

TAKE  HOME

CATERING

FOR ANY OCCASION



SIGNATURE PARTY PLATTERS

Small serves 8-12, Large serves 16-20

CRAB CAKE PLATTER

One size - \$110

12 super-lump crab cakes served with a white wine shallot sauce.

ROASTED CHICKEN PLATTER

\$15 per person

Sliced roasted chicken breasts served with Char-Grilled Chicken Salad, Sweet Chile Sautéed Green Beans, roasted shallot aioli and mini brioche rolls. Best served cold or at room temperature.

ROSEMARY-RUBBED ROAST BEEF TENDERS PLATTER

\$17 per person

Roasted choice petite tenders, sliced thin and served with roasted asparagus, caramelized balsamic red onions, horseradish aioli and mini brioche rolls. Best served cold or at room temperature.

SMOKED FISH PLATTER

\$65, serves 8-12

One pound of our own house-made smoked salmon and ¾ pounds each of our smoked trout salad and salmon cream cheese, served with red onions, capers, horseradish sour cream and crostini.

ROASTED SALMON PLATTER

\$16 per person

Sweet chile-glazed Jail Island salmon with Thai Noodle Salad and Asian Coleslaw. Best served cold or at room temperature.

AHI TUNA PLATTER

\$16 per person

Seared Ahi tuna with Thai Noodle Salad, wasabi, Sriracha sauce and scallions. Best served cold or at room temperature.

SHRIMP COCKTAIL

Peeled and deveined shrimp with our homemade spicy cocktail sauce.

SMALL

\$52, serves 8

2 lbs. About 36 shrimp

MEDIUM

\$104, serves 16

4 lbs. About 72 shrimp

LARGE

\$156, serves 24

6 lbs. About 108 shrimp

MEZZE TRAY

\$85, serves 16-20

Classic hummus, roasted red pepper hummus, and creamy tzatziki paired with crudités, roasted peppers, artichoke hearts, feta cheese, cured and brined olives and whole wheat Naan.

JH CHIP SAMPLER

\$69, serves 16-20

Crisp, fried gaufrette potato chips, flour tortilla chips and whole wheat tortilla chips paired with hummus, guacamole and salsa.

ANTIPASTO TRAY

Small \$65 Large \$85

Mortadella, Genoa salami, black pepper salami, assorted pickled vegetables, roasted tomatoes, olives, hand-pulled mozzarella, extra sharp provolone, Peppadew peppers, cornichons, balsamic-cured onions, artisanal bread and gourmet crackers.

SIGNATURE PARTY PLATTERS

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GOURMET QUICHES

Each quiche serves 8

LORRAINE

\$32.50

Ham, spinach and Swiss cheese.

MUSHROOM

\$32.50

Portabella mushrooms, caramelized onions and goat cheese.

CAPRESE

\$32.50

Tomato, fresh mozzarella and basil.

SMOKED SALMON

\$36.50

House-smoked salmon, scallions and cream cheese.

CRAB

\$36.50

Super lump crab meat, asparagus and chèvre.

CONTINENTAL BREAKFAST TRAY

Small \$45 Large \$65

An assortment of bagels, muffins, croissants and scones with butter, cream cheese and jelly.

FRESH FRUIT TRAY

Small \$50 Large \$70

A colorful assortment of seasonal fruits and berries.

CHEESE & FRUIT TRAY

Small \$65 Large \$85

A selection of five domestic and imported cheeses with fresh seasonal fruits, dried fruit, assorted nuts and fresh artisanal breads.

VEGETABLE CRUDITÉS

Small \$40 Large \$55

Assorted raw vegetables paired with blue cheese dressing and sesame ginger sauce.

- GOURMET SALADS -

Small serves 8-12, Large serves 16-20

TUSCAN SPINACH SALAD

Small \$36 Large \$72

Baby spinach with roasted bell peppers, shaved Parmesan cheese, giant marinated white beans, crispy red onions and balsamic vinaigrette.

CAESAR SALAD

Small \$30 Large \$60

Classic Caesar Salad with crisp, chopped romaine, shaved Parmesan cheese and crispy herb croutons.

CLASSIC TOSSED SALAD

Small \$33 Large \$66

Mixed field greens with cucumbers, carrots, scallions, cranberries, toasted pecans, chèvre and herbed balsamic vinaigrette.

GARDEN SALAD

Small \$30 Large \$60

Mixed field greens with shaved carrots, cucumbers, red onions and herbed balsamic vinaigrette.

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BISTRO-STYLE PARTY FOODS

Small serves 8-12, Large serves 16-20

CHICKEN MARSALA

Small \$48 Large \$96

Sliced chicken breast, pounded thin and served with sautéed mushrooms, onions, parsley and Marsala wine sauce.

CHICKEN PARMESAN

Small \$48 Large \$96

Thin boneless and skinless chicken breasts lightly breaded in Panko breadcrumbs and fried golden brown, then covered with marinara, mozzarella and parmesan cheeses.

ROTISSERIE CHICKEN ON THE BONE

\$12.50 per chicken, serves 2-3

Brined all-natural chickens, roasted whole. Each chicken is quartered and glazed in your choice of seasoning: Apricot, Herb, BBQ, Teriyaki, Orange or Sweet Chile.

CLASSIC HOT OR COFFEE-CHILE WINGS

1 dozen \$9.99 2 dozen \$17.99 4 dozen \$35.99

Sold by the dozen. Choose Classic Hot Sauce or Coffee Chile Sauce. Wings come with blue cheese dipping sauce and celery.

CHICKEN FINGERS

\$11.99 per pound, about 5 per pound

Chicken tenderloins, hand-breaded in panko and fresh herbs then fried golden. Served with your choice of honey mustard, sweet chile or blue cheese dipping sauce.

CLASSIC MEATLOAF

Small \$44 Large \$88

Classic all-beef meatloaf, served with gravy.

EGGPLANT PARMESAN

Small \$44 Large \$88

Italian eggplant, lightly breaded and fried golden brown then layered with marinara, mozzarella and Parmesan cheeses.

SAUSAGE LASAGNA

Small \$48 Large \$96

Semolina pasta sheets layered with marinara, sweet Italian sausage, spinach, ricotta, mozzarella and Parmesan cheeses.

BAKED VODKA ZITI

Small \$38 Large \$76

Creamy vodka sauce, three cheeses and ziti, baked until golden brown.

PENNE MARINARA

Small \$38 Large \$65

House-made marinara sauce with penne pasta.

FOUR CHEESE BAKED ZITI

Small \$38 Large \$76

Marinara sauce, four cheeses, peas and asparagus mixed with ziti and baked golden brown.

CHEESE-STUFFED MANICOTTI

Small \$38 Large \$76

Ricotta-stuffed pasta shells with marinara, roasted artichoke hearts, olives and mozzarella cheese.

MAC & CHEESE

Small \$38 Large \$76

Classic elbow macaroni baked with a creamy cheese sauce and crispy panko crust.

HOT HORS D'OEUVRES

We suggest 2-4 pieces per guest. Sold by the piece.

The minimum order of any type is one dozen, with additional pieces available at the per-piece price.

MINI MARYLAND-STYLE CRAB CAKES

\$36 per dozen, \$3.00 per piece

Served with lemon-chive aioli.

BUTTER PECAN SHRIMP

\$33 per dozen, \$2.75 per piece

Served with bourbon mustard sauce.

CRISPY, COCONUT-ENCRUSTED SHRIMP

\$30 per dozen, \$2.50 per piece

Served with duck sauce.

CLASSIC SPANAKOPITA

\$24 per dozen, \$2 per piece

Served with saffron aioli sauce.

MINI PHILLY-STYLE CHEESESTEAK SLIDERS

\$33 per dozen, \$2.75 per piece

Angus beef, onions, sautéed banana peppers and Cheez Whiz® on a toasted bun.

MINI PHILLY-STYLE CHICKEN SLIDERS

\$33 per dozen, \$2.75 per piece

Sliced chicken, American cheese, onions and peppers on a toasted bun.

MINI CHICKEN OR VEGETABLE SPRING ROLLS

\$30 per dozen, \$2.50 per piece

Choose Chicken or Vegetable spring rolls. Served with sweet chile dipping sauce.

\$9.75
per person

- GOURMET SANDWICH TRAY -

Select 4
sandwich types

Sandwiches are made on large Panini rolls cut into thirds. Each person receives 2 pieces with pickles and coleslaw.

BLACK PEPPER & ROSEMARY-ROASTED BEEF

Slow-roasted tomatoes, horseradish dressing, caramelized red onions and lettuce.

GRILLED EGGPLANT

Marinated grilled Portabella mushrooms, roasted bell peppers, baby spinach, fresh mozzarella cheese and pesto.

GENOA SALAMI, MORTADELLA & PROVOLONE

Tomatoes, baby arugula, hot cherry peppers, roasted bell peppers and pesto.

WILD PLANET® ALBACORE TUNA SANDWICH

Lettuce and tomatoes.

FRESH MOZZARELLA, TOMATO & RED ONION

Arugula, pesto and balsamic reduction.

SOUTHERN-FRIED CHICKEN BREAST

Roasted shallot mayonnaise, tomato and baby spinach.

GRILLED CHICKEN CAESAR

Romaine lettuce, red onion, Parmesan cheese and classic Caesar dressing in a flour wrap.

DAMN GOOD CHICKEN SALAD

Lettuce, tomato, American cheese and hot peppers.

JUMBO LUMP CRAB CAKE SANDWICH

Tomato, lettuce and Dijon mayonnaise.
(add \$1.00 per person)

SMOKED TURKEY BREAST

Crispy bacon, chipotle mayonnaise, lettuce and tomato.

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SIDES & EXTRAS

Small serves 8-12, Large serves 16-20

STRING BEANS WITH ALMONDS

Small \$30 Large \$60

Thin string beans with garlic and sliced almonds.

ROASTED GARLIC MASHED POTATOES

Small \$22 Large \$44

Whipped Idaho potatoes with roasted garlic.

GARLIC BREAD

\$4 per loaf, serves 3

Garlic, olive oil, parsley and Parmesan cheese.

FRENCH BAGUETTE

\$3.15 each

Classic, crusty baguette from our local bakery.

SEASONAL VEGETABLES

Small \$25 Large \$50

Chef's Selection of the season's best offerings.

MARINARA SAUCE

\$11.99 per quart

Our own recipe, made with crushed Jersey tomatoes, onions, garlic and basil.

DINNER ROLLS

\$9 per dozen

Assortment from our local bakery, served with butter.

- GOURMET DESSERT TRAYS -

Small serves 15, Medium 25, Large 35. About 3 pieces per person.

GOURMET COOKIE & BROWNIE TRAY

Small \$30 Medium \$50 Large \$70

An assortment of freshly-baked gourmet cookies and chocolate brownies.

GOURMET SWEET TRAY

Small \$45 Medium \$65 Large \$85

An assortment of freshly-baked gourmet cookies and brownies, dessert bars, mini tarts and chocolates.

CUSTOMIZE YOUR LOOK

You can enhance and completely customize the look of your event by requesting our decorative silver chafing dishes, ceramic platters and bowls, bread baskets and metal serving utensils. Simply rinse the items after use and we will pick them up the following business day. It's the easiest way to a perfect catered party, without the staffing costs.

A 22% service charge will be applied to your order.

- catering@jhollandergourmet.com -

ORDERING DETAILS

Please call us with any questions: 215 862 9809

CONTACT US

Please contact our professional event planners for guidance placing orders, we will be happy to assist you: 215 862 9809.

DELIVERY

Delivery is included for our local area customers from 11am-2pm, Monday through Friday. For customers located outside our New Hope and Lambertville delivery area or requesting delivery outside the regular delivery times, delivery charges may apply at a minimum of \$20.

TURNAROUND TIME

To guarantee timely delivery and service, we request 72-hour notice for all orders. We will make every effort to accommodate same day orders. However, we cannot ensure product or time availability with less than 72-hour notice. For rush orders made within the 72-hour time period, a 10% surcharge will be added to your order.

ORDER REQUIREMENTS

There is an 8-person minimum order or additional charges may apply. A valid credit card is required in order to place and hold your order. Payment is due in full upon pick up or delivery. We accept all major credit cards, cash and local checks.

HOT FOODS

Hot orders are delivered in high-quality, disposable aluminum trays. Hot food that is served without a heat source should be consumed or discarded within 4 hours of heating. Heating instructions are included with all applicable orders.

CANCELLATION POLICY

Please provide at least 48 hours notice for any change or cancellation in order to avoid a 50% cancellation fee. If you fail entirely to cancel, the credit card on file will be charged for 100% of your order. All cancellations must be made in a written format via fax to 215 862 9807 or email: catering@jhollandergourmet.com NO EXCEPTIONS.

UTENSILS

High-quality disposable serving utensils are included as appropriate to your order. Ask about our paper products package, which includes plates, napkins and eating utensils for \$1.50 per person.

**Pricing is subject to change*

JAMIE HOLLANDER

CATERING & EVENTS

415 South York Road - New Hope, PA
215 862 9809 // jhollandergourmet.com
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