



JAM
.....
By Hand



610-622-3700
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jamcater.com

1530 Locust Street
Philadelphia, PA 19102

BREAKFAST

minimum of 15

JAM simple breakfast

gougères

savory french style pastry puffs with gruyere

sage parker house rolls

coconut lime sweet bread

honey butter

house made jams

papaya, cardamom ginger kumquat, pear butter

\$11 / PERSON

JAM classic breakfast

gougères

savory french style pastry puffs with gruyere

coconut lime and ganache sweet breads

apricot bread pudding

seasonal sliced fruit

greek yogurt with toasted coconut, agave nectar and granola

honey butter

house made jams

papaya, cardamom ginger kumquat, pear butter

\$14 / PERSON

full JAM breakfast

carrot cake french toast

pennsylvania maple syrup

seasonal sliced fruit

yogurt parfait

greek yogurt, granola, fruit

coconut lime, ganache and sour cream blueberry sweet breads

candied grapefruit scones and pecan date scones

apple butter, chive cream cheese

house made jams

papaya, cardamom ginger kumquat, pear butter

smoked fish display

*smoked salmon and whitefish salad, lettuce, tomatoes,
sliced red onion, capers house made rye rolls*

\$21 / PERSON

hot breakfast

frittatas

vegetarian curried squash and chorizo, kale

or

cheddar and chive corn pancakes

shallot apple compote

potatoes o'miller

griddle roots in butter, with multicolor peppers and rosemary

breakfast meats

choice of braised pork, andouille patty

turkey rosemary batter burger, or bulgur chorizo (v)

tropical fruit salad

gougères

savory french style pastry puffs with gruyere

sage parker house rolls

coconut lime, chocolate ganache and

sour cream blueberry sweet breads

cinnamon raisin cream cheese,

cashew chocolate butter

house made jams

papaya, cardamom ginger kumquat, pear butter

\$26 / PERSON

LUNCH

minimum of 15

JAM simple lunch

sandwich platter - choice of 2
1 side, dessert

\$14 / PERSON

JAM classic lunch

sandwich platter - choice of 3
2 sides, dessert

\$17 / PERSON

JAM deluxe lunch

sandwich platter - choice of 4
3 sides, seasonal sliced fruit, dessert

\$20 / PERSON

JAM mini sandwich tray

selection of 3 - made as mini sandwiches
1 side, dessert

\$17 / PERSON

box lunches

(minimum of 25, choice of 3 sandwiches)

1 sandwich
fresh chips or whole fruit
dessert

\$14 / PERSON

SANDWICHES

all sandwiches are built
using JAM house baked breads

gluten free bread - \$2 / person

pork butifarra

aji amarillo spread, pickled red onion

roasted lamb

hummus, roasted red peppers

smoked corned beef cubano

havarti, swiss chard giardiniera, mustard spread

tofu banh mi

*sunflower romesco and avocado pate,
soy marinated seared tofu, daikon kimchi*

turkey

preserve lemon aioli, grilled pear

chicken pastrami

mustardy egg salad spread, arugula, smoked gouda

chicharron

*pico de gallo wilted frisee, sweet potato confit,
roasted achiote pork butt, calamata aioli*

halloumi

grilled halloumi, date puree, mint fennel slaw

smoked salmon LT

*green peppercorn mayonnaise, red leaf lettuce,
roasted marinated tomato*

caprese wrap

hazelnut pesto, arugula, tomato, mozzarella

SIDES

asian kale caesar

yuzu caesar dressing, roasted sesame cashew, wonton crisp

rice vermicelli

julienned vegetables, scallions, cilantro, coconut dressing

castle valley farro

*roasted cauliflower, flat parsley, pomegranate seeds,
burnt orange vinaigrette*

new potatoes

spring onions, roasted garlic, lime crème fraiche

fresh chips

beet salad

frisée, caraway vinigrette

arugula salad

ricotta solata, roasted red pepper, espresso vinaigrette

additional sides - \$3 / person

dessert tray - \$4 / person

*grasshopper brownies, pecan diamonds,
apple almond squares*



ENTRÉE SALADS

minimum of 15
served with JAM artisan
house made bread and butter
\$14 / person

chicken niçoise

grilled chicken breast, soft boiled egg, dijon vinaigrette

chipotle roasted turkey

*arugula, pickled grapes, jicama,
toasted sunflower seeds, mole vinaigrette*

brassicas

*roasted cauliflower, kohlrabi rutabaga slaw,
green mustard loose mayonnaise, crunchy lentils*

zaatar salmon salad

*chopped tomato, persian cucumber, mint, romaine,
peppers, pomegranate vinaigrette*

HOT BUFFET MENU

minimum of 15

salad

*choice of kale caesar,
beet salad, or arugula salad*

1 entrée

2 sides

dessert

JAM house made bread & butter

\$24/PERSON

additional entrée - \$6 / person

additional sides - \$4 / person



entrees

albondigas

veal and pork meatballs in ranchera sauce

lobster mac & cheese (+\$4 / person)

gruyère and tarragon bread crumbs

arugula and butternut squash lasagna

provolone, piccante fonduta

beef lasagna

brisket ragout, ricotta, oven roasted tomatoes

tagine chicken

coriander, cumin and harissa

braised short ribs (+\$2 / person)

orange cardamom sauce

legumes and teff chili

sharp cheddar, scallion cream

garlic sage roasted pork belly

apple slaw, cracklings

peruvian grilled tilapia

regal farms tilapia, vegetable escabeche

seafood paella

bay scallops, shrimp, squid, chickpeas, roasted red peppers



sides

parmesan polenta

*fresh thyme, chardonnay, garlic,
cream, parmigiano reggiano*

grilled vegetables

montreal steak seasoning

gingered carrots

lemon, candied ginger

grilled brussel sprouts

roasted shiitake, apple

roasted cauliflower

st. germain elderflower, mustard crema

vegetarian biryani

basmati rice, roasted vegetables, yogurt

cheesy potatoes

crushed yukon golds, fontina

smoked chick pea salad

roasted red peppers, fennel, lemon cumin dressing

pad thai salad

*rice noodles, julienned vegetables,
peanuts, thai lime dressing*

soba noodles

*shiitake, edamame, roasted winter squash,
scallions, ponzu dressing*

SNACK BREAKS

minimum of 15

JAM simple snack break
choice of 1 - \$4 / person

JAM classic snack break
choice of 2 - \$6 / person

JAM deluxe snack break
choice of 3 snacks - \$8 / person

snacks

rosemary caramel popcorn

cupcakes in a jar (\$5)

hazelnut biscotti

soft pretzels

chips & dip (+\$2)

*potato, plantain & taro or sweet potato chips,
served with house made black bean dip,
mango salsa, three onion dip*

HORS D'OEUVRES TRAYS

minimum of 15

pennsylvania local cheese tray

*rosemary flatbreads, cheese straws,
grapes, fruit confits*
\$10 / person

vegetable crudité platter

sunflower seed romesco & scallion ranch dip
\$6 / person

seasonal cut fruit tray

\$8 / person

mediterranean platter

*hummus, marinated feta, minted artichokes,
grilled vegetables, assorted olives, cucumber slices,
marinated roasted red peppers, pita chips*
\$10 / person

gravlax display

*juniper-cured norwegian salmon, brandied mustard,
lemon wedges, capers, pumpernickel points*
\$165 (feeds 15)

dessert tray

*grasshopper brownies, pecan diamonds,
apple almond squares*
\$4 / person

EVENT MENUS

minimum of 15

american gothic

chicken pot pie + mac & cheese
bourbon glazed baked ham
brussel sprout salad
pecans, cranberries, buckwheat
parker house rolls + dessert

\$27 / PERSON

italian bacchanal

panzanella salad
sourdough, tomatoes, fennel, frisée, red wine vinaigrette
seafood risotto
bay scallops, shrimp, squid, saffron
chicken cacciatore
chopped tomatoes, alphonso olives, orange zest
oil-cured eggplant
rosemary, bay, extra-virgin olive oil
dessert

\$28 / PERSON

BBQ

carolina pulled pork or chicken
low country bbq mop
baked beans with smoked turkey
grilled corn salad
tomatoes, shiitake, avocado, red onion, basil, lime
radish fennel slaw + green apple corn bread

\$24 / PERSON



autumn soiree

endive pear salad

hazelnut vinaigrette

braised turkey

pear and port gravy

autumn roasted vegetables

short rib mac & cheese

savory scones

pancetta, rosemary

dessert

\$29 / PERSON

april showers

turkey waldorf salad

*toasted walnuts, asian pears,
red grapes, dijon dressing, spring mix*

rare roasted salmon

*cold smoked atlantic salmon,
watercress sauce*

lemon citrus couscous

grilled asparagus

sour dough bread + dessert

\$32 / PERSON

vegan garden

tofu tikka masala

potato edamame hash

cauliflower peas & coriander

quinoa & arugula salad

grilled nan + vegan dessert

\$25 / PERSON

southern comfort

pecan crusted chicken strips

whole grain mustard aioli

baby shrimp with cellophane noodles

watermelon salad

feta, fresh mint, heirloom tomatoes,

burnt orange vinaigrette

dessert

\$28 / PERSON

latin menu

roasted chicken

peruvian style a la brasa

pulpo

anticucho grilled octopus, yukon gold potato causa

yucca fritters

solterito

haricot verte, queso fresco, peruvian choclo

grilled asparagus

chimichurri

dessert

\$27 / PERSON

middle eastern

braised shoulder of lamb

chickpeas and pomegranate molasses

roasted shiitake brussel sprouts

israeli couscous + labneh and pita

citrus mint fruit salad + dessert

\$28 / PERSON

BEVERAGES

soda cans & bottled water
\$3 each

JAM beverages

house made ice teas

*nectarine saffron, rosehip raspberry,
jasmine unsweetened, sweet mint*
\$2.5 / person

house made lemonades

*hibiscus lime, lavender lemon,
tamarind ginger*
\$2.5 / person

flavored waters

*pineapple lime, cucumber mint,
clove apple*
\$2 / person

coffee and tea

**fair trade organic green
street roasters coffee,
served with cream,
sugars, stirrers,
coffee cups and lids**

coffee box

serves 8-10 people
\$33 / box

coffee tower

serves 32-40 people
\$130 / tower

fresh squeezed orange juice

\$4 each

fresh squeezed grapefruit juice

\$4 each

cranberry juice

\$3 each

mandarin juice

\$3 each

cold brew

\$3 / person

tea box

assorted tea bags
serves 8-10 people
\$30 / box

tea tower

assorted tea bags
serves 32-40 people
\$115 / tower

The Details

Included with Your Order

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

- We offer enhanced bamboo disposables for \$3 per person
- Real china, silver and copper platters for \$5 per person

Minimums and Policies

We require 48 hours' notice for orders.

- Because all our menu items are made fresh that day in house we need at least 48 hours to order and prepare your meals from scratch

Ordering hours are 9 am to 5 pm - Monday through Friday.

Deliveries are made 7 days a week.

Minimums:

- 15 person minimum
- Weekdays - 15 person minimum with minimum of \$400 for delivery
- Weekends - Saturday and Sunday orders require a \$1,000 minimum

Delivery Information and Fees

JAM provides deliveries and expert setup by our uniformed, courteous and professional staff.

- Orders delivered within 30 to 45-minute window prior to meal time you provide
- Orders with extensive set up may require earlier delivery time

\$25 delivery fee for Philadelphia area.

\$50 delivery fee outside the city.

Dietary Restrictions

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

Payment

Payment is required at time of order confirmation

Cancellation Policy

- 48 hours prior - no charge.
- day prior - full charge.
- day of - full charge.