



Full Service Catering Menu- 2011

***Some Sauces and Ingredients are Seasonal and may be Substituted Based on Availability. All Produce is Acquired from Locally Grown Farmer's Markets. Most Items Require Chef Preparation on Site and May Require Additional Equipment Pending Preparation Space. Some Items are Suitable for Large Order Delivery/ Drop Off Service without Staff**

HORS D' OEUVRES LIST

BUTLER STYLE PASSED SELECTIONS

Prices Start at \$2.50 Per Person/ Selection with a Minimum of 4 Selections per event.
(Some Selections are Suitable for Buffet)

Endive Spears

Filled with Green Apple, Bosque Pear, Walnuts and Stilton

Deep Fried Dolmas

Offered with a Pomegranate Tzatziki sauce

Soup Sippers

Roasted Red, Sweet Potato and Spiced Squash

or

Purple potato and Cauliflower

Upside-Down Apple and Cheddar Tart

With Toasted Walnuts and Frisee

Peter Pumpkin Cheese Puffs

Fried Gniochi Skewers

Tossed in an Almond Pesto

Peanut Butter n Jelly Chicken Skewers

Simmered in Concord Grape Preserves

Offered with a Sweet and Spicy Peanut Sauce

Lasagna Cups

With Ground Turkey or Eggplant
Mozzarella and Herb Goat Cheese

Andouille Sausage & Basil Puffs

Offered with an Apricot Mustard Sauce

Tandori Chicken

Wrapped in Cucumber Ribbons
Offered with a Mint Greek Yogurt Sauce

Poppadom cracker

Topped with Shredded Tandori Chicken and Mango Chutney

Scallop & Mushroom Kebabs

On Rosemary Skewers

Prosciutto & Truffle Butter Crostini**Sautéed Shrimp in Herbs de Provence**

Offered with a Yogurt and Whole Grain Mustard Sauce

Spinach Artichoke Dip and Avocado Poppers

Offered with Poblano Ranch

Tofu Spring Rolls

Deep Fried and Offered with a Sweet and Spicy Chili Sauce

Baked Brie Quesadillas

Layered with Sun Dried Tomatoes and
Topped with Watermelon Pico Di Gallo

Deep Fried Mac and Cheese

Served with Warm Marinara for Dipping

Mediterranean Poppers

Cherry Tomatoes Stuffed with Olive Tapenade

Chilled Smoked Salmon in Cherry Tomatoes

Onion, Cream Cheese and Cilantro, Caper Garnish

Pot Stickers Two Ways

Choice of Either Pork and Cabbage or Veggie
Deep Fried and Drizzled with Wasabi Mayo or Sriracha Mayo on Chopsticks

Grilled Cheese Galore

Smoked Gouda, Swiss, Jack, Pimento and Jalapeno
On Artisan Bread

Tuaca and Lime Marinated Chicken

Shredded on Cilantro Chantilly Mayo
Atop a Crisp Tortilla Chip

Tom and Jerry's

Mushroom Caps Filled with Turkey, Tomato, Creamed Spinach and Swiss Cheese
Served on Scallop Shells

Blackened Quail Breast

on Plantain Chips with Mango Pico De Gallo

Summer Stuffed New Potatoes

Vermont Cheddar and Green Onions
Topped with Bacon Jam

Cypress Crostini

Melted Port Salute, Prosciutto and Asparagus
Atop Crispy Bread Slice

Wellingtons Four Ways

Choice of Either Beef, Chicken or Andouille Sausage in Puff Pastry
Served with Mango Chutney Sauce

Or

'New' Summer Seafood Sausage

Shrimp and Scallops, Tomato, Basil and Capers
Baked in Puff Pastry

Shrimp Luigi

Miniature Pesto Coated Shrimp in Puff Pastry
On Haute Skewers

Tai Pai Cakes

Tilapia, Cilantro, Ginger, Red Peppers and Carrots
Drop of Wasabi Paste, Served on Seafood Forks

Saigon Saches

Tilapia, Cilantro, Ginger, Red Peppers and Carrots
Wrapped in Wonton Wrappers and Deep Fried
Offered with a Spicy Peanut Sauce

Summer Scallops

Stuffed with Green Apple, Manchego, Pan Seared
Drizzled with Strawberry Poppy Seed Vinaigrette

Chilled Beef Tenderloin

Atop Toasted Crostini
Garnished with Horse Radish Cream and Dill

Estes Empanadas

Ground Beef, Chilies and Curry Deep Fried
Topped with Dried Cherry Sauce, Served on Seafood Forks

BUFFET STYLE HORS D' OEUVRES SELECTIONS

Buffet Style Hors D' Oeuvres Priced Per Person Based on Attendance

Balsamic Marinated Portabellas

Stuffed with Gorgonzola

Savory Mushroom Tart (10 Inch)

Pickled Baby Carrots

In Champagne & Sherry Vinegar

Purple Potato Hash

Caramelized Onions, Bacon, Mushrooms, Tarragon and Capers

Braised Chestnuts in Stock, Onion, Port and Thyme

Southern Biscuit Muffins

With Bacon Jam

Signature Pretzel Bites

Side of Warm Smoked Gouda Cheese Dip

Flash Fried Chickpeas

Topped with Cumin Salt and Italian Parsley

Vinaigrette Potato Salad

Edamame Sprinkled with Truffle Salt

Hippie Tapenade

Roasted Olives Tossed with Herbs Provence, Truffle Oil and Crushed Red Pepper
With our Signature Home Made Pita Chips

Hummus-Cide

Killer Spiced with Chipotle and Garlic
With our Signature Home Made Pita Chips

Cranberry-Praline Mascarpone Spread

With Toasted Crostini and Orange Zest

Home Made Ricotta

Wilted Fennel and Toasted Crostini

Open Faced Ripiene Muffalata

Herbed Goat and Ricotta Cheese, Sliced Sautéed Eggplant, Tomato Sauce,
Shredded Parmesan on Soft Flat Bread and Topped with Spicy Sprouts

Buttermilk Fried Chicken

Topped with Pickled Watermelon Slaw

Calamari Friti

Fried Calamari Rings Tossed in Lemon Juice, Garlic, Olive Oil, Parmesan and Pepperoncini
Topped with Chopped Parsley

Antipasto Display

Whole Hard, Soft and Sliced Domestic and Imported Cheeses, Wheel of Brie, Stem-less Strawberries, Seedless Grapes and Dried Apricots
Cured Meats, Roasted Red Peppers, Marinated Olives, Marinated Giardinera and Grilled Vegetables, Served with Crackers, Breads, Crostinis and Pita Chips

“Flaming Hot Cheeto™” Sliders

Angus Beef and Cheeto™ Patties Topped with Melted White Cheese Sauce

Roasted Salmon Savoy

On a Bed of Lentils,
Topped with Avocado, Strawberries, Red Onions, Italian Parsley and Lime Juice

Southern Slingers

Creamy Cheese Grits Served in Demitasse Cups
Topped with a Chef's Assortment of Toppings

Summer Seafood Sausage Fried Rice

Shrimp and Scallop Sausage Tossed in Confetti Rice with Julienned Vegetables

Salto di Greggo

Asparagus, Cilienge Whole Milk Mozzarella, Heirloom Tomatoes, Tossed in Balsamic Vinaigrette

Bib Lettuce Cups

Radichio Cups Filled with Blue Cheese, Peaches, Wilted Spinach,
Strawberry Poppy Seed Vinaigrette, Garnished with French Fried Onions

Loaded Spinach and Artichoke Dip Station

Crispy Tortilla Chips, Home Made Pita Chips, Zucchini Chips,
Sweet Potato and Red Beet Chips
With a Selection Toppings Including Crumbled Bacon, Olive Tapenade and Guacamole

Popcorn Varieties

Ranch
Buffalo Wing
Lemon Cheesecake

Nacho Bar

Multi Colored Tortilla Chips, White and Yellow Quesos,
Pre-Selected Choice of Two Meats
(Slow Cooked Brisket, Ancho Honey Pulled Pork, Andouille Sausage,
Blackened Tilapia or Tuaca Lime Chicken),
Cumin Butter Rice, Pico Di Gallo Pinto Beans,
Mango Chipotle Salsa,
Medium Red Salsa,
Sun Dried Tomato Ranch,
Guacamole,
Sour Cream,
Banana Peppers and
Sliced Jalapenos

Bite of America

Classic Americana Dishes with a Twist (Offered Passed or Buffet Style)

Patty Melt Quesadilla Salad

Black Pepper Ground Beef or Tuna, Grilled Onions and Swiss cheese
Atop Shredded Iceberg Tossed in 1000 Island Dressing

Spaghetti and Meatballs

Deep Fried Turkey Meatballs Wrapped in Vermicelli
Offered with Marinara

Fish N Fries

Pan Fried Potato and Fish Cake
Offered with a Tarragon Root Beer Aioli

Chicken Pot Pizza Pie (10 Inch)

Chili (Bread Bowl) in a Hawaiian Roll

All White Chicken or Vegetarian
Offered Mild or Spicy

Green Bean Casserole Bites

Deep Fried Green Beans
Offered with a Cream of Mushroom Dip

Hot Dog Puffs

Diced Kosher All Beef Hot Dogs and Bacon in Puff Pastry
Offered with Backyard Aioli

Mac & Cheese Muffins

With Tomato Jam

Chicken & Dumplings

Steamed Dumplings Filled with Shredded Chicken and Rice in a Creamy Water Chestnut Gravy

Corn on the Cob

Grilled Baby Corn Offered with an Paremisan and Sriracha Mayo

Potato Salad

Kalamata Olives, Cucumber, Tomatoes, Greek Yogurt Stuffed New Potatoes

Apple Pie Bites

Apple Cider Brined Fried Chicken
Smothered with Cinnamon Honey Butter

Anyone Say JELLO?

Grilled Corn Fritters Topped with Green Jalapeno Jelly and Grilled Quail Breast

Chocolate Chip Cookie Mini Muffins

With a Hint of Chipotle

USA Dim Sum

All Hand Made

(Offered Passed or Buffet Style)

California Hippie

Monterey Jack Cheese, Spinach in White Wine, Avocado and Tomato
Deep Fried, Offered with a Orange Soy Balsamic Cilantro Reduction

Louisiana Bayou Love

Classic Creamy Crawfish Etouffee'
Steamed

Chicago Gangster

A-1, Beef, Potato and Green Onion
Deep Fried, Offered with Peppercorn Sour Cream

Maine Coastal

Pumpkin and Lobster Bisque
Thyme, Sherry and Onion
Steamed

SOMETHING LIGHTER

SOUPS

\$4.00 per Person/ Selection

Classic Tomato Basil

Pablano Corn Chowder

Gazpacho

SALADS

\$9.00 per Person/ Selection

JBH 2011 Fall / Late Winter Salad

Field Green Mix, Walnuts, Green Olives, Green Beans, Celery, Shredded Cheddar and Vodka Bloody
Mary Dressing

JBH 2011 Summer Salad

Romaine and Iceberg, Feta Cheese and Home Made Tabouli
Dressed with Lemon Vinaigrette and French Fried Onions

Wedge Salad

A Crispy Quarter of Iceberg Lettuce topped with Bacon,
Bleu Cheese Crumbles and Sun-dried Tomato Ranch

Waldorf Chef Salad

With Shredded Iceberg Lettuce, Walnuts, Granny Smith Apples, Diced Chicken,
Celery, Grapes and a Creamy Greek Yogurt Dressing

PANINI

\$9.00 per Person/ Selection
On Fresh Baked Ciabatta Bread

Manhattan

Turkey Corned Beef, Saur Kraut and House Made Thousand Island

Brie and Apple

Granny Smith Apples, Presidente Brie, Baby Arugula and Lemon Vinaigrette

Di Parma

Lightly Breaded Eggplant, Marinara and Provolone

Shwarma

Chicken, Cucumber Yogurt Sauce, Tomato and Onion

Curry Chicken

Roasted Almonds, Golden Raisins, Green Onions, Curry Mayo, Field Greens and Tomato

Cranberry Tuna

Pecans, Celery, Dried Cranberries and Field Greens

Smoked Turkey

Pesto Ranch, Roasted Tomatoes and Field Greens

WRAPS

\$9.00 per Person/ Selection

Laredo Steak

Shredded Beef, Roasted Red Peppers and Shredded Cheese
Side of Fire Roasted Salsa

Thai Chicken

Grilled Chicken Breast, Peanut Sauce, Carrots, Cabbage and Cilantro

POCKETS

\$9.00 per Person/ Selection

Warm Puff Pastry

Wayne

Filled with Potatoes, Bacon, Cheddar, Ranch and Chives

Stella

Filled with Cajun Boudin
Side of Tobasco Aioli

Spielberg

Hebrew Nationals and Cheddar Cheese
Side of Classic Blended Beef and Bean Chili Sauce

ENTREES

All Offered Buffet Style or Seated

Some Items are Suitable for Large Order Delivery/ Drop Off Service without Staff

POULTRY

\$12.00 Lunch, \$14.00 Dinner per Person/ Selection

Smothered Grilled Cheese Chicken

Honey Dijon Marinated Baked Chicken Breast Topped with Jack, Cheddar, Mushrooms and Bacon
Green Beans and Caramelized Onions
Ranch Mashed Potatoes

Spinach and Artichoke Dip Stuffed Breaded Chicken Breast

Wild Rice with Peas and Carrots

Chicken Piccata with Capers, Artichoke Hearts and Mushrooms

Lemon White Wine Cream Sauce
Penne Pasta
Roasted Seasonal Vegetables

Grilled Chicken Breast

Bed of Cranberry Salsa
Savory Bread Pudding Topped with Cilantro Cream Sauce
Seasoned Broccoli

Bloody Mary Stewed Chicken Breast

Spanish Rice
Grilled Baby Corn Spears with Parmesan

Pan Seared Flat Orange Ginger Chicken

Brussels Sprouts in Black Bean Garlic Sauce
Sesame Soy Soba Noodles

Cider Roasted Chicken

Granny Smith Scalloped Potatoes
Root Vegetable Medley

PORK

\$12.00 Lunch, \$14.00 Dinner per Person/ Selection

Pepper Encrusted Pork Loin

Roasted Tomato Mashed Potatoes
Roasted Seasonal Vegetables

Pulled Pork Shoulder Soft Tacos

Red Cabbage Slaw and Queso Fresco
Cumin Butter Rice
Black Beans

Grilled Pork Chops Stuffed with Cranberry Salsa, Pine Nuts and Orange

Roasted Sweet Potato Spears and Crumbled Bacon
Steamed Asparagus

Tuscan Pork Loin, Rosemary, Lemon and White Wine Vinegar

Penne Pasta in Lemon Butter
Roasted Dijon Squash and Grape Tomatoes

BEEF

\$14.00 Lunch, \$16.00 Dinner per Person/ Selection

Shepherds Pie topped with Ranch Mashed Potatoes

Green Beans and Caramelized Onions

Mushroom and Onion Sauced Round Steak

Roasted Tomato Mashed Potatoes
Steamed Asparagus

Slow Cooked Beef Brisket

With New Potatoes and Pearl Onions
Flashed Spinach

Zinfandel Braised Beef Short Ribs

Creamy Pepper Jack Cheese Grits
Seasoned Broccoli

Crispy Orange Beef on Soba Noodles with Green Onions

Brussels Sprouts in Black Bean Garlic Sauce
Steamed Brown Rice

SEAFOOD

\$15.50 Lunch, \$18.50 Dinner per Person/ Selection

Praline-Glazed Salmon

Smoked Gouda Sweet Mashed Potatoes
Roasted Seasonal Vegetables

Spicy Jerk Tilapia Fillet

Roasted Citrus Asparagus
Brown Rice

Amber Jack with Radishes and Basil

Cumin Butter Rice
Stewed Zucchini and Tomatoes

Red Fish with Pistachio Herb Butter

Roasted Tomato Mashed Potatoes
Root Vegetable Medley

Goat Cheese Crab Cakes with Peppers and Teriyaki

Brussels Sprouts in Black Bean Garlic Sauce
Wild Rice with Peas and Carrots

SWEETS

Baklava Cheesecake

Fried Peanut Butter n Jelly Empanadas

Dusted with Confectioners Sugar

Homemade Fudge

Pumpkin
Bacon
Peppermint
Chipotle
Ginger
Caramel Pecan

Assorted Cake Balls

Five Spice with Ginger Cream Cheese Frosting
Carrot Cake
Strawberry Vanilla
Brownie
Chocolate Mint
Birthday Cake
Red Velvet
Banana Pudding

***DESSERT SELECTIONS VARY WEEKLY, PLEASE CONSULT YOUR
EVENT SPECIALIST FOR MORE***