



**JAM**  
.....  
*By Hand*



*For pricing and other information  
please contact Toni Vitello  
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1530 Locust Street  
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# 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*

## 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 & granola

honey butter

house-made jams

*papaya, cardamom ginger kumquat, pear butter*

## full JAM breakfast

carrot cake french toast

*pennsylvania maple syrup*

seasonal sliced fruit

yogurt parfait

*greek yogurt, granola, fruit*

coconut lime, ganache & 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*

## hot breakfast

frittatas

*vegetarian curried squash & chorizo with kale*

or

cheddar and chive corn pancakes

*shallot apple compote*

potatoes o'miller

*griddled roots in butter, with multicolor peppers & 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*

# LUNCH

minimum of 15

## **JAM simple lunch**

sandwich platter - choice of 2 sandwiches plus 1 side and dessert

## **JAM classic lunch**

sandwich platter - choice of 3 sandwiches plus 2 sides and dessert

## **JAM deluxe lunch**

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

## **JAM mini sandwich tray**

selection of 3 mini sandwiches plus 1 side and dessert

## **box lunches**

*(minimum of 25, choice of 3 sandwiches)*

1 sandwich  
fresh chips or whole fruit  
dessert

# SANDWICHES

**all sandwiches are built  
using JAM house baked breads**

**pork butifarra**

*aji amarillo spread, pickled red onion*

**roasted lamb**

*hummus, roasted red peppers*

**smoked corned beef cubano**

*havarti, swiss chard gardeniera, mustard spread*

**tofu banh mi**

*sunflower romesco and avocado pate,  
soy-marinated seared tofu, daikon kimchi (vegan)*

**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 shoulder, 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 (vegetarian)*

(gluten-free bread available for additional fee)

# SIDES

## **asian kale caesar**

*yuzu caesar dressing, roasted sesame cashew,  
wonton crisps*

## **rice vermicelli salad**

*julienned vegetables, scallions, cilantro,  
coconut dressing*

## **castle valley farro**

*roasted cauliflower, flat parsley, pomegranate seeds,  
burnt orange vinaigrette (GF)*

## **new potatoes**

*spring onions, roasted garlic, lime crème fraiche*

## **fresh chips**

## **beet salad**

*frisée, caraway vinigrette (GF, vegan)*

## **arugula salad**

*ricotta solata, roasted red pepper,  
espresso vinaigrette (GF)*

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## **dessert tray (+\$)**

*grasshopper brownies, pecan diamonds,  
apple almond squares*



# ENTRÉE SALADS

**minimum of 15  
served with JAM artisan  
house made bread and butter**

## **chicken niçoise**

*grilled chicken breast, soft boiled egg,  
dijon vinaigrette (GF)*

## **chipotle roasted turkey**

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

## **brassicas**

*roasted cauliflower, kohlrabi rutabaga slaw, green  
mustard, crunchy lentils (vegan)*

## **zaatar salmon salad**

*chopped tomato, persian cucumber, mint,  
romaine, peppers, pomegranate vinaigrette (GF)*



# HOT BUFFET MENU

minimum of 15

## salad

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

**1 entrée**

**2 sides**

**dessert**

**house bread & butter**

add more entrées & sides also available



## entrees

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### **albondigas**

*veal and pork meatballs in ranchera sauce*

### **lobster mac & cheese (+\$)**

*gruyère and tarragon bread crumbs*

### **arugula and butternut squash lasagna (vegetarian)**

*provolone, piccante fonduta*

### **beef lasagna**

*brisket ragout, ricotta, oven roasted tomatoes*

### **tagine chicken**

*coriander, cumin and harissa*

### **braised short ribs (+\$)**

*orange cardamom sauce*

### **legumes and teff chili (vegetarian)**

*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

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### **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

JAM classic snack break

JAM deluxe snack break

## snacks

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rosemary caramel popcorn

cupcakes in a jar

hazelnut biscotti

soft pretzels

chips & dip

*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 confit*

**vegetable crudité platter**

*sunflower seed romesco & scallion ranch dip*

**seasonal cut fruit tray**

**mediterranean platter**

*hummus, marinated feta, minted artichokes,  
grilled vegetables, assorted olives, cucumber slices,  
marinated roasted red peppers, pita chips*

**gravlax display**

*juniper-cured norwegian salmon, brandied mustard,  
lemon wedges, capers, pumpernickel points*

**dessert tray**

*grasshopper brownies, pecan diamonds,  
apple almond squares*

# 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

## 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

## 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



## 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

## 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

## vegan garden

tofu tikka masala

potato edamame hash

cauliflower peas & coriander

quinoa & arugula salad

grilled nan + vegan dessert

## 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

## 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

## middle eastern

braised shoulder of lamb

*chickpeas and pomegranate molasses*

roasted shiitake brussel sprouts

israeli couscous + labneh and pita

citrus mint fruit salad + dessert



# BEVERAGES

soda cans & bottled water

## JAM beverages

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### house made ice teas

*nectarine saffron, rosehip raspberry,  
jasmine unsweetened, sweet mint*

### house made lemonades

*hibiscus lime, lavender lemon,  
tamarind ginger*

### flavored waters

*pineapple lime, cucumber mint, clove  
apple*

fresh squeezed orange juice

fresh squeezed grapefruit juice

cranberry juice

mandarin juice

## coffee and tea

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

### coffee box

serves 8-10 people

### coffee tower

serves 32-40 people

**cold brew**

### tea box

assorted tea bags  
serves 8-10 people

### tea tower

assorted tea bags  
serves 32-40 people

# The Details

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## Included with Your Order

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

- We offer enhanced bamboo disposables for \$6 per person
- Real china, silver and copper platters for \$8 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 \$600 for delivery
- Weekends - Saturday and Sunday orders require a \$2,000 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

\$75 delivery fee for Philadelphia area.

\$100 - 150 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