

JAMIE HOLLANDER

GOURMET FOODS & CATERING

TAKE HOME CATERING MENU

HOT HORS D'OEUVRES

We suggest 2-4 pieces per guest. Minimum order of any type is one dozen, additional pieces sold by the per-piece price.

BACON-WRAPPED SCALLOPS

\$36 per dozen, \$3 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 za'atar aioli

MINI PHILLY-STYLE CHEESESTEAK SLIDERS

\$36 per dozen, \$3 per piece
Angus beef, onions, sautéed banana peppers,
Cheez Whiz® on a toasted bun

ASIAN CHICKEN MEATBALLS

\$30 per dozen, \$2.50 per piece
Served with sesame hoisin glaze

SIGNATURE PARTY TRAYS

Small serves 8-12, Large serves 16-20

ROASTED CHICKEN

\$16 per person
Sliced, roasted, all-natural chicken
breasts with char-grilled chicken salad,
sweet chile sautéed green beans,
roasted shallot aioli and mini
brioche rolls*

ROSEMARY ROAST BEEF TENDERS

\$18 per person
Roasted choice tenders, sliced thin.
With roasted asparagus, caramelized
balsamic red onions, horseradish aioli
and mini brioche rolls*

SMOKED FISH

\$80, Serves 8-12
One pound of our house-made smoked
salmon and ¾lbs. each of our smoked
trout salad and salmon cream cheese.
With red onions, capers, horseradish
sour cream and crostini

FRESH FRUIT

Small \$50 Large \$70
An assortment of seasonal fresh fruits
and berries

ROASTED SALMON

\$17 per person
Sweet chile-glazed Atlantic salmon with
Thai Noodle Salad and Asian Cole Slaw*

VEGETABLE CRUDITE

Small \$45 Large \$60
Assorted raw vegetables with blue
cheese dressing and sesame ginger
sauce

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

ANTIPASTO

Small \$75 Large \$105
Prosciutto di parma, soppressata, Genoa
salami, hard salami, mortadella, extra
sharp provolone, Parmigiano-Reggiano,
an assortment of olives and pickled
vegetables, French baguette

CLASSIC CHEESE

Small \$75 Large \$105
Five assorted domestic and imported
cheeses, grapes, Medjool dates, Jamie
Hollander Cheese Topper, French
baguette, artisanal crackers

CONTINENTAL BREAKFAST

Small \$45 Large \$65
An assortment of bagels, muffins,
croissants and Danish with butter,
cream cheese and jelly

GOURMET QUICHES

\$35 Each quiche serves 8
LORRAINE
Ham, spinach and Swiss cheese
CAPRESE
Tomato, fresh mozzarella and basil
MUSHROOM
Portabella mushrooms, caramelized
onions, goat cheese

* Best served cold or at room temperature

JAMIE HOLLANDER

GOURMET FOODS & CATERING

TAKE HOME CATERING MENU

BISTRO-STYLE PARTY FOODS

Small serves 8-12, Large serves 16-20

CHICKEN MARSALA

Small \$60 Large \$120

Sliced all-natural chicken breast, served with sautéed mushrooms, onions, parsley, Marsala sauce

ROTISSERIE CHICKEN ON THE BONE

\$15.50 per chicken, serves 2-3

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

CHICKEN FINGERS

\$13.50 per pound

Hand-breaded in panko and fresh herbs, fried golden. With your choice of honey mustard, sweet chile, or blue cheese sauce

EGGPLANT PARMESAN

Small \$55 Large \$110

Italian eggplant, lightly breaded and fried, layered with marinara, mozzarella and Parmesan

SAUSAGE LASAGNA

Small \$60 Large \$120

Semolina pasta sheets, marinara sauce, sweet Italian sausage, spinach, ricotta, mozzarella and Parmesan

FOUR CHEESE BAKED ZITI

Small \$45 Large \$90

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

MAC & CHEESE

Small \$45 Large \$90

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

SIDES

Small serves 8-12, Large serves 16-20

GREEN BEANS WITH ALMONDS

Small \$30 Large \$60

Tender green beans, garlic, sliced almonds

ROASTED GARLIC MASHED POTATOES

Small \$25 Large \$50

Whipped Idaho potatoes with roasted garlic

SEASONAL VEGETABLES

Small \$30 Large \$60

Chef's choice, best of the season

GARLIC BREAD

\$4 per loaf, serves 3

Locally-made classic baguette

DINNER ROLLS

\$9 per dozen

Locally-made, served with butter

SALADS

Small serves 8-12, Large serves 16-20

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, cucumbers, carrots, scallions, cranberries, toasted pecans, chèvre, herbed balsamic vinaigrette

TAKE HOME CATERING MENU

GOURMET SANDWICH TRAY

\$10 per person. Select 4 sandwich types. Sandwiches are made on artisanal breads or wraps and cut into thirds; each person receives 2 pieces, pickles and coleslaw

BLACK PEPPER & ROSEMARY-ROASTED BEEF

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

SEASONAL HUMMUS WRAP (VEGAN)

Seasonal vegetables, house-made hummus, whole wheat wrap

WILD PLANET® ALBACORE TUNA

Baby spinach, tomatoes

FRESH MOZZARELLA, TOMATO & RED ONION

Balsamic red onions, arugula, pesto, balsamic reduction

SOUTHERN-FRIED CHICKEN BREAST

Roasted shallot mayonnaise, tomato, baby spinach

GRILLED CHICKEN CAESAR WRAP

Romaine lettuce, red onion, Parmesan, Caesar dressing, flour wrap

DAMN GOOD CHICKEN SALAD WRAP

Lettuce, tomato, American cheese, wheat wrap

SMOKED TURKEY BREAST

Crispy bacon, chipotle mayonnaise, lettuce, tomato

BOXED LUNCHES

\$15 per box. Choice of sandwich on ciabatta or salad.

Each comes with chips, fresh fruit, bottled water, cookie, utensils and napkins

SMOKED TURKEY SANDWICH

Turkey, bacon, chipotle mayonnaise, lettuce and tomato

ROAST BEEF

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

TUNA SANDWICH

Wild Planet® albacore tuna salad, baby spinach and tomato

TOMATO MOZZARELLA SANDWICH

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

DAMN GOOD CHICKEN SALAD WRAP

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

PERSONAL TOSSED SALAD WITH CHICKEN

Mixed greens, grilled chicken, cucumber, carrot, scallion, cranberries, toasted pecans, chèvre, herbed balsamic vinaigrette

PERSONAL CHICKEN CAESAR SALAD

Romaine lettuce, grilled chicken, Parmesan cheese, croutons, classic Caesar dressing

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

TAKE HOME CATERING MENU

CUSTOMIZE YOUR LOOK

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.

ORDERING DETAILS

CONTACT US

Call: 215-862-9809

Email: catering@jhollandergourmet.com

Our professional event planners will be happy to provide guidance in choosing items and quantities

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 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 \$3.50 per person.

*Pricing is subject to change