

J & L Catering



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Casual Catering Menu

*½ Trays serve approximately 8-12 guests/Full Trays serve 20-25 guests
*This is merely a sample menu. Please inquire if you would like an item that
is not on the sample menu below.*

Salads

½ Tray: \$27.00 Full Tray: \$50.00

*Pasta Salad
Potato Salad
Cole Slaw
Traditional Caesar Salad
Garden Salad with Homemade
Balsamic Vinaigrette
Asian Noodle Salad
Cynthia's Potato Salad
Cucumber & Red Onion Salad with Rice
Wine Vinegar*

½ Tray : \$38.00 Full Tray: \$72.00

*Fresh Fruit Salad
J & L's Cobb Salad
Chef's Salad
Classic Greek Salad
Vegetable Slaw
Spinach & Pear Salad with Goat Cheese
Arugula Salad with Strawberry, Kiwi &
Honey Lime Vinaigrette
Cranberry, Walnut and Gorgonzola Salad
with Cherry Balsamic Vinaigrette*

*Add Chicken to Above Salads:
\$17.00 for ½ Tray, \$27.00 for Full Tray*

Soup

Sold by the Quart (serves three to four guests)

*\$11.99 per quart
Vegetable Minestrone
Mushroom Barley
Corn Chowder
White Bean & Spinach Soup
Autumn Pumpkin Soup (seasonal)
Gazpacho
Chilled Berry Soup (seasonal)
Chilled Cucumber Soup (seasonal)
Roasted Root Vegetable Bisque (seasonal)
Celery Root Soup*

*\$12.99 per quart
Award-Winning Hearty Garden Vegetable with
Tortellini
Home-style Chicken & Pasta
Beef & Mushroom Barley
Italian Sausage and Garlic
Spicy Chicken Gumbo*

*\$17.49 per quart
New England Clam Chowder*

*\$21.99 per quart
Lobster Bisque*

Sandwiches

\$7.99 per person

Lunch Package: \$9.50 per person
Served with Homemade Potato Chips, a
Kosher Dill Pickle & a Homemade Cookie

Assorted Sandwich or Wraps

Grilled Chicken with Herbed Mayonnaise
Roast Beef with Cheddar Horseradish Sauce
Tuna Salad with Mayonnaise or Vinaigrette
Base

Fresh Field Greens with Gorgonzola &
Dried Cranberries
(with homemade balsamic Vinaigrette)

\$10.99/pp

Served with Homemade Potato Chips, a
Kosher Dill Pickle & a Homemade Cookie

Lox, Red Onion Capers, & Cream Cheese
on Challah Bread

Served with Tomatoes & Lettuce \$.75/extra

Thanksgiving in a Wrap
(Roasted Turkey, Cranberry Sauce, Stuffing
in a White Wrap)

Tomato, Basil & Mozzarella with homemade
balsamic vinaigrette
(Served in a Spinach or White Wrap)

Mediterranean Wrap

Tomato, Avocado, & Brie

Handmade Falafel Wrap

Portabella Mushroom, Red Onion &
Munster on French Bread

Italian Sandwich

Tuna or Chicken Salad with Lettuce &
Tomato on a Bulkie Roll

Market Price

Homemade Fresh Lobster Roll

Create Your Own:

\$7.99 per person

Lunch Package: \$9.50 per person
Served with Homemade Chips, a Kosher
Dill Pickle & a Homemade Cookie

Choose: One Meat, One Cheese, Lettuce &
Tomato, Mayonnaise or Mustard.
Served on choice of bread

Meats

Chicken
Roast Beef
Turkey
Bologna
Salami
Ham

Additions

Tomato
Lettuce
Mayonnaise
Mustard
Red Onion

Cheese

Muenster
American
Provolone
Swiss

Bread

White Lavash
Wheat Bread
Wheat Lavash
French Bread
Bulkie Roll
Challah Bread
Sourdough Bread
White Bread
Spinach & Herb Wrap
Whole Wheat Wrap
Tomato Basil Wrap

Homemade Potato Chips: \$1.25/bag

Homemade Sweet Potato Chips: \$1.50/bag

Homemade Kale Chips: \$1.50/bag

Hot Entrees

½ Trays serve approximately 8-12 guests/

Full Trays serve 20-25 guests

½ Tray: \$38.00/Full Tray: \$72.00

Baked Ziti

Fettucine Alfredo

Spaghetti & Meatballs

Homemade Vegetarian Lasagna

Sweet Potato Pancakes

*Tortellini (with Roasted Red Pepper or
Pumpkin Sauce)*

Pasta Primavera

Eggplant Parmesan

Stuffed Shells (10 or 20 count)

Noodle Kugel

Quart of Marinara Sauce: \$9.99

½ Tray: \$47.00/Full Tray: \$90.00

Meatballs (25 or 50 count)

Homemade Meat Lasagna

Chicken Parmesan

“Lite” Chicken Parmesan

Chicken Marsala

Chicken Broccoli Ziti

Herb-Roasted Chicken

*Chicken Wings (Buffalo, Teriyaki, Cilantro-
Lime, Chipotle or Honey-Glazed)*

Sausage, Pepper & Onion

½ Tray: \$65.00/Full Tray: \$120.00

Chicken Roulade

Chicken Saltimbocca

½ Tray: \$70.00/Full Tray: \$130.00

Marinated Sirloin Tips

Baked Cod with Crumb Topping

Salmon with Lemon Basil Oil

½ Tray: \$90.00/Full Tray: \$170.00

Beef Stroganoff

Crab-Stuffed Tilapia

Accompaniments

½ Tray: \$27.00/Full Tray: \$50.00

Seasonal Vegetable Medley

Steamed Broccoli

Garlic Mashed Potatoes

Rice Pilaf with Toasted Orzo

Roasted Rosemary Potatoes

Baked Potatoes

½ Tray: \$38.00/Full Tray: \$72.00

Gorgonzola Mashed Potatoes

Mashed Sweet Potatoes with Cinnamon,

Baked Sweet Potatoes

Sugar & Butter

Green Beans Almondine

Spinach with Pine Nuts & Raisins

½ Tray: \$40.00/Full Tray: \$75.00

Parsnip and Cauliflower casserole

Sweet & Sour Vegetable Medley

*Honey Glazed Carrots and Parsnips with
Currants and Leeks*

*Roasted Parsnip, Leeks, & Sweet Potatoes with
Dried Cranberries*

Stuffing with Sausage, Bacon & Apple

Apple Cranberry Walnut Stuffing

with Asiago Demi Bread

Goat Cheese-Stuffed Roasted Red Bliss Potatoes

Beverages

\$1.25 each

*Coke, Diet Coke, Sprite, Gingerale,
Bottled Water*

\$2.25 each

*IBC Root Beer &
Assorted Izze Sparkling Beverages*

Dessert

\$.99 each

Assorted Homemade Cookies

\$5.49

Package of 12 assorted miniature cookies

\$1.49 each

Homemade Brownies

\$2.50 each

Watermelon Bars

Ooey-Goey Smores Bars

Raspberry Bars

*Other homemade baked goods are
available, such as apple pies, pumpkin pies,
blueberry pies, triple berry pies, homemade
cheesecakes, and much, much more!*

Hors d'oeuvres

Menu A

\$19.95/dozen

Vegetable Platter
International Cheese & Crudite Display
Warm Spinach Dip
served with Tortillas or Assorted Breads
Chicken Sate (served with dipping sauce)
Beef Sate' with Dipping Sauce
Vegetarian Quesadillas & Sour Cream & Salsa
Caesar Salad Crustinis
Bruschetta
Falafel Bites (fried garbanzo-bean patties with dipping sauce)
Miniature Vegetable Cakes & dipping sauce
Caprese Bruschetta
Roasted Portobello & Artichoke Bruschetta
Tomato Soup & Grilled Cheese
Miniature Corndogs
with Honey Dijon Dipping Sauce
Spinach & Artichoke in Phyllo Cups
Cajun Beef Skewers
Boneless Buffalo Wings
Jerk Chicken Wings
Shanghai Hot & Spicy Chicken Wings
Teriyaki Chicken Wings
Apple Cranberry Chicken Wings
Cilantro Lime Chicken Wings
Vegetarian-Stuffed Mushrooms
Gorgonzola Meatballs
Autumn Meatballs & Roasted Red Pepper Jam
Chicken Salad Crustinis
Sweet Potato Quesadillas &
Cinnamon Sour Cream
Assorted Vegetable Miniature Quiches
Fresh Fruit Skewers with Dipping Sauce

Menu B

\$29.95/dozen

California Vegetarian Sushi Rolls with Soy
Sauce & Ginger
Italian Antipasto Skewers
Marinated Mozzarella on Rosemary Skewers
Lemon & Dill Tortellini Skewers
Curried Chicken on an Endive Leaf
Pear, Pecan & Brie Cups
Cranberry & Cinnamon Goat Cheese Cups
Asparagus Parmesan Straws
Brie in Puff Pastry with Pear Chutney
Mixed Vegetable & Goat Cheese Tartlet

Smoked Salmon Mousse on Cucumber Discs
Assorted Chicken Bites (e.g., Marsala,
parmesan, Florentine, Caprese, Mediterranean)
New Orleans Fried Catfish Fingers
(with Lemon Roumelade)
Spicy Salmon Cakes with Cucumber Dill Sauce
Homemade soups in miniature bread bowls
(large variety of soups available)
Sliders: your choice of beef, barbecue pork or
barbecue chicken sliders
Dates Wrapped in Bacon
Coconut Shrimp with Dipping Sauce
Award Winning California Maki Dip served with
Tempura Nori Crisps
Award Winning Mediterranean Eggplant Dip
Fruit Salsa served with
Cinnamon Sugar Lavash Chips
Crab-Stuffed Mushrooms
Antipasto Bites

Menu C

\$49.95/dozen

Mediterranean Platter
Antipasto Platter
Ahi Tuna or Salmon Sushi Rolls with Soy Sauce
& Ginger
Beef Carpaccio Maki Roll
Bite-sized Lobster Corndogs,
served with Lemon Remoulade
Tenderloin Crustinis
with Horseradish Cream Sauce
Award-Winning Seven Cheese Tuscan Dip (with
Homemade Lavash Chips)
Miniature Crab Cakes
Lollipop Lambchops
Miniature Beef Wellingtons
Crab Cake Sliders
Pan-Seared Sea Scallops with Butternut Squash
Puree, Mango Salsa or a Vanilla Buerre Blanc
Crab or Shrimp with Mango and Avocado
Buffalo or Cajun-style shrimp with dipping
sauces
Raw Bar (freshly shucked oysters, littleneck
clams, crab claws & shrimp cocktail)
Oyster Shooters
Jumbo Gulf Shrimp Cocktail
Scallops wrapped in Bacon
Shrimp & Crab Martinis
Ahi Tuna (Lightly marinated sushi-grade tuna,
grilled, with a coconut risotto cake, served on a
Nori chip with green apple wasabi drizzle)

Dessert Selections

\$19.95/dozen-\$29.95/dozen

- Brownies
- Canoli Dip
- Candy Buffet
- Lemon Bars
- Miniature Pastries
- Caramel Apple Bites
- Miniature Fruit Pizzas
- S'mores Popcorn Pops
- Gourmet Cheesecake Bar
- Mixed Berry & Brie Bites
- Ooey Goey S'mores Bars
- Chocolate Dipped Strawberries
- Strawberry Shortcake Skewers
- French Toast Bread Pudding
- Crispy Bananas with Nutella
- Chocolate Cheesecake Cups
- Fresh Fruit Skewers with Dipping Sauce
- Chocolate Pudding with Bacon Spoons

Additional Suggested Menu Selections

Grand Mariner Berries to Accompany Your Wedding Cake: \$2.95/pp

Canoli Dip: \$4.95/pp

Gourmet Coffee Bar: +\$2.50/pp

Homemade Cookies served with Cinnamon-Vanilla Infused Milk (served warm in the winter and cold in the summer): \$4.95/pp

****Please inform your server if anyone in your party has a food allergy****

- Marshmallow Pops
- Key Lime Pie Shooters
- Assorted Homemade Cookies with Infused Milk
- Fruit Salsa with Cinnamon Sugar Lavash Chips
- Chocolate Bundles with Chocolate Ganache
- Chocolate Dipped Pretzel Sticks
- Mixed Berry Tiramisu
- Milky Way Brownie Bites
- Banana Pudding Shots
- Assorted Cake Pops
- Caramel Apple Rice Krispie Treats
- Sweet Cream Ricotta Filled Strawberries
- Vanilla Pudding Topped with Fresh Berries
- *Chocolate Fountain with all of the fixings (Your choice of milk, dark or white chocolate, served with Oreos, Rice Krispie Treats, Strawberries, Marshmallows, etc.)* +\$10.95/pp

Rental Fees for:

- Tables, Chairs, Tents, Napkins, Grills,
- Linens, Glassware China, etc. –
- To be Determined
- (Disposable products are provided free of charge if no china is rented)

We are happy to coordinate your rentals at no additional fee.

****Massachusetts Meals Tax (7.00%) will be added to the final bill***

****Pricing is subject to change***

****Gratuity is not included***

****Pricing is only valid for pick-up or drop-off orders***

Please note: There is a 25% deposit due to reserve the order