



JERRYS-KITCHEN.COM | 610.400.1532

HITHERE@JERRYS-KITCHEN.COM

..... HOT HORS D'OEUVRES .....

HOT & COLD HORS D'OEUVRE PACKAGES

3 Selections- \$23PP

4 Selections- \$27PP

5 Selections- \$32PP

*\*Based on a 60-minute cocktail hour,  
servers are additional.*

*+Slight upcharge applies*

SELF-SERVE STATIONS

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 CRÈME FRAÎCHE &  
CHIVES TUNA TARTARE  
*Scallion toasted sesame seed &  
teriyaki glaze in asian spoon*

CAPRESE SKEWERS VEG GF  
*Fresh mozzarella, grape tomatoes,  
basil, balsamic glaze*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please note that while some items are made with gluten-free ingredients we cannot guarantee against cross-contamination. Pricing does not include delivery. Pricing does not include set up, delivery, or staff.*



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## ..... SELF SERVE STATIONS .....

### GRILLED VEGETABLE DISPLAY \$12PP **V+**

*A selection of the freshest seasonal vegetables, lightly grilled ciabatta bread, & sun-dried tomato basil aioli*

### INTERNATIONAL & DOMESTIC CHEESE DISPLAY \$14PP **V**

*Includes local cheeses & goat cheese, garnished with fresh berries with sliced baguettes & gourmet crackers*

### ANTIPASTO DISPLAY \$19PP **V+**

*Fresh mozzarella, provolone, salami, prosciutto, mortadella, pepperoni, marinated green & kalamata olives, marinated grilled vegetables, artichoke hearts, sundried tomatoes & onions, aged balsamic vinegar & olive oil*

### RAINBOW SEASONAL FRUIT \$9PP **V+ GF**

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

### CRUDITÉS \$9PP **V+**

*A collection of garden vegetables served with hummus, spinach dip, & pita chips*

### BRIE EN CROUTE \$16PP **V**

*Wheel of brie in puff pastry, garnished with fresh berries with sliced baguettes & gourmet crackers*

### SCOTTISH SMOKED SALMON & BAGEL CHIP DIP \$24PP

*Julienne layers of smoked salmon, weat red onions, chopped eggs, capers, fine herbs, & whipped cream cheese*

### VARIETY OF HOMEMADE DIPS \$12PP

*Olive tapenade, white bean dip, garlic hummus, french onion dip, salsa served with blue corn chips, potato chips & seasoned pita chips*

**VEG** Vegetarian / **V+** Vegan / **GF** Gluten Free / (+) Slight upcharge applies