



BREAKFAST SELECTIONS

15 Person Minimum, Please

“THE CONTINENTAL”

Assortment of Mini Pastries Including Bagels, Muffins, Danish, Scones, Sticky Buns & Coffee
Cake Orange Juice
Freshly Brewed Coffee
Price per Person \$10

“RISE & SHINE”

Add Scottish Smoked Salmon Platter with Sliced Tomato,
Cucumber, Red Onion, Lemon Wedges, Dill & Capers
\$16

“HOT STUFF”

French Toast, Pancakes or Waffles with
Homemade Three Berry Compote
Scrambled Eggs
Crispy Home Fries
Choice of Honey Ham, Applewood Smoked Bacon, Homemade Country Sausage Patties or
Turkey Bacon
Orange Juice Or Water
Freshly Brewed Coffee
\$19 per Person

ALA CARTES

Assorted Quiche, Serves 8 \$26
Individual Greek Yogurts \$4
Yogurt Parfaits - Homemade Granola with Sundried Cranberry, Coconut, Sesame Seed, Sliced
Almonds - Local Honey, Berries, Small \$7 Large \$14
Sliced Fruit Platter \$9
Assorted Mini Pastries & Bagels \$9
Scottish Smoked Salmon Platter as Above \$12



LUNCHEON PLATTERS

15 Person Minimum, Please

“WORKING LUNCH”

Sandwich Variety of Albacore Tuna Salad, Oven Roast Turkey, Honey Ham & Brie, Roast Beef, Gourmet Chicken Salad with Capers, Egg Salad, Turkey Club with Applewood Smoked Bacon, Pepe’s Chicken Wrap, Veg Wrap with Homemade Hummus, Roast Beef & Boursin Wrap, Portabella Panini, Grilled Chicken Caesar Wrap*

*all sandwiches predressed with our specialty spreads

Green Salad, Roast Garlic Balsamic Dressing

Choice of Pasta or Potato Salad of the Day

Mini Cookies, Brownies, Blondies

\$18 per Person

“THE CLASSIC”

Lavish Platters of Meats and Cheeses, Our Gourmet Chicken, Tuna and Egg Salads Accoutrement Platter of Tomato, Red Onion, Shredded Lettuce, Pickles,

Dressings & Spreads

Breads, Rolls, Pitas, Wraps

Pasta or Potato and Green Salads

Dessert Selection of Petite Cookies & Brownies or Fruit Bowl

\$18 per Person

“JERSEY GIRL SPECIAL”

Gourmet Mini Sandwiches Featuring Pesto Chicken Salad, Homemade Crabcakes, Asian Shrimp in Ginger, Sesame & Soy, Mustard Crusted Filet Mignon with Bourbon Caramelized Onion, Veggie Wrap, California Turkey with Avocado & Sprouts, Ham & Brie Croissant,

Portabella Panini, Grilled Chicken & Vegetables

Choice of Greens or Caesar & Pasta Salad

Dessert Minis or Sliced Fruit

Price per Person \$22

Many More Sandwich Selections Available

CUSTOM Box Lunches Available from Basic to Elegant



“SALAD BUFFET”

15 Person Minimum Please

Choose Two Items From Entrees, Two From Accompaniments

ENTREES

Chicken Caprese – Grilled Breast, Balsamic Glaze, Roast Red Peppers, Olives, Artichoke Hearts, Fresh Plum & Sundried Tomatoes, Fresh Mozzarella over Arugula

Tuna Nicoise – Classic Style with Solid White Tuna, Marinated New Potatoes, French String Beans, Hard Boiled Eggs, Chopped Shallot over Boston Lettuce, Lemon Vinaigrette

Southwest Cobb – Grilled Cubed Chicken Breast, Shredded Cheddar, Avocado, Applewood Smoked Bacon, Chopped Egg, Tomato & Sliced Jalapeño, Balsamic Dressing

Grilled Chicken Caesar – Jersey Girl Style with Roast Red Pepper, Hard Boiled Egg, Homemade Garlic Croutons

Confetti – Composed Sections of Our Gourmet Chicken, Tuna & Egg Salads Between Rows of Shredded Carrot, Chopped Tomato & Julienned Beets over Lettuce, Balsamic Dressing

\$24 per Person, add \$2 for Extra Item

SPECIALTY ENTREES

Please add \$3 per Person for Each Specialty Choice

Smoked Filet of Beef – Tenderloin over Arugula with Roast Yellow & Red Peppers, Toasted Pignoli Nuts, Garlic-Balsamic Dressing

Seafood Caesar – Sub Jumbo Shrimp for Chicken, same JG Style

Asian Chicken – Hoisin Glazed Breast over Romaine, Shredded Veggies, Mandarin Oranges, Spicy Fragrant Dressing

Seafood Pasta – Fresh Lobster, Sea Scallops & Shrimp with Sweet Peas & Shallots in Lemon Aioli

Sliced Flank Steak over Greens, Quartered Plum Tomato, Crumbled Blue Cheese, Dijon Vinaigrette



ACCOMPANIMENTS

Baby Field Greens, Fresh Vegetable Garnish, Roast Garlic

Balsamic Dressing

Classic Caesar

Old Fashioned Picnic Potato Salad

Pasta Scamp – with Fresh Mozzarella, Broccoli, Red Pepper, Zucchini

In Lemon Vinaigrette

String Bean, Tomato & Red Onion, Herbed Vinaigrette

Classic Spinach with Egg, Tomato, Red Onion, Mushroom, Bacon, Dijon

Vinaigrette*

Penne Pasta with Marinara, Fresh Plum Tomato, Ricotta Salada

Pasta Primavera with Fresh Oven Roast Veggies, Parmesan, Lemon

Vinaigrette

Singapore Noodles – In Spicy Sauce with Shredded Vegetables*

Couscous or Quinoa with Chopped Fresh Vegetables in Minted Lemon Vinaigrette

Salad Caribe – Black Bean, Fresh Corn, Hearts of Palm, Tomato & Shallot in Lime

Cilantro Vinaigrette*

“Stuffed” Potato Salad – Red Bliss with Shredded Cheddar, Applewood Smoked Bacon,

Scallion in Sour Cream Dressing*

Fresh Mozzarella & Heirloom Tomato with Basil, Pesto Finish*

Greek Pasta – Orzo with Spinach, Cucumber, Red Onion, Black Olives, Tomato & Feta,

Dijon Vinaigrette*

Tuscan Salad of Romaine, Fennel, Watercress, Red Onion, Green Cerignola Olives,

Shaved Provolone, Herbed Red Wine Vinaigrette*

Rigatoni, Broccoli, Roast Red Pepper, Fresh Mozzarella, Homemade Pesto Finish*

Crunchy Veg Salad - Broccoli, Cauliflower, Kale, Carrot, Red Onion, Cabbage, Raisins, Toasted

Sunflower Seeds, Dried Cranberries, Creamy Brown Sugar - Cranberry Dressing*

*Please add \$2 for Specialty Salads

Served with Breads, Dinner Rolls, Butter

Choice of Cookies & Brownies or Sliced Fruit

Price per Person \$24



HOT ENTRÉE SELECTIONS

20 Person Minimum, Please

Choose Two Entrees, Two Accompaniments

POULTRY

Turkey Breast Roulade - Basil & Roast Red Pepper Stuffed,
Natural Au Jus

Honey Glazed Roast Turkey Breast

Turkey Meatballs

Chicken Paprikash - Boneless Breast with Peppers & Onions in
Paprika - Sour Cream Sauce

Grilled Lemon-Rosemary Chicken

Chicken Milanese with Arugula, Lemon & Chopped Tomato

Chicken Murphy - Bone in Parts with Hot & Sweet Peppers, Onions, Potatoes, White Wine
Sauce

Chicken Cacciatore with Veggies in Tomato-Wine Sauce

Blackened Chicken, Roast Corn-Tomato Relish

Chicken Parmesan, Francaise or Marsala

Garlic Stuffed Chicken Breast, Lemon-White Wine Reduction

Sorrentino - Sautéed Breast over Spinach, Topped with Eggplant, Mozzarella,
Mushroom-Marsala Sauce

BEEF

Cajun Meatloaf with Fresh Tomato Confetti

Beef Bracirole in Tomato-Wine Sauce

Traditional Sauerbraten, Gingersnap Gravy

Homemade Meatballs - Fresh Ground Sirloin in Tomato-Basil Sauce

Yankee Pot Roast with Caramelized Vegetables & Gravy

VEGETARIAN

Eggplant Rollatine - OVER stuffed, Marinara, Mozzarella Finish

Pasta, Tuscan Kale, White Beans, Garlic & EVOO

Homemade Meatballs, Marinara Sauce ***Contains Nuts***

Black Bean Burgers - Filled with Pepper Jack Cheese, , Cornmeal Finish

Eggplant Parmesan



PORK

Fennel Stuffed Loin with Fennel & Onion Sauté
Grilled Pork Chops with Onion Gravy
Orange Marinated Tenderloin
Hot or Sweet Italian Sausage with Peppers & Onions

PASTA

Three Cheese Lasagne-Ricotta, Mozzarella, Parmesan, Marinara Sauce
Penne Pasta with Portabellas, Sundried Tomatoes, Asparagus in Pink Vodka Sauce
Meat & Cheese Lasagne
Cavatelli, Sausage, Broccoli Rabe, Garlic & Oil
Mini Cheese Ravioli in Creamy Tomato, Basil & Artichoke Sauce
Tortellini Bolognese
Bowtie Pasta, Chicken & Broccoli Rabe in Roast Garlic Alfredo
Sauce

SEAFOOD

Flounder Francaise
Sausage, Chicken & Baby Shrimp Jambalaya
Clams Steamed in Garlic, White Wine & Parsley
Zuppa Di Mussels, Tomato - Wine Sauce

ACCOMPANIMENTS

Homemade Rice Balls Stuffed with Mozzarella *
Whipped Potatoes
Corn Muffin Stuffing with Brunoise of Vegetables
Coconut-Sesame Rice
Pasta - Penne, Fusilli, Orecchiette, Bowties or Rigatoni with Marinara, Alfredo, Pink
Vodka, Primavera, Creamy Pesto* or Puttanesca Sauce
Oven Roast Vegetables
Creamed Spinach
Italian Potato Croquettes with Mozzarella & Parmesan*
Sweet & Sour Red Cabbage
Horseradish Whipped Potatoes
Broccoli or Cauliflower Au Gratin
Lemon Risotto
Gratin of Potatoes
Spinach & Garlic Sauté
Wasabi Whipped Potatoes
String Beans Almandine



Crispy Parmesan Roast Potatoes
Mexican Rice
Scallion Mashed Potatoes
Steamed Vegetable Medley
Island Rice with Mango, Scallion, Pineapple & Papaya*
Steamed Broccoli with Lemon
Cheddar Smashed Red Bliss Potatoes
String Beans with Buttered Mushrooms
Roast Garlic Whipped Potatoes
Homemade Southern Succotash

Baked Broccoli with Parmesan Crumble
Rice Pilaf
Whipped Sweet Potatoes, Orange-Brown Sugar Topping
Maple Glazed Carrots
Butter Toasted Noodles

All Entrees Include Green Salad, Breads & Rolls, Butter

Price per Person \$26
Add Extra \$3 for Specialty Items
Add Extra Entree, \$3 per Person Additional

GOURMET ENTREES

Please add \$4 per Person for Each Selection

SEAFOOD

Dover Sole Piccata
Lime Grilled Salmon with Mango Salsa
Fisherman's Wharf Cioppino – Stew of Shrimps, Scrod, Mussels, Clams & Scallops in White
Wine & Tomato
Teriyaki Salmon with Ginger Glaze
Crabmeat Stuffed Sole, Lemon-White Wine Sauce
Coconut Shrimp, Honey Orange Glaze
Baked Filet of Salmon, Spiced Yogurt Sauce
Hoisin Glazed Salmon over Baby Spinach
Shrimp in Champagne Dijon Sauce
Miso Topped Salmon over Baby Spinach
Bacon Wrapped Shrimp Stuffed with Jack Cheese & Jalapeño



Ancho Chile Crusted Baked Salmon
Seafood Fra Diavolo – Shrimp, Mussels, Clams & Calamari in Spicy Tomato
Sauce Crabmeat Stuffed Shrimp
Poached Salmon, Cucumber Dill Sauce
Shrimp Creole
“Everything” Seasoning Topped Baked Salmon, Horseradish Cream Sauce over Wilted Arugula

CHICKEN

Butterflied Cornish Hens with Wild Mushroom & Lemon
Roast Chicken (Bone in), Asparagus – Wild Mushroom Ragout

VEAL

Sorrentino – over Sautéed Spinach, Topped with Eggplant, Mozzarella & Mushroom-Marsala
Sauce Francese, Marsala, Parmesan or Cacciatore
Saltimbocca – over Spinach with Prosciutto & Mozzarella, Mushroom Marsala Sauce

BEEF

Steak Tips Pizzaiola with Mushrooms, Onions & Peppers in Tomato – White Wine
Sauce
Braised Short Ribs
Steak Tips Puttanesca with Tomato, Wine, Onions, Garlic, Olives & Capers
Steak Tips Bordelaise with Mushroom & Red Wine
Whole Grain Mustard Crusted Filet

PORK

Baby Back Ribs, Homemade BBQ Glaze
“Inside Out” Pork Chops Saltimbocca - Stuffed with Prosciutto, Mozzarella, Spinach and Sage,
Oven Baked
Tropical Chops - Fresh Caramelized Pineapple, Chile Pepper, Cilantro

VEGETARIAN

Mexican Chile Rellenos - Jack Cheese Stuffed Poblano Chile Pepper, Battered, Red Chile Sauce
Finish

Have a Desire For Something Not Listed? Just Ask, We Accommodate Whenever
Possible!

Theme Menus Available Upon Request!!!



HORS D'OEUVRES SELECTIONS

COLD PLATTERS

Seasonal Vegetable Crudité, Spinach Boursin Dip or Homemade Red Pepper Hummus,
Crackers, Flatbreads \$6

Baby Vegetable Crudité, Spinach Boursin Dip or Homemade Red Pepper Hummus,
Crackers, Flatbreads \$8

With International Cheeses – add \$6

Homemade Hummus with Pita Chips \$6

Sliced Fruit & Cheese Platter (extra berries!!!) \$14

Tuscan Antipasto Arrangement – Artful Display of Imported Prosciutto, Sopressata,
Mortadella, Pepperoni, Salami, Capicola, Auricchio Provolone, Fresh Mozzarella, Ricotta
Salada, Sweet & Hot Peppers, Olives, Artichoke Hearts, Caponata, Anchovies, Sundried
Tomatoes, Caperberries, Garlic Crostini \$15

Canape Variety – Tiny Gems Including Radish, Sweet Butter & Sea Salt, Turkey with Cheddar
& Dijon, Filet Mignon with Watercress & Horseradish Sauce, Smoked Salmon with Cucumber,
Red Onion & Dilled Crème, Cheddar with Branston Pickle & Sweet Butter, Roast Turkey with
Sprouts & Honey Mustard, Cheddar & Cucumber with Dijonaise (3 pieces per) \$14

Iced Jumbo Shrimp, Homemade Cocktail Sauce, Lemon Wedges & Crackers (4 per
order) \$16

Mexican Seven Layer Dip – House Made Vegetarian Refried Beans,
Chopped Onion, Tomato, Shredded Cheddar, Sour Cream, Salsa, Sliced Jalapeño – with Flour
Tortillas and Homemade Chips \$10

Homemade Chicken Liver Pate with Pistachio & Mandarin Orange, Mini Toast
Points \$9

Crostini Variety – Goat Cheese with Apple & Almond, Filet Mignon with Shaved Auricchio
Provolone & Garlic Butter, Mediterranean with Tomato, Egg, Olive Tapenade & Anchovy,
Grilled Polenta Rounds Topped with Fresh Mozzarella, Roast Tomato & Pesto (3 per order) \$14

Grilled Seasonal Vegetables Garnished with Fresh
Rosemary, Balsamic Reduction \$8, with Homemade Pesto \$12



SKEWERS

- Jerk Beef Filet, Mango Salsa \$8
- Thai Chicken, Spicy Peanut Dip \$7
- Asian Beef Filet, Hoisin-Sesame Glaze \$8
- “Drunken” Chicken or Beef – Marinated in Tequila,
Beer and Lime \$8
- Rumaki – Traditional Chicken Liver and Water Chestnut Wrapped in Bacon, Brown Sugar –
Soy Glaze \$8
- Mozzarella, Sundried Tomato, Pesto Dip \$8
- “Cowgirl” Shrimp – Jumbos Stuffed with Jack Cheese & Jalapeño, Wrapped in Applewood
Smoked Bacon \$12
- Seared Ahi Tuna, Ginger-Sesame Glaze \$12
- Fruit Kebobs, Cinnamon Yogurt Dip \$6
- Jumbo Shrimp Wrapped in Snow Peas, Lemon, Garlic & Mint Marinade \$9
- Mini Meatball & Artichoke Heart, Creamy Roast
Garlic Dip \$7

BASKETS

- Baby Lamb Chops, Lime-Mint Marinade \$14
- Mini Empanadas – Tuna & Green Olive or Beef, Sour Cream Dip \$8
- Chorizo Sausage in Puff Pastry, Fennel Seed \$7
- Petite Quiche Variety – Smoked Bacon with Cheddar & Green Chiles, Spinach & Mushroom,
Broccoli & Cheddar, Lorraine \$10
- Mini Filo Pastries – Brie, Raspberry & Almond, Sherried Mushroom with Tarragon, Boursin
with Garlic & Herbs, Traditional Spanakopita, Brie with Fig & Almonds \$10
- Corn & Green Chile Fritters, Cilantro Cream \$8
- Chicken Pinwheels – Breast Stuffed with Prosciutto, Fontina & Asparagus Roulade Style,
Tarragon Aioli Finish \$10
- Stuffed Baby Bliss Potato with Crème Fraiche, Caviar & Chive \$8
- Sliders – Choice of Beef, Turkey or Veggie Burger, All Necessary Accoutrements \$9
- Artichoke Hearts Stuffed with Boursin Cheese, Breaded & Pan Fried \$8
- Alaskan King Crab Cups with Wasabi-Avocado Mash \$12
- Sesame Breaded Chicken Fingers, Honey Mustard Dip \$7
- Cornflake Crusted Chicken Fingers, Homemade mRanch Dip \$8
- Grilled Polenta Rounds Topped with Grilled Zucchini, Eggplant, Red Pepper, Fresh
Mozzarella \$10
- Stuffed Mushrooms Filled with Garlic Butter, Breaded & Pan Fried \$6
- Homemade Mini Pure Crabcakes – NO FILLERS – Topped with Chipotle Aioli & Chive \$10
- Scottish Smoked Salmon Canapes on Homemade Mini Blinis, Crème Fraiche – Caviar Finish
\$12
- Mini Buffalo Wings, Celery Sticks, Housemade
Chunky Blue Cheese Dip \$9



Mini Potato Leek Pancakes, Apple Confit & Sour Cream Finish \$6
Mini Caprese of Sliced Tomato, Fresh Mozzarella, Pesto & Toasted Pignolis \$9

****Many More Apps & Hors D'oeuvres Available, Please Ask For Additional Offerings****

SWEET ENDINGS

Assorted Homemade Mini Cookies \$6
Cookie & Brownie Variety \$7
Pignoli Nut Cookies \$15
Triple Fudge Brownies \$7
Cream Cheese Chocolate Chunk Blondies \$7
Cappuccino Brownies \$9
Venetians \$9
Assorted Fruit Bars & Squares \$9
Mini Carrot Cupcakes \$9
Mini Chocolate Fudge Cupcakes NO EGG, Vegetarian Friendly \$9
Assorted Dessert "Shooters" \$9
Assorted Homemade Pies & Cakes – Priced Accordingly

**ALL SERVICES INCLUDE PROPER ACCOUTERMENTS, SET UP SERVICE
NEEDS**

**RENTALS, STAFF, PROPS, ENTERTAINMENT, FLOWERS AND AMUSEMENTS
QUOTED UPON REQUEST**

SPECIAL THEME MENUS AVAILABLE



We Are Proud To Use Locally Sourced, Ethically Sound Farmers
and Growers!!!

Sweetleaf Farms*
Goffle Road Poultry*
Off The Hook Seafood*
Sid Wainer & Son*
Fossil Farms*
Salumeria Biellesse*
Bobolink Dairy*
Paul's Pickles*
High Mountain Foods*
Ward Coffee*
Occasio Roasters*
Hudson Bakery Breads

*Family Owned & Operated

All Dressings Made Fresh in House

Desserts "Scratch Baked in House"

ABOUT JERSEY GIRL

We Have Been in the Industry for Fifty Years and are a Highly
Personalized One of a Kind Caterer Practicing Local Sourcing with
Sustainability in Mind

Being Community Minded & Socially Conscious, We Pledge to Donate a
Portion of Our Profit Margin to Local Foundations, Charities, Food Banks,
Rescue Effort Organizations and Our Military

Have a Cause?
Need a Space in Which to Collect Drive Donations?
We Have Plenty of Room!