**DROP OFF CATERING MENU**

Thank you for considering J Street! Drop-off catering is perfect for special events, corporate lunches, office lunches, and more!

 

**About Us** - Our chef brings more than 10 years of catering experience with him in addition to endless creativity and menu ideas. We prepare our food from scratch every day and spend many hours in our commissary kitchen every morning handcrafting our extraordinary food. Our chef has won several regional and national awards for his food, recipes, creativity, and dedication to the culinary profession. We pride ourselves on providing exceptional restaurant quality food and our customers continue to confirm this is the case. We take catering cuisine to the next level!

**Policies –**

* J Street requires 36 hours notice on all catering orders, but sometimes we can accommodate less if you are in a pinch.
* We also require a $200 minimum food order (unless otherwise noted below).
* Prices do not include tax or delivery (Delivery is based on size and distance of order).
* Chaffing dishes and sternos are standard for orders of 100 people or more. If you would like warmers for smaller orders, please request at time of order ($8 per set).

**Most Importantly –** As you can see from our menu below, J Street is very versatile in our offerings. If you need a customized menu or don’t see something you like, PLEASE reach out and let us cater specifically to you!

**Breakfast Drop Offs**

**See last page for beverage options**

***Classic - $11pp***

Cheesy scrambled eggs, skillet potatoes, and choice of bacon or sausage

***BYOB - $12pp***

Everything you need to build your own breakfast burritos! Flour tortillas (corn available upon request), scrambled eggs, choice of bacon or sausage, roasted potatoes, green chile, shredded cheese, and hot sauce

***Southwest - $12pp***

Cheesy scrambled eggs, housemade salsa, chimayo chili roasted potatoes, choice of bacon or sausage, and hot sauce

***French - $13pp***

Crustless quiche Lorraine (bacon and cheese), Mornay Sauce, Lyonnaise potatoes, and sausage links

***Biscuits and Gravy - $13pp***

Fresh baked biscuits, housemade country sausage gravy, sausage links, scrambled eggs, and hot sauce

***Add-ons:***

Assorted breakfast pastries - $24/dz

Assorted Bagels and cream cheese - $24/dz

Whole fruit (apples, oranges, bananas – based on availability) - $2/pc

Mixed fruit Bowl - $3/pp (minimum 10)

**Irish Pub Drop Off**

***$16pp***

**Shepherd’s Pie** – Braised Beef, carrots, onions, mushrooms, cheesy mashed potatoes (GF)

**OR**

**Bangers and Sausage –** Traditional English Banger Sausage (2 per person) and white cheddar and garlic mashed potatoes

Served with a side of roasted Brussel Sprouts, fennel, onions and honey mustard vinaigrette

Rolls

*Vegetarian Option: Vegetarian Shepherd’s Pie – Carrots, onions, mushrooms, cheesy mashed potatoes*

**American Comfort Drop Off**

*$16pp*

**Chicken Pot Pie –** Chicken, carrots, onion, sweet peas, mashed potatoes, and a flaky pastry crust

**OR**

**Classic Meatloaf (min 20 people) –** mushroom demi and garlic white cheddar mashed potatoes

Served with a traditional green salad with ranch or Italian dressing

*Vegetarian Option: Veggie Pot Pie – Carrots, onion, sweet peas, mashed potatoes, and a flaky pastry crust*

**Thai Drop Off (GF)**

*$15pp*

Chicken Massaman Curry – Housemade curry paste, chicken, potatoes, coconut milk, served over jasmine rice

Served with Asian Salad of romaine, red onion, carrots, and sesame vinaigrette

*Vegetarian option: Red Curry Fried Rice – homemade curry paste, jasmine rice, egg, Chinese long bean, onion, carrots, and Chinese broccoli*

**Greek Drop Off**

*$15pp*

Mediterranean Grilled Chicken

Substitute Mediterranean Grilled Steak +$3pp

Roasted garlic and herb seasoned potatoes

Served with a Greek Salad of romaine, red onion, tomato, cucumber, kalamata olives, feta cheese, and Greek dressing

*Vegetarian Option: Sub hard-boiled egg for Chicken*

**Add: Hummus with warm pita bread + $3pp**

**Italian Drop Off**

*$16pp*

Rigatoni Bolognese – Rigatoni with rich and meaty Bolognese sauce

OR

Chicken Marsala – Frenched Chicken breast in a cremini mushroom Marsala wine sauce with garlic parmesan mashed potatoes

Fresh made roasted garlic bread

Cesar Salad – Romaine lettuce, Cesar dressing, shaved parmesan cheese, and house made garlic croutons

*Vegetarian Option: Baked Rigatoni – Marinara sauce, mushrooms, mozzarella cheese*

**Indian Drop Off**

*$16pp*

Chicken Vindaloo – Chicken, potatoes, spicy vindaloo curry, with basmati rice

Garlic Naan

Cucumber tomato salad with yogurt dressing

*Vegetarian option : Vegetable Biryani – saffron rice with onions, peppers, and tomato*

**French Drop Off**

*$17pp*

Beef Bourguignon – Braised beef, mushrooms, burgundy sauce

Garlic Mashed potatoes – Yukon potatoes, roasted garlic, white cheddar

Salad of Butter lettuce, pickled red onions, tomatoes, charred shallot and tarragon vinaigrette

*Vegetarian Option: Nicoise Salad – butter lettuce, green beans, fingerling potatoes, hard-boiled egg, tomato, tarragon vinaigrette*

**Southwest Drop Off**

*$14pp*

Taco Bar – Fresh corn tortillas, ground beef, lettuce, tomato, cheese, and homemade salsa

*Vegetarian Option: Sub pinto beans for ground beef on the taco bar*

**Upgrade:**

Housemade Frybread shells (min 20 people) - $3pp

Flour tortillas (or mix of corn and flour) -$1pp

Achiote Chicken - $2pp

Steak - $2pp

**Add (minimum 20 people):**

Freshmade corn tortilla chips and housemade salsa - $3pp

Freshmade flour tortilla chips and housemade queso - $5pp

Both - $6pp

**BBQ Drop Off**

**Min 48 hours notice for smoked meats**

*$17pp*

Choose 1- House smoked pulled pork, House smoked Chicken, House smoked brisket, or house smoked hot links (Choose 2 for $5pp more, three for $9pp more)

House made BBQ sauces

Brioche Buns

Choice of Side:

Loaded mashed potato salad – Yukon potatoes, sour cream, cheddar cheese, and chives

Housemade Slaw

Cucumber Salad – English Cucumber, red onions, sweet red wine vinaigrette

Loaded Mac Salad – Creamy macaroni salad with ham, white cheddar, and roasted pablano peppers

**Box Lunch Drop Off**

*$15 pp*

Includes sandwich, chips and a piece of fruit OR cookie

* Fall Chicken Salad (minimum order of 12) – roasted chicken, carrots, celery, onions, pumpkin seeds, dried cranberries, apple cider aioli on a buttery croissant
* Roast beef and cheddar with tomato and horseradish aioli
* Turkey and swiss with fennel Brussel sprout slaw and aioli
* Muffuletta with salami, capicola, soppressata, ham, provolone, olive tapenade, and Dijon aioli
* Caprese Sandwich with tomato, fresh mozzarella, fresh basil, garlic aioli, and balsamic reduction

**Holiday Drop Off #1**

*$25 pp (min 20 people)*

Choice of roasted or smoked turkey breast

Cornbread stuffing

Sweet potato casserole with marshmallows

Garlic mashed potatoes with skillet gravy

Green Salad

Rolls

**Holiday Drop Off #2**

*$29 pp (min 20 people)*

Braised beef short ribs with red wine sauce

Garlic mashed potatoes

Roasted Brussel sprouts with fennel and onions

Savory mushroom bread pudding with cremini, portabella mushrooms, garlic butter, fresh thyme, and sourdough bread

Green Salad

Rolls

**Appetizer Drop Off**

*$5pp each to add on to any of the above menus*

*1 option - $8pp/2 options - $ 15pp/3 options - $20pp/4 options - $24pp*

* Bangkok Brussels – Roasted Brussel sprouts with sweet chili soy glaze
* Cheese Fondue – Garlic and shallots, white wine reduction, gruyere, welsh cheddar, with French baguette
* Traditional Bruschetta – tomato, onion, garlic, basil, and olive oil, served with crostini
* Mediterranean Bruschetta – roasted tomato, Kalamata olives, artichoke hearts, red onions, and feta cheese, served with crostini
* Chips and house made salsas – Homemade corn chips, fire roasted tomato salsa and salsa verde
* Chips and queso – homemade flour chips with house made queso blanco
* Stuffed roasted jalapenos – goat cheese, cream cheese, bacon, and cheddar cheese with house made BBQ sauce
* Meat and Cheese Tray – assortment of meats and cheeses with crackers
* Cheese Tray – assortment of cheeses with crackers
* Crudité – Assortment of fresh vegetables with housemade ranch for dipping

**Dessert Drop Off**

* Assorted Fresh Baked Cookies $18/doz
* Assorted French macaroons $7pp
* Butterscotch Bread Pudding $7pp
* Fudge Brownies $4pp
* Rice Crispy Treats $4pp
* Chef’s Artesian Cupcakes $40/doz (min 12 each)
	+ Peanut Butter and Jelly – Jelly filled white cake with peanut butter buttercream
	+ Pumpkin – Pumpkin Spice cake with cinnamon cream cheese frosting
	+ S’mores – Graham cake with marshmallow butter cream and milk chocolate ganache
	+ Strawberry Cheesecake – Strawberry cake with cream cheese frosting and strawberry balsamic gastrique
	+ *Sky’s the limit – You tell us what you want and we’ll do our best to make it happen!*

**Drinks Drop Off**

* Starbucks Coffee (regular/decaf) or tea with creamer, sugar, sugar substitute, stir sticks and cups - $20 (10 servings)
* Assorted Canned soda - $1
* Assorted Bottled soda - $2
* Bottled Water - $1
* Bottled Iced Tea (sweet or unsweetened) - $3
* Bottled Lemonade - $3
* Assorted Bottled Juices - $3