



CATERING MENU

JAMS MIDTOWN



JAMS

MODERN AMERICAN

CATERING MENU 2024

APPETIZERS

PRICED FOR SERVICE OF 25

BRUSCHETTA

\$75

parmesan bread, tomato relish, basil pesto, balsamic reduction, parmesan

BACON DATES

\$70

honey goat cheese filled dates, balsamic glaze, toasted pistachios, arugula

GINGER PORK POT STICKERS

\$75

sweet chili pineapple sauce, cole slaw, peanuts, green onion

CAPRESE SKEWERS

\$70

cherry tomatoes, basil, fresh mozzarella, basil aioli, balsamic glaze

VEGGIE PLATTER

\$65

celery, carrot, broccoli, red pepper, cucumber, house made ranch

ITALIAN MEATBALLS

\$95

ground pork and beef, basil tomato sauce, parmesan cheese

COCKTAIL SHRIMP

\$95

citrus poached shrimp, cocktail sauce, lemon

FRUIT PLATTER

\$65

pineapple, cantelope, strawberries, apple, seasonal fruits

ESQUITES

\$80

charred corn, lime aioli, tajin, cotija cheese, served with chips

HUMMUS

\$65

lime, garbanzo, pico, pita bread

CRAB RANGOON EGG ROLLS

\$95

blue crab meat, cream cheese, goat cheese, siracha, spicy plum sauce, scallion

CRAB CAKES

\$95

blue crab, panko breading, cajun pepper sauce, fried capers, asian slaw

COCONUT SHRIMP

\$95

cole slaw, sweet pineapple chili sauce

SHRIMP CEVICHE

\$85

shrimp, lime, cucumber, onion, tomato, cilantro, cholula, served with chips



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CATERING MENU 2024 PLATED DINNER

\$25 PER PERSON

INCLUDES SIDE SALAD AND CHOICE OF ENTREE

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

MEATLOAF

open faced on sourdough, whipped potatoes, green beans, baby carrots, red pepper grave, onion rings

COCONUT CHICKEN SALAD

fried coconut chicken, artichoke hearts, avocado, swiss, tomato, red onions, croutons, almonds, creamy herd dressing, raspberry sauce

JAMS BURGER

house blend ground beef brisket, chuck meat, Cheddar Cheese, Bacon, LTOP, served with poblano slaw





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PLATED DINNER

\$30 PER PERSON

INCLUDES SIDE SALAD AND CHOICE OF ENTREE

LOBSTER TACOS

Tempura beer battered lobster, Flour tortillas, pineapple habanero Pico, arbol chili aioli, red cabbage, cilantro, Havarti . Served with Rice and Beans

BEER BATTERED FISH & CHIPS

Tempura beer battered cod, Waffle fries, Cajun remoulade, dill tartar sauce, creamy coleslaw

CHICKEN SALTIMBOCCA

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

WHISKEY STEAK COBB SALAD

marinated steak, green beans, avocado, red onion, basil, herbed marinated garbanzo, bacon, egg, tomato, blue cheese, aged sherry vinaigrette

RIBEYE TORTELLINI

Three Cheese Tortellini, Spinach, Roasted Tomato, Parmesan, Red Wine Cream Sauce, Shaved Ribeye, Parmesan Bread



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\$60 PER PERSON

INCLUDES SIDE SALAD AND CHOICE OF ENTREE

CHIMICHURRI NEW YORK STRIP

14oz Charbroiled Strip, Parsley Chimichurri, Roasted Tomatoes, Roasted Corn, Rice Pilaf, Broccolini & Peppers

BROWN BUTTER RIBEYE

12 oz Charbroiled Strip, Mashed Potatoes, Brown Butter Wine Sauce, Broccolini, Red Pepper

GOAT CHEESE RIBEYE

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

BLUE CHEESE FILET

8 oz Tenderloin, Blue Cheese Butter, Mashed Potatoes, Red Wine Demi, Brussel Sprouts

SALMON RISOTTO

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





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BUFFET DINNER

SERVED WITH CHOICE OF FIELD OR CEASAR SALAD

TIER 1 \$20 PER PERSON

One entree selection and two side selections

TIER 2 \$30 PER PERSON

Two entree selection and two side selections

TIER 3 \$ 40 PER PERSON

Three entree selections and two side selections

ENTREES

BROWN BUTTER SALMON

pan seared salmon, white wine butter sauce

MEATLOAF

house ground pork and beef, red pepper gravy

PORK TENDERLOIN

brined and slow roasted with blue cheese butter

ROAST BEEF

balsamic rosemary glaze, au jus

CHICKEN PICATTA

roasted chicken, lemon white wine sauce, artichokes, red onion, tomato, capers

COFFEE RUBBED BRISKET

slow roasted brisket, coffee rubbed marinate, rosemary au jus

STREET CARNITAS

slow braised carnitas, tomatillo salsa, cilantro, onions. served with tortillas

SHORT RIB BIRRIA

angus short rib braised in guajillo marinade, onions, cilantro, spicy arbol sauce. served with tortillas

SIDES

SAUTEED VEGETABLES

GUCAMOLE

SPANISH RICE

BROCCOLINI & PEPPERS

CREAMY WHIPPED POTATOES

BOURBON MASHED SWEET POTATO

PARMESAN CRISPY POTATO

BACON BRUSSEL SPROUTS

CHIPOTLE BLACK BEANS

CAJUN RICE

MACARONI & CHEESE

ROASTED VEGETABLES

MACARRONI SALAD

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DESSERT

MORE OPTIONS AVAILABLE! ASK US ABOUT WEDDING CAKES!

DESSERT BITES \$5

CARROT CAKE

VANILLA FLAN

MAKER'S MARK CHEESECAKE

CHEF'S BREAD PUDDING

BERRY COCONUT CHEESECAKE

ASSORTED COOKIES

WHOLE CAKES

CARROT CAKE \$60

CHOCOLATE MOUSE CAKE \$65

VANILLA FLAN \$50

COCONUT RASPBERRY
CHEESECAKE \$60

MAKER'S MARK CHEESECAKE \$65

DON'T SEE WHAT YOU'RE LOOKING FOR?

JAMS WILL CUSTOMIZE ANY MENU FOR YOU. WE SPECIALIZE IN CREATING MEMORABLE EXPERIENCES THROUGH FOOD, ELEVATED DINING EXPERIENCES COMPLETED THROUGH OUTSTANDING SERVICE.

