

J A M S

Catering Menu



Appetizers

Per Person

\$3

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

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

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

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

Vegetable Tray- Carrot, Celery, Cherry Tomatoes, Broccoli, Cucumber, Cucumber Ranch

\$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

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

Chorizo Bean Dip – Pinto Refried Beans, Homemade Chorizo, Sour Cream, Pico, Corn Chips

Taquitos – Potato Fried Taquitos, Lime Crema, Shredded Romaine, Pico, Tomatillo Sauce

Fruit Tray: Cantaloupe, Pineapple, Grapes, Seasonal Berries, Apple, Mango Cream Dip

\$5

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

Fried Shrimp- Cornmeal Crusted Shrimp, Banana Peppers, Red Peppers, Arugula, Romesco Sauce

Pan Seared Crab cakes- Blue crab, panko breading, Red Pepper, Spicy Cajun Sauce, fried capers, Lemon Slaw

Tuscan Artichoke Dip- Roasted Artichoke hearts, red pepper, three cheese, spinach, white wine, house made chips

Coconut Crusted Shrimp- Thai Sweet Chili Aioli, Asian Curry Slaw

Shrimp Cocktail - Citrus poached shrimp, Cocktail Sauce, Lemon

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

BLT Sliders- French Roll, Bacon, Arugula, Roasted Tomato, Balsamic Onions, Tarragon Mayo

BBQ Pork Sliders- Pulled Pork, House BBQ, Coleslaw, French Roll

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 | Jack Cheese | Smoked Chili Tomato Jam | Lime Crema | Red Cabbage | Gouda mac and cheese |

Chicken Enchiladas- Grilled Chicken | Verde Sauce | Jack Cheese | Pico | Citrus Coleslaw | Red Chili Rice | Southwest Sour Cream | Chipotle Black Beans |

Mac and Cheese- Creamy Smoked Gouda Cheese | Shell Pasta | Herb Breadcrumbs | Parmesan | Green Onions | Parmesan Bread | Choice of Short Rib, Chicken or Shrimp |

Jams Bucatini - Tomato Basil Marinara | Parmesan Cheese | Arugula | garlic Bread | Choice of Meatballs or Parmesan Chicken |

Fish and Chips- Tempura Beer Battered Cod | Waffle Fries | Cajun Remoulade | Dill Tartar Sauce | Creamy Coleslaw |

PLATED DINNERS TIER 2

\$30 per person

ALL DINNERS SERVED WITH SIDE SALAD AND CHOICE OF ENTRÉE

Chicken Saltimbocca- Pan Seared Chicken Breast| Prosciutto| Fresh Mozzarella| Brown Butter-Wine Sauce| Broccolini and Red Peppers| Mashed Potatoes|

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

Mahi Tacos – Blackened Mahi| Flour Tortillas| Red Cabbage| Carrot Crema| Tomatillo Salsa| Avocado| Cilantro| Red Chili Rice| Chipotle Black Beans|

Creamy Tortellini- Alfredo| Basil Pesto| Cheese Tortellini| Marinara| Roasted Tomatoes| Basil Aioli| Parmesan Bread| Choice of Short Rib, Chicken or Shrimp|

Lobster Tacos- Tempura battered lobster| Flour Tortillas| Pineapple Habanero Pico| Arbol chili aioli| Red Cabbage| Cilantro| Havarti| Smoked gouda Mac and Cheese|

PLATED DINNERS TIER 3

\$40 per person

ALL DINNERS SERVED WITH SIDE SALAD AND CHOICE OF ENTRÉE

Blue Cheese Pork Chop- 14 oz Charbroiled Pork Chop | Blue Cheese Butter | Red Wine Demi | Mashed Potatoes | Broccoli and Peppers |

Brown Butter New York- 10 oz Charbroiled Strip | Sweet Bourbon Mash | Brown Butter Wine Sauce | Broccoli and Red Peppers |

Salmon Risotto- 8 oz Seared Salmon | Saffron Risotto | Chipotle Butter Sauce | Broccoli and Red Peppers | Grilled Lemon | Parsley |

Beef Stroganoff – Red Wine Cream Sauce | Braised Short Rib | Truffle Mushrooms | Egg Noodles | Shaved Ribeye | Sour Cream | Green Onions | Parmesan Bread |

Grilled Mahi – 8 oz Charbroiled Mahi | Herb Oil | White Rice | Roasted Vegetables | Mango Salsa | Cilantro | Lime |

PLATED DINNERS TIER 4

\$60 per person

ALL DINNERS SERVED WITH SIDE SALAD AND CHOICE OF ENTRÉE

Goat Cheese Ribeye- 12oz Charbroiled Ribeye | Mashed Potatoes | Broccolini & Peppers | Herbed Goat Cheese | Sun Dried Tomato Pesto | Bordelaise Sauce |

Ribeye Oscar- 12 oz Charbroiled Ribeye | Tiger Shrimp | Au Gratin Potatoes | Asparagus | Bourbon Hollandaise |

Filet Mignon – 8 oz Tenderloin | Herb Garlic Oil | Garlic Mashed Potato | Red Wine Demi | Asparagus | Roasted Tomatoes | Mushrooms |

Blue Cheese New York- 14oz Charbroiled Strip | Blue Cheese Butter | Bourbon Sweet Potato | Red Wine Demi | Glazed Brussel Sprouts |

NY Strip Risotto- 10 oz Charbroiled New York Strip | Red Wine Creamy Risotto | Truffle Mushrooms | Broccolini & Peppers | Parmesan Cheese | Roasted Tomatoes |

BUFFET DINNER

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

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 | Brown Butter Wine Sauce

Parmesan Chicken- Breaded parmesan chicken breast | Marinara | Mozzarella | Arugula |

Marsala Chicken- Creamy Marsala Sauce | Pan Seared Chicken | Mushroom | Caramelized Onions

Pork Tenderloin- Brined and Slow Roasted with Apple-Cranberry Chutney

Roast Beef- Balsamic Rosemary Glaze | Au Jus

Grilled Mahi – Herb Oil Marinated Mahi | Mango Salsa |

Beef Birria- Gajillo Marinate | Braised Beef | 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

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

Mojo Chicken- Pan seared chicken | Mojo Marinade | Pineapple-Avocado Salsa

Chicken Saltimbocca- Pan Seared Chicken | Brown Butter Wine Sauce | Fresh Mozzarella | Prosciutto | Sage |

SIDE OPTIONS

Sauteed vegetables

Creamy whipped potatoes

Bourbon Mashed Sweet
Potatoes

Parmesan Crispy potatoes

Spanish rice

Chipotle black beans

Macaroni and cheese

Creamy Polenta

Chorizo Refried Beans

Street Corn Skillet

Citrus Rice Pilaf

Roasted vegetables

Broccoli and Peppers

Bacon Brussel sprouts

Cajun Rice

Coleslaw

Lime-Soy Zucchini



DESSERT BITES *Choose up to three Per Party

\$5 per person or \$60 as whole cake

PB & Chocolate Cake- Peanut butter cream cheese frosting| chocolate cake| Peanut Caramel Sauce| Berries|

Carrot Cake- Vanilla Cream Cheese Frosting| Toasted Macadamia Nuts| Ginger Crème Anglaise|

WC Bread Pudding- Toasted Brioche| Warm White Chocolate Sauce| Raspberry Sauce| Almonds| Chantilly| Fresh Raspberries|

Berry Lime Cheesecake- Lime Cheesecake| Raspberry Sauce| Fresh Berries| Lime Wedge|

Banana Foster Cheesecake- Vanilla Cookie Crust| White Cheesecake| Banana-Rum Caramel Macadamia Nuts|

Crème Brulee- Vanilla Custard| Turbinado Sugar Crust| Fresh Berries|

Coffee Flan – Two Milk Custard| Caramel| Fresh Berries|

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 White Pepper 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

English Muffin, Egg, Bacon, Paprika Aioli, Cheddar

Coconut Bread Pudding \$60

Toasted Brioche, Bourbon Caramel

Coffee Cake \$45

Vanilla Cake, Cinnamon Streusel, Raspberry Sauce, Fresh Berries