

# JEFFREY A. MILLER

BY HAND, WITH HEART

## "Light Bites" Holiday Drop-Off Menu

### FLAVORED WATERS, LEMONADES, & TEAS (choose 3)

Cucumber Mint Water	Rose Hip Lemonade	Jasmine Iced Tea
Apple Clove Water	Pink Lemonade	Hibiscus Iced Tea
Lavender Water	Lavender Lemonade	Spiced Iced Chai
Strawberry Herb Water	Ginger Lemonade	Cold Apple Cider

### DIPS & CHIPS & VEGGIES

*quartet of dips including spinach-artichoke, pepperoni, parmesan-ranch, and whipped vegetable boursin, served with sliced breads, root vegetable chips, pita chips, & cut fresh vegetables*

### CHARCUTERIE & CHEESE BOARD

*house-cured meats & sausages, assortment of fine cheeses, marinated olives, mustards, crackers, handmade flatbreads and crackers, & sliced baguettes*

### PHILLY SOFT PRETZELS

*honey brown mustard, raspberry sour cream dip*

### SOUTHWEST CHIPS & SALSA

*house tortilla chips, served with classic tomato salsa & tomatillo salsa verde*



### HOLIDAY TAPAS SKEWERS (choose 3)

red grape, blue cheese, & pistachio	green grape, blue cheese, roast beef	cherry tomato, mozzarella & basil
garlic shrimp & pickled celery	smoked salmon & dilled cucumber	melon, feta, & prosciutto
salami, artichoke, & olive	cheese tortellini & pesto	chili shrimp, clementines, & mint

### SELECTED MINI CONFECTIONS

*chef's selection of holiday butter cookies, chocolate chunk peanut butter cookies, raspberry chocolate truffles, pumpkin cheesecake bites, rum cake squares, chocolate dipped pretzels, & others according to the pastry chef's whim*

**PRICING** \$37 per person plus applicable sales tax



09.09.22

## Some Additional Details

### WHAT'S INCLUDED

- All orders are presented with ecofriendly compostable dinnerware, utensils, serving pieces, & table covers.
- Enhanced bamboo disposable wares also available for \$4 per person.
- Set-up on real china, silver, & copper platters available for \$9 per person.

### ALLERGIES & DIETARY RESTRICTIONS

- If you have a guest with food allergies or other dietary restrictions, let us know when you place your order. We'll be happy to address any questions or concerns and make accommodations where possible.
- Please note that food items may contain or come into contact with dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. While we take steps to minimize risk, please be advised there is a small possibility that cross-contamination may occur. As a general rule, anyone able to eat safely at a restaurant will be able to eat the food we prepare without worry.

### HOW TO ORDER

- To order by telephone: 267-875-3477
- To order by email: [DropOff@jamcater.com](mailto:DropOff@jamcater.com)
- Orders must be placed at least 72 hours in advance.
- Order 9 am to 5 pm – Monday through Friday.

### MINIMUMS

- 15 person minimum
  - Minimum\* food order: Monday-Friday: \$400
  - Minimum\* food order Saturday-Sunday: \$1000
- \*Delivery fee not included in food order minimums

### DELIVERY INFORMATION & FEES

- Delivery available 7 days a week.
- Orders will be delivered 30 to 45 minutes before your stated time.
- Our uniformed, courteous, professional staff will set up your order in the location you specify.
- Orders with extensive set-up may require an earlier delivery time.
- \$50 delivery fee within Philadelphia, \$100 delivery fee outside the city limits.

### PAYMENT

- Payment is required at the time of order confirmation.

### CANCELLATION POLICY

- 48 hours prior – no charge
- The day prior – full charge
- The day of – full charge



# JEFFREY A. MILLER

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## Holiday Party Buffet Dinner Menu 2022

### Cocktail Hour Food & Beverages

#### HOLIDAY WELCOME BEVERAGE (choose 1)

Mulled Hot Apple Cider • Eggnog • Sparkling Cranberry Citrus Punch • Warm Spiced Chai

#### BAR SERVICE (choose 1)

Most JAM venues are BYO, so you'll usually be responsible for bringing the alcohol supplies. However, several JAM venues offer full liquor packages, as described in "The Details" section at the end of this menu.

#### Wine, Beer, & Soda Bar Service

includes ice, soft drinks, tonic water, & club soda

#### Open Bar Service (+\$1)

includes ice, soft drinks, tonic water, club soda, juice mixers, sour mix, cocktail cherries, olives, lemons, & limes

#### STATIONARY HORS D'OEUVRE DISPLAYS (choose 3)

Mediterranean Dips  
*hummus, baba ganoush, pita bread*

Boursin with Crudités  
*cut vegetables, herb cheese spread*

Domestic Cheeses  
*carr's crackers, seasonal grapes*

Classic Bruschetta  
*classic tomato with basil & evoo, olive tapenade, herb butter*

Eggplant Caponata  
*italian eggplant, pepper and onion spread, sliced baguette*

Southwestern Chips & Dips  
*tortilla chips, black bean salsa, tomatillo salsa, guacamole*

Rillettes of Duck  
*shredded braised duck, sourdough*

Cheshire & Apples  
*sherry-infused cheddar dip*

Brie en Brioche  
*granny smith apples, crackers, flatbreads*

Grilled Marinated Vegetables  
*calamata olive dip*

Red & Green Crudité  
*red pepper hummus & green goddess dips, cut veggies*

Poached Salmon Terrine (+\$2)  
*pumpernickel, dill sour cream, cucumbers, lemon*

Four-Cheese Fondue  
*focaccia, apples, house pickles*

Shrimp Cocktail Display (+\$6)  
*traditional cocktail sauce*



Citrus-Cured Gravlox  
*homemade pumpernickel, dill tzatziki, sliced red onion, cucumber, capers, lemon*

Harvest Table  
*cured charcuterie meats, cheeses, marinated vegetables, olives, mustards, crackers, flatbreads, sliced baguette*

Retro Cocktail Meatballs (+\$2)  
*old school cranberry chili glaze*



## Holiday Dinner Buffet (Entrees & Sides)

### ENTREES (choose 2)

Rosemary Chicken Breast | *rosemary cream sauce*  
Porchetta Style Pork Loin | *pineapple cherry chutney*  
Boneless Leg of Lamb (+\$3) | *moroccan lemon sauce*  
Grilled Pork Shoulder | *stone fruit compote, ricotta*  
Beef Prime Rib (+\$4) | *horseradish cream sauce*  
Roasted Black Bean Cakes | *garlic greens, citrus salsa*  
Pan Roasted Barramundi (+\$3) | *parmesan broth*  
Marmalade Glazed Spiral Ham | *mustard sauce*  
Slow-Roasted Salmon | *lemon herb butter*  
Sliced Beef Brisket (+\$1) | *orange cardamom gravy*  
Coriander Chicken Breast | *salsa verde*  
Grilled Tilapia | *mango salsa*  
Chicken Normandy | *apple calvados cream sauce*  
Hearts of Palm Cake | *curried lentils, mustard sauce*  
Roasted Vegetable Campanelle | *white wine cream*  
Mushroom Cassoulet | *white beans, roasted mirepoix*

### SIDES DISHES (choose 3)

Cheesy Corn Pudding | *cheddar, jack, asiago*  
Beet & Citrus Salad | *mustard vinaigrette*  
Holiday Slaw | *cabbage, apple, fennel, cider dressing*  
Green Bean & Butternut Sauté | *toasted hazelnuts*  
Scalloped Potatoes | *yukon golds, cream, asiago*  
Roasted Root Vegetables | *thyme, honey*  
Romaine Salad | *pecorino, croutons, lemon vinaigrette*  
Griddled Brussels Sprouts | *pepitas, slivered dates*  
Ancient Grains Pilaf | *dried cherries, pecans*  
Smashed Red Bliss Potatoes | *sour cream, cheddar*  
Roasted Sweet Potatoes | *vanilla butter, pecans*  
Traditional Yorkshire Puddings | *with "the drippings"*  
Roasted Cauliflower | *orange gremolata*  
Caesar Salad | *pecorino, croutons, tomato, house dressing*  
Winter Greens & Grains Salad | *cranberry vinaigrette*  
Spinach Salad | *apples, walnuts, feta, lemon vinaigrette*

*All served with fresh parker house rolls & sweet butter*



# Holiday Dinner Buffet (Desserts)

## DISPLAY OF HOLIDAY MINI CONFECTIONS

*little gingerbread folks, eggnog rice pudding spoons, chocolate truffles, pumpkin cheesecake bites, snickerdoodles, apple pie tartlets, rum cake bites, & others from the holiday pastry kitchen*

## BUFFET DESSERTS (choose 2)

English Trifle | *sherry-soaked lady fingers, vanilla custard, macerated berries, whipped cream*

Apple & Biscuit Shortcake | *cinnamon whipped cream*

Cider Donuts | *cinnamon sugar, tangerine dip*

Plum Pudding | *brandied hard sauce*

White Chocolate Bread Pudding | *crème anglaise*

Crème Brûlée Spoons | *assorted flavors classic and contemporary, served in porcelain ramekins*

## COFFEE & TEA

*freshly ground fair trade organic coffee, brewed decaf, herbal & caffeinated teas*



**PRICING** \$116.50 per person plus applicable sales tax

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## Need a little more...?

- Add butlered hors d'oeuvres | *chef's holiday selection of 11 types \$15/pp*
- Add cocktail hour grazing stations | *listed separately \$5.25~\$9.00/pp*
- Add butlered desserts | *listed separately \$2.50/pp*



# The Details

## WHAT'S INCLUDED?

### Event Coordination & Venue Rental

- Event planning by in-house event designer
- Detailed schedule and customized floor plan

### Tables, Chairs & Service Wares

- All tables and chairs for food service
- Floor-length linens as needed
- All necessary glassware for food and bar service
- All flatware and classic fine white china
- Linen napkins for each guest
- All needed bar equipment, including ice and tubs to chill your beer, wine & champagne
- Silver coffee service

### Staff

- Professional waitstaff, chefs, & bartenders
- Service staff ratio of 1:12, three hours of service
- Additional hours of service \$4 per person/per hour (plus applicable venue rental)

### What's Not Included

- Sales tax (where applicable) not included
- No service charge or gratuity is added to your bill. Your event designer will provide tipping guidelines and a full staff list for your event.
- Venue Rental Fee (varies by venue \$1000-\$5000)

### Pricing

- Per person pricing is based on 75+ guests and will increase for smaller guest counts.

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### *A few words about bar service...*

**Most JAM venues are BYO.** *That means we'll supply all glassware, ice, mixers, garnishes, and staff, but you, valued client, must supply the alcohol itself. We're happy to advise you about quantities, provide references for liquor delivery services, and return leftover bottles to you at the end of your event. However, four JAM venues offer full liquor packages. At these locations we'll supply everything for the bar and all the alcohol for the additional costs listed below.*

#### At Waterloo Village

- open bar liquor \$18 pp
- wine, beer & soda \$15 pp

#### At Bellevue Hall

- open bar liquor \$15 pp
- wine, beer & soda \$9 pp

#### At Cauffiel Barn

- open bar liquor \$15 pp
- wine, beer & soda \$9 pp

#### At Lake House Inn

- premium alcohol \$29 pp
- wine, beer, & soda \$22 pp



# JEFFREY A. MILLER

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## Holiday Party Plated Dinner Menu 2022

### Cocktail Hour

#### **HOLIDAY WELCOME BEVERAGE** (choose 1)

Mulled Hot Apple Cider • Eggnog • Sparkling Cranberry Citrus Punch • Warm Spiced Chai

#### **BAR SERVICE** (choose 1)

Most JAM venues are *BYO*, so you'll usually be responsible for bringing the alcohol supplies. However, a few JAM venues offer full liquor packages, as described in "The Details" section at the end of this menu.

#### **Wine, Beer, & Soda Bar Service**

*includes ice, soft drinks, tonic water, & club soda*

#### **Open Bar Service (+\$1)**

*includes ice, soft drinks, tonic water, club soda, juice mixers, sour mix, cocktail cherries, olives, lemons, & limes*

#### **STATIONARY HORS D'OEUVRE DISPLAYS** (choose 3)

##### Mediterranean Dips

*hummus, baba ganoush, pita bread*

##### Boursin with Crudités

*cut vegetables, herb cheese spread*

##### Domestic Cheeses

*carr's crackers, seasonal grapes*

##### Classic Bruschetta

*classic tomato with basil & evoo, olive tapenade, herb butter*

##### Eggplant Caponata

*italian eggplant, pepper and onion spread, sliced baguette*

##### Southwestern Chips & Dips

*tortilla chips, black bean salsa, tomatillo salsa, guacamole*

##### Rillettes of Duck

*shredded braised duck, sourdough*

##### Cheshire & Apples

*sherry-infused cheddar dip*

##### Brie en Brioche

*granny smith apples, crackers, flatbreads*

##### Grilled Marinated Vegetables

*calamata olive dip*

##### Red & Green Crudité

*red pepper hummus & green goddess dips, cut veggies*

##### Poached Salmon Terrine (+\$2)

*pumpernickel, dill sour cream, cucumbers, lemon*

##### Four-Cheese Fondue

*focaccia, apples, house pickles*

##### Shrimp Cocktail Display (+\$6)

*traditional cocktail sauce*



##### Citrus-Cured Gravlax

*homemade pumpernickel, dill tzatziki, sliced red onion, cucumber, capers, lemon*

##### Harvest Table

*cured charcuterie meats, cheeses, marinated vegetables, olives, mustards, crackers, flatbreads, sliced baguette*

##### Retro Cocktail Meatballs (+\$2)

*old school cranberry chili glaze*



# Holiday Sit-Down Plated Dinner

## APPETIZER COURSE (choose one)

Beet & Apple Salad  
*frisée & arugula, red beet puree, pickled yellow beets, solebury apples, caraway vinaigrette*

Boston Bibb Salad  
*candied pecans, apples, blue cheese, white balsamic dressing*

Arugula & Field Greens Salad  
*grilled red peppers, ricotta salata cheese, espresso vinaigrette*

Baby Spinach & Walnut Salad  
*cucumber, black pepper poppadom, honey tamarind dressing*

Tuscan Kale Salad  
*homemade croutons, pecorino romano, calabrian chili flakes, fresh lemon*

Frisée Salad  
*fennel, candied walnuts, haricots verts, roasted garlic vinaigrette*

Three-Pepper Seared Sea Scallops (+\$3)  
*jicama, fennel, grapefruit, greens, citrus vinaigrette*

Fall Burrata (+\$3)  
*endive-parsnip slaw, fennel compote, roasted beets, walnuts, grilled focaccia, burnt orange vinaigrette*

Butternut Squash Soup  
*toasted pumpkin seed*

## HOUSEMADE ARTISAN BREAD

*sweet butter*

## ENTREES (choose 3, including at least 1 vegetarian)

Fennel Braised Lamb Shanks  
*tomato lamb demi-glace*

Roast Filet of Beef (+\$6)  
*chimichurri sauce*

Grilled Pork Shoulder  
*stone fruit compote, ricotta*

Braised Beef Short Ribs (+\$1)  
*orange cardamom sauce*

Slow-Roasted Salmon  
*lemon herb butter*

Australian Sea Bass  
*sunflower romesco*

Seared Mahi Mahi  
*tomato nage*

Slow-Roasted Duck  
*dried cherry demi-glace*

French Stuffed Capon  
*apple apricot leek stuffing, lemon mustard sauce*

Braised Pork Shank  
*pineapple mojo*

Pan Roasted Barramundi  
*parmesan broth*

Sliced Beef Brisket (+\$1)  
*orange cardamom gravy*

Boneless Leg of Lamb  
*moroccan lemon sauce*

Rosemary Quinoa Cake (vegan)  
*apple butter, endive radish slaw*

Black Bean Cake (vegan)  
*garlic sautéed greens, three-citrus salsa*

Chicken Breast Normandy  
*apple calvados cream sauce*

Red Dragon Tofu (vegan)  
*red miso glaze, green chili chutney, crushed peanuts, garlic sautéed greens, brown rice*

## SEASONAL ACCOMPANIMENTS

Farmer's Choice Starch & Farmer's Choice Vegetable





## Holiday Dessert Buffet

### DISPLAY OF HOLIDAY MINI CONFECTIONS

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### BUFFET DESSERTS (choose 2)

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Cider Donuts | *cinnamon sugar, tangerine dip*

Plum Pudding | *brandied hard sauce*

White Chocolate Bread Pudding | *crème anglaise*

Crème Brûlée Spoons | *assorted flavors classic and contemporary, served in porcelain ramekins*

### COFFEE & TEA

*freshly ground fair trade organic coffee, brewed decaf, herbal & caffeinated teas*

**PRICING** \$126 per person plus applicable sales tax



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### Need a little more...?

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