*

SESAME CRUSTED AHI TUNA *Cauliflower Rice, Pickled Daikon, Soy Glaze*

CHILEAN SEA BASS *Miso Glaze, Bok Choy, Shiitake Mushroom*

FILET MIGNON *8oz*

FLORIDA STONE CRAB CLAWS *Joe's Mustard Sauce (price and size subject to availability)*

FILET OSCAR *6oz Filet, Alaskan King Crab, Asparagus, Béarnaise (add \$11 per item served)*

RIB EYE STEAK *16oz (add \$14 per item served)*

NEW YORK STRIP STEAK *16 oz (add \$16 per item served)*

BONE-IN FILET MIGNON *16oz (add \$20 per item served)*

FILET & TAIL *6oz Filet Mignon, 10oz North Atlantic Lobster Tail (add \$21 per item served)*

SIDES *choose two—served family style, each additional side \$3 per guest*

JENNIE'S MASHED POTATOES

JOE'S GRILLED TOMATOES

CREAMED SPINACH

FOUR CHEESE MAC & CHEESE

STEAMED ASPARAGUS *lemon butter*

GREEN BEANS "AMANDINE"

DESSERTS *choose three—guest to select at the time of the event*

KEY LIME PIE

BANANA CREAM PIE

CHOCOLATE FUDGE PIE

HAVANA DREAM PIE

PEANUT BUTTER PIE *Hot Fudge*

OLD FASHIONED APPLE PIE *A La Mode*

PEPPERMINT ICE CREAM *Hot Fudge*

\$89.95 PER GUEST

not including sales tax or gratuity

COCKTAIL RECEPTION MENU

PASSED HORS D'OEUVRES *choose from the following*

AHI TUNA WONTON
Sesame Vinaigrette, Pickled Ginger
MAC & CHEESE BITES
COCONUT SHRIMP
Sweet Chili Mayo
COLOSSAL LUMP CRAB CAKES
Joe's Mustard Sauce
KING CRAB TACOS
Thai Slaw
SMOKED SALMON LAVASH
Lemon Aioli
CHILLED LOBSTER SALAD
Toasted Brioche
CHICKEN SPRING ROLLS
Cilantro Chili Sauce

FRIED CHICKEN & CORNBREAD BITES
Apple-Jalapeno Glaze
BRAISED SHORT RIB
Crispy Polenta Cake
ROASTED BEET TARTARE
Pistachios, Feta
GRILLED CAULIFLOWER
Apple, Fennel and Cilantro
TOASTED CHEESE SANDWICH
Roma Tomatoes, Basil
BEEF TENDERLOIN SLIDERS
Creamy Horseradish, Arugula, Onion Roll
LAMB LOLLIPOPS *(add \$4 per guest)*

pre-dinner reception, choose four **\$18 PER GUEST**

cocktail reception, choose five **\$40 PER GUEST**

DISPLAYED HORS D'OEUVRES *please inquire about custom stations*

CHILLED SEAFOOD DISPLAY *priced per piece*
ALASKAN KING CRAB *Drawn Butter*
FLORIDA STONE CRAB *Joe's Mustard Sauce, subject to availability*
LOBSTER TAIL *Drawn Butter*
JUMBO SHRIMP COCKTAIL
SHRIMP & SCALLOP CEVICHE *House Made Tortilla Chips*
OYSTERS ON THE HALF SHELL *Champagne Mignonette, Cocktail*

MARKET PRICE

FARMHOUSE CHEESE BOARD

Warm Baguette, Sliced Apples, Apricot Mustarda, Fig Compote

\$9 PER GUEST

PASSED MINI PIES *choose two of the following*

KEY LIME PIE
APPLE COBBLER
PEANUT BUTTER PIE

HAVANA DREAM PIE
CHOCOLATE BROWNIE
BOSTON CREAM PIE

\$4 PER GUEST

ADDITIONAL INFORMATION

PRIVATE DINING ROOM CAPACITIES

<u>ROOM</u>	<u>SEATED</u>	<u>RECEPTION</u>
THE GIGI ROOM	104	125
JESSE'S ROOM	100	N/A
THE BOARDROOM	14	N/A
ROSE'S GARDEN	N/A	200

RESERVATION REQUIREMENTS & FEES

A SIGNED CONTRACT AND CREDIT CARD AUTHORIZATION ARE REQUIRED TO BOOK AN EVENT. THE FOOD AND BEVERAGE MINIMUM MAY VARY BASED ON ROOM AND DATE. THE FOOD AND BEVERAGE MINIMUM DOES NOT INCLUDE TAX, 3% EVENT FEE AND GRATUITY. CANCELLATIONS FEE ARE LISTED ON THE CONTRACT.

METHOD OF PAYMENT

ALL CHARGES MUST BE PAID AT THE CONCLUSION OF YOUR EVENT VIA CASH OR CREDIT CARD. ONE FINAL BILL WILL BE PROVIDED WITH ALL CHARGES LISTED. CORPORATE CHECKS ARE NOT ACCEPTED UNLESS PRIOR ARRANGEMENTS ARE MADE WITH A PRIVATE DINING MANAGER. WE ARE HAPPY TO ACCEPT UP TO 4 FORMS OF PAYMENT PER EVENT.

MENU SELECTIONS AND GUEST COUNT

GROUPS OF 16 OR LESS GUESTS ARE WELCOME TO DINE FROM THE FULL A LA CARTE MENU. WE ASK FOR YOUR FOOD AND BEVERAGE SELECTIONS 2 WEEKS PRIOR TO YOUR EVENT. ALL BEVERAGES ARE BILLED TO THE HOST TAB UNLESS OTHERWISE INSTRUCTED.

WE ASK FOR YOUR FINAL GUEST COUNT 3 BUSINESS DAYS PRIOR TO YOUR EVENT.

PARKING

THE CAESAR'S FORUM SHOPS OFFER VALET PARKING TO GUESTS DINING AT JOE'S FOR \$7 PER. CAESAR'S ALSO OFFERS SELF-PARKING JUST OFF THE CASINO/HOTEL FLOOR, HOURLY RATE APPLIES