



JACK'S CAFE CATERING MENU

Breakfast:

The Breakfast For ALL Occasions - \$22.99 (min 10 people)

Scrambled Eggs, French Toast, Bacon, Sausage, Bagel, Home Fries & Juice
Full Coffee Service
Paper Goods

The Continental - \$14.99 (min 10 people)

Assorted Bagels, Fresh Cut Fruit, Mini Danishes, Varietal Cream Cheese, Butter, Jelly &
Coffee & Juices
Paper Goods

Breakfast Sandwich – 11.99

Scrambled Eggs & Cheese

Choice of: Bacon, Sausage, Taylor Ham, Impossible Sausage (\$2.00), Thrilling Vegan Bacon (2.00)
Served on choice of Croissant, Jumbo English Muffin, Roll, Wrap, Gluten Free Bread or Wrap (1.00)
Served with Home Fries, Sub fresh fruit (3.00)

Frittata – ½ tray \$70 (serves 10-12 people), Full tray \$130 (serves 20 people)

Choice of 1 cheese, 2 veggies and 1 protein
Additional cheese \$5 per 1/2 tray, \$10 per full tray
Additional Veggies \$4 ½ tray, \$8 per full tray
Additional Meats \$7 ½ tray, \$14 per full tray

Cheeses: American, Cheese, Swiss, Provolone, Pepperjack, Goat Cheese, Feta, Mozzarella
Veggies: Spinach, Tomato, Onion, Broccoli, Jalapenos, Olives, Beans, Peppers, Mushrooms
Meats: Bacon, Sausage, Ham, Taylor Ham, Impossible Sausage

Smoked Salmon Platter - \$140 (serves 10-12)

Smoked Salmon, Hard Boiled Egg, Capers, Red Onion, Tomato, Lettuce, Cucumber
& Cream Cheese, and Assorted Bagels

Fresh Fruit Platter – Small Platter \$75 (10-12) Large \$140 (18-20), Individual 7.99

Mix of season fruits

Home Fries – Small Tray \$40, Large Tray \$75.00

Vegan Breakfast Wrap - \$11.99

Impossible Sausage, beans, peppers, onions, and avocado hummus served with our home-made salsa
Make it Gluten Free \$2.00

French Toast Platter – \$9.00 per person (Min 10)

Served with Powdered Sugar & Syrup

Add Pure Maple Syrup \$3.00 Per person

Chocolate French Toast - \$10.00 per person

Chocolate, Cinnamon sugar French toast served with syrup

Add Pure Maple Syrup \$3.00 Per person

Gluten Free French Toast Platter – \$11.00 per person

Served with Powdered Sugar & Syrup

Add Pure Maple Syrup \$3.00 Per person

Gluten Free Chocolate French Toast - \$12.00 per person

Chocolate, Cinnamon sugar French toast served with syrup

Add Pure Maple Syrup \$3.00 Per person

Waffle Platter \$9.00 per person (minimum 8 people)

Served with Powdered Sugar & Syrup

Add Pure Maple Syrup \$3.00 Per person

Gluten Free Waffle Platter \$11.00 per person (minimum 8 people)

Served with Powdered Sugar & Syrup

Add Pure Maple Syrup \$3.00 Per person

Bacon – 4.99 per person

Sausage – 4.99 per person

Taylor Ham – 4.99 per person

Impossible sausage – 5.99 per person



Lunch:

Classic Sandwich Board – Small \$90 (serves 8-10) large \$160 (serves 18-20)

Cut into smaller pieces you get a mix of:

- Turkey & Brie w/ house made Honey Mustard
- Roast Beef w/ Roasted Red Pepper, Fresh Mozzarella & Balsamic Vinaigrette
- Grilled Vegetables & Pepperjack Cheese w/ Balsamic Vinegar
- Classic Italian – Prosciutto, Ham, Salami, Provolone, Lettuce, Tomato w/ Oil & Vinegar

Supreme Sandwich Board – Small \$100 (serves 10-12) large \$180 (serves 18-20)

Cut into smaller pieces you get a mix of:

- Classic Cuban w/ a mojito Sauce
- Grilled Chicken Pesto w/ Fresh Mozzarella & balsamic Vinaigrette
- Pan Bango – Prosciutto, Roasted Red Pepper & provolone on garlic Bread
- Grilled Portabella w/ Tomato, Pepperjack cheese, Pesto & Balsamic

The Business Lunch – \$22.95 per person (minimum 10 people)

- Choice of Caesar or House Salad
- The Classic Sandwich Board
- Chicken Parmesan
- Penne alla Vodka
- Fresh Fruit

The Executive Lunch – \$29.95 per person (minimum 10 people)

- Choice of Caesar or Fantasia Salad
- Supreme Sandwich Board
- House made Sesame Noodles
- Marinated Hangar Steak
- Fresh Fruit

Fantasia Salad – Small Tray \$45 (serves 8-10) Large Tray Serves \$80 (18-20)

Baby greens, fresh mozzarella, sun dried tomatoes, grilled veggies, roasted red pepper, red onion, olives, tossed in balsamic vinaigrette

Add Chicken \$24.95 small tray \$45.95 large tray

Add Grilled Shrimp or Hangar Steak \$35.95 small tray \$59.95 large tray

Caesar – Small Tray \$40 (serves 8-10) Large Tray Serves \$75 (18-20)

Add Chicken \$24.95 small tray \$45.95 large tray

Add Grilled Shrimp or Hangar steak \$35.95 small tray \$59.95 large tray

California Salad – Small Tray \$40 (serves 8-10) Large Tray Serves \$75 (18-20)

Baby Green, tomato, cucumbers, red onions, sun dried tomatoes, olives & artichoke Hearts
Served with assorted dressing

Add Chicken \$24.95 small tray \$45.95 large tray

Add Grilled Shrimp or Hangar Steak \$35.95 small tray \$59.95 large tray

Grilled Vegetable Platter – Small \$65.00 Large \$ 110

Eggplant, Tomato, Green Zucchini, Yellow Squash, And Sauteed Onion & Asparagus

Sesame Noodle Platter – Small \$65.00, Large \$ 120.00

Fruit & Cheese Board- Small Tray \$65 (serves 10-12) Large Tray Serves \$ 125.00 (20-22)

Cheddar, Brie, Swiss & international cheeses w/ crackers, grapes, strawberries and pineapple

Charcuterie Board: Sm \$ 75.00 Lg \$ 150.00

Italian Meats, Cheeses & Vegetables w/ Breads And Croutons

Boneless Wing Platter – 25 wings \$.00 50 wings \$65.00

Sauce Choice: Buffalo, BBQ, Sweet Teriyaki, , Plain, Garlic Parm

Dressing: Blue Cheese or Ranch Served w/ Celery



By the Tray

Penne alla Vodka – ½ tray \$ 55, Full Tray \$100.00
Rigatoni Bolognese - ½ tray \$65, Full Tray \$120.00
Baked Ziti - ½ tray \$45, Full Tray \$80.00
Penne Pomodoro (Tomato Sauce) - ½ tray \$40, Full Tray \$75.00
Eggplant Parmesan - ½ tray \$60, Full Tray \$115.00
Chicken Parmesan - ½ tray \$65, Full Tray \$120.00
Chicken Champagne w/ Artichoke Hearts ½ tray \$ 65.00 Full \$ 130.00
Stuffed Chicken Breast :proscuitto,shallots,SDT, ACH, & 3 Cheeses ½ tray \$ 65.00 Full \$ 130.00
Meat or Vegetable Lasagna - ½ tray \$60, Full Tray \$115.00
Mac and Cheese - ½ tray \$50, Full Tray \$90.00
Marinated Hangar Steak - ½ tray \$110, Full Tray \$220.00
Vegetable Medley - ½ tray \$45, Full Tray \$85.00
Mashed Potatoes - ½ tray \$40, Full Tray \$75.00

Soups

Crab Bisque – cup 8 bowl 13.00 (min 10)
Soup of the Day cup 7.50 bowl 12.00 (min 10)

Sliders (priced per dozen)

Cheeseburger sliders MINI SLIDERS \$ 24 per Doz
Rueben Slider
Cheesesteak Sliders LARGE SLIDERS \$ 48 per Doz
Chicken Cheesesteak Sliders
Buffalo Chicken Cheesesteak
Dillberry Chicken Salad Sliders
ASK ABOUT OUR SPECIALTY SLIDERS

Appetizers (priced per dozen)

Mini Mozzarella Sticks w/ marinara sauce – 36 (V)
Edamame dumpling (vegan) – 36
Steak & Cheese Eggrolls w/ chipotle Aioli – 49.99
Crabcakes – 48.
Vegetable Spring Rolls – 36 (V)
Chicken Skewers with red onion and sundried tomato 36.
Bacon wrapped Scallops – 54
Chicken Parm Puffs - 48
Brie in Puff Pastry w/ Raspberry - 36
Lobster Spring Roll 48
Pigs in a Blanket- 24
Stuffed Mushrooms 36 (V)

Cold Box Lunch Sandwich (17.99)

Comes with Sandwich, chips, pickle, & Bottle of water

- Turkey & Brie w/ house made Honey Mustard
- Roast Beef w/ Roasted Red Pepper, Fresh Mozzarella & Balsamic Vinaigrette
- Grilled Vegetables & Pepperjack Cheese w/ Balsamic Vinegar
- Classic Italian – Prosciutto, Ham, Salami, Provolone, Lettuce, Tomato w/ Oil & Vinegar
- BLT- Bacon, Lettuce, Tomato with mayo (add avocado 1.99)
- Dillberry Chicken Salad – House made Dillberry Chicken Salad with Lettuce & Tomato
- Tuna Sandwich – Lettuce, Tomato & Red Onion on Sourdough
- Turkey Club – Bacon, Lettuce, Tomato, Mayo & Turkey
- Tuna Club – Bacon, Lettuce, Tomato, Mayo & Tuna Salad
- Chicken Salad Club – Bacon, Lettuce, Tomato, Mayo & Chicken Salad

Bread choice: Sub Roll, Multigrain-Wheat, White, Sour dough, Rye or Wrap

Hot Box Lunch Sandwich (19.99)

Comes with Sandwich, chips, pickle & bottle of water

- Classic Cuban w/ a mojito Sauce
- Grilled Chicken Pesto w/ Fresh Mozzarella & balsamic Vinaigrette
- Pan Bango – Prosciutto, Roasted Red Pepper & provolone on garlic Bread
- Grilled Portabella w/ Tomato, Pepperjack cheese, Pesto & Balsamic
- Grilled Chicken with Sundried Tomato, Brie & house made honey mustard

- DVD Ahi Tuna Burger – Sesame encrusted with Lettuce, Tomato, Avocado and topped with sweet teriyaki and chipotle aioli. (add 3.00)
- Buffalo Chicken Wrap – Shredded Chicken tossed with Buffalo Sauce & Blue Cheese over lettuce & tomato in a wrap
- Rueben – Corned beef, Housemade Cole Slaw, Swiss cheese & Russian Dressing on rye
- Chicken Parm Sub
- Eggplant Plant Parm Sub

- Cheese Steak Sub – shaved steak with American cheese & sauteed onion
- Chicken Cheesesteak Sub – Shaved Chicken with American cheese & sauteed onions
- Hangar Steak Sub – House marinated hanger steak with sauteed onions and peppers (Add 3.00)

Bread Choice: Sub Roll, Brioche Bun, or wrap (Rueben served on Rye)

*Both boxed lunches can have a gluten free option bread or wrap and package should be increased \$2.00

Beverage

Boxed Coffee (serves 10-12) – Choice of Decaf or Regular \$26.50 (served with cups, creamers, sugar & stirrers)

Bottled Water – 2.49

Assorted Sodas– 3.00

Miscellaneous

Disposable Table Ware .99

Includes, Plates, napkins & utensils.

Disposable Tongs - .99 each

Disposable Serving Spoon - .99 each