

J & L Catering



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Sample Wedding 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 special day!*

Set 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 Tart served on Puff Pastry

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

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

***J & L Catering will cut your
wedding cake free of charge***

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

Servers & Chefs are included in your package

Set 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 Tart served on Puff Pastry
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
Herb Roasted Chicken & Roasted Root Chutney
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*

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Set 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, Caper &
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

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