

J & L Catering



112 Main Street, Medway, Massachusetts 02053

Phone: (617) 852-7127

E-mail: jnlcatering@yahoo.com

www.jandlcatering.net

Sample Cocktail Menus

Sample Cocktail Menu without service

Item

Price

*1/2 trays serve 8-12 guests/Full Trays serve 20-25 guests

Appetizer Party

Recommended: Select the Total number of "dozens" equal to your guest count. Recommend approximately 2 pieces per person of each item selected

\$19.95/dozen

Vegetable Platter

Warm Spinach Dip

(served with Tortillas or Assorted Breads)

Beef Sate' with Dipping Sauce

Classic Bruschetta

Falafel Bites

(fried garbanzo-bean patties with dipping sauce)

Assorted Vegetable Miniature Quiches

Miniature Corndogs

(with Honey Dijon Dipping Sauce)

Boneless Buffalo Wings

Shanghai Hot & Spicy Chicken Wings

Apple Cranberry Chicken Wings

Vegetarian-Stuffed Mushrooms

Chicken Salad Crustinis

Autumn Meatballs & Roasted Red Pepper Jam

International Cheese & Crudite Display

Caesar Salad Crustinis

Chicken Sate (served with dipping sauce)

Vegetarian Quesadillas & Sour Cream & Salsa

Roasted Portobello & Artichoke Bruschetta

Caprese Bruschetta

Miniature Vegetable Cakes & Dipping Sauce

Fresh Fruit Skewers with Dipping Sauce

Spinach & Artichoke in Phyllo Cups

Cajun Beef Skewers

Jerk Chicken Wings

Teriyaki Chicken Wings

Cilantro Lime Chicken Wings

Gorgonzola Meatballs

Sweet Potato Quesadillas & Cinnamon Sour Cream

\$29.95/dozen

Italian Antipasto Skewers

Lemon & Dill Tortellini Skewers

Pear, Pecan & Brie Cups

Asparagus Parmesan Straws

Mixed Vegetable & Goat Cheese Tartlet

Dates Wrapped in Bacon

New Orleans Fried Catfish Fingers

(with Lemon Roumelade)

Assorted Chicken Bites (e.g., Marsala, parmesan, Florentine, Caprese, Mediterranean)

Homemade soups in miniature bread bowls (large variety of soups available)

Sliders: your choice of beef, barbecue pork or barbecue chicken sliders

Award-Winning California Maki Dip served with Tempura Nori Crisps

Marinated Mozzarella on Rosemary Skewers

Curried Chicken on an Endive Leaf

Cranberry & Cinnamon Goat Cheese Cups

Brie in Puff Pastry with Pear Chutney

Smoked Salmon Mousse on Cucumber Discs

Award Winning Mediterranean Eggplant Dip

Spicy Salmon Cakes with Cucumber Dill Sauce

California Vegetarian Sushi Rolls with Soy Sauce & Ginger

\$49.95/dozen

*Mediterranean Platter
Bite-sized Lobster Corndogs
(served with Lemon Remoulade)
Miniature Crab Cakes
Crab Cake Sliders
Coconut Shrimp with Dipping Sauce
Jumbo Gulf Shrimp Cocktail*

*Antipasto Platter
Tenderloin Crustinis with Horseradish Cream Sauce
Miniature Beef Wellingtons
Lollipop Lambchops
Crab-Stuffed Mushrooms
Scallops wrapped in Bacon
Crab or Shrimp with Mango and Avocado*

*Buffalo or Cajun-style shrimp with dipping sauces
Ahi Tuna or Salmon Sushi Rolls with Soy Sauce & Ginger
Award-Winning Seven Cheese Tuscan Dip (with Homemade Lavash Chips)
Pan-Seared Sea Scallops with Butternut Squash Puree, Mango Salsa or a Vanilla Buerre Blanc*

Dessert

\$19.95/dozen

*Brownies
Canoli Dip
Lemon Bars
Miniature Pastries
Caramel Apple Bites
Miniature Fruit Pizzas
S'mores Popcorn Pops
Gourmet Cheesecake Bar
Mixed Berry & Brie Bites
Ooey Goopy 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
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*

**(Disposable Products Included in Delivery)*

**Delivery fee may apply*

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

Sample Cocktail Party Menus with Service

Sample Cocktail Party Menu #1

**Includes Servers & Chefs for your Event, for up to five hours;
see terms and conditions**

**indicates traditionally stationary selections*

Select five:

**Vegetable Display*
**International Cheese & Crudite Display*
**Warm Spinach Dip*
served with Homemade Tortillas
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

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
Spinach & Artichoke in Phyllo Cups
Assorted Vegetable Miniature Quiches

Fresh Fruit Skewers with Dipping Sauce
California Vegetarian Sushi Rolls with Soy Sauce & Ginger
Macaroni & Cheese Bites with Panko Bread Crumbs & Shredded Parmesan Cheese
**Salads served in individual cups (select from cranberry walnut; Spinach, Pear & Goat Cheese, or Arugula*
with Mandarin Orange, Kiwi & Honey Lime Vinaigrette)

**All Menus with service include beautiful presentation on either
rustic or stainless displays with fresh décor*

7.00% Massachusetts Meals Tax will be added to all packages

Sample Cocktail Party Menu #2

**Includes Servers & Chefs for your Event, for up to five hours;
see terms and conditions**

Select One from Each Station

Stationary Displays

International Cheese Display

Mediterranean Platter

Tenderloin Crustinis with Horseradish Cream Sauce

Italian Station

*Autumn Miniature Homemade Meatballs
with Roasted Red Pepper Jam*

Antipasto Skewers

Sweet Potato Quesadillas with Sweet Ginger Sour Cream

Individual Rustic Assorted Pizzas (Vegetarian)

Vegetarian Stuffed Mushrooms

Asian Station

Chicken Satay with Thai Peanut Dipping Sauce

Miniature Vegetable Spring Rolls with Dipping Sauce

Salad

Cranberry Walnut Salad (served in individual cups)

Seafood Station

Fish Skewers (Swordfish, depending on availability & market price)

Miniature Crab Cakes with Lemon Caper Roumelade

Grilled Citrus Shrimp with Chipotle Sauce

Sample Cocktail Party #3

Includes Servers & Chefs for your Event

**indicates traditionally stationary selections*

**Includes Servers & Chefs for your Event, for up to five hours;
see terms and conditions**

Select three:

- *Vegetable Display*
- *International Cheese & Crudite Display*
- *Warm Spinach Dip*
served with Homemade Tortillas
- 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*
- Spinach & Artichoke in Phyllo Cups*
- Fresh Fruit Skewers with Dipping Sauce*
- California Vegetarian Sushi Rolls with Soy Sauce & Ginger*
- Macaroni & Cheese Bites with Panko Bread Crumbs & Shredded Parmesan Cheese*
- *Salads served in individual cups (select from cranberry walnut; Spinach, Pear & Goat Cheese, or Arugula with Mandarin Orange, Kiwi & Honey Lime Vinaigrette)*
- Miniature Corndogs*
with Honey Dijon Dipping Sauce
- 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*

Select three:

- 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*
- Smoked Salmon Mousse on Cucumber Discs*
- Assorted Chicken Bites (e.g., Marsala, parmesan, Florentine, Caprese, Mediterranean)*
- Spicy Salmon Cakes with Cucumber Dill Sauce*
- Jumbo Gulf Shrimp Cocktail*
- Dates Wrapped in Bacon*
- New Orleans Fried Catfish Fingers*
(with Lemon Roumelade)
- Homemade soups in miniature bread bowls*
(large variety of soups available)

**Slider bar: your choice of two: beef, barbecue pork or
barbecue chicken sliders (Crab Cake Sliders
+\$3.75/pp)*

Buffalo or Cajun-style shrimp with dipping sauces

Select three:

*Award Winning California Maki Dip served with
Tempura Nori Crisps*

**Award Winning Mediterranean Eggplant Dip*

**Mediterranean Display*

**Antipasto Display*

Ahi Tuna or Salmon Sushi Rolls

with Soy Sauce & Ginger

*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

*Pan-Seared Sea Scallops with Butternut Squash Puree,
Mango Salsa or a Vanilla Buerre Blanc*

**Fruit Salsa served with
Cinnamon Sugar Lavash Chips*

Antipasto Bites

Crab-Stuffed Mushrooms

Coconut Shrimp with Dipping Sauce

Crab or Shrimp with Mango and Avocado

**Raw Bar (freshly shucked oysters, littleneck clams,
crab claws & shrimp cocktail)(+\$7.00/pp)*

Oyster Shooters

Scallops wrapped in Bacon

Ahi Tuna

*(Lightly marinated sushi-grade tuna, grilled, with a
coconut risotto cake, served on a Nori chip with green
apple wasabi drizzle)*

Dessert

Select two (+\$3.50/pp for each additional dessert):

<i>Brownies</i>	<i>Mixed Berry & Brie Bites</i>
<i>Canoli Dip</i>	<i>Ooey Gooey S'mores Bars</i>
<i>Candy Buffet</i>	<i>Chocolate Dipped Strawberries</i>
<i>Lemon Bars</i>	<i>Strawberry Shortcake Skewers</i>
<i>Miniature Pastries</i>	<i>French Toast Bread Pudding</i>
<i>Caramel Apple Bites</i>	<i>Crispy Bananas with Nutella</i>
<i>Key Lime Pie Shooters</i>	<i>Fresh Fruit Skewers with Dipping Sauce</i>
<i>Miniature Fruit Pizzas</i>	
<i>S'mores Popcorn Pops</i>	
<i>Chocolate Pudding with Bacon Spoons</i>	
<i>Assorted Homemade Cookies with Infused Milk</i>	
<i>Fruit Salsa with Cinnamon Sugar Lavash Chips</i>	
<i>Chocolate Dipped Pretzel Sticks</i>	<i>Mixed Berry Tiramisu</i>
<i>Milky Way Brownie Bites</i>	<i>Banana Pudding Shots</i>
<i>Caramel Apple Rice Krispie Treats</i>	
<i>Sweet Cream Ricotta Filled Strawberries</i>	<i>Vanilla Pudding Topped with Fresh Berries</i>

Coffee & Tea

Regular, Decaffeinated and Assorted Teas

Add a Gourmet Coffee Bar + \$2.50/pp

(Disposable Products Included Upon Request)

Sample Stations Menu

**Includes Servers & Chefs for your Event, for up to seven hours;
see terms and conditions**

Hors d'oeuvres

Select Four for Cocktail Hour:

Select Three: for "Dinner":

- | | |
|---|---|
| <i>Potato Pancakes with
Sour Cream & Applesauce</i> | <i>Asparagus Parmesan Straws</i> |
| <i>Baked Camembert with Currant Sauce</i> | <i>Brie in Puff Pastry with Pear Chutney</i> |
| <i>Tenderloin Crustinis
with Horseradish Cream Sauce</i> | <i>Mixed Vegetable & Goat Cheese Tartlet</i> |
| <i>Goat Cheese Crustini with Pickled Peppers</i> | <i>California Vegetarian Sushi Rolls
with Soy Sauce & Ginger</i> |
| <i>White Bean Dip with Parsley Oil</i> | <i>Italian Antipasto Skewers</i> |
| <i>Warm Spinach Dip served with
Tortillas or Assorted Breads</i> | <i>Marinated Mozzarella on Rosemary Skewers</i> |
| <i>Chicken Sate (served with dipping sauce)</i> | <i>Lemon & Dill Tortellini Skewers</i> |
| <i>Beef Sate' with Dipping Sauce</i> | <i>Curried Chicken on an Endive Leaf
Pear, Pecan & Brie Cups</i> |
| <i>Vegetarian Quesadillas & Sour Cream & Salsa</i> | <i>Cranberry & Cinnamon Goat Cheese Cups</i> |
| <i>International Cheese & Crudite Display</i> | <i>Asparagus Parmesan Straws</i> |
| <i>Caesar Salad Crustinis</i> | <i>Brie in Puff Pastry with Pear Chutney</i> |
| <i>Falafel Bites (fried garbanzo-bean patties
with dipping sauce)</i> | <i>Mixed Vegetable & Goat Cheese Tartlet</i> |
| <i>Miniature Vegetable Cakes & dipping sauce</i> | <i>Assorted Chicken Bites (e.g., Marsala,
parmesan, Florentine, Caprese, Mediterranean)</i> |
| <i>Roasted Portobello & Artichoke Bruschetta</i> | <i>Sliders: your choice of beef, barbecue pork
or barbecue chicken sliders</i> |
| <i>Tomato Soup & Grilled Cheese</i> | <i>Dates Wrapped in Bacon</i> |
| <i>Miniature Corndogs with Honey Dijon Sauce</i> | <i>Award Winning Mediterranean Eggplant Dip</i> |
| <i>Spinach & Artichoke in Phyllo Cups</i> | <i>Fruit Salsa served with</i> |
| <i>Cajun Beef Skewers</i> | <i>Cinnamon Sugar Lavash Chips</i> |
| <i>Boneless Buffalo Wings</i> | <i>Antipasto Bites</i> |
| <i>Jerk Chicken Wings</i> | <i>Mediterranean Platter</i> |
| <i>Shanghai Hot & Spicy Chicken Wings</i> | <i>Antipasto Platter</i> |
| <i>Teriyaki Chicken Wings</i> | <i>Award-Winning Seven Cheese Tuscan Dip (with
Homemade Lavash Chips)</i> |
| <i>Apple Cranberry Chicken Wings</i> | <i>Miniature Crab Cakes</i> |
| <i>Cilantro Lime Chicken Wings</i> | <i>Miniature Beef Wellingtons</i> |
| <i>Gorgonzola Meatballs</i> | <i>Coconut Shrimp with Dipping Sauce</i> |
| <i>Autumn Meatballs & Roasted Red Pepper</i> | <i>Shrimp with Mango and Avocado</i> |
| <i>Jam Chicken Salad Crustinis</i> | <i>Buffalo or Cajun-style shrimp
with dipping sauces</i> |
| <i>Sweet Potato Quesadillas &
Cinnamon Sour Cream</i> | <i>Jumbo Gulf Shrimp Cocktail</i> |
| <i>Assorted Vegetable Miniature Quiches</i> | <i>Scallops wrapped in Bacon</i> |
| <i>Fresh Fruit Skewers with Dipping Sauce</i> | <i>Macaroni & Cheese Balls</i> |
| <i>Curried Chicken on an Endive Leaf
Pear, Pecan & Brie Cups</i> | <i>Bruschetta</i> |
| <i>Cranberry & Cinnamon Goat Cheese Cups</i> | |

Stations
Select Three Stations

Salad Station (select one):

To be Served in Individual Appetizer Portions

*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*

Mashed Potato Bar

***Mashed Potatoes, Accompanied with Sour Cream, Butter, Chives, Tomatoes, Bacon,
Broccoli, Cheddar Cheese & Homemade Gravy***

Pasta Station

Select Two:

Penne Ala Pollo: *Tossed in Blush Alfredo
with Grilled Chicken and Broccoli*

Tri Colored Gemelli Primavera: *Assorted
Bountiful Garden Vegetables Tossed in
Light Garlic Alfredo Sauce*

Shrimp & Bowties: *Bowtie Pasta Tossed in
a Light Garlic Sauce with Baby Shrimp &
Sun Dried Tomatoes*

Shrimp Scampi Rigatoni

Penne Tuscan: *Served with Homemade
Mozzarella, Grilled Chicken
Marinara Sauce*

Gemelli Bolognese: *Bolognese Meat Sauce*

Penne Ala Voula: *Vodka Blush Sauce with
Peas, & Crispy Prosciutto*

Make Your Own Slider Display

*All Beef Burgers, Grilled Chicken & Homemade Vegetable Burgers,
served on soft potato buns with an assortment of toppings
(select five): lettuce, tomato, caramelized onion,
ketchup, herbed mayonnaise, brown mustard, BBQ sauce, chipotle mayonnaise,
crumbled gorgonzola, cheddar cheese*

Soup Station

Select Two:

*Butternut Squash Bisque
Tomato Soup with Grilled Cheese
Award Winning New England
Clam Chowder
Award-Winning Hearty Garden
Vegetable with Tortellini
Vegetable Minestrone
Home-style Chicken & Pasta*

*Mushroom Barley
Beef & Mushroom Barley
Autumn Pumpkin Soup
Corn Chowder
Roasted Root Vegetable Soup
Potato & Leek Soup
Italian Sausage and Garlic
Spicy Chicken Gumbo*

Mediterranean Display

An abundance of Mediterranean delicacies including traditional hummus, tabouli salad, marinated chick pea salad, stuffed grape leaves, fire-roasted peppers, crumbled feta cheese, assorted olives, pepperoncinis, served with homemade pita chips, breadsticks & flatbreads

Dessert

Select Three:

*Brownies
Candy Buffet
Lemon Bars
Miniature Pastries
Caramel Apple Bites
Miniature Fruit Pizzas
S'mores Popcorn Pops
Gourmet Cheesecake Bar
Mixed Berry & Brie Bites
Ooey Gooey S'mores Bars
Chocolate Dipped Strawberries
Strawberry Shortcake Skewers
French Toast Bread Pudding
Banana Wantons with Nutella
Chocolate Cheesecake Cups
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 Dipped Pretzel Sticks
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
Miniature Pumpkin Pies on Vanilla Wafers
Apple Turnovers with Caramel Sauce*

Coffee & Tea

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

****Servers & Chefs are included in your package*
See Terms & Conditions***

Sample Garden Cocktail Party Reception

**Includes Servers & Chefs for your Event, for up to six hours;
see terms and conditions**

Hors d'oeuvres

*Lollipop Lambchops
Coconut Shrimp
Scallops Wrapped in Bacon
Miniature Crabcakes served with Lemon Caper Roumelade
Miniature Lobster Rolls
Cheese Display
Mediterranean Platter
Artichoke & Spinach Dip with Homemade Lavash Chips
Miniature Grilled Cheese*

Select One Chicken & One Beef Hors d'oeuvres

*Chicken Sate (served with dipping sauce)
Assorted Chicken Bites
Chicken Salad Crustinis
Chicken Bruscetta
Curried Chicken on an Endive Leaf
Beef Sate' with Dipping Sauce
Miniature Steak Tips
Teriyaki Beef Skewers
Gorgonzola Meatballs
Autumn Meatballs & Roasted Red Pepper Jam
Tenderloin Crustinis
with Horseradish Cream Sauce*

Soup & Salad Station

*New England Clam Chowder
Hearty Garden Vegetable with Tortellini
Cranberry Walnut Salad
(served with Homemade Balsamic Vinaigrette)
Caesar Salad served with Homemade Dressing
Assorted Artisan Breads*

Dessert

*Super Ooey Gooey S'mores Bars
Infused Milk & Homemade Cookies
Vanilla Cheesecake with Assorted Toppings*

Coffee & Tea

Regular & Decaffeinated Coffee & Assorted Teas

Servers & Chefs are included for the duration of your event
All food will be served in Silver Stainless Steel Chafing Dishes & on Beautiful Platters,
Garnished with Fresh Flowers and Beautifully arranged*