



*Corporate
Catering*

a menu



www.JPMcateringandevents.com



Breakfast Platters

All prices per person; Minimum 8 people

CLASSIC

\$7.75

Fruit-filled pastry drizzled with light icing
Coffee Cake
Grapes and Bananas
Orange Juice

AMERICAN CONTINENTAL

\$10

Traditional crumb cake
Raisin soda bread with sweet jams and whipped butter
Seasonal fresh fruit platter
Orange juice and grapefruit juice

FRENCH CONTINENTAL

\$12

Multigrain baguette and plain baguette with gourmet jams and whipped butter
Palmier and chocolate croissant
Seasonal fresh fruit
Hard-boiled eggs with herb sea salt and cracked pepper
Orange juice and grapefruit juice

BAGEL PLATTER

\$9

Add smoked salmon for \$3 per person
Everything, multigrain, onion pumpernickel, plain, poppy, sesame and cinnamon-raisin bagels
Cream cheese, sliced hard boiled eggs, onions and capers
Whipped honey butter
Peanut butter and jam
Seasonal fresh fruit
Orange juice and grapefruit juice

SPA BREAKFAST

\$9

Strawberry & orange salad with lemon poppyseed dressing
Whole wheat soda bread with creamy goat cheese
Red pepper & egg frittata
Grapefruit juice and tomato juice

HIGH ENERGY POWER BUFFET

\$14

Whole wheat soda bread with all-natural peanut butter and all-fruit jams
Greek yogurt with natural granola made from oats, nuts and dried fruit sweetened with a touch of honey
Mini spinach-goat cheese frittata with roasted tomato jam
Seasonal fresh fruit
Grapefruit juice and spicy tomato juice

MORNING HIGH TEA

\$12

Mini tea sandwiches: Cream cheese & apricot; honey, peanut butter and caramelized apples; Nutella and banana; egg salad (bacon optional)
English orange currant scones with assorted jams
Orange juice and grapefruit juice

THE JPM FAVORITE

\$10

Our special banana & coconut-lemon bundt cake
Greek yogurt with oat and nut granola
Strawberry smoothie
Orange-cranberry juice and grapefruit juice

IRISH BREAKFAST

\$12

Whole wheat scone bread with Irish cheddar cheese
Nana's raisin scone bread with honey-whipped butter
Thin-sliced ham
Roasted tomatoes with olive oil and rosemary
Mini caramelized onion frittatas
Orange juice and tomato juice

COFFEE & TEA SERVICE

\$3

Gourmet quality coffee
Decaf coffee
Hot water
Assorted tea bags
Half and half, milk, sugar and sweetener



all our food is prepared fresh – that means no processed food, only gourmet-quality meals





Breakfast Sandwiches

Pricing per person; Minimum 5

- JPM Fave** **\$6**
Egg, bacon, local aged cheddar and sun-dried tomato spread on ciabatta (white or whole grain)
- The Irish** **\$7**
Egg, pork sausage pattie, caramelized onions and roasted hot pepper tomatoes on ciabatta (white or whole grain)
- Ham & Cheese** **\$7**
Egg, black forest ham and gruyere cheese on croissant
- The Veg** **\$6**
Local cheddar with roasted tomatoes and sautéed spinach on ciabatta (white or whole grain)
- Chicken and the Egg** **\$7**
Egg, chicken apple sausage and roasted peppers on ciabatta (white or whole grain)
- South of the Broder** **\$7**
Egg, chorizo, pepper jack cheese and salsa verde in corn tortilla

Breakfast Sides

Pricing per person; Minimum 10

- Black Pepper & Honey Bacon** **\$2**
- Pork & Apple Sausage Patties** **\$3.50**
- Fried Parmesan Polenta** **\$2.50**
- Hash Brown** **\$3**
White and sweet potatoes and caramelized onions
- Sliced Seasonal Fresh Fruit** **\$3**
- Fresh Fruit & Yogurt Parfait** **\$5**

Breakfast Quiche

7-inch round

- French Quiche** **\$24**
Black forest ham and gruyere cheese
- Green Goat** **\$20**
Spinach and local goat cheese

Breakfast Sweets

Choose up to 3 items;

Small - \$65, serves 20-25; Large - \$125, serves 40-50

- Sour Cream Pound Cake**
- Lemon Buttermilk Pound Cake**
- Cream Cheese & Blueberry Pound Cake**
- Orange Pound Cake**
- Old-Fashioned Gingerbread Cake**
- Orange-Scented English Scones** with jam
- Lemon-Sugar Vanilla Doughnut Holes**
- Cinnamon-Sugar Doughnut Holes**

On the healthier side

- Zucchini Bread** with sweet cream cheese spread
- Carrot Muffins** with sweet cream cheese spread
- Whole Wheat Irish Soda Bread** with honey-peanut butter
- Pumpkin Bundt Cake** with buttermilk icing
- Irish Raisin Soda Bread** with organic whipped butter
- Banana-Coconut Lemon Loaf**



we can help make your events zero-waste – ask about our compostable service ware options





Boxed Lunch Platters

Minimum order for any platter - 8

Includes housemade focaccia and dessert (choice of peanut butter, lemon or snickerdoodle cookies, or brownie)

- Roasted Garlic & Lemon Hummus** \$12
With feta cheese, cucumbers, tomatoes, olives and tabouli
- Chickpea Salad** \$12
With mixed greens, cucumber, tomato, Vidalia onions, couscous, raisins, almonds, feta and tahini-lemon dressing
- Black Bean Salad** \$12
With mixed greens, corn, tomato, cilantro, rice salad, and chili-lime dressing
- Chicken Caesar Salad** \$13
With romaine lettuce, grilled chicken, housemade garlic croutons, Caesar dressing and fresh parmesan cheese
- Basil Pesto & Chicken Pasta Salad** \$13
With mozzarella, tomatoes and grilled chicken
- Shrimp & Spicy Sesame Noodles** \$14
With poached shrimp, shredded carrots, Chinese cabbage, chopped peanuts, cilantro and spicy peanut dressing

- BLT Salad** \$12
With crisp pepper bacon, beefsteak tomato, mixed greens and blue cheese dressing
- Tuna Nicoise** \$16
With mesclun greens, nicoise olives, green beans, red onions, boiled egg, tomatoes, cucumbers, poached potatoes and red wine vinaigrette
- Poached Salmon** \$16
With spinach, toasted almonds, Yukon gold potatoes, red peppers and red wine vinaigrette
- Pork Tenderloin Salad** \$16
With spinach, roasted pear, dried cherries, toasted walnuts, red onions and red wine vinaigrette
- Beef Tenderloin Salad** \$17
With Romaine lettuce, roasted plum tomatoes, garlic croutons and creamy horseradish sauce

Lunch Buffet

Serves 15-25

- Crudite Platter** \$40
Fresh vegetables with sun-dried tomato and dill dips
- Lemon-Garlic Hummus** \$45
With feta cheese, cucumbers, olives and pita bread
- Fresh Mozzarella & Marinated Sun-Dried Tomatoes** \$60
With roasted peppers, prosciutto and sliced artisan breads

Soups

\$5 per person (16 ounces); Minimum order – 8

Add herb focaccia roll for \$1.25 per person

- Potato Leek** topped with cheddar cheese and crisp bacon
- French Onion** with asiago grilled baguette
- White Bean & Tomato Minestrone**
- Cream of Broccoli**
- Split Pea with Ham**
- Butternut Squash**
- Vegetable Wild Rice**



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Deli Sandwiches

Served with potato chips and house pickles. Choice of:
Ciabatta rolls (minimum 5, white/ multigrain); 2-foot baguette
(serves 10, white/multigrain) or 10 assorted mini rolls

Tomatoes & Mozzarella with basil pesto spread
\$7.50 Ciabatta / \$30 Mini rolls / \$32 Baguette

Sopressata Salami with Swiss cheese, Dijon mustard and
sliced pickles
\$7.50 Ciabatta / \$30 Mini rolls / \$32 Baguette

Tuna Salad with dill and capers
\$7.50 Ciabatta / \$30 Mini rolls / \$32 Baguette

Egg Salad with honey-pepper bacon, tomato and lettuce
\$7.50 Ciabatta / \$30 Mini rolls / \$32 Baguette

Grilled Chicken with caramelized onions and creamy
whole-grain mustard sauce
\$9 Ciabatta / \$33 Mini rolls / \$35 Baguette

Black Forest Ham and Swiss with Dijon mayo and lettuce
\$9 Ciabatta / \$32 Mini rolls / \$34 Baguette

Turkey & Roasted Red Peppers with Swiss cheese and
herb olive oil
\$9 Ciabatta / \$32 Mini rolls / \$34 Baguette

Turkey & Black Forest Ham with provolone cheese, herb
olive oil and whole-grain mustard
\$9 Ciabatta / \$32 Mini rolls / \$34 Baguette

Roast Beef with Swiss cheese and horseradish sauce
\$9 Ciabatta / \$32 Mini rolls / \$34 Baguette

* Add crisp bacon \$1 per sandwich

Classic Sides

Medium serves 10-15

Cole Slaw

**French Lemon-Herb
Potato Salad**

Large serves 20-25

**\$20 – medium
\$35 – large
\$26 – medium
\$36 – large**

Salads

Small serves 8-10, medium 11-15, 16-20

Classic Caesar \$30 – small
With garlic croutons and \$40 – medium
parmesan Caesar dressing \$50 - large

Mixed Greens \$30 – small
With cucumbers, cherry tomatoes, \$40 – medium
housemade croutons and \$50 - large
balsamic vinaigrette

Spinach Arugula \$35 – small
With dried cranberries, goat cheese, \$45 – medium
croutons and lemon-Dijon vinaigrette \$55 – large

Salad Bar \$13 per person
Minimum 10 people

Served with sliced baguette, whipped butter

Greens (select 2): Spring mix, romaine, spinach

Toppings (select 6): European cucumbers, shredded
carrots, diced boiled egg, grape tomatoes, edamame
beans, red onions, roasted mushrooms, broccoli, green
beans, roasted red peppers, parmesan cheese, crumbled
blue cheese, shredded cheese, feta cheese, kalamat
olives, radishes, roasted corn, marinated artichokes, black
beans, chickpeas, roasted asparagus, sunflower seeds,
toasted almonds, toasted walnuts, croutons, millet, herb
barley, lemon couscous

Housemade Dressing (select 2): Caesar, balsamic
vinaigrette, blu cheese, sesame-ginger, zesty Italian,
cilantro-lime

Protein (add \$2 per person): Grilled chicken, grilled flank
steak, roasted turkey, marinated tofu, salmon



Create a boxed lunch! Add a side & dessert for \$4 per person (sides & desserts on following pages)





Morning/ Afternoon Breaks

All prices per person; Minimum order for any break – 8

- SPA TIME** **\$4**
Whole fruit selection and individual packets of mixed dried fruit and nuts
- PHILLY PHANATIC** **\$6.50**
Housemade soft pretzels, chocolate brownies and individual Italian water ice
- COOKIE & BAR TRAY** **\$4**
Snickerdoodle cookies, oatmeal-raisin cookies, peanut butter cookies, brownies and raspberry bars
- GUAC AND SALSAS** **\$7.25**
Garlic and tomato guacamole, chipotle salsa, corn tortilla chips, double-fried sweet and spicy plantains
- GRAB BAG SNACKS** **\$3**
Assorted 6oz bags of housemade olive oil-salt and pepper popcorn, dehydrated veggie chips and hard pretzels
- PM ENERGY** **\$5.50** 8oz
Strawberry-banana yogurt smoothie with agave nectar, espresso biscotti with chia and flax seeds, and hard-boiled eggs with herb dipping salt

Beverages

Soda

2-liter--**\$4** each; 12oz can--**\$1.50** each
(Coke, Diet Coke, Sprite, Ginger Ale, and Root Beer)

Water

Pellegrino Sparkling Water
(750ml bottle, 4 servings)--**\$3** each
Regular Bottled Water
(16oz bottle)--**\$1.50** each

Desserts

- Small tray serves 15-20 Large tray serves 20-30
- Choose 2 items - **\$45** Choose 2 items - **\$70**
- Choose 3 items - **\$65** Choose 3 items - **\$80**
- Chocolate Oatmeal Bars**
- Chocolate Chip Cookies**
- Peanut Butter Cookies**
- Snickerdoodle Cookies**
- Lemon Bars**
- Chocolate Brownies**
- Peanut Butter & Jelly Bars**
- Almond-Anise Biscotti**
- Cupcakes**
- \$24** per dozen
- Vanilla** with chocolate ganache icing
- Chocolate** with vanilla buttercream icing
- Carrot** with cream cheese icing
- Banana** with cream cheese icing



meetings milestones conferences celebrations employee appreciation late nights





The Fine Print

Everything else you should know about making work taste better with JPM.

Service Options

Consultant: Orders are provided in disposable containers and includes disposable service ware. Please ask about our compostable service ware options.

Executive: Orders are provided with non-disposable equipment and service ware, including porcelain platters. Available for a small surcharge (includes pick-up after event).

Additional Services

JPM also specializes in providing the following:

- Wait Staff
- On-Site Chefs
- Linens
- China
- Glassware

Delivery

A delivery fee applies with each order and varies according to location and order size. Gratuities are left to the client's discretion.

Payment

Cash or check is accepted for payment.

Orders & Cancellations

JPM maintains a 24-hour cancellation policy for all weekday orders and a 72-hour cancellation policy for all weekend orders.



planning a more formal corporate affair? ask about our *special occasions* menu

