

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 sweet chile sauce

MINI VEGETABLE SPRING ROLLS

\$24 per dozen, \$2 per piece
Served with sweet chili sauce

BACON-WRAPPED SHORT RIBS

\$30 per dozen, \$2.50 per piece
Served with roasted garlic aioli

SIGNATURE PARTY TRAYS

Small serves 8-12, Large serves 16-20

ROASTED CHICKEN

\$16 per person; 8 person minimum order
Sliced, roasted, all-natural chicken breasts with char-grilled chicken salad, sweet chile green beans, roasted shallot aioli and mini brioche rolls*

ROSEMARY ROAST BEEF TENDERS

\$18 per person; 8 person minimum order
Roasted choice tenders, sliced thin. With roasted asparagus, caramelized balsamic red onions, horseradish aioli and mini brioche rolls*

ROASTED SALMON

\$17 per person; 8 person minimum order
Sweet chile-glazed Atlantic salmon with Thai Noodle Salad and Asian Cole Slaw*

FRESH FRUIT

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

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: Bacon, 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

CHICKEN PICCATA

Small \$60 Large \$120

All-natural chicken breast served with capers, parsley and white wine sauce

CHICKEN FINGERS

Small \$50 Large \$100

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

JAMIE HOLLANDER SALMON

Small Tray of 8 portions, 6oz precooked \$100

Add additional portions, \$12.50 each

Choose herb-crust, apricot or sweet chili glaze.

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

ROASTED RED BLISS POTATOES

Small \$25 Large \$50

With garlic and herbs

SEASONAL VEGETABLES

Small \$30 Large \$60

Chef's choice, best of the season

GARLIC BREAD

\$4 per loaf, serves 3

Locally-made classic baguette

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

TRADITIONAL KALE SALAD

Small \$30 Large \$60

Chopped kale, almonds, currants, pecorino, lemon vinaigrette (GF)

THAI NOODLE SALAD

Small \$30 Large \$60

Angel hair pasta, radicchio, scallions, cilantro, ginger soy dressing (Vegan)

FARFALLE PASTA SALAD WITH GRILLED CHICKEN

Small \$35 Large \$70

Farfalle, all-natural chicken, arugula, radicchio, Parmesan, walnuts, oil and vinegar

TAKE HOME CATERING MENU

GOURMET SANDWICH TRAY

\$11 per person, 8 person minimum to order. Select 4 sandwich types. Sandwiches are made on artisanal breads or wraps. Pickles are included. Substitute a gluten free wrap for an additional \$2 per person.

ROAST BEEF

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

HUMMUS WRAP

Hummus, arugula, cucumber, tomato, blistered corn, basil oil, pumpkin seeds, whole wheat wrap (Vegan)

TUNA SALAD

Albacore tuna salad, arugula, tomato

FRESH MOZZARELLA, TOMATO & PESTO

Balsamic red onions, arugula, pesto, balsamic reduction

SOUTHERN-FRIED CHICKEN BREAST

Roasted shallot mayonnaise, tomato, romaine

GRILLED CHICKEN CAESAR WRAP

Romaine, 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

ITALIAN

Genoa, mortadella, soppressata, provolone, pesto, roasted peppers, banana peppers, arugula, tomato

BOXED LUNCHES

\$15 per box. 8 box minimum order. Choice of sandwich on artisanal bread or salad. Each comes with chips, fresh fruit, bottled water, cookie, utensils and napkin

ROAST BEEF

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

SMOKED TURKEY BREAST

Crispy bacon, chipotle mayonnaise, lettuce, tomato

TUNA SALAD

Albacore tuna salad, arugula, tomato

FRESH MOZZARELLA, TOMATO & PESTO

Balsamic red onions, arugula, pesto, balsamic reduction

DAMN GOOD CHICKEN SALAD WRAP

Lettuce, tomato, American cheese, wheat wrap

HUMMUS WRAP

Hummus, arugula, cucumber, tomato, blistered corn, basil oil, pumpkin seeds, whole wheat wrap (Vegan)

PERSONAL CHICKEN CAESAR SALAD

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

PERSONAL TOSSED SALAD WITH CHICKEN

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

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](tel:215-862-9809)

Email:

catering@jhollandergourmet.com

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

PICK-UP/DELIVERY TIMES

Monday-Friday: 9am-5pm;

Saturday and Sunday: 9am-3pm.

There is a minimum order requirement for Sunday orders and Sunday deliveries incur a 10% service fee. For Sunday deliveries outside our local area, additional fees may apply.

DELIVERY CHARGES

Delivery is available and subject to a \$20 minimum delivery fee for our local customers in New Hope and Lambertville. For delivery locations outside our local area, additional fees beyond the minimum will apply.

TURNAROUND TIME

To guarantee timely delivery and service, we request 72-hour notice for all orders. We will make every effort to accommodate all 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