

TAKE HOME
CATERING
— FOR ANY OCCASION —



SIGNATURE PARTY TRAYS

Small serves 8-12, Large serves 16-20

CRAB CAKE TRAY

One size - \$115

12 lump crabmeat cakes served with a white wine shallot sauce.

ROASTED CHICKEN TRAY

\$15 per person

Sliced, roasted all-natural 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 TRAY

\$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 TRAY

\$75, 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 TRAY

\$16 per person

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

AHI TUNA TRAY

\$16 per person

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

SHRIMP COCKTAIL

Farm-raised, hormone and antibiotic-free white shrimp, peeled and deveined, served with our homemade spicy cocktail sauce.

SMALL

\$60, serves 8

MEDIUM

\$115, serves 16

LARGE

\$170, serves 24

MEZZE TRAY

\$110, serves 16-20

Classic hummus, roasted red pepper hummus, and creamy tzatziki paired with crudité's, roasted peppers, artichoke hearts, feta cheese, cured and brined olives and pita chips.

VEGETABLE CRUDITÉ'S TRAY

Small \$45 Large \$60

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

JH CHIP SAMPLER TRAY

\$80, serves 16-20

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

CONTINENTAL BREAKFAST TRAY

Small \$45 Large \$65

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

SIGNATURE PARTY TRAYS

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GOURMET QUICHES

Each quiche serves 8

LORRAINE

\$35

Ham, spinach and Swiss cheese

MUSHROOM

\$35

Portabella mushrooms, caramelized onions and goat cheese

CAPRESE

\$35

Tomato, fresh mozzarella and basil

SMOKED SALMON

\$45

House-smoked salmon, scallions and cream cheese

CRAB

\$45

Super lump crab meat, asparagus and chèvre

CLASSIC CHEESE TRAY

Small \$75 Large \$105

Five assorted domestic and imported cheeses, hand-selected by our cheese experts, with grapes, Medjool dates, Jamie Hollander Cheese Topper, french baguette and artisanal crackers.

FRESH FRUIT TRAY

Small \$50 Large \$70

A colorful assortment of seasonal fruits and berries.

ANTIPASTO TRAY

Small \$75 Large \$105

Prosciutto de parma, soppressata, Genoa salami, hard salami and mortadella with extra sharp provolone, Parmigiano-Reggiano and an assortment of olives and pickled vegetables. Served with French baguette and artisanal crackers.

CHEESE & CHARCUTERIE TRAY

Small \$80 Large \$110

Five Mediterranean-style cheeses selected by our cheese experts, hard salami, Genoa salami, olives and pickled vegetables. Served with French baguette and artisanal crackers.

Small serves 8-12

- GOURMET SALADS -

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

PLACE YOUR ORDER

catering@jhollandergourmet.com

BISTRO-STYLE PARTY FOODS

Small serves 8-12, Large serves 16-20

CHICKEN MARSALA

Small \$60 Large \$120

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

CHICKEN PARMESAN

Small \$60 Large \$120

Thin boneless and skinless all-natural chicken breasts lightly breaded in panko breadcrumbs and fried golden brown, then covered with marinara, mozzarella and Parmesan cheeses.

ROTISSERIE CHICKEN ON THE BONE

\$14.50 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 \$12.99

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

MEATBALLS

Small (16) \$45 Large (32) \$90

100% beef meatballs with our house-made marinara sauce

EGGPLANT PARMESAN

Small \$48 Large \$96

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

SAUSAGE LASAGNA

Small \$60 Large \$120

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

BAKED VODKA ZITI

Small \$45 Large \$90

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

PENNE MARINARA

Small \$35 Large \$70

House-made marinara sauce with penne pasta

FOUR CHEESE BAKED ZITI

Small \$45 Large \$90

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

CHEESE-STUFFED MANICOTTI

Small \$45 Large \$90

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

MAC & CHEESE

Small \$45 Large \$90

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 per piece

Served with lemon-chive aioli

BACON-WRAPPED SCALLOPS

\$30 per dozen; \$2.50 per piece

Served with pesto aioli

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

\$36 per dozen, \$3 per piece

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

PORCINI MUSHROOM ARANCINI

\$30 per dozen, \$2.50 per piece

Crispy risotto balls stuffed with porcini mushrooms, served with marinara sauce

ASIAN CHICKEN MEATBALLS

\$30 per dozen, \$2.50 per piece

Served with a sesame hoisin glaze

\$9.75
per person

- GOURMET SANDWICH TRAY -

Select 4
sandwich types

Sandwiches are made on artisanal breads and 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

SOUTHERN-FRIED CHICKEN BREAST

Roasted shallot mayonnaise, tomato and baby spinach

SEASONAL HUMMUS WRAP (VEGAN)

Seasonal vegetables and house-made hummus on a whole wheat wrap

GRILLED CHICKEN CAESAR

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

GENOA SALAMI, MORTADELLA & PROVOLONE

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

DAMN GOOD CHICKEN SALAD

Lettuce, tomato, American cheese and hot peppers in a wheat wrap

WILD PLANET® ALBACORE TUNA SANDWICH

Lettuce and tomatoes

JUMBO LUMP CRAB CAKE SANDWICH

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

FRESH MOZZARELLA, TOMATO & RED ONION

Balsamic red onions, arugula, pesto with a balsamic reduction

SMOKED TURKEY BREAST

Crispy bacon, chipotle mayonnaise, lettuce and tomato

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SIDES & EXTRAS

Small serves 8-12, Large serves 16-20

GREEN BEANS WITH ALMONDS

Small \$30 Large \$60

With garlic and sliced almonds

ROASTED GARLIC MASHED POTATOES

Small \$25 Large \$50

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 a 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 a 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, chocolate brownies and dessert bars

GOURMET SWEET TRAY

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

An assortment of freshly-baked gourmet cookies, brownies, dessert bars, macarons and chocolate treats

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 -

PLACE YOUR ORDER 215 862 9809

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 times, charges may apply.

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.

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**.

Our sustainable bamboo product package is available at **\$3.35 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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