JAM
By Hand
BREAKFAST

minimum of 15

JAM simple breakfast

gougères
savory french style pastry puffs with gruyere
sage parker house rolls
cococonut lime sweet bread
honey butter
house made jams
papaya, cardamom ginger kumquat, pear butter

$11 / PERSON

JAM classic breakfast

gougères
savory french style pastry puffs with gruyere
cococonut lime and ganache sweet breads
apricot bread pudding
seasonal sliced fruit
greek yogurt with toasted coconut, agave nectar and granola
honey butter
house made jams
papaya, cardamom ginger kumquat, pear butter

$14 / PERSON
full JAM breakfast

carrot cake french toast
  pennsylvania maple syrup
seasonal sliced fruit
yogurt parfait
greek yogurt, granola, fruit
coconut lime, ganache and sour cream blueberry sweet breads
candied grapefruit scones and pecan date scones
  apple butter, chive cream cheese
house made jams
  papaya, cardamom ginger kumquat, pear butter
smoked fish display
  smoked salmon and whitefish salad, lettuce, tomatoes,
  sliced red onion, capers house made rye rolls

$21 / PERSON

hot breakfast

frittatas
vegetarian curried squash and chorizo, kale
  or
cheddar and chive corn pancakes
  shallot apple compote
potatoes o'miller
  griddle roots in butter, with multicolor peppers and rosemary
breakfast meats
  choice of braised pork, andouille patty
turkey rosemary batter burger, or bulgur chorizo (v)
tropical fruit salad
gougères
  savory french style pastry puffs with gruyere
sage parker house rolls
coconut lime, chocolate ganache and sour cream blueberry sweet breads
cinnamon raisin cream cheese,
cashew chocolate butter
house made jams
  papaya, cardamom ginger kumquat, pear butter

$26 / PERSON
LUNCH

minimum of 15

JAM simple lunch
sandwich platter - choice of 2
1 side, dessert
$14 / PERSON

JAM classic lunch
sandwich platter - choice of 3
2 sides, dessert
$17 / PERSON

JAM deluxe lunch
sandwich platter - choice of 4
3 sides, seasonal sliced fruit, dessert
$20 / PERSON

JAM mini sandwich tray
selection of 3 - made as mini sandwiches
1 side, dessert
$17 / PERSON

box lunches
(minimum of 25, choice of 3 sandwiches)
1 sandwich
fresh chips or whole fruit
dessert
$14 / PERSON
SANDWICHES

all sandwiches are built using JAM house baked breads

- gluten free bread - $2 / person
- pork butifarra
  - aji amarillo spread, pickled red onion
- roasted lamb
  - hummus, roasted red peppers
- smoked corned beef cubano
  - havarti, swiss chard giardiniera, mustard spread
- tofu banh mi
  - sunflower romesco and avocado pate, soy marinated seared tofu, daikon kimchi
- turkey
  - preserve lemon aioli, grilled pear
- chicken pastrami
  - mustardy egg salad spread, arugula, smoked gouda
- chicharron
  - pico de gallo wilted frisee, sweet potato confit, roasted achiote pork butt, calamata aioli
- halloumi
  - grilled halloumi, date puree, mint fennel slaw
- smoked salmon LT
  - green peppercorn mayonnaise, red leaf lettuce, roasted marinated tomato
- caprese wrap
  - hazelnut pesto, arugula, tomato, mozzarella
SIDES

asian kale caesar
yuzu caesar dressing, roasted sesame cashew, wonton crisp

rice vermicelli
julienned vegetables, scallions, cilantro, coconut dressing

castle valley farro
roasted cauliflower, flat parsley, pomegranate seeds, burnt orange vinaigrette

new potatoes
spring onions, roasted garlic, lime crème fraîche

fresh chips

beet salad
frisée, caraway vinigrette

arugula salad
ricotta salata, roasted red pepper, espresso vinaigrette

additional sides - $3 / person

dessert tray - $4 / person
grasshopper brownies, pecan diamonds, apple almond squares
ENTRÉE
SALADS

minimum of 15
served with JAM artisan house made bread and butter
$14 / person

chicken niçoise
grilled chicken breast, soft boiled egg, dijon vinaigrette

chipotle roasted turkey
arugula, pickled grapes, jicama, toasted sunflower seeds, mole vinaigrette

brassicas
roasted cauliflower, kohlrabi rutabaga slaw, green mustard loose mayonnaise, crunchy lentils

zaatar salmon salad
chopped tomato, persian cucumber, mint, romaine, peppers, pomegranate vinaigrette
HOT BUFFET MENU

minimum of 15

salad
choice of kale caesar, beet salad, or arugula salad

1 entrée
2 sides
dessert

JAM house made bread & butter

$24/PERSON

additional entrée - $6 / person
additional sides - $4 / person
entrees

albondigas
veal and pork meatballs in ranchera sauce

lobster mac & cheese (+$4 / person)
gruyère and tarragon bread crumbs

arugula and butternut squash lasagna
provolone, piccante fonduta

beef lasagna
brisket ragout, ricotta, oven roasted tomatoes

tagine chicken
coriander, cumin and harissa

braised short ribs (+$2 / person)
orange cardamom sauce

legumes and teff chili
sharp cheddar, scallion cream

garlic sage roasted pork belly
apple slaw, cracklings

peruvian grilled tilapia
regal farms tilapia, vegetable escabeche

seafood paella
bay scallops, shrimp, squid, chickpeas, roasted red peppers
sides

parmesan polenta
fresh thyme, chardonnay, garlic, cream, parmigiano reggiano

grilled vegetables
montreal steak seasoning

gingered carrots
lemon, candied ginger

grilled brussel sprouts
roasted shiitake, apple

roasted cauliflower
st. germain elderflower, mustard crema

vegetarian biryani
basmati rice, roasted vegetables, yogurt

cheesy potatoes
crushed yukon golds, fontina

smoked chick pea salad
roasted red peppers, fennel, lemon cumin dressing

pad thai salad
rice noodles, julienned vegetables, peanuts, thai lime dressing

soba noodles
shiitake, edamame, roasted winter squash, scallions, ponzu dressing
SNACK BREAKS

minimum of 15

JAM simple snack break
choice of 1 - $4 / person

JAM classic snack break
choice of 2 - $6 / person

JAM deluxe snack break
choice of 3 snacks - $8 / person

snacks

- rosemary caramel popcorn
- cupcakes in a jar ($5)
- hazelnut biscotti
- soft pretzels
- chips & dip (+$2)
  potato, plantain & taro or sweet potato chips,
  served with house made black bean dip,
  mango salsa, three onion dip
HORS D’OEUVRES TRAYS

minimum of 15

pennsylvania local cheese tray
rosemary flatbreads, cheese straws, grapes, fruit confits
$10 / person

vegetable crudité platter
sunflower seed romesco & scallion ranch dip
$6 / person

seasonal cut fruit tray
$8 / person

mediterranean platter
hummus, marinated feta, minted artichokes, grilled vegetables, assorted olives, cucumber slices, marinated roasted red peppers, pita chips
$10 / person

gravlax display
juniper-cured norwegian salmon, brandied mustard, lemon wedges, capers, pumpernickel points
$165 (feeds 15)

dessert tray
grasshopper brownies, pecan diamonds, apple almond squares
$4 / person
EVENT MENUS

minimum of 15

american gothic
chicken pot pie + mac & cheese
bourbon glazed baked ham
brussel sprout salad
pecans, cranberries, buckwheat
parker house rolls + dessert
$27 / PERSON

italian bacchanal
panzanella salad
sourdough, tomatoes, fennel, frisée, red wine vinaigrette
seafood risotto
bay scallops, shrimp, squid, saffron
chicken cacciatore
chopped tomatoes, alphonso olives, orange zest
oil-cured eggplant
rosemary, bay, extra-virgin olive oil
dessert
$28 / PERSON

BBQ
carolina pulled pork or chicken
low country bbq mop
baked beans with smoked turkey
grilled corn salad
tomatoes, shiitake, avocado, red onion, basil, lime
radish fennel slaw + green apple corn bread
$24 / PERSON
autumn soiree
endive pear salad
hazelnut vinaigrette
braised turkey
pear and port gravy
autumn roasted vegetables
short rib mac & cheese
savory scones
pancetta, rosemary
dessert
$29 / PERSON

april showers
turkey waldorf salad
toasted walnuts, asian pears,
red grapes, dijon dressing, spring mix
rare roasted salmon
cold smoked atlantic salmon,
watercress sauce
lemon citrus couscous
grilled asparagus
sour dough bread + dessert
$32 / PERSON

vegan garden
tofu tikka masala
potato edamame hash
cauliflower peas & coriander
quinoa & arugula salad
grilled nan + vegan dessert
$25 / PERSON
southern comfort
pecan crusted chicken strips
whole grain mustard aioli
baby shrimp with cellophane noodles
watermelon salad
feta, fresh mint, heirloom tomatoes,
burnt orange vinaigrette
dessert
$28 / PERSON

latin menu
roasted chicken
peruvian style a la brasa
pulpo
anticucho grilled octopus, yukon gold potato causa
yucca fritters
solterito
haricot verte, queso fresco, peruvian choclo
grilled asparagus
chimichurri
dessert
$27 / PERSON

middle eastern
braised shoulder of lamb
chickpeas and pomegranate molasses
roasted shiitake brussel sprouts
israeli couscous + labneh and pita
citrus mint fruit salad + dessert
$28 / PERSON
<table>
<thead>
<tr>
<th><strong>BEVERAGES</strong></th>
<th></th>
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<tbody>
<tr>
<td><strong>soda cans &amp; bottled water</strong></td>
<td>$3 each</td>
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<tr>
<td><strong>JAM beverages</strong></td>
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<tr>
<td><strong>house made ice teas</strong></td>
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<tr>
<td>nectarine saffron, rosehip raspberry, jasmine unsweetened, sweet mint</td>
<td>$2.5 / person</td>
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<tr>
<td><strong>house made lemonades</strong></td>
<td></td>
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<tr>
<td>hibiscus lime, lavender lemon, tamarind ginger</td>
<td>$2.5 / person</td>
</tr>
<tr>
<td><strong>flavored waters</strong></td>
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<tr>
<td>pineapple lime, cucumber mint, clove apple</td>
<td>$2 / person</td>
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<tr>
<td><strong>fresh squeezed orange juice</strong></td>
<td>$4 each</td>
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<tr>
<td><strong>fresh squeezed grapefruit juice</strong></td>
<td>$4 each</td>
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<tr>
<td><strong>cranberry juice</strong></td>
<td>$3 each</td>
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<tr>
<td><strong>mandarin juice</strong></td>
<td>$3 each</td>
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<tr>
<td><strong>coffee and tea</strong></td>
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<tr>
<td><strong>fair trade organic green street roasters coffee,</strong></td>
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<tr>
<td>served with cream, sugars, stirrers, coffee cups and lids</td>
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<tr>
<td><strong>cold brew</strong></td>
<td>$3 / person</td>
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<tr>
<td><strong>tea box</strong></td>
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<tr>
<td>assorted tea bags</td>
<td></td>
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<tr>
<td>serves 8-10 people</td>
<td>$30 / box</td>
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<tr>
<td><strong>tea tower</strong></td>
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<tr>
<td>assorted tea bags</td>
<td></td>
</tr>
<tr>
<td>serves 32-40 people</td>
<td>$115 / tower</td>
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</tbody>
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The Details

Included with Your Order
All orders come complete with ecofriendly disposable dinnerware, utensils, serving pieces and table covers.
  • We offer enhanced bamboo disposables for $3 per person
  • Real china, silver and copper platters for $5 per person

Minimums and Policies
We require 48 hours’ notice for orders.
  • Because all our menu items are made fresh that day in house we need at least 48 hours to order and prepare your meals from scratch
Ordering hours are 9 am to 5 pm - Monday through Friday.
Deliveries are made 7 days a week.
Minimums:
  • 15 person minimum
  • Weekdays - 15 person minimum with minimum of $400 for delivery
  • Weekends - Saturday and Sunday orders require a $1,000 minimum

Delivery Information and Fees
JAM provides deliveries and expert setup by our uniformed, courteous and professional staff.
  • Orders delivered within 30 to 45-minute window prior to meal time you provide
  • Orders with extensive set up may require earlier delivery time
$25 delivery fee for Philadelphia area.
$50 delivery fee outside the city.

Dietary Restrictions
If you have a guest with allergies, your sales coordinator would be happy to assist with any questions or concerns

Payment
Payment is required at time of order confirmation

Cancellation Policy
  • 48 hours prior - no charge.
  • day prior - full charge.
  • day of - full charge.