

JEFFREY A. MILLER

BY HAND, WITH HEART

Holiday Plated Dinner Package 2026

'Tis the Season at Aldie Mansion and Curtis Arboretum!

CHOOSE "JAM BY HAND" FOR YOUR HOLIDAY PARTY!

If you're looking to elevate your holiday party this year, consider hosting the festivities at Aldie Mansion with a holiday plated dinner 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 4 cocktail hour stationary hors d'oeuvres
- Choice of two plated entrees + vegetarian option
- Farmer's choice vegetable and starch accompaniments
- Choice of three dessert buffet items
- All needed tables, chairs, glassware, flatware, classic white china, linens, & napkins
- 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.
- Basic event coordination by a JAM event designer
- Service staff ratio of 1 floor staff per 15 guests
- 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 \$126.75 per person

+plus venue rental fee

+applicable sales tax

+\$250 administrative fee

AVAILABLE DISCOUNTS

Monday - Thursday 10%

Friday & Sunday 5%

03.23.26



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Cocktail Hour

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; ask your event designer for details.

STATIONARY HORS D'OEUVRE DISPLAYS (choose 4)

vg = vegetarian vn = vegan gf = gluten free

Mediterranean Dips ^{vn}

hummus, baba ganoush, pita triangles

Boursin with Crudités ^{gf}

cut fresh vegetables, herb cheese spread

Domestic Cheeses ^{vg}

carr's crackers, seasonal grapes

Bruschetta ^{vg}

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

Grilled Marinated Vegetables ^{vg}

calamata olive dip

Southwestern Display ^{vn/gf}

tortilla chips, black bean salsa, tomatillo salsa, guacamole

Retro Cocktail Meatballs

old school cranberry chili glaze

Rillettes of Duck

shredded braised duck, sourdough bread

Cheshire & Apples ^{vg}

sherry-infused cheddar dip

Brie en Brioche ^{vg}

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

Caponata ^{vn}

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

Red & Green Crudité ^{vg}

red pepper hummus & green goddess dips, cut fresh veggies

Poached Salmon Terrine

(+\$2.10)

pumpernickel, dill sour cream, cucumbers, lemon



Four-Cheese Fondue ^{vg}

focaccia, apples, house pickles

Shrimp Cocktail Display (+\$6.30)

traditional cocktail sauce

Citrus-Cured Gravlax

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

Harvest Table (+\$2.10)

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



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Plated Dinner

APPETIZER COURSE (choose one)

Boston Bibb Salad ^{vg/gf} (+\$3.15)

candied pecans, apples, blue cheese, white balsamic dressing

Beet & Apple Salad ^{vn/gf} (+\$1.05)

frisée, arugula, red beet puree, pickled yellow beets, apples, caraway vinaigrette

Arugula Salad ^{vg/gf} (+\$1.05)

grilled red peppers, ricotta salata cheese, espresso vinaigrette

Winter Spinach Salad ^{vn/gf}

orange segments, dried cranberries, toasted sunflower seeds, crispy poppadom, pomegranate vinaigrette

Frisée Salad ^{vn/gf} (+\$3.15)

shaved fennel, candied walnuts, haricots verts, roasted garlic vinaigrette

Three-Pepper Seared Sea Scallops ^{gf} (+\$5.25)

shaved fennel & jicama, grapefruit segments, mixed greens, miri vinaigrette

Burrata ^{vg/gf} (+\$3.15)

endive & parsnip slaw, tarragon roasted grapes, five-spice pecans, charred orange vinaigrette

Gingered Carrot Soup ^{vn/gf}

curried sunflower seeds, evoo

Butternut Squash Soup ^{vn/gf}

citrus toasted pepitas

HERBED PARKER HOUSE ROLLS

baked in cast iron, served with sweet butter

CHOICE OF ENTRÉE (choose 3, including at least 1 vegetarian)

French Stuffed Capon ^{gf}
(+\$3.15)

leek, apricot & apple stuffing, lemon mustard sauce

Chicken Breast Normandy ^{gf}

caramelized apples, tarragon, calvados cream sauce

Ginger Kissed Salmon ^{gf}

black bean beurre blanc

Flat Iron Steak ^{gf} (+\$1.05)

brown butter beet sauce

Australian Sea Bass ^{gf} (+\$3.15)

sunflower romesco sauce

Fennel Braised Lamb Shanks ^{gf}

(+\$7.35)

tomato lamb demi-glace

Roast Filet of Beef ^{gf} (+\$9.45)

chimichurri sauce

Mahi Mahi Pignoli ^{gf} (+\$3.15)

pine nut crust, pineapple lime butter

Pan-Roasted Duck Breast ^{gf}

(+\$3.15)

dried cherry demi-glace

Pan Roasted Barramundi ^{gf}

(+\$3.15)

parmesan broth

Braised Beef Brisket ^{gf} (+\$1.05)

moroccan lemon sauce

Braised Beef Short Ribs ^{gf}

(+\$4.20)

guinness braising sauce

Braised Pork Shank ^{gf} (+\$2.10)

pineapple mojo

Red Dragon Tofu ^{vn/gf}

red miso glaze, green chili chutney, crushed peanuts, garlic sautéed greens, brown rice

Pumpkin Croquettes ^{vn/gf}

japanese pumpkin fritters, tamari maple cream

Artichoke Strudel ^{vg}

artichoke hearts, mushrooms, & jarlsberg, golden puff pastry, red pepper coulis

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SEASONAL ACCOMPANIMENTS

We pair all dinner entrees with seasonal “farmer’s choice” vegetable and starch accompaniments. Our local farms and produce purveyors let us know what’s freshest and finest on any given day, and our chefs then add their own creative twists and splashes of flavor to elevate these wonderful “fruits of the earth” from good to great.

BUFFEST DESSERTS (choose 3)

English Trifle ^{v9} | *sherry-soaked lady fingers, vanilla custard, sugared berries, whipped cream*

Spiced Apple & Butter Biscuit Shortcake ^{v9} | *rosemary chantilly cream*

Cider Donuts ^{v9} | *cinnamon sugar*

Cannoli Trio ^{v9} | *ricotta, chocolate, & dulce de leche*

Rice Pudding ^{vn} | *cardamom, coconut cream*

Pumpkin Custard ^{v9} | *ginger, fresh bay, whipped cream*

Citrus Semolina Cake ^{v9} | *whipped yogurt sauce*

Plum Pudding ^{v9} | *brandied hard sauce*

Chocolate & Banana Bread Pudding ^{v9} | *crème anglaise*

Chocolate Mousse Cups ^{v9} | *raspberry sauce, whipped cream*

Crème Brûlée Spoons ^{v9} | *assorted flavors classic and contemporary*

Gingerbread Cake ^{v9} | *toffee cream cheese icing*

Eggnog Panna Cotta ^{v9} | *grand marnier spiked cranberry sauce*

COFFEE & TEA

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

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