



JEFFREY A. MILLER

BY HAND, WITH HEART

Drop Off Catering Menu

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1530 LOCUST STREET PHILADELPHIA, PA 19102

02.28.25



Breakfast

MINIMUM OF FIFTEEN

JAM SIMPLE BREAKFAST

(\$21 PER PERSON)

GOUGÈRES

savory french-style pastry puffs with gruyère cheese

SAGE PARKER HOUSE ROLLS

COCONUT LIME SWEET BREAD

HONEY BUTTER

HOUSE MADE JAMS

JAM CLASSIC BREAKFAST

(\$25.50 PER PERSON)

GOUGÈRES

savory french-style pastry puffs with gruyère cheese

BREAKFAST BREADS DUO

coconut-lime & chocolate ganache

APRICOT BREAD PUDDING

SEASONAL SLICED FRUIT

GREEK YOGURT WITH TOASTED COCONUT,
AGAVE NECTAR, & GRANOLA

HOUSE MADE JAMS

FULL JAM BREAKFAST

(\$37 PER PERSON)

CARROT CAKE FRENCH TOAST

pennsylvania maple syrup

SEASONAL SLICED FRUIT

GREEK YOGURT WITH TOASTED COCONUT,
AGAVE NECTAR, & GRANOLA

BREAKFAST BREADS TRIO

coconut-lime, chocolate ganache, & blueberry-sour cream

SCONE DUO

candied grapefruit & pecan-date, with apple butter and
chive cream cheese

HOUSE MADE JAMS

SMOKED FISHES DISPLAY

smoked salmon, whitefish salad, lettuce, tomatoes, sliced red
onion, capers, house made rye rolls

HOT BREAKFAST

(\$45 PER PERSON)

CHOICE OF:

FRITTATA DUO

vegetarian curried squash frittata & chorizo-kale frittata

OR

CORN PANCAKES WITH CHEDDAR & CHIVES

apple-shallot compote

GRIDDLED ROOTS "O'MILLER"

assortment of root vegetables griddled in butter, with
multicolored bell peppers & 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 gruyère cheese

SAGE PARKER HOUSE ROLLS

BREAKFAST BREADS TRIO

coconut-lime, chocolate ganache, & blueberry-sour cream

CINNAMON RAISIN CREAM CHEESE

CASHEW CHOCOLATE BUTTER

HOUSE MADE JAMS





Lunch

MINIMUM OF FIFTEEN

JAM SIMPLE LUNCH

(\$25 PER PERSON)

choice of 2 sandwiches and 1 side, plus dessert tray

JAM CLASSIC LUNCH

(\$31 PER PERSON)

choice of 3 sandwiches and 2 sides, plus dessert tray

JAM DELUXE LUNCH

(\$36 PER PERSON)

choice of 4 sandwiches and 3 sides, plus seasonal sliced fruit and dessert tray

JAM MINI SANDWICH TRAY

(\$31 PER PERSON)

choice of 3, made as mini sandwiches, with 1 side, plus dessert tray

BOXED SANDWICH LUNCHES

(\$23 PER PERSON; MINIMUM 25)

CHOICE OF THREE SANDWICHES

1 sandwich per box, with choice of house-made potato chips or seasonal whole fruit, and choice of chocolate chip, oatmeal, or peanut butter cookie

ADDITIONAL SIDES

(+\$9 PER PERSON)

THE SANDWICHES

All sandwiches are built using house-baked breads

GLUTEN FREE BREAD

(+\$7.50 PER 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, avocado paté, soy marinated seared tofu, daikon kimchi (vegan)

ROASTED TURKEY

lemon aioli, arugula, 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

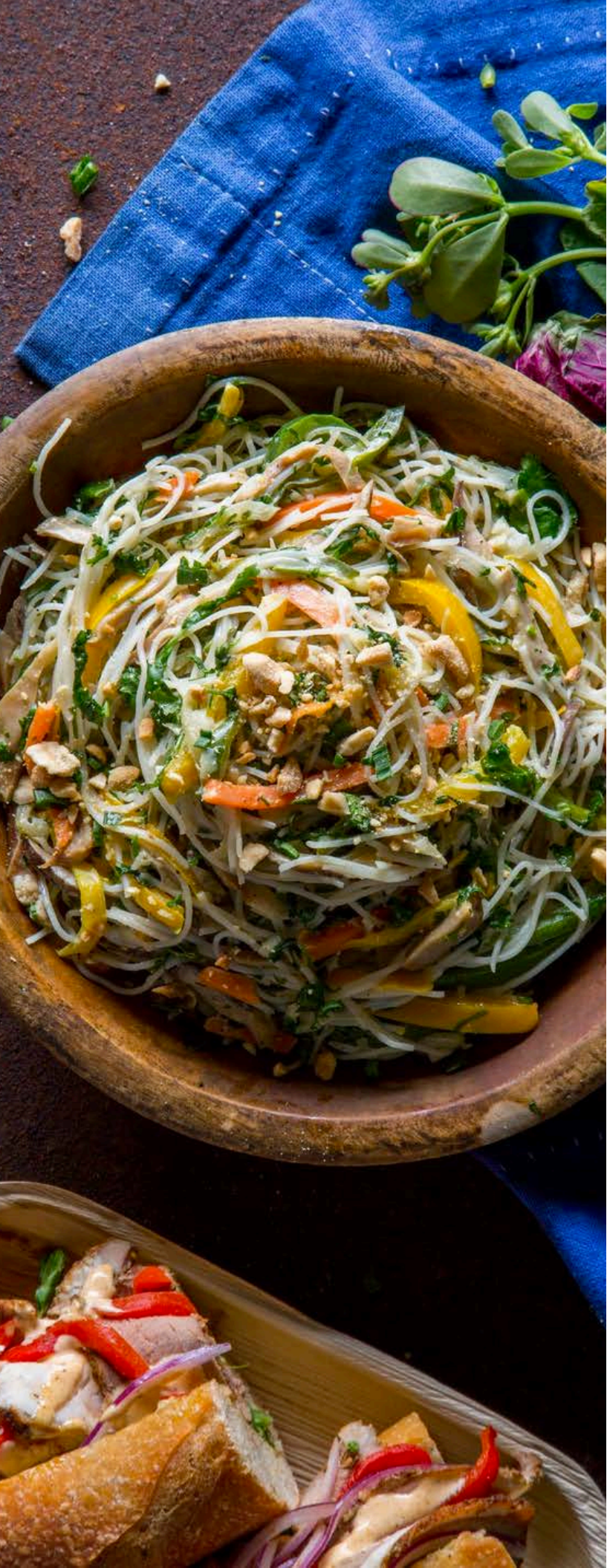
SMOKED SALMON LT

green peppercorn mayonnaise, red leaf lettuce, roasted marinated tomato

CAPRESE WRAP

hazelnut pesto, arugula, tomato, mozzarella





THE LUNCH SIDES

ASIAN KALE CAESAR SALAD

yuzu caesar dressing, roasted sesame cashew, wonton crisps

RICE NOODLE SALAD

julienned vegetables, scallions, cilantro, coconut dressing

CASTLE VALLEY GRAIN SALAD

roasted cauliflower, flat parsley, pomegranate seeds, burnt orange vinaigrette

NEW POTATO SALAD

spring onions, roasted garlic, lime crème fraîche

ROSEMARY POTATO CHIPS

BEET SALAD

apple, frisée, caraway vinaigrette

ARUGULA & FENNEL SALAD

ricotta salata, roasted red pepper, espresso vinaigrette

Entrée Salads

MINIMUM OF FIFTEEN

(\$26 PER PERSON)

SERVED WITH HOUSE-BAKED BREAD & BUTTER

CHICKEN NIÇOISE SALAD

grilled chicken, haricots verts, olives, tomatoes, fingerling potatoes, soft boiled egg, dijon vinaigrette

SOUTHWEST TURKEY SALAD

chipotle-roasted turkey, arugula, pickled grapes, jicama, toasted sunflower seeds, & molé vinaigrette

BRASSICAS SALAD

roasted cauliflower, kohlrabi-rutabaga slaw, green mustard loose "mayonnaise," beluga lentils

ZA'ATAR SALMON SALAD

za'atar-roasted salmon, chopped tomato, cucumber, mint, romaine, bell peppers, & pomegranate vinaigrette





Hot Buffet Menu

MINIMUM OF FIFTEEN

(\$43 PER PERSON)

(ADDITIONAL ENTREES - \$14 EACH PER PERSON)

(ADDITIONAL SIDES - \$11 EACH PER PERSON)

1 SALAD

1 ENTRÉE

2 SIDES

DESSERT

JAM HOUSE MADE BREAD & BUTTER

THE BUFFET ENTRÉES

SPANISH MEATBALLS

veal and pork meatballs in ranchera sauce

LOBSTER MAC & CHEESE

(+\$12.50 PER PERSON)

gruyère, tarragon, toasted bread crumbs

BUTTERNUT SQUASH LASAGNA

arugula, provolone & smoked gouda bechamel sauce

BEEF BRISKET LASAGNA

brisket ragout, ricotta, oven roasted tomatoes

CHICKEN TAGINE

chicken thigh braised in moroccan spices, with chickpeas, tomatoes, preserved lemon, & harissa

ORANGE-BRAISED BEEF SHORT RIBS

(+\$10.50 PER PERSON)

orange cardamom sauce

LEGUMES & TEFF CHILI

sharp cheddar, scallion cream

GARLIC & SAGE ROASTED PORK BELLY

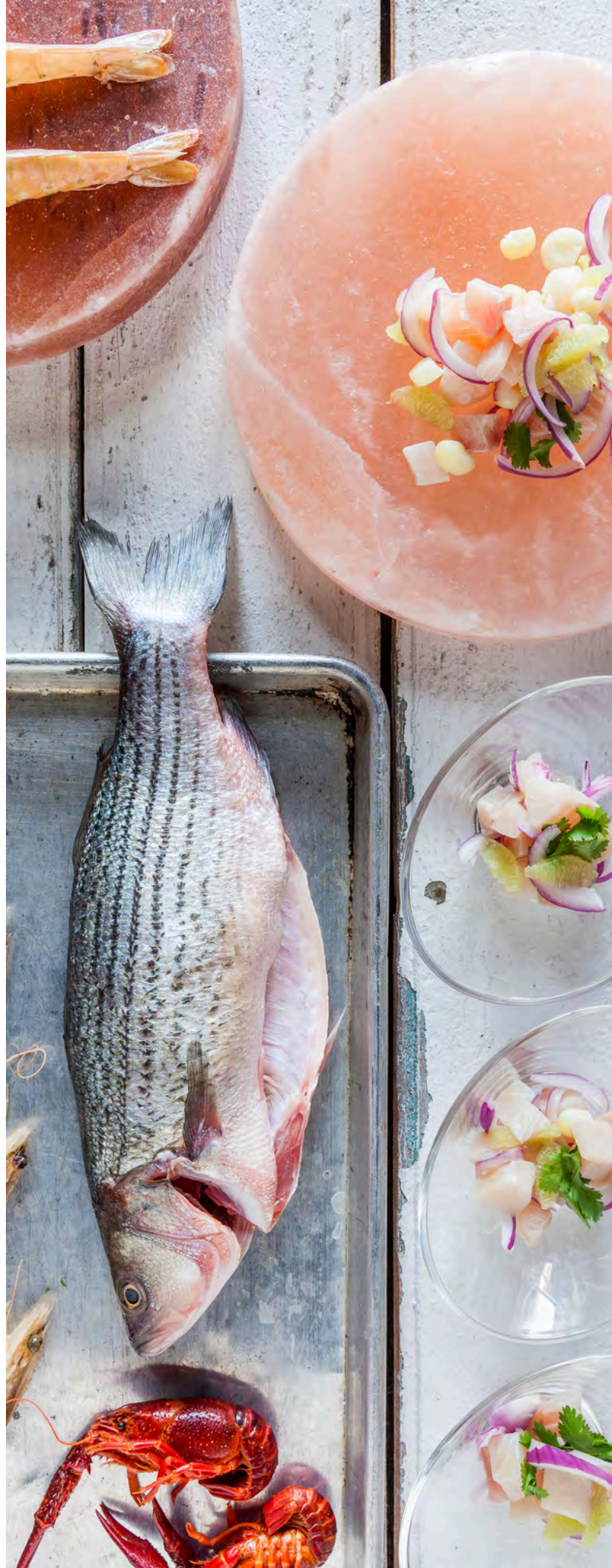
apple slaw, cracklings

PERUVIAN GRILLED TILAPIA

vegetable escabeche

SEAFOOD PABELLA

bomba rice simmered with mussels, shrimp, squid, bay scallops, chickpeas, red peppers, garlic, & saffron





BUFFET SIDE DISHES

PARMESAN POLENTA

fresh thyme, chardonnay, garlic, cream, parmigiano reggiano

GRILLED SEASONAL VEGETABLES

montreal seasoning

BUTTERED GINGERED CARROTS

lemon, candied ginger

GRILLED BRUSSELS SPROUTS

citrus-toasted pumpkin seeds, slivered dates, balsamic glaze

ELDERFLOWER ROASTED CAULIFLOWER

st. germain, mustard crema

BIRYANI RICE

basmati rice layered with roasted vegetables, fragrant spices, & yogurt

CHEESEY POTATOES

crushed yukon golds, fontina

CHAATY CHICKPEA SALAD

chickpeas, chaat spice, roasted red peppers, fennel, cucumber, red onion, lemon yogurt, bhel crispies

PAD THAI SALAD

rice noodles, julienned vegetables, peanuts, cilantro, thai lime dressing

SOBA NOODLE SALAD

sjapanese buckwheat noodles, shiitake, edamame, roasted winter squash, scallions, soy-citrus dressing

Snack Break

MINIMUM OF FIFTEEN

JAM SIMPLE SNACK BREAK

(\$8 PER PERSON)

choose 1 snack

JAM CLASSIC SNACK BREAK

(\$11 PER PERSON)

choose 2 snacks

JAM DELUXE SNACK BREAK

(\$13 PER PERSON)

choose 3 snacks

Available Snacks

ROSEMARY CARAMEL POPCORN

CUPCAKES

HAZELNUT BISCOTTI

HOUSE-MADE GRANOLA BARS

SOFT PRETZELS

CHIPS & DIP

potato, plantain & taro or sweet potato chips, served with house made black bean dip, mango salsa, three onion dip





Hors d'Oeuvre Trays

MINIMUM OF FIFTEEN

PENNSYLVANIA LOCAL CHEESE TRAY

(\$20.50 PER PERSON)

rosemary flatbreads, cheese straws, grapes, fruit confits

VEGETABLE CRUDITÉ PLATTER

(\$10.25 PER PERSON)

sunflower seed romesco & scallion ranch dip

SEASONAL CUT FRUIT TRAY

(\$14.50 PER PERSON)

MEDITERRANEAN PLATTER

(\$18.50 PER PERSON)

hummus, marinated feta, minted artichokes, grilled vegetables, assorted olives, cucumber slices, marinated roasted red peppers, pita chips

GRAVLAX DISPLAY

(\$252.50 - FEEDS 15)

juniper-cured norwegian salmon, brandied mustard, lemon wedges, capers, pumpernickel points

DESSERT TRAY

(\$7.50 PER PERSON)

grasshopper brownies, pecan diamonds, apple almond squares

Themed Event Menus

MINIMUM OF FIFTEEN

AMERICAN GOTHIC

(\$46 PER PERSON)

CHICKEN POT PIE
MAC & CHEESE
BOURBON GLAZED BAKED HAM
BRUSSEL SPROUT SALAD
pecans, cranberries, buckwheat
PARKER HOUSE ROLLS
PEACH COBBLER

APRIL SHOWERS

(\$50 PER PERSON)

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
PARKER HOUSE ROLLS
RASPBERRY SWIRL CHEESECAKE

AUTUMN SOIREE

(\$48 PER PERSON)

BRAISED TURKEY
pear and port gravy
SHORT RIB MAC & CHEESE
ENDIVE & PEAR SALAD
hazelnut vinaigrette
AUTUMN ROASTED VEGETABLES
SAVORY SCONES
pancetta, rosemary
CHOCOLATE & BANANA BREAD PUDDING

BBQ

(\$41 PER PERSON)

CAROLINA PULLED PORK OR CHICKEN
low country bbq mop
BAKED BEANS WITH SMOKED TURKEY
GRILLED CORN SALAD
tomatoes, shiitake, avocado, red onion, basil, lime
COLESLAW WITH APPLE & FENNEL
GREEN APPLE CORN BREAD
PINEAPPLE MERINGUE PIE



ITALIAN BACCHANAL

(\$46 PER PERSON)

SEAFOOD RISOTTO

bay scallops, shrimp, squid, saffron

CHICKEN CACCIATORE

chopped tomatoes, alphonso olives, orange zest

PANZANELLA SALAD

sourdough, tomatoes, fennel, frisée, red wine vinaigrette

OIL-CURED EGGPLANT

rosemary, bay, extra-virgin olive oil

TIRAMISU

LATIN MENU

(\$44 PER PERSON)

PERUVIAN ROASTED CHICKEN

peruvian style a la brasa, with traditional green sauce

PULPO

anticucho grilled octopus, yukon gold potato causa

SOLTERITO

haricot verte, queso fresco, peruvian choclo

YUCCA FRITES

SWEET POTATO ROLLS

KEY LIME PIE

MIDDLE EASTERN

(\$45 PER PERSON)

BRAISED SHOULDER OF LAMB

chickpeas, pomegranate molasses

CHICKEN SHAWARMA

spiced grilled chicken thigh, lemon tahini

ROASTED BRUSSELS SPROUTS WITH SHIITAKE

ISRAELI COUSCOUS PILAF

FLATBREADS WITH LABNE

CITRUS SALAD WITH DATES & MINT

SOUTHERN COMFORT

(\$46 PER PERSON)

PECAN CRUSTED CHICKEN STRIPS

whole grain mustard aioli

BABY SHRIMP WITH CELLOPHANE NOODLES

CAJUN RICE

JALAPENO CORNBREAD

WATERMELON & TOMATO SALAD

BANANA PUDDING

VEGAN GARDEN

(\$42 PER PERSON)

TOFU TIKKA MASALA

CAULIFLOWER PEAS & CORIANDER

POTATO EDAMAME HASH

QUINOA & ARUGULA SALAD

NAAN BREAD

GINGER LIME PANNA COTTA

Beverages

CANNED SODA & BOTTLED WATER
(\$4.50 PER PERSON)

HOUSE MADE BEVERAGES

ICED TEAS

(\$4.50 PER PERSON)

nectarine saffron, rosehip raspberry, jasmine
unsweetened, sweet mint

HOUSE MADE LEMONADES

(\$4.50 PER PERSON)

hibiscus lime, lavender lemon, tamarind ginger

FLAVORED WATERS

(\$4.50 PER PERSON)

pineapple lime, cucumber mint, clove apple

FRESH SQUEEZED ORANGE JUICE

(\$5.50 PER PERSON)

FRESH SQUEEZED GRAPEFRUIT JUICE

(\$5.50 EACH)

CRANBERRY JUICE

(\$4.50 PER PERSON)

MANDARIN JUICE

(\$5.50 PER PERSON)

COFFEE AND TEA

FAIR TRADE ORGANIC GREEN STREET ROASTERS
COFFEE, SERVED WITH CREAM, SUGARS, STIRRERS,
COFFEE CUPS AND LIDS

COFFEE BOX

(\$51 PER BOX - SERVES 8-10 PEOPLE)

COFFEE TOWER

(\$193 PER TOWER - SERVES 32-40 PEOPLE)

COLD BREW

(\$5 PER PERSON)

TEA BOX

(\$47 PER BOX - SERVES 32-40 PEOPLE)

assorted tea bags

TEA TOWER

(\$170 PER TOWER - SERVES 32-40 PEOPLE)

assorted tea bags





The Details

INCLUDED WITH YOUR ORDER

JAM provides deliveries and expert setup by our uniformed and courteous professional staff.

- All orders come complete with ecofriendly disposable dinnerware, utensils, serving pieces, and table covers.
- Enhanced bamboo disposables available for \$6 per person.
- For service on real china, silver, and copper platters with staff, please inquire regarding prices
- Additional event planning is available, please inquire regarding prices (\$250 planning fee minimum)
- Event staff is available a la carte at an additional charge—please inquire with your Sales Representative

ORDERING HOURS

9AM TO 5PM - MONDAY THROUGH FRIDAY

ORDER MINIMUMS

- Weekdays \$650
- Saturday & Sunday \$2,000

DELIVERY TIMING

- Deliveries 7 days a week (fees vary)
- Delivery will take place within a 45-minute window prior to your specified time.
- Orders with extensive set up may require earlier delivery time.

DELIVERY FEES

- \$75 within Philadelphia city limits
- \$100-150 outside the city (inquire for your specific zip code)

DIETARY RESTRICTIONS?

If you have a guest with food allergies or other dietary restrictions, your sales coordinator will 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-of or day-prior - Full charge

Prices and other information listed here valid through June 30, 2025.