



CATERING MENU

STATIONARY HORS D'OEUVRES

Fresh Fruit Skewers

Stuffed Mushrooms

Marinated Grilled Chicken with a Spicy Aioli

Tomato/Mozzarella Skewers

Tuna Tartar on Cucumber

Tomato Bruschetta

Filet Crostini

Shrimp Cocktail

SALAD with Focaccia Bread

Greek Salad ~ mixed greens, feta cheese, cucumber, tomatoes, Kalamata, red onion

Baby Arugula ~ shaved parmesan, lemon EVOO, cracked black pepper, red onion

J Signature ~ pears, candied pecans, gorgonzola, dried cranberries, sweet balsamic

Caesar ~ crisp romaine, garlic croutons, parmesan

ENTREES (PLATED, FAMILY STYLE OR BUFFET)

Chicken Riggies ~ pesto, mixed herbs in a spicy tomato cream sauce

Chicken Francais ~ lemon white wine sauce

Chicken Marsala ~ mushrooms, onions, sundried tomatoes, marsala demi glaze

Chicken Cacciatore

Eggplant Parmigiana ~ baked breaded eggplant, basil, marinara, mozzarella

Stuffed Eggplant ~ baked breaded eggplant, ricotta, mozzarella, marinara

Lasagna ~ seasoned beef, ricotta, mozzarella, marinara

Cheese Ravioli ~ simple marinara

Penne ala Vodka ~ sundried tomatoes, mushrooms, vodka cream sauce

Pasta Primavera ~ onions, zucchini, tomatoes, spinach, garlic

Roasted Salmon

Stuffed Sole ~ crab and shrimp

Mediterranean Haddock ~ feta, spinach, tomatoes, onions

Herb Roasted Pork Loin

Beef Tenderloin or Sirloin

ALSO COMES WITH THE FOLLOWING DEPENDING ON STYLE OF MEAL:

*Oven Roasted Potatoes, Mashed Potatoes, Garlic Mashed Potatoes, Couscous or Rice
Pilaf*

Grilled Vegetables

Dessert ~ Assorted Platters Chef's Choice

Price per person based on menu selection plus 20% service fee and tax