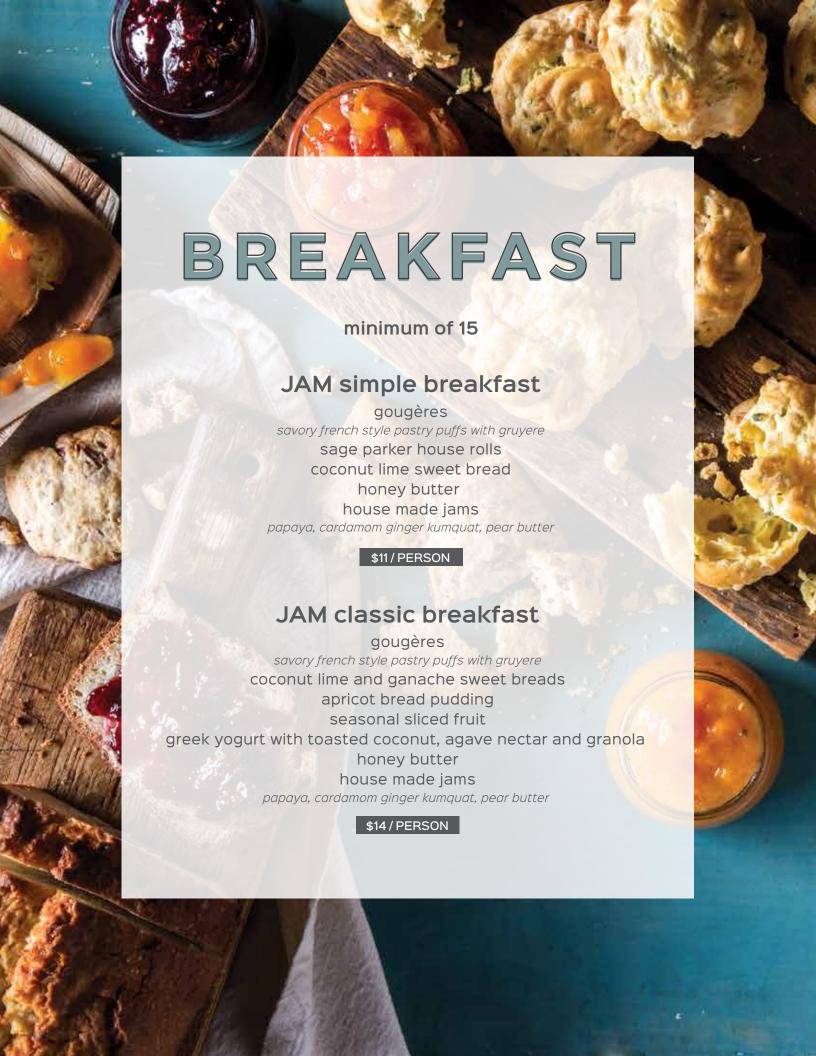
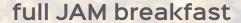




610-622-3700 info@jamcater.com jamcater.com

1530 Locust Street Philadelphia, PA 19102





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

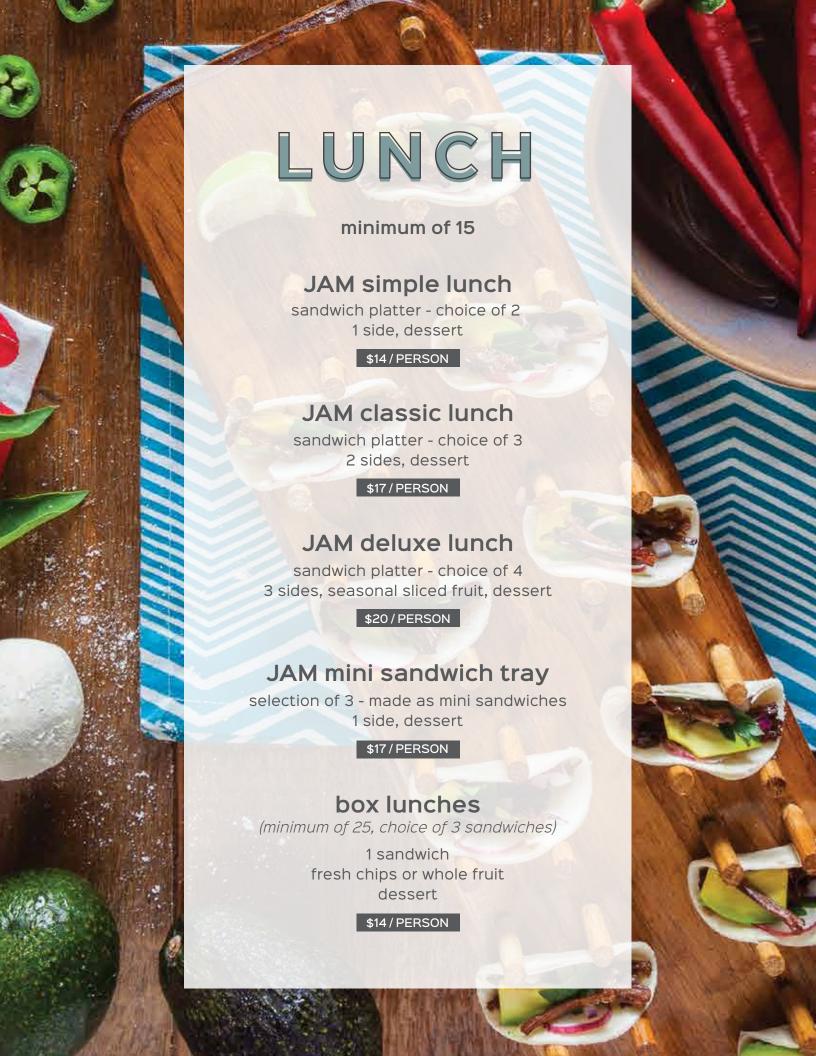
savory french style pastry puffs with gruyere

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



SANDWICHES

all sandwiches are built using JAM house baked breads

gluten free bread - \$2 / person

pork butifarra

aji amarillo spread, pickled <mark>red onion</mark>

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 aïoli

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







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









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



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

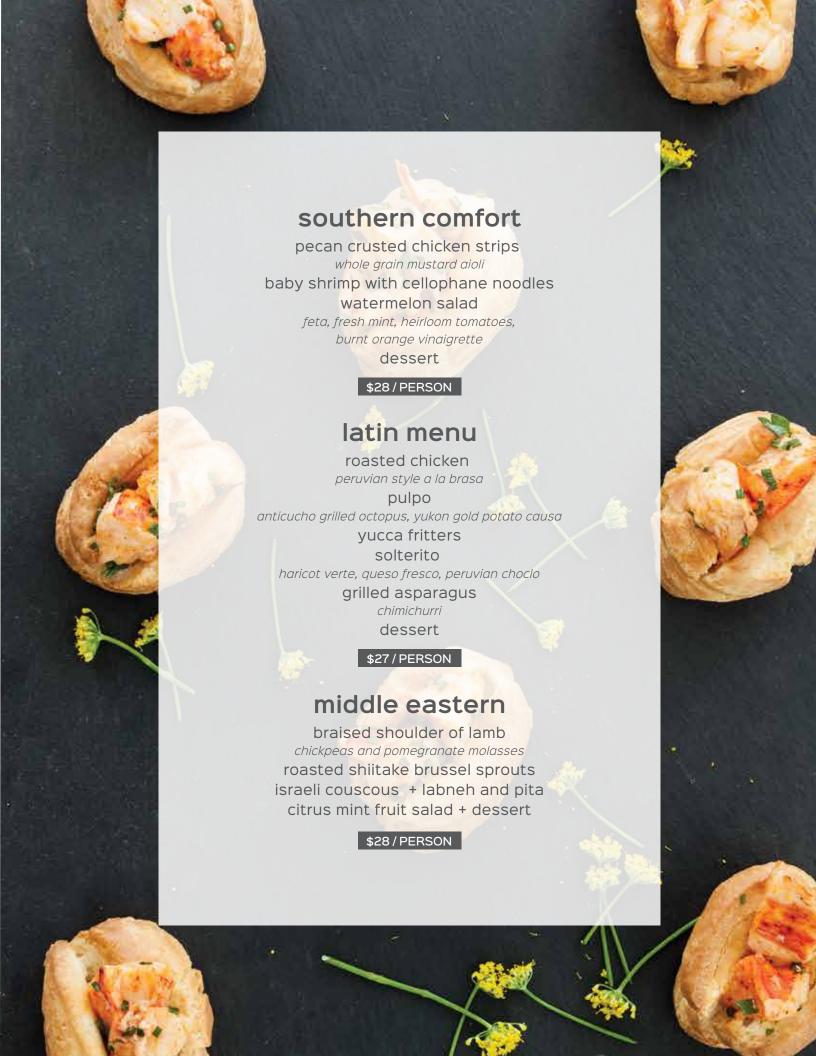
baked beans with smoked turkey grilled corn salad

tomatoes, shiitake, avocado, red onion, basil, lime

radish fennel slaw + green apple corn bread

\$24 / PERSON





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

fresh squeezed orange juice \$4 each

fresh squeezed grapefruit juice \$4 each

cranberry juice \$3 each

mandarin juice \$3 each

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

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.