



JAMESTOWN[®]
CATERING CO.

Off-Premise Catering Package

Patrick Bradley | Executive Chef

Michael Barbas | Catering Chef

Paul Bouchard | Managing Partner

Ashley Anton | Catering Manager
aanton@jamestowncatering.com

Phone: 302.510.8071

Email: Info@jamestowncatering.com

Web: www.jamestowncatering.com

Social: [@jamestowncateringco](https://www.instagram.com/jamestowncateringco)

2510 W 5th Street Wilmington, DE, 19805

Butlered Hors D'oeuvres

Some hors d'oeuvres are based on seasonal availability.

Cold

Tuna Tartare | Crispy Wonton

Poached Shrimp | Lemon Wedge & Cocktail Sauce

Watermelon Cubes | Whipped Goat Cheese & Chopped Mint

Rainbow Cheese Tortellini Skewers | Basil & Olive Oil

Prosciutto Wrapped Melon | Citrus Poppy Seed Vinaigrette

Deviled Eggs | Traditional or Buffalo

Caprese Skewers | Cherry Tomato, Mozzarella, Basil, Balsamic Glaze

Baked Ricotta Crostini's | Roasted Grapes, Honey, Spiced Walnuts

Smoked Salmon Cucumber Rounds | Dill Cream Cheese

Hot

Edamame Pot Stickers | Spiced Soy

Vegetable Spring Rolls | Sweet Thai Chili

Stuffed Mushrooms | Crab Imperial or Blue Cheese & Spinach

Bacon Wrapped Scallops | Balsamic Glaze

Braised Short Rib | Gorgonzola Mousse

Tenderloin Meatballs | Coconut Curry Cream

Grilled Beef Skewers | Horseradish Cream

Dirty Rice Arancini | Romesco

Corn Fritters | Chipotle Aioli

Bavarian Pretzels | Honey Dijon

Blackened Chicken Skewers | Lemon Aioli

Mustard Crusted Chicken Bites | Honey Dijon

Mini Crab Cakes | Cocktail Sauce

Displayed Hors D'oeuvres

*Some displays are based on seasonal availability.
All displays are designed for a 1-hour span.*

Hummus (Choice of)

Roasted Garlic, Red Bell Pepper, Beet & Ricotta, or Edamame
Served with Crudité & Grilled Pita.

Hot Dips (Choice of)

Crab & Artichoke, Buffalo Chicken, or Spinach & Artichoke
Served with Grilled Pita.

Cold Dips (Choice of)

Guacamole, Coconut Cream & Fruit, Bruschetta, or House Ricotta with Lavender Honey
Served with Artisanal Breads.

Cheeseboard

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

Charcuterie Board

Chef Selection of Dried Cured Meats, Artisanal Cheeses, Balsamic Glaze, Honey, Stone Ground Mustard, Caper Berries, Marinated Olives, Dried Fruits, Candied Nuts
Served with Assorted Crackers.

Raw Bar

East & West Coast Oysters on the ½ Shell, Jumbo Poached Shrimp, Jumbo Lump Crab, Wakame Salad, Cocktail Sauce, Tartar Sauce, Mignonette, Citrus Wedges

Slider Bar (Choice of 2-3)

Beef Tenderloin | Caramelized Onions & Horseradish Cream
Crab Cake | Shredded Lettuce & Remoulade
BBQ Pulled Pork | Slaw
Panko Chicken | Slaw & Spicy Aioli
Grilled Seasonal Vegetables | Olive Oil

Stations

*Some stations require the attendance of a chef.
Stations are designed for a 1.5 hour span.*

Soup & Salad Station (Choice of 1-2)

Traditional Caesar | Crisp Romaine, Croutons, Parmesan, Traditional Caesar Dressing

Spinach & Fennel | Hard Boiled Eggs, Pancetta, Grape Tomatoes, Fried Shallots, Mustard Seed Vinaigrette

Fresh Garden | Romaine, Iceberg, Cucumbers, Grape Tomatoes, Shaved Red Onions, Buttermilk Ranch

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

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

Fruit & Nut | Seasonal Fruit, Pecans, Goat Cheese, Shaved Red Onions, Citrus-Poppy Vinaigrette

Soup du Jour | Chef's Daily Creation

Taco or Fajita Station

Served with Soft Corn Tortillas, Refried Beans, Spanish Rice, & Stir Fried Vegetables.

Protein (Choice of 1-2) | Ground Beef, Pulled Pork, Grilled Chicken, Chopped Steak, Grilled Shrimp, or Tofu

Additions | Chopped Romaine, Pico de Gallo, Shredded Cheese, Jalapenos, Cilantro, Sour Cream, Sliced Avocado

Pasta Station

Add Grilled Chicken or Shrimp for an additional charge.

Spinach & Garlic Ravioli | Mushroom Cream

Penne Primavera | Asparagus, Mushrooms, Cherry Tomatoes, Olive Oil

Butternut Squash Ravioli | Sage Butter

Penne Bolognese | Grated Parmesan

Rissoto Station

Protein (Choice of 1-2) | Braised Short Rib, Jumbo Lump Crab Meat, Grilled Shrimp
Additions | Sweat Peas & Bacon, Wild Mushrooms, Chives, Parmesan, Broccoli Florets

Carving Station

Garlic & Herb Roasted Pork Loin | Whole Grain Mustard
Roasted Turkey Breast | Turkey Gravy & Cranberry Relish
Herb Crusted Domestic Rack of Lamb | Port Wine Reduction
Grass-Fed Beef Tenderloin | Demi-Glace
Free Range Chicken Breast | Lemon Aioli
Honey Spiced Ham | Sweet Pineapple
Seared Salmon | Honey Dijon

Mashed Potato Station

Red Bliss Whipped Potatoes.

Accompaniments | Melted Butter, Demi-Glace, Chives, Shredded Cheese, Broccoli Florets, Roasted Bell Peppers, Red Onions, Chopped Bacon

Dessert Station

Cookies & Brownies
Assorted Mini Pastries
Chocolate Torte Squares
Chocolate Dipped Pretzels & Strawberries
Assorted Mini Shooters
Mini Cannoli's

Ice Cream Station

Flavors (Choice of 1-2) | Vanilla, Chocolate, or Strawberry

Additions | Mini M&M's, Rainbow Sprinkles, Chocolate Sauce, Caramel Sauce, Chocolate Chips, Assorted Nuts, Gummy Bears, Whipped Cream

Fondue Station

Sauces | Chocolate Sauce, Caramel Sauce,

Additions | Mini M&M's, Rainbow Sprinkles, Chocolate Sauce, Caramel Sauce, Chocolate Chips, Assorted Nuts, Gummy Bears, Whipped Cream

Buffet

A required minimum of 30 guests.

Starter

Refer to Soup & Salad Station (pg. 4).

Main (Choice of 1-2)

Grilled Chicken Breast | Mushroom Cream

Pesto Chicken Breast | Tomato Rosé

Panko Crusted Chicken | Tomato Relish

Garlic & Herb Roasted Pork Loin | Whole Grain Mustard

Seared Crab Cakes | Spicy Aioli

Seared Salmon | Dijon White Wine Butter

Sliced Beef Tenderloin | Demi-Glace

Pasta Primavera | Asparagus, Mushrooms, Cherry Tomatoes

Curry-Coconut Chickpea Cakes | Lemon-Scallion Pesto

Starch (Choice of 1)

Roasted Fingerling Potatoes

Basmati Rice

Cauliflower Couscous

Whipped Potatoes

Vegetable (Choice of 1)

Seasonal Vegetable Medley

Grilled Asparagus

Sautéed Broccoli

Sautéed Haricot Verts

Roasted Brussel Sprouts

Dessert

Refer to Dessert Station (pg. 5).

Plated

Quantities are required 14 days prior to event.

First Course (Choice of 1-2)

Traditional Caesar | Crisp Romaine, Croutons, Parmesan, Traditional Caesar Dressing

Fresh Garden | Romaine, Iceberg, Cucumbers, Grape Tomatoes, Shaved Red Onions, Buttermilk Ranch

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

Fruit & Nut | Seasonal Fruit, Pecans, Goat Cheese, Shaved Red Onions, Citrus-Poppy Vinaigrette

Soup du Jour | Chef's Daily Creation

Second Course

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

Grilled Chicken Breast | Parmesan Rosemary Risotto, Grilled Asparagus, Mushroom Cream

7oz Beef Tenderloin | Yukon Whipped Potatoes, Grilled Asparagus, Demi-Glace

Broiled Jumbo Lump Crab Cakes | Cauliflower Couscous & Tomato Coulis

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

Surf & Turf | 5oz Filet Mignon, Shrimp Skewer, Roasted Fingerling Potatoes, Grilled Asparagus, Black Garlic Compound Butter

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

Curry Coconut Chickpea Cakes | Corn Succotash, Cauliflower Purée, Lemon-Scallion Pesto

Third Course (Choice of 1-2)

Dessert Station may be substituted (pg. 5).

Mixed Berries | Fresh Vanilla Whipped Cream

Chocolate Torte Squares | Peanut Brittle

Traditional Cheesecake | Raspberry Sauce

