## BUFFET

BUFFET PACKAGE \#1- \$54.99PP
Includes your choice of:
Two Appetizers or stations
One Salad
Three Hot Entrees
Two Side Dishes
Assortment of Mini Desserts

BUFFET PACKAGE \#2- $\mathbf{\$ 6 5 . 9 9 P}$ P
Includes your choice of:
Three Appetizers or stations
Two Salads
Three Hot Entrees
(choose two base \& one premium)
Three Side Dishes
Assortment of Mini Desserts

BUFFET PACKAGE \#3- \$76.99PP
Includes your choice of:
Three Appetizers or stations
Two Appetizers or stations
Four Hot Entrees
(choose two base \& two premium)
Three Side Dishes
Assortment of Mini Desserts
Choice of Custom Cupcake, Cannoli, or Donut Display

PLATED PACKAGE \#1- \$51.99PP Includes your choice of: Two Appetizers or Stations Two Salads

Two Hot Entrees
Two Side Dishes
Assortment of Mini Desserts

PLATED PACKAGE \#2- \$63.99PP Includes your choice of:
Three Butlered Appetizers and/or Stations
Two Salads
Three Hot Entrees
(choose two base \& one premium/action station)
Three Side Dishes
Assortment of Mini Desserts

PLATED PACKAGE \#3- \$76.99PP
Includes your choice of:
Three butlered Appetizers or Stations
Four Hot Entrees
(choose two base \& two premium/action stations)
Three Side Dishes
Sundae Bar
Choice of Custom Cupcake, Cannoli, or Donut Display

SALADS

CLASSIC CAESAR SALAD vEg
Crunchy romaine, croutons, shredded parmesan cheese, house Caesar dressing

GREEK SALAD VEG GF
Mixed greens, cucumber, kalamata olives, feta cheese, herbed Greek dressing

GREENS + GOAT CHEESE VEG GF<br>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 won tons, 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

## APPETIZERS

## STATIONS

## INTERNATIONAL \& DOMESTIC CHEESE DISPLAY VEG

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

ANTIPASTO DISPLAY (+\$5PP)<br>Fresh mozzarella, provolone, salami, prosciutto, mortadella, pepperoni, marinated green \& kalamata olives, marinated grilled vegetables, artichoke hearts, sundried tomatoes \& onions, aged balsamic vinegar \& olive oil

## BRIE EN CROUTE VEG

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

## SCOTTISH SMOKED SALMON \& BAGEL CHIP DIP (+\$5PP)

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

GRILLED VEGETABLE DISPLAY $\mathrm{V}+$ 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

## 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 $\mathrm{V}+$ GF

VEGETA BLE DUMPLINGS WITH
SWEET SOY DIPPING SAUCE $\mathrm{V}_{+}$

HOT 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

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 AND CHIVES (+)

TUNA TARTARE WITH SCALLION TOASTED SESAME SEED \& TERIYAKI GLAZE IN ASIAN SPOON ${ }^{(+)}$

CAPRESE SKEWERS (FRESH MOZZARELLA, GRAPE TOMATOES, BASIL, BALSAMIC GLAZE) VEG GF


SIDES

CITRUS MINT COUS COUS SALAD VEG

SAUTEED BABY SPINACH \& GARLIC $\mathrm{v}+$

WILD RICE SALAD WITH PECANS, SCALLIONS, DRIED CRANBERRIES V+ GF

OVEN ROASTED CITRUS BRUSSEL SPROUTS V+ GF

TAIWANESE FRIED RICE WITH JULIENNE RED PEPPER, BROCCOLI

FLORETS, \& SNOW PEAS $\mathrm{V}+$ GF

CORNBREAD \& SAGE STUFFING VEG

TRUFFLE PARMESAN WHIPPED POTATOES VEG

STEAMED VEGGIES $\mathrm{V}+\mathbf{G F}$
ARTICHOKE RISOTTO VEG
CRUNCHY CORN SALAD $\mathrm{V}+\mathbf{G F}$
Diced red peppers \& red onion, cilantro-lime vinaigrette

AEGEAN ORZO SALAD v+
ORZO PASTA SALAD
Sun-dried tomatoes, olives, pine nuts, \& baby spinach tossed in an oregano red wine vinegar

## 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

## ENTREES

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 cous cous salad, topped with oven-roasted plum Tomatoes \& 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<br>Warm chickpeas over quinoa salad \& roasted veggies with lemon tahini sauce ,

PENNE A LA VODKA VEG
Traditional creamy tomato sauce over
tender penne pasta

## ENTREE UPGRADES

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MASHED OR BAKED POTATO BAR<br>(Choose one style) GF<br>Whipped Or Baked Russets \& Sweats<br>Bacon<br>Shredded White Cheddar<br>Smoked Gouda

## SURF \& TURF GF

Petite filet \& petite lobster tail with lemon \& drawn butter, seared ahi tuna, with sesame miso sauce \& seaweed salad GF

WASABI CRUSTED FILET MIGNON GF
FILET MIGNON AU POIVRE GF
Creamy peppercorn sauce

## Scallions

Candied Pecans
Sour Cream
Whipped Butter
Chives

MAC \& CHEESE BAR
4 Cheese Mac \& Cheese
Buffalo Chicken
Seasoned Panko Breadcrumbs

## Bacon

Peppercorn Ranch
Spinach Artichoke Dip

ASIAN STATION
Vegetable Low Mein
Sesame Chicken
Vegetarian Spring Rolls
California Rolls
Cucumber Rolls

PASTA STATION VEG
Penne Alla Vodka
Spaghetti With Red Gravy
Tortellini Alfredo
Garlic Bread

PRIME RIB CARVING STATION
Horseradish Crema
Cheddar Cheese Spread
Jus
Sliced Baguettes

SWEET \& SMOKY HAM CARVING STATION

Swiss Cheese
Maple Dijon Sauce
Kings Hawaiian Rolls

