



J&L CATERING

Placed Appetizers Menu

At J&L Catering we strive to provide you and your guests with the most seasonal and local food possible. Our menus are divided by season with some menus being available year round. If you would like a menu that is not available in the appropriate season just let us know and we will do our best to accommodate your request!

SNACKS

- › Trail Mix including Chocolate Chips, Dried Fruits, Pretzels and Mini Marshmallows
- › Popcorn with your choice of topping (*Choice of 2*)
- › Lightly Salted, Truffle Salt and Kettle Corn
- › *Add Mixed and Candied Nuts for an additional cost*

SEASONAL FRESH AND GRILLED VEGETABLE CRUDITÉS

- › Sun Dried Tomato Aioli and Fresh Herb Aioli

TORTILLA CHIPS WITH HOUSEMADE GUACAMOLE

- › Pico de Gallo and Charred Tomatillo Salsa

DIPS AND CHIPS

- Choice of two:
- › Spinach-Feta Dip
 - › Warm Artichoke and Parmesan
 - › Baked Goat Cheese and Marinara
 - › French Onion Dip
 - › Served with Pita Chips, Biscuit Crackers OR Crostini

MINI SANDWICHES & WRAPS

- 2.5 Per Person*
- › Chicken “Cobb” with Bacon, Avocado, Tomato, Lettuce and Blue Cheese on Brioche Roll
 - › Hoisin Marinated Vegetable Wrap with Spinach and Ginger Aioli
 - › Ham and Brie with Dijon Mayo on Pretzel Roll
 - › Grilled Vegetable with Siracha Mayo on Sesame Miniature Croissant
 - › Curried Chicken Salad with Flame Grapes and Almonds on Miniature Croissant
 - › Grilled Beef with Onion Jam, Horseradish Crème and Arugula on Pretzel Roll
 - › Smoked Salmon with Dill Crème and Fresh Cucumber on Brioche Roll

SUSHI PLATTER

- › Spicy Tuna Roll
- › California Roll
- › Salmon and Avocado Roll
- › Served with Wasabi, Ginger, Soy Sauce and Chopsticks

Placed Appetizers Menu, Continued

ASIAN SKEWER BAR

2.5 Skewers Per Person

› Marinated Chicken, Grilled Beef and Hoisin Vegetable Skewers

› Select Two Dipping Sauces: Soy Ginger, Sour Plum, Spicy Peanut, Sriracha Aioli OR Curried Yogurt

› Add Asian Rice Stick Noodle Salad Served in Mini Chinese "To-Go" Containers with Chopsticks: Additional Cost

CHILLED AND/OR GRILLED SHRIMP COCKTAIL

4 Pieces Per Person

› Traditional Cocktail Sauce and/ or Cilantro Chipotle Sauce

BRUSCHETTA BAR

› Traditional Tomato with Basil and Mozzarella

› Grilled Artichoke, White Bean and Feta

› Fig, Grilled Onion and Arugula

› White Bean, Roasted Pepper and Feta

› Mixed Grilled Vegetables with Roasted Garlic

› Grilled Baguette Slices

COCKTAIL MEATBALLS

Choice of two styles:

› Sweet and Sour Beef

› Swedish Beef

› Chicken Piccata

› Buffalo Chicken with Blue Cheese

› Served with Mini Rolls, Sliced Baguette and Toothpicks

CHICKEN WINGS

Choice of two styles:

› Hot and Spicy Buffalo

› Sticky and Spicy Asian

› Garlic Lemon

› Chipotle BBQ

› Ranch Dressing, Scallion Cream, Hot Sauce, Carrots and Celery Sticks

› Blue Cheese available upon request

NACHO BAR

› Ground Beef or Ground Turkey

› Nacho Cheese

› Refried Beans, Pickled Jalapenos and Scallions

› Pico de Gallo, Charred Tomatillo Salsa, Guacamole and Sour Cream

› Tortilla Chips

THREE CHEESE MACARONI & CHEESE BAR

› Bowls of Crispy Bacon, Fresh Scallion, Smoky Chicken, Buttered Bread Crumbs and Hot Sauce

Additional Items Upon Request

MEDITERRANEAN PLATTER

› Marinated Feta

› Dolmades

› Fresh Cucumber, Jicama and Cherry Tomatoes

› Hummus, Baba Ganoush and Tzatziki

› Soft and Crispy Pita Chips with Assorted Flatbreads

› Add Spanakopita: Additional Cost

ANTIPASTO PLATTER

› Domestic and Imported Cheeses

› Assorted Salumi and Cured Meats

› Fancy Mustards, Cornichons and Marinated Olives

› Sliced Italian Bread and Biscuit Crackers

› Add Fresh and Grilled Vegetable Crudité: Additional Cost

Placed Appetizers Menu, Continued

INDIAN ANTIPASTO PLATTER

- › Pickled, Grilled and Raw Vegetables
- › Roasted Beet and Cilantro Salad
- › Cucumber Raita, Spicy Tomato Chutney and Ginger Apple Chutney
- › Smoky Eggplant Dip
- › Naan and Flatbreads
- › *Add Potato and Pea Samosas with Mint Chutney: Additional Cost*

WARM PANINI FINGERS

2.5 Per Person

Choice of three:

- › Grilled Chicken with BBQ, Jack Cheese and Grilled Onion
- › Ryebein with Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island on Seeded Rye Bread
- › Wild Mushroom, Gruyère and Thyme
- › Ham, Brie and Cranberry Mustard
- › Applewood Smoked Bacon, Grilled Apple and Wisconsin Cheddar
- › “Hackney Style” Grilled Cheese with Cheddar Cheese and Caramelized Onions on Dark Rye

SIGNATURE FLATBREADS

- › Hoisin Chicken with Jalapenos and Arugula
- › Grilled Mushroom and Manchego
- › Artichoke with Charred Tomatoes and Mozzarella
- › Olive Oil with Onion, Fresh Herbs and Shaved Parmesan
- › Prosciutto, Goat Cheese, Baby Arugula and Balsamic Reduction

HAPPY HOUR HERO

- › Jalapeno Poppers
- › Potato Skins filled with Bacon, Cheddar, Scallions and Sour Cream
- › Mozzarella Sticks
- › Served with Warm Marinara Sauce and Ranch Dressing

CHICAGO STYLE HOT DOG BAR

- › Mini Vienna Beef Steamed Hot Dogs
- › Toppings: Yellow Mustard, Chopped Onions, Chopped Tomatoes, Pickle Spears, Sport Peppers and Celery Salt
- › Housemade Root Vegetable Chips with French Onion Dip
24 hours notice required

SLIDERS

2 Per Person

- › Mini Beef Burgers and Crispy Chicken Sliders
- Choice of four toppings:
 - › American, Cheddar, Blue Cheese, Grilled Onions, Spicy Mustard, Ketchup, Sliced Pickles, Onion Jam and Horseradish Cream

ASIAN BITES

- › Vegetarian Eggs Rolls
- › Steamed Pork OR Vegetable Dumplings
- › Crab Rangoon
- › Served with Sweet and Sour Sauce and Soy-Ginger Sauce
24 hours notice required

HOUSEMADE COOKIES, BROWNIES AND BARS

ASSORTED PETITE SWEETS *PRICE UPON REQUEST*

Placed Appetizers Menu, Continued

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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