

# ***J & L Catering***



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## **Sample Banquet Menus**

*\*Please inform your server if anyone in your party has a food allergy.\*  
Below, please find a small sampling of our menu offerings.  
We are happy to customize a menu for your event!*

### **Basic Banquet Menu**

#### **Salad**

*Select One:*

*Garden Salad  
(served with Homemade Balsamic Vinaigrette)  
or  
Traditional Caesar Salad  
(Served with homemade dressing)*

#### **Entrées**

*Select Two:*

*Vegetable Tart  
Vegetarian Lasagna  
Pasta Primavera  
Portabella Napoleon  
Vegetable Cake with Roasted Red Pepper Sauce  
Chicken Broccoli Ziti  
Chicken Marsala  
Chicken Florentine  
“Lite” Chicken Parmesan  
Traditional Chicken Parmesan  
Orange Sesame Chicken  
Herb Roasted Chicken*

#### **Accompaniments**

*Select Two:*

*Herb Roasted Butternut Squash  
Spaghetti Squash  
Seasonal Vegetable Medley  
Peas & Caramelized Onions  
Sweet Potatoes Puree  
Vegetable Slaw  
Roasted Garlic Mashed Potatoes  
Baked Potatoes  
Roasted Potatoes  
Rice Pilaf with Toasted Orzo  
Wild Rice  
White Rice*

#### **Dessert**

*Select One:*

*Assorted Homemade Cookies  
Fresh Fruit Skewers with Vanilla Yogurt*

#### **Coffee & Tea**

*Regular, Decaffeinated and Assorted Teas  
Add a Gourmet Coffee Bar + \$2.50/pp*

## **Banquet Menu #1**

### **Hors d'oeuvres**

Select Two from Hors d'oeuvres Menu A  
(on page 4)

### **Salad**

Select One:

Garden Salad

(served with Homemade Balsamic Vinaigrette)

Fresh Cucumber & Red Onions with Rice Wine  
Vinegar

or

Traditional Caesar Salad

(Served with homemade dressing)

### **Entrées**

Select Two:

Vegetarian Lasagna

Pasta Primavera

Portabella Napoleon

Vegetable Cake with Roasted Red Pepper Sauce

Chicken Broccoli Ziti

Chicken Marsala

Chicken Florentine

"Lite" Chicken Parmesan

Traditional Chicken Parmesan

Orange Sesame Chicken

or

Herb Roasted Chicken

Polish Keilbasa with Grilled Peppers & Onions

### **Accompaniments**

Select Two:

Herb Roasted Butternut Squash

Spaghetti Squash

Sautéed Bok Choy

Steamed Asparagus

Seasonal Vegetable Medley

Broccoli Rabe

Peas & Caramelized Onions

Sweet Potatoes Puree

Vegetable Slaw

Roasted Garlic Mashed Potatoes

Baked Potatoes

Roasted Potatoes

Rice Pilaf with Toasted Orzo

White Rice

### **Coffee & Tea**

Regular, Decaffeinated and Assorted Teas

Add a Gourmet Coffee Bar + \$2.50/pp

**All Packages are served with Fresh Rolls &  
Our Signature Compound Butter**

**Servers & Chefs are included in your package**

## **Banquet Menu #2**

### **Stationary Hors d'oeuvres**

*International Cheese & Crudite Display*

*&*

*Select Three from Hors d'oeuvres*

*Menu A &/or B (page 4):*

### **Salad**

*Select One:*

*Garden Salad*

*(served with Homemade Balsamic Vinaigrette)*

*Fresh Cucumber & Red Onions  
with Rice Wine Vinegar*

*Traditional Caesar Salad  
(Served with homemade dressing)*

*Cranberry Walnut Salad  
(Served with Homemade  
Cherry Balsamic Vinaigrette)*

*Sesame Asian Salad  
Classic Greek Salad  
Spinach, Pear & Goat Cheese Salad  
Strawberry & Kiwi Arugula Salad with  
Honey Lime Vinaigrette*

### **Entrées**

*Select Two:*

*Vegetarian Lasagna  
Pasta Primavera  
Portabella Napolean  
Vegetable Cake with Roasted Red Pepper Sauce  
Chicken Broccoli Ziti  
Chicken Marsala  
Chicken Florentine  
"Lite" Chicken Parmesan  
Traditional Chicken Parmesan  
Chicken Saltimbocca  
Orange Sesame Chicken  
Herb Roasted Chicken  
Polish Keilbasa with Grilled Peppers & Onions  
Baked Cod with Crumb Topping  
Grilled Salmon with Lemon Basil Oil  
Dill-Poached Salmon  
Baked Tilapia with Tomato White Wine Sauce  
Marinated Sirloin Tips*

*Dry-Rubbed Sirloin Tips  
Beef & Vegetable Stir Fry  
Beef or Chicken Stronganoff*

### **Accompaniments**

*Select Four:*

*Herb Roasted Butternut Squash  
Spaghetti Squash  
Sautéed Bok Choy  
Steamed Asparagus  
Seasonal Vegetable Medley  
Broccoli Rabe  
Peas & Pearl Onions  
Sweet Potato Puree  
Vegetable Slaw  
Roasted Garlic Mashed Potatoes  
Baked Potatoes  
Roasted Potatoes  
Rice Pilaf with Toasted Orzo  
White Rice  
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  
Gorgonzola Mashed Potatoes  
Wild Rice Pilaf with Dried Fruits and Nuts*

### **Coffee & Tea**

*Regular, Decaffeinated and Assorted Teas  
Add a Gourmet Coffee Bar + \$2.50/pp*

***All Packages are served with Fresh Rolls &  
Our Signature Compound Butter***

***Servers & Chefs are included in your package***

## **Banquet Menu #3**

### **Item**

#### **Stationary Hors d'oeuvres**

*International Cheese & Crudite Display  
&*

*Select Five from Hors d'oeuvres  
Menus A,B &/ or C:*

#### **Soup or Salad**

*Select One:*

*Garden Salad*

*(Served with Homemade Balsamic Vinaigrette)*

*Traditional Caesar Salad*

*(Served with homemade dressing)*

*Watermelon Sweet Basil Salad*

*Cranberry Walnut Salad*

*(Served with Homemade Cherry Balsamic  
Vinaigrette)*

*BLT Salad*

*Spinach, Pear & Goat Cheese Salad*

*Baby Spinach & Mandarin Orange Salad with  
Citrus Vinaigrette*

*Endive and Roasted Fennel*

*Tortilla Salad*

*Fresh Cucumber & Red Onions with*

*Rice Wine Vinegar*

*Sesame Asian Salad*

*(Baby field greens, water chestnuts, baby corn,  
snow peas and bean sprouts served with sesame  
ginger vinaigrette, topped with crispy noodles)*

*Award-Winning New England Clam Chowder*

*Award-Winning Hearty Garden*

*Vegetable & Tortellini*

*Chilled Tomato Taragon & Cucumber Avocado*

*Home-style Chicken & Pasta*

*Vegetable Minestrone*

*Corn Chowder*

*Southwestern Black Bean*

*Celery Root Soup*

*Gazpacho*

*or*

*Seasonal Selection (i.e., Chilled Berry Soups,  
Chilled Melon Soups, etc.)*

### **Entrées**

*Select Two:*

*Select from Package One or Two, or*

*Homemade Crab Cakes served with a dijon  
mustard beurre blanc sauce*

*Grilled Swordfish with a Cherry Tomato, Capers &  
White Wine Sauce*

*Broiled Halibut Oscar*

*(topped with Jumbo Lump Crabmeat &  
Hollandaise Sauce)*

*or*

*Chicken Roulade*

*(wrapped with prosciutto or sun-dried tomatoes,  
asparagus, cheese,  
and a delicate beurre blanc sauce )*

*Herb Roasted Chicken*

*(served with prosciutto, portabella mushrooms,  
and a delicate beurre blanc sauce )*

*Grilled Filet Mignon*

*with Mushroom Merlot Sauce*

*Grilled New York Sirloin with Frizzled Onions*

*Grilled Rib Eye*

*with Gorgonzola Compound Butter*

### **Accompaniments**

*Select Four from Menu Two*

### **Coffee & Tea**

*Regular, Decaffeinated and Assorted Teas*

*Add a Gourmet Coffee Bar + \$2.50/pp*

***All Packages are served with Fresh Rolls &  
Our Signature Compound Butter***

***Servers & Chefs are included in your package***

## Hors d'oeuvres

### Menu A

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

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  
Award Winning California Maki Dip served with  
Tempura Nori Crisps  
Award Winning Mediterranean Eggplant Dip  
Fruit Salsa served with  
Cinnamon Sugar Lavash Chips  
Antipasto Bites

### Menu C

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-Stuffed Mushrooms  
Coconut Shrimp with Dipping Sauce  
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)

**Breakfast Hors d'oeuvres Selections**

Deviled Eggs  
Sausage Biscuits  
Sausage in Puff Pastry  
Assorted Miniature Quiches  
Fresh Fruit Platter with Yogurt Dip  
French Toast Skewers served with Pure  
Maple Syrup Drizzle

**Dessert Selections**

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

Waffle Bites with Blueberry, Whipped  
Cream & Maple Syrup  
Miniature Potato Pancakes  
served with Applesauce  
Grapefruit Cups with Wine Syrup  
Honeydew in Lemon Thyme Syrup  
Assorted Frittata Bites

Fresh Fruit Skewers with Dipping Sauce  
Chocolate Pudding with Bacon Spoons  
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

**Additional Suggested Menu Selections**

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

**Service Fees over & beyond five or seven  
hours for the above menus:**

**Chef Fees:**

**Note:** Chef Fees are Required for Carving  
Station, Waffle & Omelet Stations  
\$35.00-\$45.00/Chef/Hour

**Servers**

\$30.00/hr each

**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**

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