



JERRYS-KITCHEN.COM | 610.400.1532
HITHERE@JERRYS-KITCHEN.COM

@JERRYSFOODTRUCK



BUFFET SERVICE OR PLATED

POULTRY

\$17 PP BUFFET - \$20 PP PLATED

SUNDRIED TOMATO PESTO CHICKEN

TOPPED with FETA CHEESE

Boneless, Skinless Sliced Chicken Breast marinated in Pureed Sundried Tomatoes, Garlic, EVOO, Parmesan Cheese Roasted to juicy perfection and finished with crumbled Feta Cheese, Citrus Mint Cous Cous Salad, Sautéed Baby Spinach

HERB ROASTED CHICKEN

Roasted bone In Chicken Leg Quarter brined in Garlic, Rosemary, Thyme, Kosher Salt, Crushed Black Pepper, Bay leaf. Wild Rice Salad Pecans, Scallions, Dried Cranberries and Oven Roasted Citrus Brussel Sprouts

ORANGE TERIYAKI GLAZED CHICKEN

Boneless Chicken Thighs Glazed in Orange Teriyaki Sauce, Julienne Red Pepper and Broccoli Florets, Snow Peas, Fried Rice

OVEN ROASTED TURKEY BREAST

Carved Oven Roasted Turkey Breast brined in Garlic, Rosemary, Thyme, Kosher Salt, Crushed Black Pepper, Bay leaf. Gravy, Stuffing, Green Bean Almandine

TURKEY MEATLOAF

Fresh Ground Turkey, Mushrooms, Carrots and Onions formed, baked and topped with a Tomato Glaze. Sweet Potato Mash, Steamed Broccoli, Garlic and Olive Oil

HOT SANDWICHES

\$10.00 PP

SLICED ROAST BEEF

Herb Roasted Beef Top Round, Mashed Potato, Glazed Carrots

BUILD YOUR OWN HOT ROAST PORK SANDWICH

Thin sliced Roasted Pork Loin in Gravy, Platter of Keiser Rolls and sliced Provolone Cheese.

BEEF

\$20 PP BUFFET - \$24 PP PLATED

BEEF BRISKET

Braised Beef Brisket, Celery, Onions, Carrots and Potato in Brown Gravy

CHIMICHURRI FLANK STEAK

Herb Marinated Grilled Flank Steak, Yellow Rice, Roasted Tomato, Onions, and Peppers

PORK

\$17 PP BUFFET - \$20 PP PLATED

GLAZED HAM

Carved Glazed Ham. Mashed Potato and Glazed Carrots

CHIPOTLE APRICOT PULLED PORK

Slow Cooked Pulled Pork tossed in our smoky sweet chipotle apricot sauce. Corn Salad and Collard Greens

ROSEMARY ROASTED PORK LOIN

Topped with a Lemon White Wine Garlic Sauce. Artichoke Risotto and Ratatouille Vegetable.

MUSTARD PANKO BONELESS PORK CHOP

Parmesan Duchess Potato and braised Brussel Sprouts & Bacon

VEGETARIAN

\$15 PP BUFFET - \$17 PP PLATED

STUFFED ROASTED ACORN SQUASH

with Fluffy Couscous Salad and topped with Oven Roasted Plum Tomato. Sautéed Garlic Baby Spinach.

BLACK BEAN & QUINOA STUFFED PEPPERS

topped with Roasted Beet Puree and Feta Cheese

CRABLESS CRAB CAKES

Lion's Mane Mushroom Cakes, served with Artichoke Risotto and Roasted Malibu Carrots