



JEFFREY
A. MILLER

SOUTHERN COOKOUT

BBQ Chicken

dry rubbed chicken breast & thigh, white bbq sauce

Carolina Pulled Pork Sandwiches

*slow roasted pork shoulder, low-country bbq sauce,
potato rolls, cider vinegar slaw*

Sweet Potato Salad

*roasted sweet potatoes, bacon, toasted pecans,
scallions, crème fraiche*

Creamy Macaroni Salad

wagon wheel pasta, confetti vegetables

Grilled Watermelon Salad

cucumber, red onion, feta, lime, mint, aged balsamic, evoo

Green Onion Corn Sticks

herbed sweet cream butter

Peach Shortcake

*sliced peaches, cointreau, cream cheese biscuits,
vanilla whipped cream*

Beverages

Strawberry Lemonade & Iced Tea

\$28 / PERSON

STICK TO YOUR RIBS

BBQ Ribs

*slow-roasted baby back ribs,
bourbon bbq sauce*

Buttermilk Fried Chicken

*secret seasoning, breast, thigh and
leg on the bone*

Grilled All-Beef Hot Dogs

the usual fixin's

1-2-3 Baked Beans

*kidney, black & cannellini beans,
molasses, pork belly*

Creamy Fennel-Apple Coleslaw

Cut Watermelon

Peanut Butter Cookies,

Grasshopper Brownies & Gorilla Bars

Beverages

Iced Teas & Pink Lemonade

\$30 / PERSON

UMBRIAN PIG ROAST

Spit-Roasted Porchetta

*pork side stuffed with rosemary, garlic,
orange & mortadella, the drippings, italian rolls*

Hot Flat Chickens

*semi-boneless chickens roasted under bricks,
lemon parsley sauce*

Grilled Bronzino

tomato-caper relish, grilled lemons

Summer Grain Salad

*farro, quinoa, pine nuts, heirloom tomatoes,
cucumber, basil, evoo*

Gigante Bean Salad

marinated gigante beans, pickled celery, goat cheese

Italian Nibbles Board

*house salumi, hard cheeses, olives, crostini,
vegetable crudo, prosciutto with melons,
mozzarella mostardo bites*

Classic Tiramisu

Beverages

Assortment of Spritzes

aperol-grapefruit, watermelon, elderflower, etc

\$38 / PERSON

WAAAAY SOUTH OF THE BORDER

Peruvian Roast Chicken

aji amarillo rub, aji verde, fresh corn tortillas

Skirt Steak Churrasco

coffee-cumin rub, chimichurri, pico de gallo

Sea Bass & Snapper Ceviche

peruvian giant corn, purple yam, fresh citrus juice

Grilled Corn on the Cob

lime butter, spiced ancho chili dust, cotija

Quinoa Salad

*shredded kale, butternut, pickled avocado,
confetti vegetables, lemony dressing*

Pupusas with Pineapple Curtido

*crispy pork belly turnovers, tangy pineapple &
napa cabbage slaw*

Sweet Fried Plantains

cotija, lime

Vanilla Bean Flan

Beverages

Coconut Water Lemonade

\$40 / PERSON

ROCKING THE CASBAH

“Méchoui” Charcoal-Grilled Lamb

pomegranate glaze, cucumber tzatziki

Moroccan Grilled Red Snapper

green olive tapenade, preserved lemon relish

Chicken Schwarma

tahini sauce

Mezze Selections (select 4)

*baba ganoush; hummus; tabbouleh;
spiced eggplant with honey; roasted red pepper & walnut;
minted feta; stewed green beans & tomato; chickpea & lemon;
stuffed grape leaves; charred carrots with ginger & dukkah*

Flatbreads for Stuffing, Dipping & Scooping

Lebanese Tomato & Cucumber Salad

beefsteak tomatoes, persian cucumbers, mint, rosewater

Sliced Orange Salad

cinnamon, mint, medjool dates, orange flower water, evoo

Turkish Baklava or Revani (Semolina Cake)

Beverages

Minted Pomegranate Iced Tea

\$42 / PERSON



DOWN IN FRANCE

Provençal Lamb Roast

stuffed lamb shoulder, rosemary jus, french rolls

Country Sausages

*grilled pork & chicken sausages, mustards,
pickled red onion, cornichons*

Grilled “Ratatouille” Skewers

*summer squashes, eggplant, bell pepper, onion,
smoked tomato vinaigrette*

Marinated White Bean & Artichoke Salad

*cannellini beans, shaved artichokes, celery,
herbs, evoo, lemon*

Peasant Salad

*summer lettuces, crumbled chevre, fingerling potato,
grilled chorizo, blackberry vinaigrette*

Summer Berry Clafouti

Beverages

Sparkling Herb & Fruit Waters

\$40 / PERSON



the details

included with your order:

all orders come complete with ecofriendly disposable dinnerware, utensils, serving pieces and serving table covers.

- we offer enhanced bamboo disposables for \$3 per person
- china, silverware, glassware, standard linens, and serving equipment are also available.

staff required

staffing requirements differ depending on event menu, headcount and other logistical considerations. all orders are subject to delivery fee.

\$1,500 minimum for all events

prices may vary for certain venues based on additional set-up, staffing, travel time, etc. contact your sales rep for pricing.

dietary restrictions

if you have a guest with allergies, your sales coordinator would be happy to assist with any questions or concerns.

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