



**JAMESTOWN<sup>®</sup>**  
**CATERING CO.**

# Corporate Delivery Menu

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2510 W 5th Street Wilmington, DE, 19805

# Breakfast

**Assorted Bagels \$35**  
Whipped Cream Cheese, Butter, Jam

**French Toast Casserole \$40**  
Buttery Brioche Baked with Vanilla & Maple

**Quiche \$30**  
Caramelized Onions, Bacon, Swiss  
**OR**  
Spinach, Tomato, Goat Cheese

**Seasonal Fruit \$35**  
Coconut Cream Dip

**Bacon \$30**

**Sausage \$30**

**Baked Eggs \$30**  
Add Swiss +\$5

**Crostini Bar \$100**  
Smoked Salmon, Arugula, Dill Cream Cheese, Avocado,  
Tomatoes, Sliced Hard Boiled Eggs

**Yogurt Parfait \$35**  
Assorted Berries, Granola, Honey

*\*All Menu item portions & pricing are intended for gatherings of 10*



# Salads

## **Traditional Caesar \$30**

Crisp Romaine, Croutons, Parmesan, Traditional Caesar Dressing

## **Spinach & Fennel \$45**

Hard Boiled Eggs, Pancetta, Grape Tomatoes, Fried Shallots, Mustard Seed Vinaigrette

## **Fresh Garden \$40**

Romaine, Iceberg, Cucumber, Grape Tomatoes, Shaved Red Onions, Buttermilk Ranch

## **Chopped \$45**

Tomatoes, Carrots, Cucumbers, Blue Cheese Crumbles, Buttermilk Ranch

## **Greek \$45**

Romaine, Tomatoes, Cucumbers, Shaved Red Onions, Chickpeas, Feta, Greek Vinaigrette

## **Pasta Salad \$35**

## **Potato Salad \$35**

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## **Boxed Lunches \$18**

*Includes: Soft Drink, Cookie, & Grain, Fruit, or Pasta Salad*

### **Cold Asian Noodle Box**

Sliced Beef Tenderloin, Chicken, or Tofu

### **Wrap Box**

Chicken Salad, Roasted Turkey, or Greek Vegetarian

### **Gourmet Assortment Box**

BLTA, Chickpea, or Rosemary Chicken Breast

### **Fresh Garden or Caesar Salad Box**

Sliced Beef Tenderloin, Chicken, or Tofu

### **Pre-Fixed Menus**

Designed for Extended Stays & Trial Teams  
(Available Upon Request)

## **Gourmet Assortment**

Order of 10: Selection of 2

Order of 20: Selection of 3

Order of 20+: Selection of 4

### **Rosemary Chicken Breast \$9**

Pancetta, Oven-Dried Tomatoes, Spinach, Artichoke  
Aioli

### **Beef Tenderloin \$11**

Greens & Horseradish Cream

### **Chickpea \$8.5**

Scallion-Lemon Pesto, Lettuce, Tomato

### **Seared Coriander Tuna \$10**

Carrots & Yuzu, Arugula, Rice Noodles

### **BLTA \$8.5**

Bacon, Lettuce, Tomato, Avocado



## **Petite Sliders (2 Per Person)**

Order of 20: Selection of 2

Order of 40: Selection of 3

Order of 40+: Selection of 4

### **Sliced Beef Tenderloin \$5.5 each**

Caramelized Onions & Boursin

### **Crab Cake \$6 each**

Shredded Lettuce & Remoulade

### **Panko Chicken \$4 each**

Slaw & Spicy Aioli

### **BBQ Pulled Pork \$4 each**

Slaw

## **Wraps**

Order of 10: Selection of 2

Order of 20: Selection of 3

Order of 20+: Selection of 4

### **Chicken Salad \$9**

Lettuce & Tomato

### **Roasted Turkey \$10**

Bacon, Avocado, Tomato, Romaine, Buttermilk  
Ranch

### **Chicken Caesar \$10**

Romaine, Parmesan, Traditional  
Caesar Dressing

### **Greek Vegetarian \$9**

Romaine, Tomatoes, Cucumbers, Onions,  
Chickpeas, Feta



# Hot Buffet

**Sliced Beef Tenderloin \$200**  
Demi-Glace

**Roasted Pork Loin \$100**  
Garlic, Fresh Herbs, Whole Grain Mustard

**Panko Chicken Breast \$90**  
Tomato Basil Relish

**Grilled Chicken Breast \$90**  
Mushrooms & Cream

**Crab Cakes \$200**  
Spicy Aioli

**Seared Salmon \$160**  
Dijon White Wine Butter

## **Starches \$35**

Roasted Fingerling Potatoes

Basmati Rice

Cauliflower Couscous

Whipped Potatoes

## **Pastas \$40**

Macaroni & Cheese

Penne with Garlic & Olive Oil

Spinach & Garlic Ravioli

## **Vegetables \$35**

Seasonal Vegetable Medley

Grilled Asparagus

Sautéed Broccoli

Sautéed Haricot Verts

Roasted Brussel Sprouts

# Snacks

**Red Bell Pepper Hummus \$30**  
Crudit  & Grilled Pita

**Tomato & Mozzarella Bruschetta \$30**  
Toasted Crostini's

**Spinach & Artichoke Dip \$45**  
Grilled Pita  
Add Crab +\$10

**Cheese Tray \$60**  
House Accoutrements  
Add Charcuterie +\$20

**Buffalo Chicken Dip \$45**  
Grilled Pita

**Seasonal Fruit & Dip \$35**  
Coconut Cream

**Hors D'oeuvres**  
Bite Sized Snacks  
(Available Upon Request)





## **Soft Drinks**

**Canned Soda \$2**  
Coke, Diet, or Sprite

**Bottled Water \$2**  
Bottled

**Decaf or Regular Coffee \$25**  
Boxed with Accompaniments

**Juice \$3**  
Cranberry, Orange, or Pineapple

**Bottled Wine & Beer**  
Staff Attendance Required  
(Available Upon Request)

## **Desserts**

**Chocolate Torte Squares \$40**  
(20 Pcs.)

**Assorted Mini Pastries \$40**  
(20 Pcs.)

**Cookies & Brownies \$30**  
(20 Pcs.)

**Featured Pastry**  
Chef's Daily Creation  
(Available Upon Request)

## Deposits & Cancellations

- A \$250 deposit is required for all orders over \$500.
- Due to all items being prepared in-house from scratch, we require a 48-hour cancellation notice.
- A full refund will be issued if notified prior to 48-hours. Otherwise, clients will receive no refund of their deposit &/or billed 10% of food cost.

## Delivery fees:

- \$25 up to 15 minute travels.
- \$35 up to 30 minute travels.
- \$45 up to 45 minute travels.

## Disposables

- All serving utensils, plasticware, & napkins will be provided at no additional cost with the exception of wine or beer cups at \$.75 per piece.
- If chafing dish setup is required, clients will be charged \$10 for each. This includes the wireframe, sterno, & water pan.
- Clients will be charged \$5 for laminated & custom designed food labels which are available upon request.

