

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 \$8

"RISE & SHINE"

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

\$14

"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

Freshly Brewed Coffee

\$16 per Person

"WRAP IT UP"

Breakfast Wrap Assortment Including Spinach, Egg & Cheese, Scottish Smoked Salmon with
Tomato, Red Onion & Chived Crème Fraîche, Asparagus, Egg, Fontina & Prosciutto, Roast Veggies

with Egg, Bacon & Egg Salad

Sliced Fruit Arrangement

Orange Juice

Freshly Brewed Coffee

\$15 per Person

LUNCHEON PLATTERS

10 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

\$15 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

\$15 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, Island Chicken Wrap

Choice of Greens or Caesar & Pasta Salad

Dessert Minis or Sliced Fruit

Price per Person \$18

CUSTOM Box Lunches Available from Basic to Elegant

"SALAD BUFFET"

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

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

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

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

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, Herbed Vinaigrette & Pesto Finish*

Greek Pasta - Orzo with Spinach, Cucumber, Red Onion, Black Olives, Tomato & Feta, Dijon
Vinaigrette*

Parmesan Potatoes in Crispy Parmesan- Basil Coating

Tuscan Salad of Romaine, Fennel, Watercress, Red Onion, Green Cerignola Olives, Shaved
Provolone, Herbed Red Wine Vinaigrette*

*Please add \$1 for Specialty Salads

Served with Breads, Dinner Rolls, Butter

Choice of Cookies & Brownies or Sliced Fruit

Price per Person \$21

HOT ENTRÉE SELECTIONS

15 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 Grilled Chicken Breast, Lemon-White Wine Reduction
- Sorrentino - Sautéed Breast over Spinach, Topped with Eggplant, Mozzarella, Mushroom-Marsala
Sauce
- Oven Roast Bone in Chicken Breast, Honey-Orange Glaze

BEEF

- Cajun Meatloaf with Fresh Tomato Confetti
- Beef Bracciole in Tomato-Wine Sauce
- Traditional Sauerbraten, Gingersnap Gravy
- Flank Steak Diane, Dijon-Brandy Sauce
- Homemade Meatballs - Fresh Ground Sirloin in Tomato-Basil Sauce
- Yankee Pot Roast with Caramelized Vegetables & Gravy

VEGETARIAN

- Eggplant Rollatine - OVER stuffed in Marinara, Mozzarella Finish
- Mexican Chile Rellenos - Poblano Stuffed with Jack Cheese & Battered, Red Chile Sauce
- Vegetable Terrine - Layers of Fresh Veggies, Rice & Gruyere
- 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
Homemade Potato Gnocchi, Bolognese Sauce
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
Jasmine Rice with Lemongrass
Wasabi Whipped Potatoes
String Beans Almandine
Crispy Parmesan Roast Potatoes
Mexican Rice
Scallion Mashed Potatoes
Creamy Tuscan Rice
Triple Potato Roast - Red Bliss, Yukon Gold & Sweet
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 \$22

GOURMET ENTREES

Please add \$3 per Person for Each Selection

SEAFOOD

Dover Sole Picatta
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
Shrimp Scampi
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

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

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

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 \$4

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

With International Cheeses - add \$2

Sliced Fruit & Cheese Platter (extra berries!!!) \$7

Tuscan Antipasto Arrangement - Artful Display of Imported Prosciutto, Sopressata, Mortadella,
Pepperoni, Salami, Cappicola, Auricchio Provolone, Fresh Mozzarella, Ricotta Salada, Sweet & Hot
Peppers, Olives, Artichoke Hearts, Caponata, Anchovies, Sundried Tomatoes, Caperberries, Garlic
Crostini \$9

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 Dijonnaise (3 pieces per) \$8

Iced Jumbo Shrimp, Homemade Cocktail Sauce, Lemon Wedges & Crackers (4 per order) \$11

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 \$6

Homemade Chicken Liver Pate with Pistachio & Mandarin Orange, Mini Toast Points \$7

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) \$9

Grilled Seasonal Vegetables Garnished with Fresh
Rosemary, Balsamic Reduction

SKEWERS

- Jerk Beef, Mango Salsa \$5
- Thai Chicken, Spicy Peanut Dip \$4
- Asian Beef Filet, Hoisin-Sesame Glaze \$5
- "Drunken" Chicken or Beef - Marinated in Tequila,
Beer and Lime \$5
- Rumaki - Traditional Chicken Liver and Water Chestnut Wrapped in Bacon, Brown Sugar - Soy
Glaze \$6
- Ciligene Mozzarella, Sundried Tomato, Pesto Dip \$5
- "Cowgirl" Shrimp - Jumbos Stuffed with Jack Cheese & Jalapeño, Wrapped in Applewood Smoked
Bacon \$7
- Seared Ahi Tuna, Ginger-Sesame Glaze \$7
- Fruit Kebobs, Cinnamon Yogurt Dip \$4
- Antipasto Skewers, Roast Garlic Dip \$5
- Jumbo Shrimp Wrapped in Snow Peas, Marinated in Lemon, Garlic & Mint \$6
- Mini Meatball & Artichoke Heart, Creamy Roast
Garlic Dip \$5

BASKETS

- Baby Lamb Chops in Lime-Mint Marinade \$10
- Mini Empanadas - Tuna & Green Olive or Beef, Sour Cream Accompaniment \$5
- Chorizo Sausage in Puff Pastry, Fennel Seed \$4
- Petite Quiche Variety - Smoked Bacon with Cheddar & Green Chiles, Spinach & Mushroom, Broccoli &
Cheddar, Lorraine \$5
- Mini Filo Pastries - Brie, Raspberry & Almond, Sherried Mushroom with Tarragon, Boursin with
Garlic & Herbs, Traditional Spanakopita, Brie with Fig & Almonds \$5
- Corn & Green Chile Fritters, Cilantro Cream \$5
- Chicken Pinwheels - Breast Stuffed with Prosciutto, Fontina & Asparagus Roulade Style, Tarragon
Aioli Finish \$7
- Stuffed Baby Bliss Potato with Crème Fraîche, Caviar & Chive \$6
- Sliders - Choice of Beef, Turkey or Veggie Burger, All Necessary
Accompaniments \$6
- Artichoke Hearts Stuffed with Boursin Cheese, Breaded & Pan Fried \$6
- Sliders - Choice of Beef, Turkey or Veggie Burger, All Necessary Alaskan King Crab Cups with
Wasabi-Avocado Mash \$7
- Sesame Breaded Chicken Fingers, Honey Mustard Dip \$4
- Grilled Polenta Rounds Topped with Grilled Zucchini, Eggplant, Red Pepper, Fresh Mozzarella \$5
- Stuffed Mushrooms Filled with Garlic Butter, Breaded & Pan Fried \$4
- Homemade Mini Pure Crabcakes - NO FILLERS - Topped with Chipotle Aioli & Chive \$6
- Scottish Smoked Salmon Canapes on Homemade Mini Blinis, Crème Fraîche - Caviar Finish \$7
- Mini Buffalo Wings, Celery Sticks, Housemade
Chunky Blue Cheese Dip \$5
- Hoisin Glazed Seared Tuna on Fried Rice Paper,
Scallion Finish \$7
- Mini Potato Leek Pancakes, Apple Confit & Sour Cream Finish \$4
- Mini Caprese of Sliced Tomato, Fresh Mozzarella, Pesto & Toasted Pignolis \$7

SWEET ENDINGS

Assorted Homemade Mini Cookies \$4

Triple Fudge Brownies \$5

Cream Cheese Chocolate Chunk Blondies \$5

Cappuccino Brownies \$7

Venetians \$7

Assorted Fruit Bars & Squares \$6

Mini Carrot Cakes \$6

Assorted Truffles \$8

Mini Chocolate Fudge Cupcakes \$6

Assorted Homemade Pies & Cakes - Priced Accordingly

Chocolate Dipped Variety - Seasonal Variety of Berries, Dried Fruits, Mini Pretzels, Marshmallows,

Graham Crackers

& Fortune Cookies \$8

ALL SERVICES INCLUDE PROPER ACOUTREMENTS, NECESSARY PLASTIC AND
PAPERWARE, 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!!!

H3 Farms*
Goffle Road Poultry*
Off The Hook Seafood*
Hamilton Farms*
Sid Wainer & Son*
Fossil Farms*
Salumeria Biellesse*
Bobolink Dairy*
Paul's Pickles*
Growing Dirt*
High Mountain Foods*
Ward Coffee*
Balthazar 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 Forty 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!