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BUTLERED HORS D'OEUVRES

Recommend a selection of 4-8 in a 1-hour span.

A required minimum of 20 pieces per item.

COLD

Tuna Tartare | Avocado, Cilantro, Shaved Radish, Honey-Lime Vinaigrette, Wonton

Mini Lobster Roll | Toasted Brioche, Scallions, Lemon Mayo

Poached Shrimp | Sriracha Cocktail

Watermelon Cubes | Whipped Goat Cheese

Mediterranean Canape | Cucumber Rounds, Hummus, Feta, Black Olive

Smoked Duck Crostini | Boursin, Lingonberries, Herbs

Deviled Eggs | Traditional, Jumbo Lump Crab, or Buffalo

Bruschetta Crostini | Tomatoes, Mozzarella, Chopped Garlic

Baked Ricotta Crostini | Roasted Grapes, Honey, Spiced Walnuts

Endive | Apple, Blue Cheese, Walnuts

Grape Skewer | Pistachio, Goat Cheese

Caprese Skewer | Cherry Tomato, Mozzarella, Basil, Balsamic Drizzle

Smoked Salmon | Cucumber Rounds, Crème Fraiche

Stuffed Chevre Tomato | Pesto Cream

HOT

Edamame Pot Sticker | Spiced Soy

Vegetable Spring Rolls | Sweet Tai Chili

Stuffed Mushrooms | Crab Imperial or Blue Cheese & Spinach

Bacon Wrapped Scallops | Balsamic Glaze

Braised Short Rib | Gorgonzola Mousse

Chicken & Waffles | Béchamel

Beef Wellington | Demi-Glace

Chicken Flatbread | Red Onion, Cheddar, BBQ

Grilled Beef Skewers | Demi-Glace

Dirty Rice Arancini | Chipotle Aioli

Corn Fritters | Chipotle Aioli

Bavarian Pretzel | Honey Dijon

Blackened Chicken Skewer | Lemon

Panko Chicken | Honey Dijon

Dates | Gorgonzola & Bacon

Mini Crab Cakes | Sriracha Cocktail or Remoulade

STATIONARY HORS D'OEUVRES

Some selections are based on seasonal availability

Displays are designed for a 1-hour span.

HUMMUS | Roasted Garlic, Red Bell Pepper, Pumpkin Chipotle, Beet & Ricotta, or Edamame
Served with Crudité & Grilled Pita

HOT DIPS | Crab & Artichoke, Buffalo Chicken, or Spinach & Artichoke
Served with Grilled Pita

COLD DIPS | Acorn-Squash Bruschetta, Guacamole, Coconut Cream with Fruit, Tomato & Mozzarella Bruschetta, Sweet Potato Bruschetta, or House Ricotta with Lavender Honey
Served with Artisanal Breads

CHEESEBOARD | Chef's Selection of 3 Artisanal Cheeses, Balsamic Glaze, Honey, Stone Ground Mustard, Candied Walnuts, Dried Fruits
Served with Assorted Crackers

CHARCUTERIE BOARD | Chef Selection of 3 Dried Cured Meats, 3 Artisanal Cheeses, Balsamic Glaze, Honey, Stone Ground Mustard, Capers Berries, Marinated Olives, Dried Fruits, Candied Nuts
Served with Assorted Crackers

RAW BAR | East & West Coast Oysters on the 1/2 Shell, Jumbo Poached Shrimp, Jumbo Lump Crab, Wakame Salad, Cocktail Sauce, Tartar Sauce, Mignonette, Citrus Wedges

SLIDER BAR (Choose 3)

Beef Tenderloin | Boursin, Caramelized Onions

Crab Cake | Shredded Lettuce, Remoulade

Pulled Pork | BBQ

Panko Chicken | Asian Slaw, Spicy Aioli

Cheeseburger | Lettuce, Tomato, Pickle

Lobster Salad | Seasoned Mayo, Celery

Grilled Vegetable | Seasonal, Olive Oil

DISPLAYS

*Some displays require the attendance of a chef.
Selections are designed for 1.5-hour spans.*

SALAD STATION

Served with Fresh Rolls & Whipped Butter

Caesar | Romaine, Parmesan, Croutons, Caesar Dressing

Spinach | Red Onion, Candied Walnuts, Gorgonzola, Balsamic Vinaigrette

Fruit & Nut | Seasonal Fruit, Pecans, Goat Cheese, Red Onion, Vinaigrette

Romaine & Iceberg | Cucumber, Cherry Tomatoes, Red Onions, Feta, Red Wine Vinaigrette

Mixed Greens | Cherry Tomatoes, Pumpkin Seeds, Balsamic Vinaigrette

Chopped | Romaine, Diced Tomatoes, Bacon, Blue Cheese Crumbles, Buttermilk Ranch

TACO or FAJITA BAR

Choice of Protein | Ground Beef, Pulled Pork, Grilled Chicken, Chopped Steak, Grilled Shrimp, Tofu, Seasonal Fish

Accompaniments | Romaine, Pico De Gallo, Shredded Cheese, Jalapenos, Cilantro, Sour Cream, Sliced Avocado, Flour Tortillas

Sides | Refried Beans, Spanish Rice, Stir-Fried Vegetables

Add Salad Bowls +5

Choice of Dressings | Chipotle-Lime Vinaigrette, Avocado-Ranch, Lemon-Herb Vinaigrette

PASTA STATION (Choose 2)

Spinach Ravioli | Oven Roasted Tomatoes, Baby Spinach, Basil, Olive Oil

Penne | Grated Parmesan, Bolognese

Penne | Asparagus, Sundried Tomatoes, Garlic Wine

Orecchiette | Seasonal Vegetables, Primavera

Add Grilled Chicken +8

Add Grilled Shrimp +12

RISOTTO STATION

Arborio rice slow-cooked in vegetable stock with parmigiana Reggiano

Choice of Protein | Braised Short Rib, Jumbo Lump Crab Meat, Grilled Shrimp

Additions | Sweet Peas & Bacon, Wild Mushrooms, Chives, Parmesan Cheese, Broccoli Florets

CARVING STATIONS (Choose 2)

Fresh Herb and Mustard Pork Loin | Creamy Dijon

Cider Brined Oven Roasted Turkey Breast | Turkey Gravy, Cranberry Relish

Herb Crusted Domestic Rack of Lamb | Port Wine Reduction

Grass-Fed Beef Tenderloin | Peppercorn & Rosemary Crusted, Demi-Glace

Pan Seared Salmon | Lemon Dijon

Free Range Chicken Breast | Lemon Herb

Honey Spiced Ham | Sweet Pineapple

SKEWER STATION

Coming Soon!

MASHED POTATO BAR

Choice of Potato | Red Bliss or Sweet

Choice of Protein | Braised Short Rib, Grilled Shrimp, Jumbo Lump Crab Meat

Toppings | Cinnamon, Pecans, Sour Cream, Melted Butter, Demi-Glace, Chives, Shredded Cheese, Broccoli Florets, Roasted Bell Peppers, Red Onions, Chopped Bacon

DESSERT STATION (Choose 1-3)

Assorted Mini Shooters | Chocolate, Lemon, Raspberry, Tiramisu

Chocolate Dipped Strawberries

Macaroons

Brownies

Cookies

Chocolate Covered Pretzel Rods

Mini Cannoli's

Petit Fours

Petit Crème Brûlée Trio

Assorted Mini Pastries | Red Velvet, Carrot Cake, Raspberry Marble Cheesecake, Opera, Tiramisu, Double Chocolate

Flourless Chocolate Torte

ICE CREAM BAR

Flavors | Vanilla, Chocolate, Strawberry, Raspberry, Mint Chocolate Chip, Cookies & Cream

Toppings Mini M&Ms, Sprinkles, Chocolate Sauce, Caramel Sauce, Mixed Fruit, Chocolate Chips, Candied Walnuts, Gummy Bears, Whipped Cream

FONDUE STATION

Accompaniments | Mini Churros, Pretzels, Strawberries, Vanilla Wafers

Sauces | Chocolate Sauce, Caramel Sauce, Strawberry Sauce

BUFFET

*A required minimum of 30 guests.
Served with Fresh Rolls & Whipped Butter*

STARTER (Choose 1-2)

Caesar Salad | Romaine, Parmesan, Croutons, Caesar Dressing

Spinach Salad | Red Onion, Candied Walnuts, Gorgonzola, Balsamic Vinaigrette

Fruit & Nut | Seasonal Fruit, Pecans, Goat Cheese, Red Onion, Vinaigrette

Romaine & Iceberg | Cucumber, Cherry Tomatoes, Red Onions, Feta, Red Wine Vinaigrette

Mixed Greens | Cherry Tomatoes, Pumpkin Seeds, Balsamic Vinaigrette

Chopped | Romaine, Diced Tomatoes, Bacon, Blue Cheese Crumbles, Buttermilk Ranch

Soup du Jour | Chef's Daily Creation

MAIN (Choose 2)

Grilled Chicken Breast | Mushroom Cream

Pesto Chicken Breast | Tomato Rosé

Panko Crusted Chicken | Tomato Relish

Roasted Pork Loin | Whole Grain Mustard

Braised Short Rib | Demi-Glace

Blackened Chicken Breast | Avocado Cream

Pan Roasted Crab Cakes | Spicy Aioli or Sriracha Cocktail

Sliced Beef Tenderloin | Horseradish Cream or Demi-Glace

Pan Seared Salmon | Lemon-Dill White Wine

Orecchiette Chicken Pasta | Sundried Tomatoes, Asparagus, Olive Oil

STARCH (Choose 1)

Roasted Fingerling Potatoes

Macaroni & Cheese

Basmati Rice

Spinach & Garlic Ravioli

Cauliflower Couscous

Whipped Potatoes

Butternut Squash

VEGETABLE (Choose 1)

Seasonal Medley

Grilled Asparagus

Haricot Verts

Broccoli

Sautéed Snow Peas

Crispy Brussel Sprouts

Roasted Cauliflower

DESSERT

Refer to dessert stations (pg. 5)

PLATED MEALS

*Quantities are required 1 week prior to the event.
Course Selections may depend on the size of event.*

FIRST COURSE (Choose 2)

Caesar | Romaine, Parmesan, Croutons Caesar Dressing

Mixed Green Salad | Cherry Tomatoes, Toasted Pumpkin Seeds, Balsamic Vinaigrette

Fruit & Nut | Seasonal Fruit, Pecans, Goat Cheese, Red Onion, Vinaigrette

Wedge Carpaccio | Iceberg, Bacon, Blue Cheese Crumbles, Buttermilk Ranch

Soup Du Jour | Chef's Daily Creation

MAIN COURSE (Choose 3)

Braised Angus Short Ribs | Butter Whipped Yukon Golds, Haricot Verts, Braising Juices

Grilled Chicken Breast | Parmesan Rosemary Risotto, Grilled Asparagus, Mushroom Au Jus

Pan Seared 7oz Beef Tenderloin | Potatoes Au Gratin, Demi-Glace

Pan Roasted Crab Cake | Cauliflower Couscous, Tomato Coulis

Pan Seared Salmon | Garlic Broccolini, Roasted Fingerling Potatoes, Dijon White-Wine Butter

Surf & Turf | 5oz Filet Mignon, Grilled U12 Shrimp Skewer, Herb Roasted Yukon Golds, Black Garlic Compound Butter

Toasted Farro Risotto | Mint, Peas, Cauliflower, Oven Roasted Tomatoes, Romesco

Pasta Primavera | Asparagus, Mushrooms, Cherry Tomatoes

DESSERT (Choose 2)

Dessert station may be substituted (pg. 5).

Chocolate Torte | Peanut Brittle

Cheese Cake | Raspberry Sauce

Crème Brûlée | Burnt Sugar

Mixed Berries | Fresh Vanilla Whipped Cream

EVENT STAFFING

Approximately 1 staff member is required per every 15 guests at \$30 per hour. Full-service events generally require 2-hours of set up & 1-hour of breakdown. Attended stations are additional.

VENUES & VENDORS

From linens to live entertainment, we have several vendors to ensure your event is a success. A complete list is available on our website.

PRICING

Pricing is based on your customized selections, style of service, and venue. Our Event Coordinator will work to meet your budget & assist you with every step of planning.