

STARTERS

California Cheese Bar

A bar showcasing regional favorites from Cypress Grove, Cow Girl Creamery and Bellwether Farms, accompanied by fruits and nuts, served with fresh Brio Breadworks' and an assortment of crackers

*50 guest minimum

\$10.

Sushi Platter

Charcuterie

A bar showcasing house made pates and California cured meats served with fresh Brio Breadworks', olives and nuts

*50 guest minimum

\$12.

Crudités

Vegetables served with house made J Catering Bleu Cheese, Buttermilk Ranch, J Catering Signature Triple French Onion, or Hummus dressing

\$3.

Crostini

Brio Breadworks' long Italian baguette, toasted with extra virgin olive oil and seasoned with sea salt and fresh cracked pepper

\$2.

Oyster Bar

Humboldt Bay Oysters on the half shell served with Hog Island Hogwash, J Catering Signature Mignonette and Cocktail sauce

MARKET

Ruby Beet Shooter

Roasted beet borscht garnished with creme fraîche and chives, served in a chilled shot glass

one per guest

\$3.

Stuffed Apricot

Dried apricot stuffed with Cypress Grove Chèvre, topped with candied pecan and drizzled with local honey

two per guest

\$3.

Summer Fritter

Heirloom zucchini fritters drizzled with house made crème fraîche and chives

two per guest

\$3.

J Catering Signature Crostini

Seared filet mignon atop a Brio Breadworks' crostini with house made horseradish crème fraîche and local micro greens

two per guest

\$5.

Gazpacho Shooters

Summer cucumber gazpacho garnished with shrimp and lemon zest served in a chilled shot glass

one per guest

\$3.

Seasonal Bruschetta

Brio Breadworks' crostini with heirloom tomato, extra virgin olive oil, garlic and basil

two per guest

\$3.

Medjool Date

Chèvre and toasted almond stuffed date wrapped with prosciutto, drizzled with balsamic reduction

two per guest

\$6.

California Ceviche

Hamachi with chiles and citrus served in a chilled shot glass

One per guest

\$5.

Chicken Satay

Soy ginger chicken skewered and served with house made peanut sauce

two per guest

\$5.

Hawaiian Pork Skewer

Ginger pork kofta skewered with caramelized pineapple, served with sweet chili cilantro sauce

two per guest

\$4.

Stuffed Mushroom

Mushrooms stuffed with Italian sausage, herbs and asiago cheese

two per guest

\$5.

Spanish Chickpea Fritter

Chickpea and scallion chickpea fritter with Romesco sauce

two per guest

\$3.

Tuna Croquette

Albacore, herbs and red onion, with house made aioli and caper crisps

Two per guest

\$4.

Savory Profiterole

Herbed profiterole filled with smoked salmon mousse

two per guest

\$6.

Pear Tartlet

Pear, onion confit, and Point Reyes Blue Cheese on a butter crust

two per guest

\$6.

Fresh Spring Rolls

Vegetarian or shrimp with cilantro, mint, vegetable and noodle, wrapped in rice paper, served with sweet chili dipping sauce

two per guest

\$6.

Vichyssoise Spoon

A taste of chilled potato leek crème with chives.

two per guest

\$5.

Figs in a Blanket

Point Reyes Blue Cheese stuffed local figs, wrapped in Busseto Prosciutto

Two per guest

\$8.

GREENS

J Catering Signature Caesar Salad

Romaine hearts with house made crouton and parmesan crisps, dressed with a Caesar vinaigrette, topped with caper crisps and shaved red onion

\$5.

Classic Caesar Salad

Romaine hearts with house made crouton and parmesan crisps, dressed with a classic Caesar dressing

\$5.

Arugula Summer Salad

Salad of arugula with strawberries, feta and almonds, tossed with an apple cider vinaigrette

\$5.

Spinach and Stone Fruit Salad

Baby spinach salad with nectarines, black berries, toasted walnuts, shaved red onion and dressed in a simple vinaigrette
\$5.

Caprese Salad

Heirloom tomatoes, fresh mozzarella, and basil, drizzled with balsamic reduction
\$6.

Garden Bounty Salad

Artisanal mixed greens, carrot ribbons, heirloom cucumbers, toy box cherry and pear tomatoes served with J Catering Bleu Cheese, Buttermilk Ranch, or Basil Vinaigrette
\$5.

Blood Orange Salad

A salad of artisanal mixed greens with blood orange, shaved fennel with red onion dressed in a citrus vinaigrette
\$6.

Roasted Butternut Squash Salad

Artisanal greens, roasted squash, candied pecans and dried cranberries in a warm apple cider vinaigrette
\$5.

Heirloom Tomato

Local heirloom tomatoes with house made ricotta with basil and J Catering Basil Vinaigrette
\$6.

Wedge Salad

Baby iceberg heads dressed with J Catering Bleu Cheese dressing, topped with toy box cherry tomatoes, house made croutons and applewood smoked bacon crisps
\$6.

Savory Poached Pear Salad

Artisanal greens with champagne poached pears, Point Reyes Blue Cheese and candied pecans, dressed with a shallot vinaigrette
\$6.

MAIN

Beef Tenderloin

Certified Angus filet mignon seared and finished with a caramelized onion confit

MARKET

Herbed Lemon Steelhead

Seared Steelhead served with a Meyer lemon, herb infused butter

MARKET

J Catering Signature Tri Tip

Balsamic, Dijon marinated tri tip with herbed butter

or

Herb rubbed tri tip, with red wine reduction sauce and compound butter

or

Seasoned tri tip, with J Catering Signature Chimichurri

\$10.

Wild Mushroom Lasagna

Lasagna filled with organic kale, rainbow chard, mushrooms and house made ricotta, dressed with house made marinara

*Available with Béchamel by request

\$8.

Pasta Zucca

Roasted butternut squash, caramelized onion, penne pasta tossed in a brown butter sauce with sage crisps

\$8.

Fennel Pork Loin

Savory brined pork loin roasted with a caramelized onion and fennel sauce

\$9.

Savory Chicken

Seared chicken breast on bed of caramelized leeks and onions, topped with butter toasted panko

\$9.

Chicken Cacciatore

A rustic braise of chicken thighs, peppers, tomato wine and herbs

\$9.

Short Ribs

Braised short ribs with red wine, bone broth and herb reduction sauce

MARKET

Chicken Cordon Bleu

Seared chicken breast wrapped with prosciutto, stuffed with kale and gruyere cheese

\$9.

Seasonal Tartlet

Roasted seasonal vegetables baked with Cypress Grove Chèvre on a savory butter crust

* Vegan option available

\$8.

Local Cod

Grilled, locally-sourced cod, served with garlic caper sauce

MARKET

Pasta Puttanesca

Penne pasta, tossed with blistered tomatoes, capers and olives in a red pepper tomato sauce

* supplement olive oil poached albacore (additional \$5.)

\$9.

Apple Pork Tenderloin

Seared pork tenderloin on a bed of braised cabbage and apples

\$10.

Stuffed Delicata

Roasted delicata squash stuffed with mushrooms, caramelized onion, kale and brown rice topped with asiago gratin

*vegan option available

\$9.

SIDES

Summer Succotash

Peak-of-season corn, roasted with red onion, fava beans, jewel box tomatoes and a medley of herbs

\$5.

Toasted Couscous

Couscous with caramelized onions, dried apricots, sautéed greens and toasted almonds

\$4.

Roasted Seasonal Vegetables

An assortment of seasonal vegetables roasted in infused olive oil

\$5.

Marble Potatoes

Red potatoes roasted with garlic, virgin olive oil and fresh herbs

\$4.

Haricots Verts Salad

Blanched green beans with sautéed wild mushrooms in a truffle vinaigrette

\$5.

Potatoes Gratin

Potatoes baked with aged sharp cheddar and heavy cream

\$8.

Roasted Asparagus

Baby asparagus dressed with lemon zest vinaigrette and topped with house made ricotta

\$5.

Penne and Cheese

Penne pasta with house made sharp cheddar béchamel and topped with butter toasted panko

\$8.

Trio of Braised Greens

Organic rainbow chard, dinosaur kale and curly kale with garlic and onions

\$4.

Almond Rice

Toasted basmati rice tossed with a medley of fresh herbs, almonds and caramelized onions

\$4.

Creamy Polenta

Italian polenta seasoned with cream and Parmigiano Reggiano

\$5.

Mashed Potatoes

Medley of potatoes whipped with creamery butter and finished with whole cream

\$5.

BEVERAGES

Cucumber and lemon infused water

\$1.

Sparkling seasonal fruit juice

* Lavender lemonade, strawberry mint, blackberry thyme, peach basil

\$2.

Signature Coffee served with organic half and half

\$2.

J Catering Signature Chai Tea

\$2.

Herbal Tea Service

\$1.

Iced Tea served with lemon slices and simple syrup

\$2.

DESSERTS

Tarte Tatin with vanilla bean creme
\$7.

Chocolate torte with berry coulis
\$7

Earl Grey panna cotta
\$7.

Mini cheesecake with berry compote
\$7.

Brown butter chocolate chip cookies
\$4.

Mexican chocolate streusel brownie
\$4.

Chocolate mousse
\$4.

Russian creme with seasonal compote
\$4.

Luncheon Additions

Salad Nicoise

Artisanal greens topped with seared yellow fin tuna, haricots verts, nicoise olives, toy box cherry tomatoes, english cucumber, red onion, farm fresh eggs, fingerling potatoes, dressed with a herbed vinaigrette
\$13.

Cobb Salad

Artisanal greens topped with grilled chicken, applewood smoked bacon, toy box tomatoes, farm fresh eggs, shaved red onion and crumbled blue cheese
\$13

Grilled Chicken Breast Sandwich

Herb marinated chicken breast, on a Brio Breadworks' french roll with basil aioli, topped with baby greens and tomato
\$10.

Seasonal Vegetable Sandwich

Grilled seasonal vegetables and arugula, with chèvre on Brio Breadworks' herbed focaccia
\$10.

Herb Chicken Salad Sandwich

Marinated chicken with toasted pecans and red onion, tossed in an herbed aioli on a Brio Breadworks' croissant
\$12.

Caprese Sandwich

Fresh mozzarella with tomato and basil, on a Brio Breadworks' mini baguette with drizzled of balsamic reduction
\$10.

Parisian Jambon Burre

Creamery butter, Dijon mustard and prosciutto on Brio Breadworks' mini baguette
\$10.

Chicken Satay

Soy ginger chicken skewered and served with house made peanut sauce
\$8.

Tofu Satay

Soy ginger tofu skewered and served with house made peanut sauce
\$7.

Breakfast Burrito

Scrambled eggs, chorizo, roasted potatoes and red bell peppers, onions with Monterey jack cheese, cilantro and Tapatio
\$10.

SIDES

Mediterranean Penne pasta

Penne tossed with balsamic vinaigrette, sun dried tomatoes, red onion, basil and feta cheese
\$6.

Thai Peanut Salad

Roasted peanuts and fresh scallions tossed with noodles in a dressing of honey cilantro and sesame seed oil
\$6.

French Potato

Red marble potatoes with Applewood smoked bacon dressed in whole grain dijon mustard vinaigrette
\$6.

Eastern Rice Salad

Turmeric and curry infused rice, tossed with red onion, scallions, dried cranberries and almond slivers, dressed with seasoned rice vinaigrette
\$6.

Caprese Pasta Salad

Penne pasta, mozzarella pearls, toy box cherry tomatoes, shaved red onion and torn basil in a house made basil aioli
\$6.

Seasonal Vegetable Frittata

A medley of seasonal vegetables baked with free range eggs and sharp cheddar
\$7.

Applewood Smoked Bacon Frittata

A medley of applewood smoked bacon, seasonal vegetables baked with free range eggs and sharp cheddar
\$8.

English Bread Pudding

Toasted Brio bread baked with seasonal fruits in a cinnamon custard
\$5.

SOUPS

Vegetable Minestrone

Hearty vegetable and white bean stew with pasta, parmesan and fresh herbs.

\$6.

Coconut Carrot

A puree of carrot with coconut and ginger.

\$6.

New England Clam Chowder

Clams, bacon, potato and cream

\$8.

DEPOSIT GUARANTEES & CANCELATIONS

The efforts of our staff and our resources have been set aside for you so that we may provide outstanding personal service. We do not overbook our services and have likely turned away other events for your date. For these reasons a non refundable deposit of fifty percent of the total anticipated contract price is expected . The date of your event is secured when this fee has been paid. This fee is based on the initial guest count provided by you at time of the event booking. Your final bill, less the fifty percent date reservation fee will be due on event date.