

# J A M S

## Catering Menu 2022



## Appetizers

Per Person

\$3

**Bruschetta**- balsamic tomato salsa, basil pesto, parmesan cheese, balsamic reduction

**Bacon Dates**-Honey Goat Cheese Filled Dates, Balsamic Glaze, Toasted Pistachios, Arugula

**Caprese Skewers**- Cherry Tomatoes, Basil, Fresh Mozzarella, Basil Aioli, Balsamic Glaze

**Fried Ravioli**- five cheese blend, tomato basil sauce, parmesan, arugula

**Apple/Fig Crostini**- Toasted Bread, Fig Jam, Honey Cream Cheese, Fresh Apple, Arugula, Balsamic Glaze

\$4

**Pietro Kabobs**- Grilled Chicken Breast, Mushrooms, Sweet Mustard Balsamic Glaze, Arugula, Green Onions

**Italian Meatballs**- ground pork and beef, basil tomato sauce, parmesan cheese

**Hoisin Chicken Tenders**- coconut breaded chicken tenders, Asian slaw, roasted sesame seeds, hoisin raspberry sauce

**Ginger Pork Pot Stickers**- Hoisin BBQ, Curry Peanuts, Asian Slaw

**Stuffed Mushrooms**- Button Mushroom, Ground Beef, Onion, White Wine, Tomato Relish, Parmesan

**BLT Sliders**- Hawaiian roll, Bacon, Arugula, Roasted Tomato, Balsamic Onions, Tarragon Mayo

\$5

**Crab Rangoon Egg Rolls**- Blue crab meat, cream cheese, goat cheese, siracha, spicy plum sauce, scallion

**Firecracker Shrimp**- Cornmeal Crusted Shrimp, Banana Peppers, Red Peppers, Arugula, Romesco Sauce

**Crab Cakes**- Blue crab, panko breading, Cajun pepper sauce, fried capers, Asian slaw

**Tuscan Artichoke Dip**- Roasted Artichoke hearts, red pepper, three cheese, spinach, white wine, red grapes, house made chips or garlic bread

**BBQ Pork Sliders**- Pulled Pork, House BBQ, Coleslaw, Hawaiian Roll

**Bacon Wrapped Scallops**- Pan seared scallops, hickory smoked bacon, Thai Sweet Chili Aioli

**Arancini Balls**- Saffron Risotto, Bolognese Sauce, Fresh Mozzarella, Marinara, Panko

**Cocktail Shrimp**- Citrus poached shrimp, Cocktail Sauce, Lemon

**Shrimp Ceviche**- Shrimp, lime, Cucumber, Onion, Tomato, Cilantro, Cholula with house fried chips

### Dessert Bites

\$5 per person

**Chocolate Devil's Food Cake**  
**Makers Mark Chocolate Cheesecake**

**Crème Brulee**

**Carrot Cake**

**Coconut Bomboloni**

## PLATED DINNERS TIER 1

*\$25 per person*

ALL DINNERS SERVED WITH SIDE SALAD AND CHOICE OF ENTRÉE

**Short Rib Tacos-** Slow roasted short rib, flour tortillas, Monterey jack cheese, smoked chili tomato jam, lime crema, shredded red cabbage. Served with Gouda mac & cheese

**Grilled Chicken Enchiladas-** Grilled shredded chicken, Verde sauce, Monterey jack cheese, tomato salsa, Coleslaw, red rice, southwest sour cream, Black Beans

**Creamy Tortellini-** Alfredo, Basil Pesto, Cheese Tortellini, Marinara, Roasted Tomatoes, Basil Aioli, Parmesan Cheese

**Bucatini with Italian Meatballs-** Pork and beef meatballs, tomato basil marinara, parmesan cheese, garlic Bread

**Mushroom Lasagna –** Herbed Mushroom Medley, Parmesan Cheese, Spinach, Red Pepper Sauce, Arugula, Cherry Tomatoes, Lemon Vinaigrette

## PLATED DINNERS TIER 2

*\$30 per person*

ALL DINNERS SERVED WITH SIDE SALAD AND CHOICE OF ENTRÉE

**Chicken Saltimbocca-** Chicken Breast, Prosciutto, Fried Sage, Fresh Mozzarella, Gouda Cheese, Wine Butter Sauce, Broccolini & Peppers, Mashed Potatoes

**Chicken Picatta** – Pan Seared Chicken Breast, Angel Hair Pasta, Lemon Butter Sauce, Capers, Red Onions, Artichokes, Cherry Tomatoes, Grilled Lemon, Asparagus, Fried Capers

**Beer Battered Fish and Chips-** Tempura beer battered cod, Waffle fries, Cajun remoulade, dill tartar sauce, creamy coleslaw

**Lobster Tacos-** Tempura beer battered lobster, Flour tortillas, pineapple habanero Pico, arbol chili aioli, red cabbage, cilantro, havarti. Served with smoked gouda white cheddar mac & cheese

**Short Rib Mac & Cheese-** Creamy Smoked Gouda Cheese, Mini Shell Pasta, Seasoned Parmesan Breadcrumbs, Braised Short Rib, Parmesan, Green Onions

## PLATED DINNERS TIER 3

\$40 per person

ALL DINNERS SERVED WITH SIDE SALAD AND CHOICE OF ENTRÉE

**Blue Cheese Pork Chop-** Charbroiled Pork Chop, Blue Cheese Butter, Red Wine Demi, Mashed Potatoes, Broccolini & Peppers

**Brown Butter New York-** 10 oz Charbroiled Strip, Mashed Potatoes, Brown Butter Wine Sauce, Broccolini, Red Pepper

**Chicken Tikka Masala-** Masala Marinated Chicken Thigh, Indian Gravy, Garlic Butter Rice, Steamed Broccoli

**Cajun Catfish** – Cornmeal Crusted Catfish, Cajun Rice, Green Beans, Spicy Cajun Sauce, Mango Salsa

**Salmon Risotto-** 8 oz Seared Salmon, Saffron Risotto, Chipotle Butter Sauce, Broccolini, Red Pepper

## PLATED DINNERS TIER 4

\$60 per person

ALL DINNERS SERVED WITH SIDE SALAD AND CHOICE OF ENTRÉE

**Goat Cheese Ribeye-** 12 oz Charbroiled Ribeye, Mashed Potatoes, Broccolini & peppers, Herbed Goat Cheese, Sun Dried Tomato Pesto, Red Wine Demi

**Chimichurri New York-** 14oz Charbroiled Strip, Parsley Chimichurri, Tomato Chutney, Roasted Corn, Rice Pilaf, Broccolini & Peppers

**Blue Cheese Filet–** 8 oz Tenderloin, Blue Cheese Butter, Bourbon Sweet Potato Puree, Red Wine Demi, Brussel Sprouts

**Pistachio Lamb Chops-** Herb Oil Seared Lamb Chops, Pistachio Crust, Bourbon Sweet Potato Puree, Brussel Sprouts, Red Wine Demi

**Roasted Chicken –** Indian Spiced Roasted Half Chicken, Roasted Vegetables, Chicken Au Jus, Mediterranean Salad

## **BUFFET DINNER**

*All buffets are served with choice of field or Caesar salad, rolls and butter*

**Tier 1 \$20 per person**

*One entrée selection and two side selections*

**Tier 2 \$25 per person**

*Two entrée selections and two side selections*

**Tier 3 \$40 per person**

*Three entrée selections and two side selections*

**Brown Butter Salmon-** Pan seared Salmon, White Wine Butter Sauce

**Parmesan Chicken-** Breaded parmesan chicken breast, tomato basil sauce, mozzarella

**Marsala Chicken-** Creamy marsala sauce, Pan Fried chicken, mushroom, Caramelized Onions

**Pork Tenderloin-** Brined and slow roasted with apple sage glaze

**Roast Beef-** Balsamic rosemary glaze, au jus

**Chicken Tikka Masala-** Masala Marinated Chicken Thigh, Indian Gravy, Naan Bread

**Short Rib Birria-** Angus short rib braised in Guajillo Marinade, Onions, Cilantro, Spicy Arbol Sauce, Tortillas

**Chicken Picatta-** pan-fried chicken, lemon white wine sauce, Artichokes, Red Onions, Tomato, Capers

**Meatloaf-** House ground pork and beef, red pepper gravy

**Coffee Rubbed Brisket-** Slow Cooked Brisket, Coffee Rubbed Marinade, Rosemary Au Jus

**Street Carnitas-** Slow Cooked Carnitas, Orange Marinade, Tomatillo Salsa, Cilantro, Onions, served with tortillas

**Mojo Chicken-** Pan seared chicken, Mojo Marinade, Pineapple-Avocado Salsa



## SIDE OPTIONS

Sauteed vegetables

Creamy whipped potatoes

Bourbon Mashed Sweet  
Potatoes

Parmesan Crispy potatoes

Spanish rice

Chipotle black beans

Macaroni and cheese

Creamy Polenta

Citrus Rice Pilaf

Roasted vegetables

Street Corn on a Cob

Broccolini and Peppers

Bacon Brussel sprouts

Cajun Rice

Coleslaw

Lime-Soy Zucchini

## SALAD OPTIONS

**Field Salad-** Mixed baby greens, romaine hearts, parmesan cheese, house made croutons, peppered walnuts. Balsamic Vinaigrette.





## DESSERT \*Choose up to three

\$8 per person or \$60 as whole cake

**Chocolate Devil's Food Cake-** Peanut butter cream cheese frosting, chocolate cake, chocolate truffle sauce, toasted pistachio

**Carrot Cake-** Shredded carrot, brown sugar cake, toasted macadamia nut, ginger cream anglaise

**Maker's Mark Cheesecake-** Dark chocolate, Oreo graham cracker crust, Bing cherry, maker's mark ganache

**Coconut Bread pudding-** Toasted Brioche, Warm Bourbon Caramel, Chantilly, Toasted Coconut

**Chocolate Berry Cake-** Chocolate Sponge Cake, Chantilly, Chocolate Ganache, Berry Compote

**Berry Lime Cheesecake-** Lime Cheesecake, Berry Compote, Chantilly, Fresh Berries

**Banana Foster Cheesecake-** Vanilla Cookie Crust, White Cheesecake, Banana-Rum Caramel Topping, Macadamia Nuts

## **BUFFET BRUNCH**

**Tier 1** \$20 per person

*Selection Of 4 Brunch Items*

**Tier 2** \$25 per person

*Selection Of 6 Brunch Items*

**Tier 3** \$30 per person

*Selection Of 8 Brunch Items*

**Scrambled-** Fluffy scrambled Eggs season with white pepper and salt

**French Toast** – Vanilla Flavored French Toast W/ House made Bourbon Syrup

**Muffins** – Butter Toasted Muffing W/ Fruit Jelly

**Texas Toast** – Butter Toasted Egg Bread W/ Fruit Jelly

**Biscuits-** Buttermilk Biscuits Topped with Chorizo Gravy

**Pancakes-** Orange Flavored Pancakes W/ Honey Butter

**Waffles** – Sugar Pearl Waffles W/ House Made Bourbon Syrup

**Turkey** – Thinly Sliced Slow Roasted Turkey

**Brisket** – Slow Roasted Coffee Rubbed Brisket

**Fresh Fruit-**Cantaloupe, Pineapple, Seasonal Berries

**Brunch Potatoes** – Garlic Butter, Parmesan Cheese

**Sausage-** Pork Sausage Patties

**Bacon** – Thick Cut Bacon

### **Add Ons (20 people)**

**Brunch Taco Platter \$65**

*Chorizo, Egg, Salsa, Cheese, Brunch Potatoes*

**Chilaquiles LG Tray \$65**

*Chips, Tomatillo Salsa , Crema, Avocado, Onions, Cheese,*

**Brunch Sandwich Platter \$65**

*Croissant, Egg, Bacon, Paprika Aioli, Cheddar*

**Coconut Bread Pudding \$60**

*Toasted Brioche, Bourbon Caramel*

**Coffee Cake \$45**

*Vanilla Cake, Cinnamon Streusel, Raspberry Sauce, Fresh Berries*