



Joe's
SEAFOOD
PRIME STEAK
& STONE CRAB[®]

PRIVATE PARTIES &
SPECIAL EVENTS

SIGNATURE FOUR COURSE MENU

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

CLASSIC STARTERS

Fried Calamari, Spinach Stuffed Mushrooms and Shrimp De Jonghe

OR

SHELLFISH TRIO *(add \$20 per guest)*

King Crab, Lobster Tail, Jumbo Shrimp Cocktail served chilled with cocktail sauce and drawn butter

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

CAESAR SALAD

ALL GREENS *Creamy Vinaigrette*

CHOPPED LETTUCE, TOMATO, ONION & BLUE CHEESE

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*

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 \$5 per guest*

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*

KEY LIME PIE

BANANA CREAM PIE

CHOCOLATE FUDGE PIE

PEANUT BUTTER PIE *Hot Fudge*

OLD FASHIONED APPLE PIE *A La Mode*

HAVANA DREAM PIE

\$94.95 PER GUEST

not including sales tax or gratuity

COCKTAIL RECEPTION MENU

PASSED HORS D'OEUVRES *minimum of 30 guests*

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, mint chimichurri
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 *minimum of 30 guests*

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 *minimum of 30 guests, choose two of the following*

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

<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

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