



J&L CATERING



Room Temperature Buffet Menu

Listed are some of our more popular selections, please inquire about additional menu items

SPRING/SUMMER

Summer Style Salad Bar

- › Platter of Grilled Chicken
- › Bowls of Grilled Zucchini, Honey Roasted Carrots, Cherry Tomatoes, Shaved Parmesan, Crumbled Feta, Avocado, Grilled Asparagus, Assorted Berries, Walnuts, Almonds, Marinated Chick Peas, Charred Corn, and Focaccia Croutons
- › Bowl of Mixed Greens with Choice of Creamy and Vinaigrette Dressings
- › Savory Scones and Rolls with Butter
- › Cookies, Brownies and Bars

Add Grilled Salmon: Additional Cost

Tuscan Chicken Platter with Tomato, Grilled Squash, Red Onion, Olives and Fresh Herbs

- › Bow Tie Pasta with Grilled Zucchini, Sun Dried Tomatoes, Garlic Oil and Parsley
- › Romaine Salad with Roasted Peppers, Cucumbers, Shaved Red Onion, Fresh Mozzarella and Olives with Red Wine Vinaigrette
- › Baguette with Butter
- › Cookies, Brownies and Bars

Grilled Chicken with Grilled Kale, Lemon and Roasted Sweet Peppers

- › Wedge Salad, Grilled Corn, Scallions, Avocado, Crumbled Blue Cheese and Bacon with Ranch Dressing
- › Orzo Pasta Salad with Grilled Summer Squash and Arugula with Citrus Vinaigrette
- › Savory Scones and Biscuits with Butter
- › Cookies, Brownies and Bars

Grilled Shrimp with Cavatappi, Arugula, Cherry Tomatoes and Basil with Lemon-Roasted Garlic Oil

- › Hearty Greens, White Beans, Sweet Peppers and Grilled Polenta Croutons with Lemon Vinaigrette
- › Broccoli with Crushed Red Pepper and Garlic
- › Garlic Bread
- › Cookies, Brownies and Bars

Yucatan Chicken with Mango Salsa

- › Arroz Verde with Cilantro
- › Charred Corn Salad with Fresh Herbs
- › Watercress, Avocado, Jicama and Grilled Peppers with Honey-Lime Vinaigrette
- › Tortilla Chips with Guajillo Salsa and Guacamole
- › Cookies, Brownies and Bars

Grilled Salmon Platter with Argentinean Chimichurri

- › Orecchiette Pasta with Mushrooms and Roasted Peppers with Dill Vinaigrette
- › Caprese Salad with Basil Vinaigrette
- › Grilled Yellow Squash, Zucchini and Feta with White Balsamic Vinaigrette
- › Grilled Parmesan Bread
- › Cookies, Brownies and Bars

Flank Steak with Garlic Olive Oil On Arugula and Lemon Wedges

- › Potato Caesar Salad with Celery, Radish, Parmesan and Lemon
- › Mixed Greens with Fresh and Oil Cured Tomatoes, Kalamata Olives with Sherry Vinaigrette
- › Mellon and Prosciutto Skewers
- › Baguette with Butter
- › Cookies, Brownies and Bars

Room Temperature Buffet Menu, Continued

WINTER/FALL

Winter Style Salad Bar

- › Sliced Grilled Chicken Breast
 - › Platter of Roasted Sweet Potatoes, Parsnips, Grilled Red Peppers, French Beans, Apples, Raisins, Croutons, Goat Cheese
 - › Honey Glazed Brussel Sprouts with Roasted Grapes
 - › Bowl of Mixed Greens with Choice of Creamy and Vinaigrette Dressings
 - › Savory Scones and Rolls with Butter
 - › Cookies, Brownies and Bars
- Add Grilled Salmon: Additional Cost*

Honey Glazed Salmon Tiles with Grilled Lemon and Argentinean Chimichurri

- › Paprika Rubbed Chicken with Onions
- › Farro with Roasted Winter Squash, Dried Cranberries, Feta and Scallions
- › Shaved Brussels Sprouts with Parmesan, Lemon Juice and Olive Oil
- › Savory Scones and Rolls with Butter
- › Cookies, Brownies and Bars

Brown Butter Chicken with Apple Chutney

- › Roasted Potatoes with Toasted Spices and Fresh Herbs
- › Escarole and Spinach with Apples, Oranges, Toasted Pecans and Cranberries with Cider Vinaigrette
- › Savory Scones and Rolls with Butter
- › Cookies, Brownies and Bars

Herb Roasted Chicken on a Bed of Roasted Root Vegetables with Pearl Onions, Carrots and Fennel

- › Honey Mustard Salmon Tiles with Oranges
- › Couscous with Brussels Sprouts, Grapes and Honey Roasted Vinaigrette
- › Green Beans and Caramelized Shallots with Mustard Vinaigrette
- › Green Salad with Apples, Golden Raisins, Pecans, Celery and Housemade Croutons with Maple Vinaigrette
- › Savory Scones and Rolls with Butter
- › Cookies, Brownies and Bars

Lemon and Rosemary Marinated Chicken Breast

- › Hanger Steak with Roasted Red Peppers
- › Roasted Brussels Sprouts with Lemon Zest
- › Roasted Potato Salad with Mustard Vinaigrette
- › Baby Greens with Sliced Apples, Dried Cherries and Walnuts with Maple Vinaigrette
- › Savory Scones and Rolls with Butter
- › Cookies Brownies and Bars

Platter of Red Wine Braised Chicken

- › Roasted Root Vegetables and Pearl Onions Over Greens
- › Bowl of Baby Greens with Roasted Garlic Vinaigrette
- › Wild and Basmati Rice Salad with Cranberries and Golden Raisins
- › Baguette with Butter
- › Cookies, Brownies and Bars

YEAR ROUND

Chicken Niçoise Salad

- › Platter of Grilled Chicken Breasts
 - › Boiled New Potatoes, French Beans, Hard Boiled Eggs, Olives, Croutons and Pickled Red Onions
 - › Bowl of Mixed Greens with Dijon-Roasted Shallot Vinaigrette
 - › Cavatappi Pasta with Arugula-Basil Pesto and Cherry Tomatoes
 - › Baguette with Herb Olive Oil
 - › Cookies, Brownies and Bars
- Add Grilled Salmon or Grilled Tuna: Additional Cost*

Chicken Caesar Salad

- › Platter of Grilled Chicken Breast
- › Bowls of Bacon, Avocado, Grilled Mushrooms, Parmesan Frico, Roasted Red Peppers, Roasted Potatoes and Shaved Radishes
- › Bowl of Chopped Romaine Hearts with Creamy Parmesan Dressing
- › Farro Salad with Spinach, Basil, Lemon and Pine Nuts
- › Garlic Bread
- › Cookies, Brownies and Bars

Cobb Salad

- › Platter of Grilled Chicken Breasts
 - › Bowls of Avocado, Bacon, Blue Cheese, Corn, Tomatoes, and Hard Boiled Eggs
 - › Bowl of Romaine Lettuce with Ranch Dressing
 - › Quinoa Salad with Cherry Tomatoes, Onions, Broccoli and Tarragon with White Balsamic Vinaigrette
 - › Savory Scones and Rolls with Butter
 - › Cookies, Brownies and Bars
- Add Grilled Salmon or Grilled Shrimp: Additional Cost*

Grilled Bistro Steak Platter with Grilled Red Onion and Crumbled Blue Cheese with Balsamic Reduction

- › Roasted Potato Salad with Herb Vinaigrette
- › Romaine, Shaved Radishes and Roasted Peppers with Creamy Garlic Dressing
- › Baguette and Rolls with Butter
- › Cookies, Brownies and Bars

Room Temperature Buffet Menu, Continued

YEAR ROUND, CONTINUED

Crispy Chicken Breast Garnished with Lemon Wedges

- › Calypso Sweet Potato Salad
- › Romaine Salad with Hearts of Palm, Avocado, Cucumber and Pickled Red Onion with Citrus Vinaigrette
- › Biscuits with Butter
- › Cookies, Brownies and Bars

Berber Spiced Salmon with Green Harissa Sauce

- › Citrus Marinated Chicken Breast with Romesco Sauce
- › Farro with Kalamata Olives, Cherry Tomatoes, Feta, Mint and Basil with White Balsamic
- › Baby Greens, Orange Segments and Shaved Fennel with Citrus Vinaigrette
- › Savory Scones and Rolls with Butter
- › Cookies, Brownies and Bars

Sambal (*Asian Chili Sauce*) Marinated Chicken Skewers with Mango Chili Sauce

- › Grilled Shrimp Skewers with Cilantro-Pumpkin Seed Pesto
- › Red and White Quinoa with Mushrooms and Scallions
- › Asian Coleslaw with Ginger-Soy Vinaigrette
- › Scallion Biscuits
- › Cookies, Brownies and Bars

Vietnamese Beef with Sliced Cucumbers and Scallions

- › Sweet Chili Salmon Tiles with Ginger and Scallions
- › Coconut Rice with French Beans, Scallions, Jalapeños and Toasted Coconut
- › Greens, Cabbage, Mint, Cilantro, Shredded Carrots and Radishes with Nuoc Mam Cham (*Vietnamese Dressing*)
- › Scallion Biscuits
- › Cookies, Brownies and Bars

Platter of Sesame Crusted Chicken Skewers (*4 per person*)

- › Peanut and Lemon Soy Dipping Sauces
 - › Asian Noodle Salad with Grilled Vegetables
 - › Napa Cabbage and Baby Spinach Salad with Jicama, Shaved Radishes and Carrots with Ginger Dressing
 - › Spicy Asian Cucumber Salad
 - › Scallion Biscuits
 - › Cookies, Brownies and Bars
- Add Beef Skewers: Additional Cost*

SOUP SELECTIONS

Minimum order of 10 required. More options available upon request. (V) = Vegan (GF) = Gluten Free

- › Carrot and Ginger (V,GF)
- › Minestrone (V,GF)
- › Lentil Soup (V,GF)
- › Butternut Squash Bisque (GF)
- › French Onion Soup with Gruyère
- › *Croutons on the side* (GF)
- › Roasted Tomato Bisque with Grilled Cheese
- › *Croutons on the side* (GF)
- › Corn and Poblano Chowder
- › Chicken Noodle Soup
- › Wild Mushroom Bisque (GF)

BEVERAGE SELECTIONS

- › Still or Sparkling Water
- › Assorted Coke Products
- › Sweetened or Unsweetened Iced Tea
- › Lemonade

ORDER MINIMUM

- › \$100 order minimum requirement.
- › Prices are subject to change without notice.

DELIVERY INFORMATION

- › Monday-Friday before 3:30pm: 12% of total order, capping at \$45.00
- › Monday - Friday after 3:30pm: \$65.00 flat rate
- › Saturday: \$100.00 flat rate
- › Sunday: \$175.00 flat rate
- › Same Day Pick Up Before 3:30pm: \$65.00 flat rate
- › Please order by 1:00pm are subject to availability

CANCELLATION POLICY

- › Orders cancelled less than 24 hours before delivery are subject to a 50% charge of the invoice.
- › 72-hour cancellations are required for Monday orders.

J&L EQUIPMENT POLICY

- › In order to lower our carbon footprint, J&L delivers all orders on china platters unless otherwise specified.
- › J&L equipment will be picked up the following business day unless other arrangements are made.
- › Client is responsible for any missing or broken J&L equipment.

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