



— CORPORATE —
CATERING MENU



BREAKFAST // LUNCHES // SALADS // BOXED LUNCHES // SNACKS // BEVERAGES



JAMIE HOLLANDER

CATERING & EVENTS

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BREAKFAST

Small trays serve 8-12, Large trays serve 16-20



CONTINENTAL BREAKFAST TRAY

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

Small - \$45
Large - \$65



FRESH FRUIT TRAY

A colorful assortment of seasonal fruits and berries

Small - \$50
Large - \$70



HOT BREAKFAST SANDWICH TRAY

Choose from these types served on bagels, Kaiser rolls, or in whole wheat wraps. Or, let us make a mixed tray for you.

- Bacon, Egg and Cheese
- Sausage, Egg and Cheese
- Ham, Egg and Cheese
- Spinach, Egg and Cheese

\$7.25 per person // Minimum 8 People



BREAKFAST PLATTERS

Delivered hot in an insulated serving tray.
Serves 8-12 people.

EGGS AND FRITTATAS

Cheddar Scramble \$39
Vermont cheddar & fresh herbs

Frittata Lorraine \$49
Ham, spinach & Swiss cheese

Mushroom Frittata \$49
Portabella mushrooms, caramelized onions & goat cheese

Frittata Caprese \$49
Tomato, fresh mozzarella & basil

Smoked Salmon Frittata \$59
House-smoked salmon, scallions & cream cheese

Crab Frittata \$59
Super lump crab meat, asparagus & chèvre

MIXED PLATTERS

Breakfast Meats \$39
Breakfast sausages, smoked bacon, ham steak & Taylor pork roll

Home Fries \$32
Crispy seasoned potato cubes with bell peppers & sweet onion; includes ketchup

French Toast Casserole \$45
Made with artisanal bread and custard; includes maple syrup



BREAKFAST BEVERAGES

Hot Premium Coffee \$16.99
Delivered hot in a disposable coffee box; includes cups 96oz (approximately 8-10 servings) of hot artisanal coffee, creamer, sugar and Splenda®

Assorted Juices \$1.99/person
10oz Tropicana® Orange Juice, Apple Juice and Cranberry Juice Cocktail

COLD LUNCHES

Freshly made to order and perfectly presented



GOURMET SANDWICH TRAY

Sandwiches are made on artisanal breads and cut into thirds. Each person receives 2 pieces with pickles and coleslaw.

SELECT 4 SANDWICH TYPES

Smoked Turkey Breast

Served with crispy bacon, chipotle mayonnaise, lettuce, and tomato

Black Pepper & Rosemary Roast Beef

Served with slow-roasted tomatoes, horseradish dressing, caramelized red onions, and lettuce

Jumbo Lump Crab Cake Sandwich

Served with tomato, lettuce, and Dijon mayonnaise (add \$1.00 per person)

Southern-Fried Chicken Breast

Served with roasted shallot mayonnaise, tomato, and baby spinach

Grilled Chicken Caesar

Served with romaine lettuce, red onion, Parmesan cheese and classic Caesar dressing in a flour wrap

Genoa Salami, Mortadella & Provolone

Served with tomatoes, baby arugula, hot cherry peppers, roasted bell peppers and pesto

Damn Good Chicken Salad

Served with lettuce, tomato, American cheese and hot cherry peppers in a whole wheat wrap

Albacore Tuna Salad

Served with lettuce and tomatoes

Fresh Mozzarella, Tomato & Red Onion

Served with arugula, pesto and balsamic reduction

Grilled Eggplant

Served with marinated grilled Portabella mushrooms, roasted bell peppers, baby spinach, fresh mozzarella cheese and pesto

\$9.75 per person // Minimum 8 People



SIGNATURE PARTY PLATTERS

Beautiful gourmet lunch displays

Cheese and Fruit

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

Small \$65 (serves 8-12)

Large \$85 (serves 16-20)

Vegetable Crudités

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

Small \$40 (serves 8-12)

Large \$55 (serves 16-20)

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. 4lbs, about 72 shrimp)

Large \$156 (serves 24. 6 lbs, about 108 shrimp)

Smoked Fish

One pound of our house-made smoked salmon with ¼ pounds each of our smoked trout salad and salmon cream cheese, and red onions, capers, horseradish sour cream and crostini

\$65 (serves 8-12)

SALADS & BOX LUNCHES

Signature salads and delicious portable options



FRESH SALADS

Available as individual servings or to serve a group. Small serves 10, large serves 20.

Tuscan Spinach Salad

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

Individual \$10 - Small \$36 - Large \$72

Caesar Salad

Classic Caesar salad with crispy chopped romaine, shaved Parmesan cheese, crunchy herb croutons and Caesar dressing

Individual \$8.50 - Small \$30 - Large \$60

Classic Tossed Salad

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

Individual \$9 - Small \$33 - Large \$66

Garden Salad

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

Individual \$8.50 - Small \$30 - Large \$60

PASTA, KALE AND GRAIN SALAD DAILY SPECIALS

Pasta Salad du Jour

Please call for a description

Small \$25 - Large \$50

Kale Salad du Jour

Please call for a description

Small \$25 - Large \$50

Grain Salad du Jour

Please call for a description

Small \$30 - Large \$60



BOXED LUNCHES

Choice of sandwich or salad with chips, fresh fruit, bottled water, choice of cookie or brownie, utensils and napkins

Smoked Turkey Sandwich

Turkey, bacon, chipotle mayonnaise, lettuce and tomato on Ciabatta

Roast Beef

Roast beef, oven-roasted tomato, balsamic onion and horseradish mayonnaise on Ciabatta

Tomato Mozzarella Sandwich

Sliced tomato, fresh mozzarella, red onion, arugula, pesto and reduced balsamic vinegar on Ciabatta

Tuna Sandwich

Wild Planet® albacore tuna salad, lettuce and tomato on Ciabatta

Damn Good Chicken Salad Wrap

Our Damn Good Chicken Salad, lettuce, tomato and American cheese on whole wheat wrap

Personal Tossed Salad

Mixed greens, cucumber, carrot, scallion, cranberries, toasted pecans, chèvre, herbed balsamic vinaigrette on the side and an artisanal roll

Add grilled chicken, \$2.00

Personal Chicken Caesar Salad

Romaine lettuce, grilled chicken, Parmesan cheese, croutons, Caesar dressing on the side and an artisanal roll

\$11.95 per person // Minimum 8 People

PLACE YOUR ORDER 215 862 9809

HOT LUNCHES

Small serves 8-12, Large serves 16-20



BISTRO-STYLE PLATTERS

Hot orders are delivered in high-quality disposable, insulated serving trays that can be recycled. These trays keep food hot for up to two hours. Hot food that's served without a heat source should be consumed or discarded within 4 hours of heating.

Soups du Jour

Please call for our soups du jour - soups are served with dinner rolls and butter

\$7.50 per person // Minimum 8 People

Cheesesteak Platter

Jamie Hollander's signature filet cheesesteaks with sharp provolone and caramelized onions

\$11.00 per person // Minimum 8 People

Crab Cake Sandwich Platter

Jamie Hollander signature lump crabmeat sandwich with tomato, lettuce and Dijon mayonnaise on brioche rolls

\$12.00 per person // Minimum 8 People

Chicken Parmesan

Boneless, skinless chicken breast, lightly coated in breadcrumbs and fried golden brown, then covered with marinara, mozzarella and Parmesan cheeses

Small - \$53 Large - \$103

Chicken Marsala

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

Small - \$53 Large - \$103

Classic Meatloaf

House-made, all-beef meatloaf served with gravy

Small - \$48 Large - \$93

Cheese and Vegetable Ziti

Our house-made marinara sauce, four cheeses, asparagus, peas and ziti baked until golden brown

Small - \$43 Large - \$83

Penne Marinara

Our house-made marinara sauce with penne pasta

Small - \$38 Large - \$68

Baked Vodka Ziti

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

Small - \$43 Large - \$83

Cheese Stuffed Manicotti

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

Small - \$43 Large - \$83

Crab Cake Platter

12 super lump crab cakes with white wine shallot sauce

\$110

Haricots Verts with Almonds

Thin string beans with garlic and sliced almonds

Small - \$31 Large - \$59

Seasonal Vegetables

Chef's selection of the season's best

Small - \$28 Large - \$53

Roasted Garlic Mashed Potatoes

Whipped Idaho potatoes with roasted garlic

Small - \$28 Large - \$53

Assorted Dinner Rolls

Served with butter

\$9 per dozen

SNACKS & BEVERAGES

Dessert includes about three pieces per person. Small serves 15, Medium 25, Large 35



BOTTLED WATER

Jamie Hollander bottled water

16oz - \$1.43 33oz - \$2.19 50oz - \$3.29

CLASSIC SODAS

Coke, Diet Coke, Sprite

\$2.50 per person

GOURMET BEVERAGES

A selection of gourmet sodas and specialty iced teas

\$3.50 per person



GOURMET COOKIES & BROWNIES

An assortment of freshly-baked gourmet cookies and chocolate brownies

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

GOURMET SWEETS

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

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

Ask about additional snacks and sweets from our café

BREAK FOOD

Served on platters, minimum order 15 people

MORNING BREAK

An assortment of fresh-baked New York style bagels, scones, muffins and croissants, fruit salad, coffee and juice. Includes honey, jelly, butter, cream cheese and coffee accompaniments

\$12.95 per person

SWEET BREAK

An assortment of sweet treats: kettle corn, biscotti, cupcakes, chocolate covered pretzels, assorted danish and donuts. Includes bottled water, soda and iced tea

\$11.95 per person

PHILLY-STYLE BREAK

A taste of Philly favorites: petite hoagies, soft pretzels, Wawa® donuts, Tastykakes® and Herts® potato chips. Includes bottled water, soda and iced tea

\$11.95 per person

SIESTA BREAK

South of the border style snacks: assorted tortilla chips with roasted tomato salsa, pico de gallo, Mexican corn dip and guacamole, with cinnamon sugar dusted peanuts and chile-lime popcorn. Includes bottled water, soda and iced tea

\$11.95 per person

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-3pm. For customers outside our New Hope and Lambertville delivery area or outside the delivery time, delivery charges may apply at a minimum of \$20.

TURNAROUND TIME

Orders must be received by **1pm** the previous business day to ensure prompt next day service. Orders for Monday must be received by **1pm Friday**. A valid credit card is required to place your order. Same day orders are welcome but are subject to availability and a **10% surcharge**.

ORDER REQUIREMENTS

There is an 8-person minimum order or additional charges may apply.

HOT FOODS

Hot orders are delivered in high-quality disposable, insulated serving trays that can be recycled. These trays keep food hot for up to two hours. Hot food that's served without a heat source should be consumed or discarded within **4 hours** of heating.

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**.

CUSTOMIZE YOUR LOOK

Enhance and customize the look of your event by requesting our decorative silver chafing dishes, ceramic platters and bowls, bread baskets and metal serving utensils. A **22% service charge** applies. Simply rinse the items after use and we will pick them up the following business day.

**Pricing is subject to change*

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415 South York Road - New Hope, PA

215 862 9809 // jhollandergourmet.com

