

# OFF-PREMISE CATERING PACKAGE



# 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!



CORE VALUES Excellence

Team-Centered

Passionate

Relationship-Focused

Ownership

**3UNIQUES** 

What makes us stand out and be unique:

We go above & beyond We serve food we are proud of We are uncommonly reliable

# UNDERSTANDING OUR OFFERINGS

Creating a seamless event experience involves more than great food. To provide the highest level of service, staffing and any required rentals are arranged separately from menu pricing. Your catering manager will customize these elements to match your event vision and ensure every detail is accounted for.

#### WHAT'S INCLUDED:

Menu items + culinary preparation

#### WHAT'S NOT INCLUDED:

#### **Staffing**

This is determined by your catering manager and is based on your event style, needs, and guest count.

Staffing includes event servers, bartenders, chefs, and catering manager.

Our staffing fees include travel, set up, execution of your event, and clean up.

#### Rentals

Plates, linens, napkins, flatware, etc

Pricing varies depending on your selections - we suggest averaging \$15 per guest.

A final amount will be determined once selections are final.

# WEDDING TIMELINE & CONSIDERATIONS

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

Secure your date by contacting preferred vendors, finalizing contracts, and submitting deposits.

#### 6 Months Before

Finalize your reception menu and begin outlining your day-of timeline, including major events and their timing.

#### 3 Months Before

Select your cocktail hour menu. Build a rough event-day timeline. Schedule a venue walk-through to review details.

## 30-60 Days Before

Complete your walk-through, confirm all arrangements, and finalize rental items (tables, chairs, linens, equipment).

Confirm vendor meals.

# 14 Days Before

Submit final plated meal selections and finalize the event timeline with rental companies, including delivery/setup schedules.

# 7 Days Before

Submit your final layout and meal breakdown. Make your final payment.

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** (28)

Dill Cream Cheese

MINI CRABCAKES

Remoulade

**BACON-WRAPPED** 

**SCALLOPS** 

Horseradish Cream

STUFFED MUSHROOMS

Crab Imperial

# **Poultry**

**CAJUN CHICKEN SKEWERS** (R)

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

DEVILED 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

GLUTEN FREE





# 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** (20)

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









# **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



# **PLATED**

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

## 

Seasonal accompaniments

#### **CURRY COCONUT CHICKPEA CAKES**

Scallion-Lemon Pesto

#### JUMBO LUMP CRAB CAKES

Remoulade | +\$/pp

#### **60Z FILET MIGNON**

Demi-Glace | +\$/pp

## PENNE GIARDINA

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

#### **BRAISED SHORT RIBS**

AuJus | +\$/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

60z filet with a crab cake, remoulade

# FILET WITH SALMON®

6oz filet with salmon

## Starch

MASHED POTATOES ®

**ROASTED POTATOES**

RICE ®

MAC & CHEESE •

+\$/pp

# Vegetable

ROASTED SEASONAL VEGETABLE ® @

SAUTÉED BROCCOLI

SAUTÉED HARICOT VERTS ® @

ROASTED BRUSSELS SPROUTS (\*\*)

GRILLED ASPARAGUS **⊗ ⊘** 

+\$/pp

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 ® Ø

MAC & CHEESE •
+\$/pp

# Vegetable

Choice of one

#### ROASTED SEASONAL VEGETABLE

SAUTÉED BROCCOLI ® @

#### SAUTÉED HARICOT VERTS (8)

#### 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



# 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* 



# 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

# 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

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

CHAMPAGNE TOAST

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

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.