



*Joe's*  
SEAFOOD  
PRIME STEAK  
& STONE CRAB<sup>®</sup>

PRIVATE PARTIES &  
SPECIAL EVENTS

# SIGNATURE FOUR COURSE MENU

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

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### CLASSIC STARTERS

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

### THE WHALE *(market price)*

CHILLED SHELLFISH SELECTION,  
SUBJECT TO AVAILABILITY

## SALAD *choose one—plated individually or choose two served family style*

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### 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*

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HERB ROASTED CHICKEN

COLOSSAL LUMP CRAB CAKES

SALMON AU POIVRE *Orange, Fennel, Radish*

AHI TUNA FILET MIGNON *Crispy Potato Cake, Sautéed Spinach, Red Wine Bordelaise*

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, King Crab, Asparagus, Béarnaise (add \$30 per item served)*

RIB EYE STEAK *16oz (add \$25 per item served)*

NEW YORK STRIP STEAK *16 oz. (add \$25 per item served)*

BONE-IN FILET MIGNON *16oz (add \$35 per item served)*

FILET & TAIL *6oz Filet Mignon, 10oz North Atlantic Lobster Tail (add \$35 per item served)*

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

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JENNIE'S MASHED POTATOES

JOE'S GRILLED TOMATOES

CREAMED SPINACH

FOUR CHEESE MAC & CHEESE

STEAMED ASPARAGUS *lemon butter*

BLISTERED GREEN BEANS

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

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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*

**\$94.95 PER GUEST**

*not including sales tax or gratuity*

# COCKTAIL RECEPTION MENU

## **PASSED HORS D'OEUVRES** *choose from the following*

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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 LOUIS

*Toasted Brioche*

FRIED OYSTERS

*Key Lime Aioli*

LOBSTER CORN DOG

*Pepper Jelly*

VEGETABLE CANAPE

*Whipped Feta, Roasted Butternut Squash*

FRIED CHICKEN & CORNBREAD BITES

*Apple-Jalapeno Glaze*

NEW YORK STRIP

*Crispy Potato Cake*

ROASTED BEET TARTARE

*Pistachios, Feta*

GRILLED CAULIFLOWER

*Apple, Fennel and Cilantro*

STUFFED PEPPADEWS

*feta cheese, basil pesto*

VEGETABLE CANAPE

*Whipped Feta, Roasted Butternut Squash*

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*

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**CHILLED SEAFOOD DISPLAY** *priced per piece, subject to availability*

KING CRAB *Drawn Butter*

FLORIDA STONE CRAB *Joe's Mustard Sauce, subject to availability*

LOBSTER TAIL *Drawn Butter*

JUMBO SHRIMP COCKTAIL

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*

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KEY LIME PIE

APPLE COBBLER

PEANUT BUTTER PIE

HAVANA DREAM PIE

CHOCOLATE BROWNIE

BOSTON CREAM PIE

**\$6 PER GUEST**

# ADDITIONAL INFORMATION

## PRIVATE DINING ROOM CAPACITIES

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<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
GRACE'S NORTH	70	90
GRACE'S SOUTH	30	40
GRACE'S FULL	110	125

## RESERVATION REQUIREMENTS & FEES

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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

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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

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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

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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