

JEFFREY A. MILLER

BY HAND, WITH HEART

Holiday Cocktail Party - Light Bites 2026

'Tis the Season at The Barn at Cauffiel & Bellevue Hall!

CHOOSE "JAM BY HAND" FOR YOUR HOLIDAY PARTY!

If you're looking to elevate your holiday party this year, consider hosting the festivities at The Barn at Cauffiel or Bellevue Hall with a holiday cocktail party offering delicious, handcrafted food and plenty of warm holiday cheer!

OUR CULINARY MISSION

Food made fresh, by hand, is better than food out of a box or a bag or the freezer. That's what we believe at JAM Catering and that's what our menus are all about. We put our hearts into every dish we serve, balancing exciting flavors with hand-made simplicity that makes people feel comfortable, happy, and satisfied.

WHAT'S INCLUDED?

- Three hours of service
- Deluxe open bar with all needed bar equipment
- Choice of 5 cocktail hour stationary hors d'oeuvres + mini confections display
- All needed glassware, flatware, classic white china, linens, & napkins
- Basic event coordination by a JAM event designer
- Service staff ratio of 1 floor staff per 25 guests
- Tables for food service, plus high and low cocktail tables and seating for 25% of guest count.
- Adding services not listed here may require additional equipment rental and additional staff. Your JAM event designer can advise you on these options and costs.
- Menu offers cocktail hour portions only; food quantities are not sufficient as a full lunch or dinner. Please schedule and advise your guests accordingly.
- Price does not include venue rental fee (to be billed separately).
- Price does not include gratuity. We'll provide tipping guidelines and a full staff list.
- Catering order minimums apply and vary by venue and event date.
- Per person pricing is based on 100 or more adult guests. A surcharge will be applied for guest counts under 100.

PACKAGE PRICE \$72.00 per person

+ venue rental

+ \$250 administrative fee

AVAILABLE DISCOUNTS

Mon-Thurs 10%

Friday & Sunday 5%



On The Menu

DELUXE OPEN BAR SERVICE

Includes house-brand wines, beers, and spirits, plus ice, soft drinks, tonic water, club soda, fruit juices, sour mix, rose's lime juice, cherries, olives, lemons and limes. Premium Open Bar option also available.

STATIONARY HORS D'OEUVRE DISPLAYS (choose 5)

vg = vegetarian vn = vegan gf = gluten free

Mediterranean Dips^{vn}

hummus, baba ganoush, pita bread

Dips & Chips & Veggies^{vg}

spinach & artichoke, parmesan ranch, & whipped vegetable boursin, root vegetable chips, pita chips, & cut vegetables

Domestic Cheese Board^{vg}

carr's crackers, seasonal grapes

Bruschetta^{vg}

classic tomato with basil & evoo, olive tapenade, whipped herb butter, garlic crostini

Red & Green Crudité^{vg}

red pepper hummus & green goddess dips, cut fresh veggies

Caponata^{vn}

rustic agrodolce spread of italian eggplant, bell pepper, tomato, capers, currants, onion and citrus, served with bread rounds

Grilled Marinated Vegetables^{vg}

calamata olive dip

Harvest Table (+\$2)

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

Southwestern Display^{vn}

tortilla chips, black bean salsa, tomatillo salsa, guacamole

Retro Cocktail Meatballs

old school cranberry chili glaze

Rillettes of Duck

shredded braised duck, sourdough

Philly Soft Pretzels

honey brown mustard, raspberry sour cream dip

Tapas Skewer Trio (+\$1)

chorizo, manchego & quince; garlic shrimp & pickled celery; cherry tomato, mozzarella & basil



Brie en Brioche^{vg}

whole wheels of brie baked in golden pastry, served warm with sliced apples, flatbread crackers, & apricot compote

Poached Salmon Terrine (+\$2)

pumpnickel, dill sour cream, cucumbers, lemon

Four-Cheese Fondue^{vg}

focaccia, apples, house pickles

Shrimp Cocktail Display (+\$6)

traditional cocktail sauce

Citrus-Cured Gravlax

homemade pumpnickel, dill tzatziki, sliced red onion, cucumber, capers, lemon

HOLIDAY CONFECTIONS DISPLAY

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

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