



J&L CATERING

Hot Buffet Menu

We have many menus to choose from and would be happy to show you additional selections

SPRING/SUMMER

Herb Marinated Chicken Breast with Citrus Jus

- › Honey Mustard Glazed Salmon
- › Corn Soufflé
- › Green Beans and Caramelized Shallots
- › Grilled Peach Caprese with Fresh Mozzarella, Cherry Tomatoes and Balsamic Reduction with Basil Vinaigrette
- › Rolls and Savory Scones with Butter
- › Cookies, Brownies and Bars

Mediterranean Meatballs with Lemon Dill Sauce

- › Spinach and Feta Phyllo Pie
- › Orzo Pasta with Roasted Peppers, Dill and Olives
- › Greek Salad with Romaine Hearts, Tomatoes, Cucumbers, Pepperoncini and Feta with Greek Vinaigrette
- › Lavash
- › Cookies, Brownies and Bars

Roasted Chicken Breasts with Artichokes, Leeks and Thyme with White Wine Jus

- › Grilled Salmon with Lemon-Basil Sauce
- › Roasted Potatoes with Rosemary and Coarse Sea Salt
- › Caprese Salad with Red and Yellow Tomatoes and Burrata with Basil Vinaigrette
- › Savory Scones and Baguette with Butter
- › Cookies, Brownies and Bars

Burger Bar

- › Beef Patties, Grilled Chicken Breast and Black Bean Burgers
- › Toppings to include Ketchup, Mustard, Lettuce, Sliced Tomato, Onion, Pickles, Cheddar and Swiss Cheeses
- › Classic Coleslaw
- › Watermelon Slices
- › Homemade Root Vegetable Chips with French Onion Dip
- › Cookies, Brownies and Bars

Chicken Picatta with Lemon Caper Sauce

- › Caesar Fingerling Potato with Red Onion *Served Warm*
- › Sliced Heirloom Tomatoes, Baby Arugula and Balsamic Reduction with Basil Vinaigrette
- › Garlic Bread
- › Cookies, Brownies and Bars

Pepper Crusted Hanger Steak with Blistered Cherry Tomatoes

- › Stone Ground Mustard Salmon over Wilted Greens and Onions
- › Creamy Parmesan Orzo
- › Grilled Asparagus *Served Room Temperature*
- › Romaine with Bacon, Blue Cheese, Tomatoes and Cucumbers with Dijon Vinaigrette
- › Rolls and Savory Scones with Butter
- › Cookies, Brownies and Bars

Chimichurri Marinated Grilled Hanger Steak with Romesco Sauce on the side

- › Vegetable Paella
- › Mixed Greens with Orange Segments, Avocado, Jicama with Citrus Vinaigrette
- › Broccolini with Crushed Red Pepper and Lemon Zest *Served Room Temperature*
- › Baguette with Butter
- › Cookies, Brownies and Bars

Tuscan Chicken with Tomatoes, Grilled Red Onion, Olives, Garlic and Fresh Herbs

- › Roasted Garlic and Basil Fusilli
- › Kale and Romaine Caesar Salad, Shaved Parmesan and Housemade Croutons with Creamy Parmesan Dressing
- › Baguette with Butter
- › Cookies, Brownies and Bars

Hot Buffet Menu, Continued

WINTER/FALL

Roasted Chicken with Thyme and White Wine Jus

- › Salmon with Cranberry and Orange Compote
- › Toasted Parmesan Polenta
- › Green Bean Almondine
- › Mixed Greens, Grilled Pears, Goat Cheese and Candied Walnuts with Champagne Vinaigrette
- › Savory Scones and Rolls with Butter
- › Cookies, Brownies and Bars
- › **24 hours notice required*

Grilled Hanger Steak *Au Poivre* with Cognac Sauce

- › Panko Crusted Baked Barramundi
- › Sweet Potato and Parsnip Gratin
- › Sautéed Green Beans *Served Room Temperature*
- › Grilled Kale, Spinach and Pecorino with Bacon-Dijon Vinaigrette
- › Rolls with Butter
- › Cookies, Brownies and Bars

Ancho Rubbed Grilled Chicken Thighs

(Boneless and Skinless)

- › Cumin Roasted New Potatoes
- › Charred Asparagus with Roasted Red Pepper Relish
- › Baby Spinach, Pepitas and Avocado with Honey-Lime Vinaigrette
- › Cheddar Biscuits and Rolls with Butter
- › Cookies, Brownies and Bars

Mustard Crusted Pork Loin

with Mushroom Gravy

- › Balsamic Glazed Salmon Tiles with Wilted Greens, Olives and Golden Raisins
- › Mashed Sweet Potatoes
- › Roasted Cauliflower with White Wine and Parmesan
- › Greens, Apples, Celery and Smoked Gouda with Roasted Fig Vinaigrette
- › Rolls with Butter
- › Cookies, Brownies and Bars

Pot Roast with Onions, Carrots, New Potatoes and Celery

- › Mashed Potatoes
- › Roasted Carrots with Fresh Thyme and Honey
- › Mixed Greens, Apples, Shaved Celery and Smoked Gouda with Poppy Seed Vinaigrette
- › Parker House Rolls and Baguette with Butter
- › Cookies, Brownies and Bars
- › **24 hours notice required*

Chicken Breast Stuffed with Creamy Mushroom Duxelle with Garlic Herb Sauce

- › Roasted Broccoli with Shaved Manchego Cheese *Served Room Temperature*
- › Saffron Rice Pilaf with Citrus Zest and Parsley
- › Frisée, Honeycrisp Apples and Candied Walnuts with Cider Vinaigrette
- › Rolls and Savory Scones with Butter
- › Cookies, Brownies and Bars

Chicken Stuffed with Spinach, Tomato and Ricotta with Roasted Tomato Sauce

- › Mini Twice Baked Potatoes with Cheddar, Scallion and Crispy Bacon
- › Baby Greens, Roasted Pears, Crumbled Goat Cheese and Toasted Hazelnuts with Pear Vinaigrette
- › Roasted Heirloom Carrots with Fresh Thyme
- › Rolls and Butter
- › Cookies, Brownies and Bars

Classic Meat Bolognese Style Lasagna

- › White Lasagna with Spinach and Swiss Chard with Roasted Garlic Béchamel
- › Roasted Broccolini with Crushed Red Pepper *Served Room Temperature*
- › Romaine, Carrots, Shaved Radishes, Red Onions, Roasted Peppers and Olives with Red Wine Vinaigrette
- › Garlic Bread
- › Cookies, Brownies and Bars
- › **If guest count is less than fifteen, please choose one lasagna*

YEAR ROUND

Taco Bar:

- › Braised Beef "Barbacoa" Style
- › Grilled Guajillo Marinated Chicken Breast
- › Grilled Fajita Vegetables
- › Corn and Flour Tortillas
- › Queso Fresco, Pickled Red Onions, Cilantro, Mexican Crema, Charred Tomatillo Salsa and Pico de Gallo
- › Arroz Verde
- › Smoky Black Beans
- › Tortilla Chips served with Housemade Guacamole
- › Cookies, Brownies and Bars
- › **If guest count is less than ten, please choose one protein*

Pasta Shells Stuffed with Italian Sausage and Ricotta:

- › Pasta Shells Stuffed with Spinach and Ricotta
- › Italian Salad with Red Wine Vinaigrette
- › Charred Broccoli with Garlic and Hot Pepper *Served Room Temperature*
- › Garlic Bread
- › Cookies, Brownies and Bars
- › **If guest count is less than ten, please choose one type of stuffed shell*

Hot Buffet Menu, Continued

YEAR ROUND, CONTINUED

Peppercorn Crusted Hanger Steak with Mustard Velouté

- › Whitefish with Oil Cured Tomatoes and Olive Compote
- › Classic Scalloped Potatoes
- › Grilled Asparagus *Served Room Temperature*
- › Baby Spinach, Kale, Pears and Blue Cheese with Sherry Vinaigrette
- › Rolls and Savory Scones with Butter
- › Cookies, Brownies and Bars

Chicken Marsala with Cremini Mushrooms

- › Herb Cavatappi with Oiled Cured Tomatoes and Grated Parmesan
- › Romaine, Grilled Polenta Croutons and Sweet Peppers with Lemon Vinaigrette
- › Marinated Green Bean Salad with Toasted Almonds *Served Room Temperature*
- › Garlic Bread
- › Cookies, Brownies and Bars

Chicken Enchiladas

- › Spanish Rice
- › Black Beans with Charred Corn and Roasted Poblanos
- › Tortilla Chips, Salsa, Guacamole and Sour Cream
- › Baby Spinach, Jicama, Orange and Pickled Red Onion with Citrus-Cumin Vinaigrette
- › Cookies, Brownies and Bars
- › *Vegetarian Enchiladas available upon request*

Barbecue Braised Brisket

- › Three Cheese Macaroni and Cheese with Buttered Breadcrumbs
- › Crunchy Broccoli Slaw
- › Garden Salad with Ranch Dressing
- › Corn Muffins
- › Cookies, Brownies and Bars
- *24 hours notice required*

Greek Style Baked Chicken with Rosemary and Lemon

- › Berber Spiced Grilled Salmon with Tzatziki
- › Dill Rice Pilaf
- › Green Beans with Tahini Dressing
- Served Room Temperature*
- › Greek Salad with Tomatoes, Cucumbers, Olives, Pepperoncini and Feta with Greek Dressing
- › Hummus with Soft and Crispy Pita Chips
- › Cookies, Brownies and Bars

Hanger Steak with Red Wine- Mushroom Sauce

- › Mustard Crusted White Fish with Dijon-Tarragon Sauce
- › Smashed Baby Red Potatoes with Roasted Garlic and Parmesan
- › Mixed Greens, Grilled Mushrooms and Shaved Asiago with Red Wine Vinaigrette
- › Focaccia and Baguette with Butter
- › Cookies, Brownies and Bars

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)
- › Potato Leek with Chicken and Tortilla Strips

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: \$75.00 flat rate
- › Sunday: \$100.00 flat rate
- › Same Day Pick Up Before 3:30pm: \$65.00 flat rate
- › Please order by 1:00pm are subject to availability

- › 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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