



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 | \$3.5
Traditional Red Sauce

GRILLED BEEF SKEWERS | \$4 ☒
Horseradish Cream or Chimichurri

GRILLED SIRLOIN CANAPÉ | \$4
Béarnaise Butter

PIGS IN A BLANKET | \$3.5
Grain Mustard

CHEESESTEAK EGGROLLS | \$6
Spicy Ketchup

LAMB LOLLIPOP | \$6 ☒
Mint Chimichurri

**sold in quantities of 16*

Seafood

TUNA TARTARE | \$5
Crispy Wonton

POACHED SHRIMP

SHOOTER | \$5 ☒
Lemon Wedge & Cocktail Sauce

CHIPOTLE-LIME GRILLED
SHRIMP | \$5 ☒
Avocado Mousse or Cilantro Crema

MINI LOBSTER ROLLS | \$7.5
**minimum order of 36*

SMOKED SALMON
CUCUMBER ROUNDS | \$4 ☒
Dill Cream Cheese

MINI CRABCAKES | \$5
Remoulade

BACON-WRAPPED
SCALLOPS | \$5 ☒
Horseradish Cream

STUFFED MUSHROOMS | \$4
Crab Imperial

Poultry

CAJUN CHICKEN SKEWERS | \$4 ☒
Lemon Aioli

CHICKEN SATAY | \$4 ☒
Peanut Sauce

NASHVILLE HOT HONEY
CHICKEN BITES | \$4 ☒
House Made Bread & Butter Pickle

CHICKEN & WAFFLE | \$4.5
Spiced Maple

WALDORF CHICKEN SALAD CANAPÉ | \$4
House Made Chicken Salad & Crostini

TERIYAKI CHICKEN GYOZA | \$4
Spiced Soy

Vegetarian/Vegan

CAPRESE SKEWERS | \$2.5 ☒☑
Tomato, Mozzarella, Basil, Balsamic Glaze

DEVEILED EGGS | \$3 ☒
Traditional

RICOTTA CROSTINI | \$3 ☑
Roasted Grapes, Honey, Candied Walnuts

BUFFALO CAULIFLOWER
WONTONS | \$4 ☑
Buttermilk Ranch

VEGETABLE SPRING ROLLS | \$3 ☑
Sweet Thai Chili

VEGGIE POTSTICKERS | \$4
Spiced Soy

VEGAN CROSTINI \$3.5 ☑
Seasonal Accompaniments

MINI CHICKPEA CAKE | \$4 ☒☑
Scallion-Lemon Pesto



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STATIONARY HORS D'OEUVRES

Sliders

*sold in quantities of 10; served room temperature;
gluten free buns available +\$1/slider*

CHEESEBURGER | \$50

Cheese, Lettuce, Pickle, Tomato

PANKO CHICKEN | \$45

Slaw & Spicy Aioli

NASHVILLE HOT HONEY CHICKEN | \$45

Lettuce, Bread & Butter Pickle, Buttermilk Ranch

BBQ PULLED PORK | \$45

Slaw

CRAB CAKE | \$60

Shredded Lettuce & Remoulade

SALMON BURGER | \$55

Cucumber, Red Onion, Remoulade

BEEF TENDERLOIN | \$60

Caramelized Onions & Horseradish Cream

CHICKPEA CAKE | \$50

Lettuce, Tomato, Lemon-Scallion Pesto

VEGGIE BURGER | \$55

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

Create Your Own Raw Bar

priced per person

EAST COAST OYSTERS

ON THE HALF SHELL | \$3

Mignonette

JUMBO POACHED SHRIMP | \$5

Lemon Wedges & Cocktail Sauce

CRAB & WAKAME SALAD | \$5

SEARED AHI TUNA | \$5

CEVICHE | \$5

Chef's Choice

Dips

priced per person

BUFFALO CHICKEN DIP | \$5

Grilled Pita

SPINACH & ARTICHOKE DIP | \$5

Grilled Pita

HUMMUS | \$4

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

BABA GANOUSH | \$4

Grilled Pita

TRADITIONAL

BRUSCHETTA | \$3.50

Crostini

Grazing

priced per person

CHEESEBOARD | \$7

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

CHARCUTERIE BOARD | \$8

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

CHEESE & CHARCUTERIE BOARD | \$15

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

CRUDITÉS PLATTER | \$4

Buttermilk Ranch

BAVARIAN PRETZELS | \$3.50

Honey Dijon



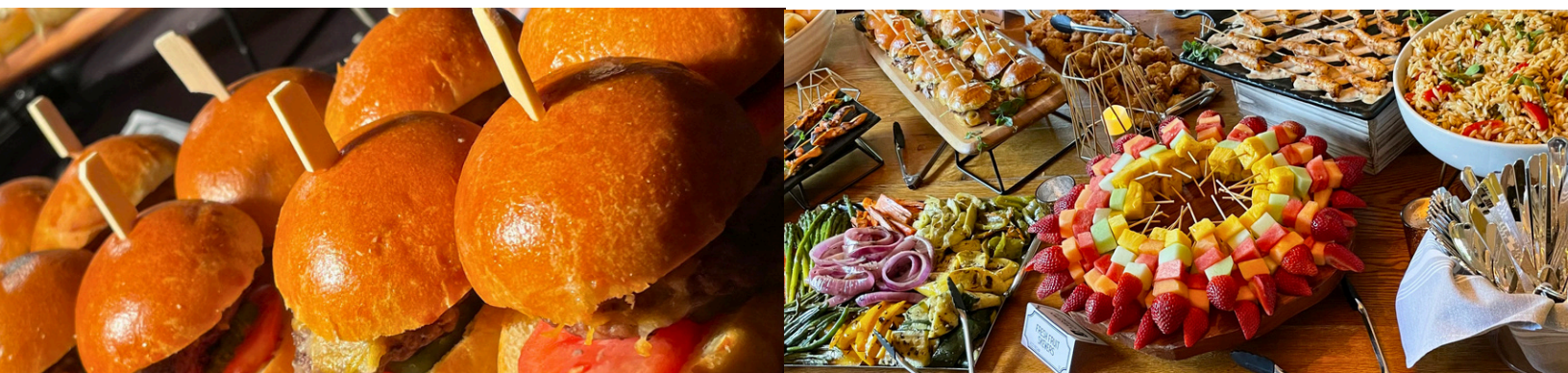
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FOOD STATIONS

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

Mashed Potato Bar | \$7pp

TOPPINGS

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

Mac & Cheese Bar | \$9pp

TOPPINGS

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

Taco Station | \$15pp

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 +\$3

Add flour tortillas for \$1 per person.
Add second protein for \$3 per person.
Add shrimp as second protein for \$6 per person.

Pizza Station | \$18pp

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 | \$25pp

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 | \$14pp

PENNE PASTA

SAUCES

Marinara & Alfredo

TOPPINGS

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

PROTEINS

One for \$5, two for \$7, all three for \$10
Chicken, Shrimp, & Mini Meatballs

Risotto Station | \$21pp

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 (+\$3/pp)
Add second protein for an additional charge.

Carving Station

Requires chef on site

Priced per person.

GARLIC & HERB ROASTED PORK LOIN | \$14

Whole Grain Mustard Sauce

ROASTED TURKEY BREAST | \$15

Cranberry Aioli

RACK OF LAMB | \$22

Mint Chimichurri

GRASS-FED BEEF TENDERLOIN | \$28

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.

Beginning at \$33 per person

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 | +\$1pp

CHOPPED SALAD 🍴🌱

Tomatoes, Carrots, Cucumbers, Blue Cheese
Crumbles, Buttermilk Ranch Dressing +\$2pp

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 | +\$12pp

6OZ FILET MIGNON 🍴

Demi-Glace | + \$16pp

PENNE GIARDINA 🍴

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

BRAISED SHORT RIBS 🍴

Au Jus | +\$10pp

PAN-ROASTED BASA 🍴

Citrus Sauce | +\$4pp

SEARED SALMON 🍴

Dijon White Wine Butter | + \$4pp

Surf & Turf Options

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

FILET WITH SHRIMP 🍴

6oz filet with shrimp skewer | \$51pp

FILET WITH CRAB CAKE

6oz filet with a crab cake, remoulade | \$55pp

FILET WITH SALMON 🍴

6oz filet with salmon | \$53pp

Vegetable

ROASTED SEASONAL VEGETABLE 🍴🌱

SAUTÉED BROCCOLI 🍴🌱

SAUTÉED HARICOT VERTS 🍴🌱

ROASTED BRUSSELS SPROUTS 🍴🌱

GRILLED ASPARAGUS 🍴🌱

+\$4pp

Starch

MASHED POTATOES 🍴🌱

ROASTED POTATOES 🍴🌱

RICE 🍴🌱

MAC & CHEESE 🍴

+\$2pp



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Beginning at \$37 per person

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 | +\$1pp

CHOPPED SALAD 🍴🌱

Tomatoes, Carrots, Cucumbers, Blue Cheese
Crumbles, Buttermilk Ranch Dressing +\$2pp

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 | +\$4pp

BRAISED SHORT RIBS 🍴

Au Jus | +\$10pp

SEARED SALMON 🍴

Dijon White Wine Butter | +\$4pp

JUMBO LUMP CRAB CAKES

Remoulade | +\$12pp

SLICED BEEF TENDERLOIN 🍴

Demi-Glace | \$16pp

Starch

Choice of one

MASHED POTATOES 🍴🌱

ROASTED POTATOES 🍴🌱

RICE 🍴🌱

MAC & CHEESE 🍴

+\$2pp

Vegetable

Choice of one

ROASTED SEASONAL VEGETABLE 🍴🌱

SAUTÉED BROCCOLI 🍴🌱

SAUTÉED HARICOT VERTS 🍴🌱

ROASTED BRUSSELS SPROUTS 🍴🌱

GRILLED ASPARAGUS 🍴🌱

+\$4pp

Add-ons

BREAD SERVICE

house made parker roll - 2 per
guest | +\$3pp

ZUCCHINI & BASIL SOUP 🍴🌱

parmesan cheese | +\$5pp

SOUP DU JOUR

Chef's Daily Creation | +\$6pp



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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 | \$12pp

PENNE PASTA

penne pasta with butter & parmesan cheese | \$10pp

HOT DOG

1 hot dog served with ketchup and house made potato chips | \$10pp

GRILLED CHEESE

house made potato chips | \$10pp

DESSERT

Sweet Treats

Minimum of 10 pieces. Priced per piece.

**items contain nuts*

ASSORTED COOKIES | \$2

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

BROWNIES & BLONDIES* | \$2

MINI CANNOLI | \$4

MINI CHOCOLATE TORTE | \$2.5

MACAROONS | \$3

MINI SHOOTERS | \$3.5

Berries & Cream or Just Berries

Chocolate Mousse

Tiramisu

Seasonal

VANILLA CRÈME BRÛLÉE | \$5

ASSORTED MINI PASTRIES | \$2.5

CHOCOLATE COVERED PRETZELS & STRAWBERRIES | \$4.5

Stations

Priced per person.

Ice Cream | \$9pp

ICE CREAM

Vanilla & Chocolate

TOPPINGS

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

Milkshake | \$7pp

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 | \$5pp

Choice of two.

Served with Corn Tortilla, Cheddar Cheese, Salsa

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

Fingers & Fries | \$10pp

CHICKEN FINGERS & FRENCH FRIES

Served with Ketchup & Honey Mustard

Spud Bar | \$7pp

TATER TOTS, FRIES & POTATO CHIPS

TOPPINGS

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

Upgrade to a cheese sauce for + \$2pp

Pretzels & Dip | \$8pp

BAVARIAN PRETZELS & SPINACH & ARTICHOKE DIP

Upgrade to Crab Dip for +\$2pp



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TAKE AWAY TREATS

Sweet & Salty | \$6pp

BAVARIAN PRETZELS & CHOCOLATE CHIP COOKIE BAG

Served with Honey Dijon Mustard

Late Night Scramble | \$10pp

BACON, EGG & CHEESE MUFFINS

individually packaged

can be prepared vegetarian

Fingers & Tots | \$10pp

CHICKEN FINGERS & TATER TOTS

2 chicken fingers and tater tots served with ketchup packets

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NON-ALCOHOLIC PACKAGES



NON-ALCOHOLIC BEVERAGES | \$6PP

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

COFFEE SERVICE | \$3PP

*Regular & decaf coffees with accompaniments.
Add hot tea for an additional \$1 per person*

CEREMONY WATER STATION | \$1PP

Bottled water stationed for guests to hydrate prior to ceremony.



HYDRATION STATION | \$1.50PP

*Citrus-infused water
Add Iced Tea for additional \$1pp*



BAR PACKAGES

BEER & WINE | \$23PP 3 HOURS | \$34PP 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 | \$33PP FOR 3 HOURS | \$41PP FOR 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 | \$45PP FOR 3 HOURS | \$55PP FOR 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 | \$5PP

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

CHAMPAGNE TOAST | \$6PP

Includes glassware rental & prosecco.

MIMOSA BAR | \$3PP

Assorted juices & fruit. Prosecco sold on consumption for \$30 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 \$50 for the event. Rent all 4 for \$150.

CHAMPAGNE WALL

Our champagne wall has 40 slots for glasses. Rental fee is \$450 plus champagne consumption. A delivery fee will be applied.

ARCH BACKDROP

Gold rounded arch that can be used for ceremonies or photo backgrounds. \$100. A delivery fee will be applied.

Services

CAKE CUTTING

We will happily provide this service for \$2 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 a \$1 per person fee.

MENU PRINTING

We will create and print personalized menus for you and your guests for a \$2 per person fee.

NAME CARD PRINTING

We will create and print out seating name cards for your guests for a \$1 per person fee. Escort Cards are an additional \$1 per person.