

# JEFFREY A. MILLER

BY HAND, WITH HEART

## *Holiday Plated Dinner Package 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 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 \$128.25 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 <sup>vn</sup>

*hummus, baba ganoush, pita triangles*

#### Boursin with Crudités <sup>gf</sup>

*cut fresh vegetables, herb cheese spread*

#### Domestic Cheeses <sup>vg</sup>

*carr's crackers, seasonal grapes*

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

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

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

*calamata olive dip*

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

*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 <sup>vg</sup>

*sherry-infused cheddar dip*

#### Brie en Brioche <sup>vg</sup>

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

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

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

#### Red & Green Crudité <sup>vg</sup>

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

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

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

#### Harvest Table (+\$2)

*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 <sup>vg/gf</sup> (+\$3)

*candied pecans, apples, blue cheese, white balsamic dressing*

Beet & Apple Salad <sup>vn/gf</sup> (+\$1)

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

Arugula Salad <sup>vg/gf</sup> (+\$1)

*grilled red peppers, ricotta salata cheese, espresso vinaigrette*

Winter Spinach Salad <sup>vn/gf</sup>

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

Frisée Salad <sup>vn/gf</sup> (+\$3)

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

Three-Pepper Seared Sea Scallops <sup>gf</sup> (+\$5)

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

Autumn Burrata <sup>vg/gf</sup> (+\$3)

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

Gingered Carrot Soup <sup>vn/gf</sup>

*curried sunflower seeds, evoo*

Butternut Squash Soup <sup>vn/gf</sup>

*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 <sup>gf</sup> (+\$3)

*leek, apricot & apple stuffing, lemon mustard sauce*

Chicken Breast Normandy <sup>gf</sup>

*caramelized apples, tarragon, calvados cream sauce*

Ginger Kissed Salmon <sup>gf</sup>

*black bean beurre blanc*

Flat Iron Steak <sup>gf</sup> (+\$1)

*brown butter beet sauce*

Australian Sea Bass <sup>gf</sup> (+\$3)

*sunflower romesco sauce*

Fennel Braised Lamb Shanks <sup>gf</sup> (+\$7)

*tomato lamb demi-glace*

Roast Filet of Beef <sup>gf</sup> (+\$9)

*chimichurri sauce*

Mahi Mahi Pignoli <sup>gf</sup> (+\$3)

*pine nut crust, pineapple lime butter*

Pan-Roasted Duck Breast <sup>gf</sup>

(+\$3)

*dried cherry demi-glace*

Pan Roasted Barramundi <sup>gf</sup>

(+\$3)

*parmesan broth*

Braised Beef Brisket <sup>gf</sup> (+\$1)

*moroccan lemon sauce*

Braised Beef Short Ribs <sup>gf</sup>

(+\$4)

*guinness braising sauce*

Braised Pork Shank <sup>gf</sup> (+\$2)

*pineapple mojo*

Red Dragon Tofu <sup>vn/gf</sup>

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

Pumpkin Croquettes <sup>vn/gf</sup>

*japanese pumpkin fritters, tamari maple cream*

Artichoke Strudel <sup>vg</sup>

*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.

## BUFFET DESSERTS (choose 3)

English Trifle <sup>v9</sup> | *sherry-soaked lady fingers, vanilla custard, sugared berries, whipped cream*

Spiced Apple & Butter Biscuit Shortcake <sup>v9</sup> | *rosemary chantilly cream*

Cider Donuts <sup>v9</sup> | *cinnamon sugar*

Cannoli Trio <sup>v9</sup> | *ricotta, chocolate, & dulce de leche*

Rice Pudding <sup>vn</sup> | *cardamom, coconut cream*

Pumpkin Custard <sup>v9</sup> | *ginger, fresh bay, whipped cream*

Citrus Semolina Cake <sup>v9</sup> | *whipped yogurt sauce*

Plum Pudding <sup>v9</sup> | *brandied hard sauce*

Chocolate & Banana Bread Pudding <sup>v9</sup> | *crème anglaise*

Chocolate Mousse Cups <sup>v9</sup> | *raspberry sauce, whipped cream*

Crème Brûlée Spoons <sup>v9</sup> | *assorted flavors classic and contemporary*

Gingerbread Cake <sup>v9</sup> | *toffee cream cheese icing*

Eggnog Panna Cotta <sup>v9</sup> | *grand marnier spiked cranberry sauce*

## COFFEE & TEA

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

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