

# JEFFREY A. MILLER

BY HAND, WITH HEART

## *Holiday Cocktail Party - Light Bites 2026*

'Tis the Season!

### **CHOOSE "JAM BY HAND" FOR YOUR HOLIDAY PARTY!**

If you're looking to elevate your holiday cocktail party this year, consider a JAM Holiday Light Bites menu offering delicious, handcrafted nibbles 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, serving wares, linens, & napkins
- Basic event coordination by a JAM event designer
- All needed culinary and service staff
- Tables, chairs, and linens priced as needed
- 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 gratuity. We'll provide tipping guidelines and a full staff list.
- Per person pricing is based on 100 or more adult guests. A surcharge will be applied for guest counts under 100.

Inquire with your JAM sales representative for pricing



# 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 and BYO bar options also available.

## STATIONARY HORS D'OEUVRE DISPLAYS (choose 5)

vg = vegetarian vn = vegan gf = gluten free

### Mediterranean Dips<sup>vn</sup>

hummus, baba ganoush, pita bread

### Dips & Chips & Veggies<sup>vg</sup>

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

### Domestic Cheese Board<sup>vg</sup>

carr's crackers, seasonal grapes

### Bruschetta<sup>vg</sup>

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

### Red & Green Crudité<sup>vg</sup>

red pepper hummus & green goddess dips, cut fresh veggies

### Caponata<sup>vn</sup>

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

### Grilled Marinated Vegetables<sup>vg</sup>

calamata olive dip

### Harvest Table (+\$2)

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

### Southwestern Display<sup>vn</sup>

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<sup>vg</sup>

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<sup>vg</sup>

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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