

Breakfast...

Early bird still catches the worm, which is why our breakfast delivery starts at 5:00am.

Our customers claim that we're

"The Best Breakfast in Town, we are the "breakfast experts".

We use gourmet coffee (flavors available) and fresh baked pastries.

Continental- the standard that gets everyone's day started...\$7.00

- Coffee and Tea
- Pastry Tray
- Assorted Juices (available in ½ gallons or bottles)

Early Rising Administrator- you make the coffee and we'll do the rest...\$6.50

- Pastry Tray
- Fresh Cut Fruit Bowl
- Assorted Juices (available in ½ gallons or bottles)

Hot Breakfast- we're the experts. (10 person minimum)...\$8.00

Choose any 3 from below. Add additional items for \$2.50 each.

- Scrambled Eggs- served w/toast, butter and jelly
- Hash browns or Home fries
- Sausage, Bacon, Ham, Turkey Bacon or Chicken Sausage
- Cream Chipped Beef- served w/toast and biscuits
- French Toast- thick cut sourdough bread
- Pancakes- our house made batter will blow you away. Served with sides of fresh fruit sauces and syrup
- Fruit Display
- Sausage Gravy- served w/buttermilk biscuits
- Grits or Oatmeal
- Mini Omelets- Our amazing omelets in miniature versions. Assortment includes western, veggie and meat lovers. Served w/toast, butter and jelly
- Poor Joe- ground beef, fried onions, spinach, potatoes & scrambled eggs all mixed together. Served w/toast, butter and jelly
- Corned Beef Hash

Breakfast Sandwiches- an assortment of bacon, sausage, ham, scrapple and plain egg sandwiches on bagels, English muffins, brioche rolls and wraps...\$5.00

A La Carte

Pastry Tray- assorted bagels, muffins, crumb cake and Danish...\$4.00

Fresh Cut Fruit Salad...\$3.00

Coffee and (optional) Tea Service- flavors available...\$2.00

Fruit Display- wedged fruit, fresh berries, yogurt and granola...\$4.00

Assorted Juice (1/2 gallons of Apple and Orange or assorted bottled juices...\$2.50

Beverages...

All cold beverages include ice, cups and necessary condiments.

Beverage Service – assorted canned soda and bottled water....\$1.50

Bottled Water...\$1.50

Canned Soda...\$1.50 Thirsty?? 20oz bottled soda assortment...\$2.25

2 liter sodas (sprite, coke, diet coke)...\$3.00

Coffee and (optional) Tea Service- flavors available...\$2.00

Assorted Juice (1/2 gallons of Apple and Orange or bottled juices...\$2.50

Fresh Brewed Tea and Lemonade... ½ gallon \$3.00 ...gallon \$4.00

Desserts...

No meal is complete without a dessert.

Heck, maybe you want to skip the meal and just order from this section.

Cookies- an assortment of chocolate chip, oatmeal raisin, snicker doodle and maybe a surprise cookie...\$1.50

Brownie Tray- chocolate, peanut butter blondies and cheesecake...\$2.50

Dessert Tray- a mix of our fabulous cookie tray and brownie tray...\$2.00

Cheesecake Heaven – an assortment of the best cheesecakes around...hands down.

Our assortment changes seasonally, so ask for details...\$7.00

Flourless Chocolate Torte- Gluten Free!!!...\$5.00

Sandwich Boxes...\$11.00

All sandwich boxes include homemade potato chips, whole fruit and cookie. Replace the whole fruit with a fruit salad for \$1.00

Turkey Avocado- roasted turkey, lettuce, tomato, sliced avocado, provolone cheese & mayo on sourdough bread.

LT Tuna- light tuna on marbled rye w/ lettuce & tomato.

Moose Club- country ham, roasted turkey, cheddar, Swiss cheese, bacon, lettuce, tomatoes, mayo and our own special honey mustard sauce on toasted wheat.

Chicken Caesar Wrap- our classic Caesar salad stuffed into a spinach tortilla minus the croutons.

Chicken Fresco Basilico- grilled chicken, sliced tomato, fresh mozzarella, basil & tomato romesco on a brioche roll.

Fireside Roast Beef- roast beef, lettuce, tomato & cheddar cheese w/ horseradish spread on a brioche roll.

Levantine Wrap (V)- a spinach wrap stuffed w/ hummus, mixed greens, tomatoes, cucumbers, feta cheese & Greek dressing.

Chicken Urijah- grilled chicken, roasted peppers, cheddar cheese, mixed greens & roasted garlic dressing in a wheat tortilla.

West Coast Shrimp Wrap- wheat tortilla stuffed w/ chilled shrimp, lettuce, tomato, avocado, bacon & pablano sauce.

Turkey Basil Wrap- roasted turkey, bacon, lettuce, tomatoes, basil and ranch dressing stuffed into a tomato basil wrap.

Toasted Bistro Cristo- ham, tomatoes, Swiss cheese, bacon and honey mustard sauce on toasted sourdough.

Roasted Vegetable Wrap (V+)- a spinach tortilla loaded w/ house roasted vegetables, lettuce & tomato. Non-vegans add Vidalia onion dressing & provolone cheese.

Bagged Lunches...\$9.00

All sandwich bags include homemade potato chips and cookie. Replace the chips with a fruit salad for \$1.00.

Turkey, Ham, Roast Beef, Tuna Salad, Chicken Salad & Veggie served on assorted breads and rolls w/ lettuce, tomato, optional cheese and condiments on the side.

Salad Boxes...\$12.00

All salad boxes include recommended dressing (or your choice), roll, butter and cookie.

Cajun Chicken- field greens, cheddar, cucumbers, mushrooms, peppers, tomatoes, croutons, grilled chicken & Cajun seasoning. Ranch Dressing

Chicken Caesar- crisp romaine, parmesan cheese, croutons served w/ creamy Caesar dressing.

Greek Chicken - salad greens topped with cucumbers, tomatoes, Kalamata olives, hummus, feta, grilled chicken & a dash of oregano. Greek Dressing

Cobb- field greens, tomatoes, avocado, bacon, cucumbers, grilled chicken, roasted corn, bleu cheese, hard boiled egg, & croutons. Bleu Cheese Dressing

Farmers Salad- field greens with cucumbers, tomatoes, peppers, broccoli, mushrooms, celery, carrots & croutons. Balsamic Dressing

Mykonos Grilled Vegetable Salad- field greens, tomatoes, cucumbers, Kalamata olives, celery, chick peas & roasted vegetables topped w/ feta cheese & a dash of oregano. Greek Dressing

Napa Country- field greens, roasted turkey, bacon, tomatoes & mushrooms topped w/ bleu cheese crumbles, raisins & candied pecans. Balsamic Dressing

Santa Fe South- mixed greens, grilled chicken, peppers, corn, black beans, cheddar & tomatoes. Served w/ roasted pablano dressing (spicy)

Steak Salad- greens, grilled steak, tomatoes & cucumbers topped w/ grilled onions, mushrooms, bleu cheese crumbles & croutons. Bleu Cheese Dressing

Additional Dressing Choices: Roasted Garlic, Raspberry Balsamic, Caesar, Ranch, Bleu Cheese, Greek, Vidalia Onion, Low Fat Tomato Basil, Oil & Vinegar & Pablano



Catering Menu

484-902-8351

WE DELIVER WITH NO MINIMUM!!
NO DELIVERY CHARGE!

WE DELIVER WITH NO MINIMUM!!
NO DELIVERY CHARGE!!
NO SERVICE CHARGE!! And NO
ADDED FEES!!

Do I tip the driver? Please!!! We've eliminated all delivery charges and the drivers work strictly on tips.

Delivery area? If you're holding a menu, we probably deliver to your area. Contact a catering specialist for more information.

Some Notes about JC's Catering...

What the top says is true, no extra charges. We are 100% upfront about what we do & what we charge. We have built a reputation providing great food at a great price served by great people! If you ever feel as if we didn't deliver on that promise, please let me know... Joe Carr (owner)

Catering orders include all paper products, condiments, setup and optional cleanup. Cancellations must be made at least 4 hours in advance or your order will be charged.

Prices are subject to change

Cold Sandwich Buffets...

All of our sandwich buffets are made with fresh baked breads, high quality meats and cheeses, house made sauces/spreads and the freshest produce available. Sandwich buffets include house made chips and pickles.

Bistro Sensation- a variety of our restaurant’s hand crafted gourmet sandwiches and wraps. We throw in a couple vegetarian and “plain” sandwiches to finish it off. Selection can include the Moose, LT Tuna, Turkey Avocado, Chicken Urijah Wrap and Fireside Beef to name a few...\$9.00

Hoagie Heaven- an assortment of overstuffed hoagies including Italian, Ham, Turkey, Tuna Salad, Roast Beef and Roasted Veggie. Cut down so everyone can sample more than one kind. Spreads served on the side...\$10.00

The Tea Party- a selection of gourmet sandwiches served “petite” style on slider rolls and artisan breads for easy handling...\$10.00

Palate Pleaser- not sure what they will like? Picky eaters? Try this selection of “plain” sandwiches artfully arranged for variety and ease. Sandwiches include roast beef, turkey, tuna salad, ham, chicken salad and veggie. All spreads served on the side...\$8.50

Create Your Own- have your guests make their own sandwiches or wraps. Choose 3 of the meats listed below and we’ll take care of the rest. This buffet includes fresh baked breads, wraps, Provolone, Swiss and American cheeses, roasted vegetables, toppings and condiments...\$12.00

• Turkey	• Roast Beef	•Ham	•Tuna Salad
•Corned Beef	•Egg Salad	•Chicken Salad	•Grilled Chicken Breast

Hot Sandwiches...

Hot Sandwiches served w/homemade potato chips, pickles & all condiments.

French Dip- slow roasted beef served in au jus with grilled onions. Build your own dip w/a variety of artisan breads, cheese & horseradish sauce...\$12.00

Cheesesteak Buffet- tender rib eye steak and/or chicken served w/marinara sauce, fried onions and American cheese...\$11.00

Hand Carved Hot Turkey- served in a rich turkey gravy w/ an assortment of rolls and our house made cranberry chutney...\$12.00

Southwest Chicken Sandwich Buffet- we take our 3 most popular chicken sandwiches and serve them buffet style. Mo-ha-ve BBQ (peppers, onions, bbq sauce & pepper jack cheese), Rio Grande (pepper jack cheese & poblano sauce) and Fireside (onions, jalapenos, Swiss cheese & honey mustard sauce). Served w/ assorted rolls, flatbread and toppings tray...\$13.00

Pulled Pork BBQ- hand pulled roasted pork tenderloin slathered w/ a North Carolina BBQ Sauce...\$11.00

Burger Buffet...

There just isn’t any short catchy name for this. We grill up handmade 8oz. black angus burgers & serve them with the most amazing toppings you’ll ever have to create the burger experience of your dreams. Assortment can include Shroom ‘n’ Swiss, Black and Blue, Jalapeno Jack, American, or the infamous Wagon....\$13.00 *“The Most Amazing Burger Buffet You Will Ever Have”*

Sides...

Add a side to any cold or hot sandwich buffet for only \$2.00.

A La Carte price for each side is listed below. Also choose from the hot sides listed above.

Roasted Vegetable Pasta Salad-house roasted vegetables, Italian cheeses and vinaigrette dressing...\$3.00

Potato Salad- just like your father-in-law used to make! Who says that?..\$2.50

Fresh Cut Fruit Salad...\$3.00

Caesar Salad- house made Caesar dressing...\$2.50

Farmers Salad- field greens topped w/fresh vegetables...\$2.50

Cafe Salad- choose any one of our restaurant’s gourmet, unique salads...\$4.00

Selection includes Santa Fe South, Napa Country, Cobb, Greek, Taco (add 1.00), Cajun Chicken, Chicken Caesar, Mykonos, Roasted Fruit and Steak Salad. Ask a catering specialist or see the bistro menu for details.

Macaroni Salad- not what the grocery store makes...\$3.00

Hot Buffets...

We’ve tried to incorporate our most popular entrées throughout this section. If there is something you don’t see but have had in the past or would like us to prepare, don’t hesitate to ask. Our owner is a trained chef with a diverse background in various techniques and styles. Furthermore, we have a full array of chefs with different backgrounds that complement each other and are eager to display their skills. As they say, Bon Appetite.

Please give 24hr notice for all hot buffets.

Classic Continental Cuisine...

Classics are served with fresh baked rolls and butter.

Chicken Cordon Bleu- pan seared and topped w/ ham & Swiss cheese. Served in a classic Mornay sauce with roasted potatoes...\$12.00

Shepherd’s Pie- ground sirloin & assorted vegetables in a rich brown gravy baked with mashed potatoes...\$11.00

Lump Crab cakes- an old school recipe using very little “filler”. Choose 1 additional side from below...\$16.00

Chicken & Biscuits- tender chicken and steamed vegetables in a rich, creamy casserole served w/fresh buttermilk biscuits on the side. Also served with your choice of farmers salad or Caesar salad...\$11.00

Short Ribs Macaroni & Cheese- our signature braised short ribs served over rich creamy macaroni & cheese w/ braised vegetables...\$18.00

Honey Mustard Glazed Salmon- broiled with our famous house made honey mustard sauce and served w/roasted potatoes and grilled asparagus...\$15.00

Asian Fare...

We mentioned our chefs above, but did we tell you that JC’s mom is Thai?

Served w/ sweet & sour cucumbers and peanuts.

Basil Chicken or Beef- stir fried w/ fresh vegetables & Thai basil. Served w/white rice...Chicken \$12.00 ...Beef \$13.00

Pad Thai- stir fried rice noodles w/egg, chili pepper, bean sprouts & chicken, tofu or shrimp. Watch out, a little spicy. Served w/steamed broccoli & peppers...Chicken \$11.00 ...Tofu \$10.00 ...Shrimp \$13.00

Butter Chicken (Murg Makhani)- tender marinated chicken in an Indian style gravy served with lentils (Kaali Daal) and flatbread...\$12.00

Ultimate Chinese Buffet- *Fried Rice, Lo Mein, Spring Roll, and Stir Fried Chinese Vegetables.* Mix and match your proteins for each dish. Choose from chicken, beef, pork, shrimp and tofu. Also includes white rice...\$15.00

Old World Italian Dishes...

All Italian buffets include Caesar or Farmers Salad, fresh baked rolls & butter.

Pollame (Chicken)...

Parmagiana- grilled & served in our home made tomato sauce and topped with Provolone and Parmesan cheeses. Served w/ Baked Ziti...\$12.00

Cacciatore- tender chicken in a tomato gravy w/ grilled onions, mushrooms & bell peppers. Served w/ Baked Ziti...\$12.00

Marsala- grilled and served in our rich Marsala wine sauce. Served w/choice of Roasted Potatoes, Horseradish Mashed Potatoes or Baked Ziti...\$12.00

Tuscan Herb- grilled and smothered in a lemon wine sauce w/ fresh herbs. Served w/ a choice of Roasted Potatoes or Baked Ziti...\$12.00

Fresco Basilico- topped with tomatoes, fresh mozzarella, basil and a tomato romesco. Served w/ choice of Roasted Potatoes or Baked Ziti...\$13.00

Pesce (Seafood)...

Shrimp Scampi- sautéed in garlic, lemon, butter, white wine & tomatoes. Served over linguine...\$15.00

Zuppa di Clams- top neck & little neck clams over linguine in a red or white wine sauce...\$12.00

Seafood Fra Diavolo- shrimp, lump crab, mussels and clams in a spicy marinara sauce w/ Italian cheeses. Served w/ Baked Ziti...\$16.00

Classico (Classics)...

Stuffed Shells- filled w/ Ricotta, mozzarella, and parmesan cheeses; smothered in our home made tomato sauce...\$10.00

Baked Ziti- three cheeses and tomato sauce baked to perfection...\$10.00

Lasagna- choose Meat (tomato sauce) or Vegetarian (Alfredo sauce)...\$12.00

Cavatappi Italiano- Cavatappi (special shape pasta) w/ sweet Italian sausage in a Gorgonzola cream sauce...\$11.00

Linguine & Meatballs or Sweet Italian Sausage...\$10.00

Southwestern Fare...

All Southwestern buffets include tortilla chips and pico de gallo.

Taco Bar- seasoned ground beef, Cajun shredded chicken or both served w/ the fixin’s in order to create an “extraordinario” taco. Served w/Spanish rice..\$13.00

Fajita Bar- Cajun grilled chicken or seared flat iron steak with grilled peppers and onions, w/sour cream, pico de gallo, cheddar cheese, jalapenos, shredded lettuce and flour tortillas. Served w/ Spanish Rice...\$14.00

Salmon a la Veracruzana- broiled salmon topped with a Spanish inspired tomato, caper and olive sauce. Served w/ Cajun grilled vegetables...\$14.00

Enchiladas- tortillas stuffed w/chicken, flat-iron steak then smothered in a Mexican tomato sauce. Top your enchilada w/sour cream, pico de gallo, cheddar cheese, shredded lettuce & jalapenos. Served w/ Spanish Rice...\$13.00

Additional Hot Buffet Sides/AI A Carte...

Baked Ziti...\$3.00

Spanish Rice...\$3.00

Homemade Mac & Cheese...\$3.50

Roasted Potatoes...\$3.00

Horseradish Mashed Potatoes...\$3.00

Grilled Asparagus...\$3.75

Caesar Salad...\$2.50

Fried Rice...\$3.00

Meatballs...\$3.30

Sweet Italian Sausage...\$3.50

Cajun Grilled Vegetables...\$3.25

Mashed Potatoes...\$3.00

Farmers Salad...\$2.50

Steamed Broccoli...\$3.00

White Rice...\$2.75

Vegetable Medley...\$3.25

Mountain Top Salads...

Salads served w/fresh rolls, butter & assorted dressings.

“A meal in itself.”

Cajun Chicken- field greens, cheddar, cucumbers, mushrooms, peppers, tomatoes, croutons, grilled chicken & Cajun seasoning...\$10.00

Chicken Caesar- crisp romaine, parmesan cheese, croutons tossed w/ creamy Caesar dressing...\$9.00

Greek Chicken - salad greens topped w/ cucumbers, tomatoes, Kalamata olives, hummus, feta, grilled chicken & a dash of oregano...\$11.00

Cobb- field greens, tomatoes, avocado, bacon, cucumbers, grilled chicken, bleu cheese, roasted corn, hardboiled egg, & croutons...\$11.00

Mykonos Grilled Vegetable Salad- field greens, tomatoes, cucumbers, Kalamata olives, celery, chick peas & roasted vegetables topped w/ feta cheese & a dash of oregano...\$11.00

Napa Country- field greens, roasted turkey, bacon, tomatoes & mushrooms topped w/ bleu cheese crumbles, raisins & candied pecans...\$11.00

Roasted Fruit Salad- field greens topped with roasted seasonal fruit, candied pecans, fresh berries, and bleu cheese...\$12.00

Santa Fe South- mixed greens, grilled chicken, peppers, corn, black beans, cheddar & tomatoes. Served w/ roasted poblano dressing (spicy)...\$10.00

Taco- greens topped w/ tortilla chips, chili (on the side), cheddar, salsa, sour cream, avocado & jalapenos...\$12.00

Baked Potato Bar...\$6.13

One Pound Baked Idaho Potatoes with the toppings on the side so you can build your own gourmet meal. Toppings include: Cheddar Cheese, **Sour Cream, Steamed Broccoli, Bacon, Butter and Chives.**

Hot & Savory Soups...\$3.30

We make a variety of homemade soups daily. Ask a catering specialist what’s hot or tell us what you’re looking for and our chefs will accommodate your needs. All soups include crackers and/or fresh baked bread.

Some recommendations include: Chicken Noodle, Clam Chowder (red or white), Beef Chili, Veggie Lentil, Cream of Broccoli, Loaded Potato, Chicken Rice, Tomato Basil, Seafood Bisque, Vegetarian Vegetable, Beef Stew, and French Onion

Holiday Party? BBQ? Special event? Ask a catering specialist for a copy of our seasonal menu or specials. Still don’t see what you’re looking for? Just ask and we’ll build the menu to fit your event.