

JERRYS-KITCHEN.COM | 610.400.1532

HITHERE@JERRYS-KITCHEN.COM

BUFFET PACKAGE #1 \$29.99PP **Includes your choice of:** One Salad **Three Hot Entrees Two Side Dishes**

BUFFET PACKAGE #2 \$35.99PP **Includes your choice of: One Appetizer Three Hot Entrees** Two Side Dishes

BUFFET PACKAGE #3 \$42.99PP Includes your choice of: One Salad **One Appetizer Four Hot Entrees Three Side Dishes**

SALADS

CLASSIC CAESAR SALAD VEG

Crunchy romaine, croutons, shredded parmesan cheese, house Caesar dressing

GREEK SALAD VEG

Mixed greens, cucumber, kalamata olives, feta cheese, herbed Greek dressing

GREENS & GOAT CHEESE VEG

Mixed greens, goat cheese, dried cranberries, balsamic vinaigrette

AUTUMN HARVEST V+ GF

Caramelized apple, barley, & arugula, creamy dijon dressing

CAPRESE VEG GF

Fresh mozzarella, ripe tomatoes, red onion, basil, romaine, shaved parmesan, extra virgin olive oil, aged balsamic

PAN-ASIAN VEG

Asian marinated tofu, fresh spinach, mushrooms, crispy wontons, shaved carrot, red pepper, hoisin-ginger dressing

MEDITERRANEAN VEG GF



Romaine lettuce, red onion, black olives, roasted red peppers, crumbled feta, pita chips, Greek dressing

LOVE SALAD V+

Marinated artichoke hearts, hearts of palm, roasted red peppers, baby spinach, bow tie pasta, sherry vinaigrette

Add chicken (+\$3PP), steak (+5PP), salmon(+\$5PP), OR tofu (+\$\$2PP) to any salad

SIDES

CITRUS MINT COUS COUS SALAD V+

SAUTEED BABY SPINACH & GARLIC V+ GF

WILD RICE SALAD V+ GF

Pecans, scallions, dried cranberries

OVEN ROASTED CITRUS BRUSSEL SPROUTS V+ GF

TAIWANESE FRIED RICE V+ GF

Julienne red pepper, broccoli florets, snow peas

CORNBREAD & SAGE STUFFING VEG

TRUFFLE PARMESAN WHIPPED **POTATOES VEG**

TRADITIONAL MASHED POTATOES VEG

STEAMED VEGGIES V+ GF

ARTICHOKE RISOTTO VEG

CRUNCHY CORN SALAD V+ GF

Diced red peppers, red onion, cilantro-lime vinaigrette

AEGEAN ORZO SALAD V+

Orzo Pasta salad with sun-dried tomato, olives. pine nuts, & baby spinach tossed in an oregano red wine vinegar



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APPETIZERS

HOT HORS D'OEUVRES

GRILLED SHRIMP SKEWERS, PONZU SAUCE GF (+)

JUMBO COCONUT SHRIMP WITH CHIPOTLE MANGO GLAZE (+)

CRAB STUFFED MUSHROOMS WITH CAJUN ALFREDO SAUCE

MINI MARYLAND CRAB CAKES WITH LEMON CAPER AIOLI

APPLEWOOD BACON WRAPPED SCALLOPS GF (+)

SPICY SHRIMP SPRING ROLL MINI BEEF WELLINGTON **PIGS IN BLANKETS**

CHICKEN SATAY SKEWERS WITH SOY PEANUT SAUCE GF

BUFFALO CHICKEN EGGROLLS

CHEESESTEAK EGGROLLS

MINI CHEESEBURGER SLIDER

SESAME MEATBALLS

MAC & CHEESE BALLS

MINI SMOKED PORTOBELLO SLIDERS WITH VEGAN CHIPOTLE CREMA V+ GF

VEGETABLE DUMPLINGS WITH SWEET SOY DIPPING SAUCE V+

FRIED PICKLES WITH CHIPOTLE RANCH DIPPING SAUCE VEG/V+ (WITH VEGAN RANCH)

COLD HORS D'OEUVRES

SEA SCALLOP CEVICHE LIME JALAPENO, AVOCADO GF (+)

GORGONZOLA & FIG TOAST VEG

ROASTED TOMATO BRUSCHETTA V+

CUCUMBER RONDELLE WITH CHARRED TUNA & MANGO CHUTNEY GF

SMOKED SCOTTISH SALMON & CREAM CHEESE, CAPERS ON TOASTED **BAGUETTE GF**

JUMBO SHRIMP COCKTAIL GF (+)

SALMON TARTARE ON RYE TOAST POINTS WITH CR'EME FRAÎCHE & CHIVES

TUNA TARTARE WITH SCALLION

TOASTED SESAME SEED & TERIYAKI GLAZE IN ASIAN SPOON (+)

CAPRESE SKEWERS VEG GF



Fresh mozzarella, grape tomatoes, basil, balsamic glaze

GRILLED VEGETABLE DISPLAY V+

A Selection of the freshest seasonal vegetables, lightly grilled ciabatta bread, sun dried tomato basil aioli

RAINBOW SEASONAL FRUIT V+ GF



Fresh sliced & cubed fruits, grapes, & berries with creamy citrus dip or strawberry yogurt dip

HOMEMADE DIPS VEG

Olive tapenade, white bean dip, garlic hummus, & french onion dip, served with toasted pita

CHIPS & SALSA VEG GF



Traditional pico de gallo, mango chipotle salsa, avocado crema served with tri-colored corn chips

CRUDITÉS VEG GF

Fresh veggies with buttermilk ranch dressing & spinach dip



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······ ENTREES ·······

SUNDRIED TOMATO PESTO CHICKEN TOPPED with FETA CHEESE GF

Boneless, skinless sliced chicken breast marinated in pureed sun-dried tomatoes, garlic, extra virgin olive oil, & parmesan cheese roasted to juicy perfection & finished with crumbled feta cheese

HERB ROASTED CHICKEN GF



Roasted bone-in chicken leg quarter brined in garlic, rosemary, thyme, kosher salt, crushed black pepper, bay leaf

ORANGE TERIYAKI GLAZED CHICKEN

Boneless chicken thighs glazed in orange teriyaki sauce

OVEN-ROASTED TURKEY BREAST

Carved oven-roasted turkey breast brined in garlic, rosemary, thyme, kosher salt, crushed black pepper, bay leaf, gravy

TURKEY MEATLOAF

Fresh ground turkey, mushrooms, carrots & onions topped with a tomato glaze

SLICED ROAST BEEF

Herb-roasted beef top round (available with fresh rolls, garlic broccoli rabe, & provolone for sandwiches)

GLAZED HAM

Carved glazed ham

CHIPOTLE APRICOT PULLED PORK GF



Slow-cooked pulled pork tossed in our smoky sweet chipotle apricot sauce

ROSEMARY ROASTED PORK LOIN GF



Topped with a lemon white wine garlic sauce

PHILLY-STYLE SLICED ROAST PORK

Available with fresh rolls, garlic broccoli rabe, & provolone for sandwiches

MUSTARD PANKO BONELESS PORK CHOP

Seared, juicy boneless chops topped with crispy seasoned panko

STUFFED ROASTED ACORN SQUASH VEG

Fluffy couscous salad, topped with oven-roasted plum tomato & sautéed garlic baby spinach

BLACK BEAN & QUINOA STUFFED PEPPERS VEG GF

Topped with roasted beet puree & feta cheese

ROASTED VEGETABLE LASAGNA VEG

Layers of tender pasta, spinach, zucchini, & rich ricotta draped in our homemade tomato sauce

MEDITERRANEAN CHICKPEA "BOWL" VEG GF

Warm chickpeas over quinoa salad & roasted veggies with lemon tahini sauce

PENNE A LA VODKA VEG

Traditional creamy tomato sauce over tender penne pasta