



OFF-PREMISE CATERING PACKAGE

www.jamestowncatering.com
2510 W 5th St. Wilmington, DE 19805
(302) 510-8071 | @jamestowncateringco

JAMESTOWN CATERING

About Us

Since 2016, Jamestown Catering has been transforming events into unforgettable experiences. Based in Wilmington, Delaware, we are a full-service catering and event planning company known for our meticulous attention to detail and flawless execution. Whether you're planning a wedding, corporate gathering, private party or any other special occasion, we are here to bring your vision to life.

Imagine enjoying a gourmet meal without any of the hassle. Whether we're delivering to your corporate office, home or event venue, our services are designed to provide a seamless and enjoyable experience from start to finish. Prefer not to handle the cleanup? We've got you covered! Our team offers comprehensive setup and breakdown services, utilizing either disposables or rented glassware according to your preference. We will ensure your event is perfectly arranged and can return afterward to manage any additional breakdown or cleanup needs.

Our personalized approach begins with our commitment to using high-quality, fresh, seasonal ingredients. We work closely with you to create a menu that perfectly matches your vision, style, and budget. Proudly serving Delaware, Southeastern Pennsylvania, and parts of Maryland and New Jersey, we are dedicated to making your event truly special.

Custom Menus

While we have created this package for guests to review, please note that we also have the ability to create custom menus to help with special dietary restrictions, honor religious beliefs, set budgets, etc. Inquire with your catering manager to start building your dream menu!



GLUTEN FREE



VEGAN



VEGETARIAN

CORE VALUES

Excellence

Team-Centered

Passionate

Relationship-Focused

Ownership

3 UNIQUES

What makes us stand out and be unique:

We go above & beyond

We serve food we are proud of

We are uncommonly reliable

WEDDING TIMELINE

We're thrilled to assist you in crafting a memorable wedding celebration. This timeline is designed to help you navigate each phase of the planning journey, from booking your favorite vendors to finalizing every detail of your menu and setup. Our mission is to ensure a flawless and enjoyable experience for you and your guests.

7+ Months Before

Reach out to your preferred vendors and finalize contracts and place the required deposits to ensure your date is secured with your top choices.

6 Months Before

Finalize your reception menu by discussing options with us and making any necessary adjustments. Begin planning the day-of timeline, including key events and their timing, to ensure a smooth and well-coordinated event.

3 Months Before

Finalize your cocktail hour menu by selecting the drinks and appetizers that will be served. Create a rough timeline for the day of the event, outlining the sequence of activities and their approximate times. Schedule a final walk-through appointment at the venue to review all details and ensure everything is in place.

30-60 Days Before

Conduct a final walk-through at the venue to confirm all arrangements and address any last-minute details. Finalize your rental items, such as tables, chairs, linens, and any other necessary equipment. Select and confirm meals for your vendors.

14 Days Before

Submit your final meal choices for plated meals to ensure everything is prepared to your specifications. Solidify the final timeline with rental companies, confirming delivery and setup times for all rental items.

7 Days Before

Submit the final layout, including a detailed meal breakdown, to ensure everything is organized and ready for the event. Make your final payment.

BUTLERED HORS D'OEUVRES



Items are sold by the piece. Minimum of 10 pieces per item, unless otherwise noted.

Beef, Pork, Lamb

- MINI MEATBALLS
Traditional Red Sauce
- GRILLED BEEF SKEWERS 
Horseradish Cream or Chimichurri
- GRILLED SIRLOIN CANAPÉ
Béarnaise Butter
- PIGS IN A BLANKET
Grain Mustard
- CHEESESTEAK EGG ROLLS
Spicy Ketchup
- LAMB LOLLIPOP 
Mint Chimichurri
**sold in quantities of 16*

Seafood

- TUNA TARTARE
Crispy Wonton
- POACHED SHRIMP
- SHOOTER 
Lemon Wedge & Cocktail Sauce
- CHIPOTLE-LIME GRILLED SHRIMP 
Avocado Mousse or Cilantro Crema
- MINI LOBSTER ROLLS
**minimum order of 36*
- SMOKED SALMON CUCUMBER ROUNDS 
Dill Cream Cheese
- MINI CRABCAKES
Remoulade
- BACON-WRAPPED SCALLOPS 
Horseradish Cream
- STUFFED MUSHROOMS
Crab Imperial

Poultry

- CAJUN CHICKEN SKEWERS 
Lemon Aioli
- CHICKEN SATAY 
Peanut Sauce
- NASHVILLE HOT HONEY CHICKEN BITES 
House Made Bread & Butter Pickle
- CHICKEN & WAFFLE
Spiced Maple
- WALDORF CHICKEN SALAD CANAPÉ
House Made Chicken Salad & Crostini
- TERIYAKI CHICKEN GYOZA
Spiced Soy

Vegetarian/Vegan

- CAPRESE SKEWERS 
Tomato, Mozzarella, Basil, Balsamic Glaze
- DEVEILED EGGS 
Traditional
- RICOTTA CROSTINI 
Roasted Grapes, Honey, Candied Walnuts
- BUFFALO CAULIFLOWER WONTONS 
Buttermilk Ranch
- VEGETABLE SPRING ROLLS 
Sweet Thai Chili
- VEGGIE POTSTICKERS
Spiced Soy
- VEGAN CROSTINI 
Seasonal Accompaniments
- MINI CHICKPEA CAKE 
Scallion-Lemon Pesto



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VEGETARIAN

STATIONARY HORS D'OEUVRES

Sliders

*sold in quantities of 10; served room temperature;
gluten free buns available +\$/pp*

CHEESEBURGER

Cheese, Lettuce, Pickle, Tomato

PANKO CHICKEN

Slaw & Spicy Aioli

NASHVILLE HOT HONEY CHICKEN

Lettuce, Bread & Butter Pickle, Buttermilk Ranch

BBQ PULLED PORK

Slaw

CRAB CAKE

Shredded Lettuce & Remoulade

SALMON BURGER

Cucumber, Red Onion, Remoulade

BEEF TENDERLOIN

Caramelized Onions & Horseradish Cream

CHICKPEA CAKE

Lettuce, Tomato, Lemon-Scallion Pesto

VEGGIE BURGER

Cheese, Lettuce, Pickle, Tomato (vegan without cheese)

Create Your Own Raw Bar

priced per person

EAST COAST OYSTERS ON THE HALF SHELL

Mignonette

JUMBO POACHED SHRIMP

Lemon Wedges & Cocktail Sauce

CRAB & WAKAME SALAD

SEARED AHI TUNA

CEVICHE

Chef's Choice

Dips

priced per person

BUFFALO CHICKEN DIP

Grilled Pita

SPINACH & ARTICHOKE DIP

Grilled Pita

HUMMUS

*Choice of Roasted Garlic or Red Bell Pepper
Crudités & Grilled Pita*

BABA GANOUSH

Grilled Pita

TRADITIONAL BRUSCHETTA

Crostini

Grazing

priced per person

CHEESEBOARD

*Chef's Choice of Artisanal Cheeses &
Seasonal Accompaniments*

CHARCUTERIE BOARD

*Chef's Choice of Dried Cured Meats & Seasonal
Accompaniments*

CHEESE & CHARCUTERIE BOARD

*Chef's Choice of Artisanal Meats, Cheeses &
Seasonal Accompaniments*

CRUDITÉS PLATTER

Buttermilk Ranch

BAVARIAN PRETZELS

Honey Dijon



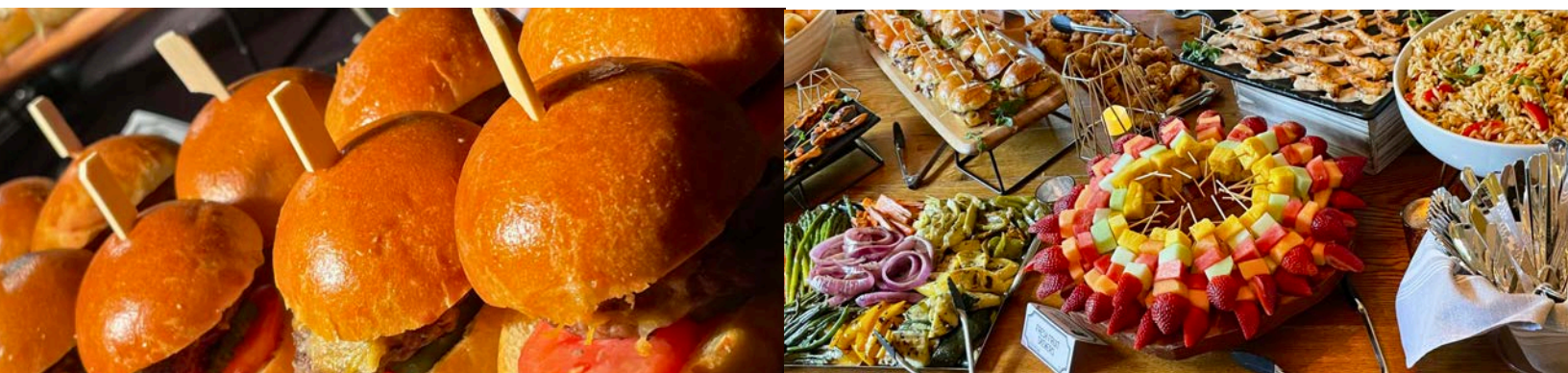
GLUTEN FREE



VEGAN



VEGETARIAN



FOOD STATIONS

Food stations require a minimum of 20 guests per station. Priced per person.

Mashed Potato Bar

TOPPINGS

Cheese, Broccoli, Chopped Bacon, Scallions,
Caramelized Onions, Sour Cream

Mac & Cheese Bar

TOPPINGS

Cheddar Cheese, Caramelized Onions, Scallions,
Chopped Bacon, Broccoli

Taco Station

Soft Corn Tortillas, Refried Beans, Spanish Rice,
Fajita-Style Onions & Peppers, Chopped Romaine, Pico de
Gallo, Shredded Cheese, Jalapeños, Cilantro, Sour Cream

CHOICE OF PROTEINS

Ground Beef | Local Roasted Mushrooms
Carnitas style pork | Grilled Chicken
Grilled shrimp

Add flour tortillas for +\$/pp.

Add second protein for +\$/pp.

Add shrimp as second protein for +\$/pp.

Pizza Station

Requires chef on site

MARGHERITA

Red Sauce, Mozzarella, Basil

PEPPERONI

Red Sauce, Mozzarella, Pepperoni

KENNETT MUSHROOM

White Sauce, Caramelized Onions, Local Roasted
Mushrooms, Greens

Salad Bar

LETTUCES

Romaine, Mixed Greens

TOPPINGS

Cucumber, Grape Tomatoes, Carrots, Chickpeas,
Hard Boiled Eggs, Roasted Nuts, Feta Cheese,
Cheddar Cheese, Dried Fruit, Croutons

DRESSINGS

Balsamic Vinaigrette, Citrus Vinaigrette,
Buttermilk Ranch

ADD PROTEINS FOR ADDITIONAL COST

Grilled Chicken, Salmon, Shrimp, Tofu

Pasta Station

PENNE PASTA

SAUCES

Marinara & Alfredo

TOPPINGS

Broccoli, Caramelized Onions, Tomatoes, Spinach,
Mushrooms, Parmesan, & Red Pepper Chili Flakes

PROTEINS

One for +\$/pp, two for +\$/pp, all three for
+\$/pp

Chicken, Shrimp, & Mini Meatballs

Risotto Station

Requires chef on site

TOPPINGS

Sweet Peas, Mushrooms, Chives, Parmesan,
Broccoli

CHOICE OF ONE PROTEIN

Braised Short Rib, Grilled Shrimp, Grilled
Chicken, Jumbo Lump Crab (+\$/pp)

Add second protein for an additional charge.

Carving Station

Requires chef on site

Priced per person.

GARLIC & HERB ROASTED PORK LOIN

Whole Grain Mustard Sauce

ROASTED TURKEY BREAST

Cranberry Aioli

RACK OF LAMB

Mint Chimichurri

GRASS-FED BEEF TENDERLOIN

Horseradish Cream



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These options are designed to be paired together for a casual, inviting experience or added to a buffet-style event to enhance the presentation.

All plated options include a dinner roll and a choice of one salad, two entrees, a starch and a vegetable.

****All plated meals require a pre-order submitted 14 days prior.****

Salad Course

Choice of one

TRADITIONAL CAESAR SALAD

Crisp Romaine Lettuce, Croutons,
Parmesan, Traditional Caesar Dressing

MIXED GREENS SALAD

Mixed Greens, Cucumbers, Grape Tomatoes,
Shaved Red Onion, Balsamic Vinaigrette

SPINACH & WALNUT SALAD

Candied Walnuts, Oranges, Red Onion,
Feta Cheese, Citrus Vinaigrette | +\$/pp

CHOPPED SALAD

Tomatoes, Carrots, Cucumbers, Blue Cheese
Crumbles, Buttermilk Ranch Dressing | +\$/pp

Main Course

Choice of two

PAN-SEARED AIRLINE

CHICKEN BREAST

Mushroom Cream or Herb Pan Sauce

CAULIFLOWER STEAK

Seasonal accompaniments

CURRY COCONUT CHICKPEA CAKES

Scallion-Lemon Pesto

JUMBO LUMP CRAB CAKES

Remoulade | +\$/pp

6OZ FILET MIGNON

Demi-Glace | +\$/pp

PENNE GIARDINA

Penne Pasta, Broccoli, Mushrooms,
Cherry Tomatoes, Garlic, & Olive Oil

BRAISED SHORT RIBS

Au Jus | +\$/pp

PAN-ROASTED BASA

Citrus Sauce | +\$/pp

SEARED SALMON

Dijon White Wine Butter | +\$/pp

Surf & Turf Options

Includes dinner roll, a choice of salad, a starch and a vegetable.

FILET WITH SHRIMP

6oz filet with shrimp skewer

FILET WITH CRAB CAKE

6oz filet with a crab cake, remoulade

FILET WITH SALMON

6oz filet with salmon

Vegetable

ROASTED SEASONAL VEGETABLE

SAUTÉED BROCCOLI

SAUTÉED HARICOT VERTS

ROASTED BRUSSELS SPROUTS

GRILLED ASPARAGUS

+\$/pp



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Includes one salad, two entrees, one starch & one vegetable.

Soup & Salad

Choice of one

TRADITIONAL CAESAR SALAD 🍃

*Crisp Romaine Lettuce, Croutons,
Parmesan, Traditional Caesar Dressing*

MIXED GREENS SALAD 🍃🍃

*Mixed Greens, Cucumbers, Grape Tomatoes,
Shaved Red Onion, Balsamic Vinaigrette*

SPINACH & WALNUT SALAD 🍃🍃

*Candied Walnuts, Oranges, Red Onion,
Feta Cheese, Citrus Vinaigrette | +\$/pp*

CHOPPED SALAD 🍃🍃

*Tomatoes, Carrots, Cucumbers, Blue Cheese
Crumbles, Buttermilk Ranch Dressing | +\$/pp*

Main Course

Choice of two

PAN-SEARED AIRLINE CHICKEN BREAST 🍃

Mushroom Cream or Herb Pan Sauce

PESTO CHICKEN BREAST 🍃🍃

Tomato Rosé

PANKO-CRUSTED CHICKEN

Tomato Relish

CURRY COCONUT CHICKPEA CAKES 🍃🍃

Scallion-Lemon Pesto

GARLIC & HERB ROASTED PORK LOIN 🍃

Whole Grain Mustard

PENNE GIARDINA 🍃

Broccoli, Mushrooms, Cherry Tomatoes, Garlic, EVOO

PAN-ROASTED BASS 🍃

Citrus Sauce | +\$/pp

BRAISED SHORT RIBS 🍃

Au Jus | +\$/pp

SEARED SALMON 🍃

Dijon White Wine Butter | +\$/pp

JUMBO LUMP CRAB CAKES

Remoulade | +\$/pp

SLICED BEEF TENDERLOIN 🍃

Demi-Glace | +\$/pp

Starch

Choice of one

MASHED POTATOES 🍃🍃

ROASTED POTATOES 🍃🍃

RICE 🍃🍃

MAC & CHEESE 🍃

+\$/pp

Vegetable

Choice of one

ROASTED SEASONAL VEGETABLE 🍃🍃

SAUTÉED BROCCOLI 🍃🍃

SAUTÉED HARICOT VERTS 🍃🍃

ROASTED BRUSSELS SPROUTS 🍃🍃

GRILLED ASPARAGUS 🍃🍃

+\$/pp

Add-ons

BREAD SERVICE

house made parker roll - 2 per guest

+\$/pp

ZUCCHINI & BASIL SOUP 🍃🍃

parmesan cheese | +\$/pp

SOUP DU JOUR

Chef's Daily Creation | +\$/pp



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CHILDREN'S OPTIONS

Can be served plated or buffet style.

CHICKEN FINGERS & POTATO CHIPS

3 chicken fingers served with ketchup & house made potato chips

PENNE PASTA

penne pasta with butter & parmesan cheese

HOT DOG

1 hot dog served with ketchup and house made potato chips

GRILLED CHEESE

house made potato chips

DESSERT

Sweet Treats

Minimum of 10 pieces. Priced per piece.

**items contain nuts*

ASSORTED COOKIES

chocolate chip, oatmeal raisin,
snickerdoodle, peanut butter**

BROWNIES & BLONDIES*

MINI CANNOLI

MINI CHOCOLATE TORTE

MACAROONS

MINI SHOOTERS

Berries & Cream or Just Berries

Chocolate Mousse

Tiramisu

Seasonal

VANILLA CRÈME BRÛLÉE

ASSORTED MINI PASTRIES

CHOCOLATE COVERED PRETZELS & STRAWBERRIES

Stations

Priced per person.

Ice Cream

ICE CREAM

Vanilla & Chocolate

TOPPINGS

*Assorted Candies & Cookies, Rainbow Sprinkles,
Chocolate Sauce, Caramel Sauce, Chocolate Chips,
Candied Walnuts*, Whipped Cream*

Milkshake

Served in milk bottles; can be a live action station

ICE CREAM

Vanilla & Chocolate

TOPPINGS

Whipped Cream & Cherries



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LATE NIGHT BITES

Mini Taco Bar

Choice of two.

Served with Corn Tortilla, Cheddar Cheese, Salsa

GRILLED CHICKEN | GROUND BEEF | GRILLED SHRIMP | ROASTED FISH | ROASTED MUSHROOM

Fingers & Fries

CHICKEN FINGERS & FRENCH FRIES

Served with Ketchup & Honey Mustard

Spud Bar

TATER TOTS, FRIES & POTATO CHIPS

TOPPINGS

*Sour Cream, Cheddar Cheese, Chopped Bacon,
Scallions, Ranch, Ketchup*

Upgrade to a cheese sauce for +\$/pp

Pretzels & Dip

BAVARIAN PRETZELS & SPINACH & ARTICHOKE DIP

Upgrade to Crab Dip for +\$/pp



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TAKE AWAY TREATS

Sweet & Salty

BAVARIAN PRETZELS & CHOCOLATE CHIP COOKIE BAG

Served with Honey Dijon Mustard

Late Night Scramble

BACON, EGG & CHEESE MUFFINS

individually packaged

can be prepared vegetarian

Fingers & Tots

CHICKEN FINGERS & TATER TOTS

2 chicken fingers and tater tots served with ketchup packets

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NON-ALCOHOLIC PACKAGES



NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Cranberry Juice, Bottled Water

COFFEE SERVICE

*Regular & decaf coffees with accompaniments.
Add hot tea for an additional +\$/pp*

CEREMONY WATER STATION

Bottled water stationed for guests to hydrate prior to ceremony.



HYDRATION STATION

*Citrus-infused water
Add Iced Tea for additional +\$/pp*



BAR PACKAGES

BEER & WINE | 3 HOURS OR 5 HOURS

Non-Alcoholic Beverage Package & Equipment Included

Ice included for up to 100 guests

House Wines: Choice of two red & two white

Bottled Beer: Choice of three

STANDARD BAR | 3 HOURS OR 5 HOURS

Non-Alcoholic Beverage Package, Mixers, Ice, Garnishes & Equipment Included

Ice included for up to 100 guests

House Wines: Choice of two red & two white

Bottled Beer: Choice of three

House Liquor: Served neat, on the rocks or mixed

BEER

*Coors Light
Miller Light
Michelob Ultra
Corona Extra
Heineken
Stella Artois
Stella Cidre
Dogfish 60 Minute*

LIQUOR

*Tito's Vodka
Tanqueray Gin
Jack Daniel's Whiskey
Maker's Mark Bourbon
Dewars Scotch
Bacardi Rum
Captain Morgan Spiced Rum
Espolon Tequila*

WINE

RED WINES

*Pinot Noir
Cabernet Sauvignon
Red Blend*

WHITE WINES

*Chardonnay
Pinot Grigio
Sauvignon Blanc
Prosecco*

PREMIUM BAR | 3 HOURS OR 5 HOURS

Non-Alcoholic Beverage Package, Mixers, Ice, Garnishes & Equipment Included

Ice included for up to 100 guests

House Wines: Choice of two red & two white

Bottled Beer: Choice of three

Liquor includes all options above plus

Ketel One Vodka, Bombay Sapphire Gin, Crown Royal Canadian Whiskey, Woodford Reserve Bourbon, Macallan 12yr Scotch Whisky, Goslings Dark Rum, Bacardi White Rum, Don Julio Blanco

A LA CARTE BEVERAGE OPTIONS

TABLESIDE WINE SERVICE

One red and one white wine offered tableside once during salads and again during dinner.

CHAMPAGNE TOAST

Includes glassware rental & prosecco.

MIMOSA BAR

Assorted juices & fruit. Prosecco sold on consumption for +\$ per bottle.

IMPORTANT INFORMATION

Booking & Payment Policies

A non-refundable deposit of \$500 and an e-signed contract are required to secure our services for your preferred event date and time.

Additional payments are as follows:

- Second Payment: \$1,000 due 1 month after signing
- Third Payment: 25% of remaining balance due 6 months prior to event date.
- Final Payment: due 7 days prior to event date.

Any payments made in between are welcome and can be discussed with your event coordinator.

Refund of deposits and payments for canceled events are handled as follows:

- Notice over 60 days prior to event, full refund of any payment excluding the \$500 deposit.
- Notice 30 days prior to event, 50% refund of any payment; excluding the \$500 deposit.
- Notice less than 15 days prior to event, no refund of payment.
- All cancellations must be submitted to your catering manager through email or the TripleSeat event portal.

Fine Details & Deadlines

All final guest counts are due 14 days prior to your event. Any changes after are not guaranteed but we will do our best to accommodate. Additional fees may apply.

Final Payments are due 7 days prior to your event date.

All plated meals require a pre-order submitted 14 days prior and table assignments (due upon final payment) if applicable.

SERVICES & RENTALS

Rentals

YARD GAME RENTALS

We have four different games to choose from: Cornhole, Giant Jenga, Ladderball, or KanJam. You can rent any one of these for +\$ for the event. Rent all 4 for +\$.

CHAMPAGNE WALL

Our champagne wall has 40 slots for glasses. Rental fee is +\$ plus champagne consumption. A delivery fee will be applied.

ARCH BACKDROP

*Gold rounded arch that can be used for ceremonies or photo backgrounds. +\$
A delivery fee will be applied.*

Services

CAKE CUTTING

We will happily provide this service for +\$ per serving. This service is priced by cake size, not guest count.

TO GO CAKE BAGS

We will prepare sliced cake in wax bags for guests to take home for +\$/pp.

MENU PRINTING

We will create and print personalized menus for you and your guests for +\$/pp.

NAME CARD PRINTING

We will create and print out seating name cards for your guests for a +\$ per person fee. Escort Cards are an additional +\$/pp.