



J STREET
Catering
EST. 2016

Wedding and Event Menus

Our menus are all priced as drop-offs. This means you get our amazing, from-scratch menus, at a budget friendly price. We will deliver your food in disposable containers and chafers and set up the buffet (and appetizers and desserts, if necessary) for you.

Clean up is up to you.

40 person minimum order, 15% Delivery fee plus applicable tax

Interested in a fully staffed buffet?

See our FAQ's for more info!

**GS indicates menu items made with ingredients that do not contain gluten.*

We do prepare gluten containing items in our kitchen, however, so cross-contamination may occur.

Looking for something special? Please ask us about custom menus!!

Contact us at 720-204-2366 or catering@eatjstreet.com

J Street Catering FAQs

Q: Why should we work with J Street Catering?

A: *Our Chef has 15 years of experience catering events large and small. Everything we do is from scratch and able to be customized based on preferences and dietary restrictions. Many of our clients in the past have reached out to let us know their guests still talk about the food from their events YEARS later. Check out our reviews on Wedding Wire! Recently, we've noticed a newer trend of simplifying weddings and events to save on expenses. We think, even with a limited budget, you still deserve to have really great food! That is why we have created our drop off menu options. You CAN have tasty, high quality food at a budget price. We still use the same quality ingredients and put the same amount of love into your food, we just cut out much of the "day-of" labor that tends to inflate the price!*

Q: What, exactly, does drop off catering include?

A: *Our drop off catering includes your food choices served in disposable containers including plastic bowls and tongs and aluminum chafers dishes, wire racks, and sterno warmers. We will come to set up your full meal display for you. Once everything is set up, we leave and let you and your guests enjoy. Clean up is up to you or your venue. Your food will remain warm for up to 3 hours, so we can set up a cocktail hour and buffet at the same time for your guests to enjoy. We also include compostable plates, utensils, and napkins. If you want fancier table ware, you are free to provide it and we will set it up for you.*

Q: What does your delivery fee cover?

A: *The 15% delivery fee covers delivery within the Denver Metro Area (within 15 miles of 80205). Delivery outside the Denver Metro Area is charged at an additional \$2 per mile.*

Q: When can we schedule a tasting?

A: *Unfortunately, we do not do menu specific tastings. This is part of what allows us to keep our prices so low! Bringing in specific product for and paying the labor to prepare your individual menu is cost prohibitive. BUT, we know you can't blindly choose a caterer. We have two food trucks that are out each week and we welcome you to schedule a time to visit us at our trucks! **We offer a complimentary meal** for up to 4 people when you schedule a tasting! Please email us at catering@eatjstreet.com to inquire about scheduling a tasting.*

Q: We are looking for something specific. Do you do custom menus?

A: *Definitely! That's our Chef's specialty. Custom menus will cost a little more, but we can do just about anything! Your imagination and budget are really the only limits!*

Q: Do you do plated meals, family style service, or food stations?

A: *We can, but these options are very labor intensive. They are not going to get you the most bang for your buck! We highly recommend sticking to buffet style service to quickly feed your guests and keep your costs low.*

Q: We would prefer to have a staffed buffet for our event, can you do that?

A: *Absolutely! We will fully staff your buffet. This includes set-up, replenishment, and breakdown of your buffet. We leave your buffet set up for 1 hour per 100 people (this is plenty of time to feed your guests). If you add appetizers for a cocktail hour, we will add an additional hour of service to your package. We still supply compostable plates, utensils, and napkins. You are welcome to rent dishes and silverware or purchase fancier disposable plates and we will include them in your set-up. All tables and linens need to be supplied by you or your venue.*

Here are the prices for this service:

- Additional \$5.50pp for staffing
- 20% service fee in lieu of the 15% delivery fee
- \$2000 minimum food spend
- Applicable tax
- Subject to availability

Q: You said you have food trucks. Can you provide wedding or event catering in your food trucks?

A: *Yes! Please visit our website jstreetfoodtruck.com and click on "Food Truck Event Catering" for more information. Pricing starts at \$15pp, minimums apply, and availability is limited.*

Q: My venue says I need a full-service caterer who is responsible for all set up and breakdown of the reception site. Can you do this?

A: *Unfortunately, no. We are not set up to do that at this time.*

Q: Do you provide alcohol or bartenders?

A: *As a general rule, no caterer in Colorado can sell you alcohol due to liquor laws. We can help arrange for bartenders for your event. We'd also be happy to recommend vendors who can help with the purchase of alcohol for your event.*

Still have questions? Reach out to us at catering@eatjstreet.com with any other questions you may have!

Breakfast/Brunch

Classic (GS)- \$11pp

Cheesy scrambled eggs, skillet potatoes, and choice of bacon or sausage



BYOBB - \$12pp

Everything you need to build your own breakfast burritos! Flour tortillas (corn available upon request), scrambled eggs, choice of bacon or sausage, green chile, shredded cheese, and hot sauce

Southwest (GS)- \$11pp

Cheesy scrambled eggs, house-made salsa, Chimayo=ili roasted potatoes, choice of bacon or sausage, and hot sauce



French - \$13pp

Quiche Lorraine (bacon and cheese), Mornay Sauce, Lyonnaise potatoes, and sausage links

Biscuits and Gravy - \$14pp

Fresh baked biscuits, house-made country sausage gravy, sausage links, scrambled eggs, and hot sauce

Add-ons:

Assorted breakfast pastries - \$20/dz

Assorted Bagels and cream cheese - \$20/dz

Whole fruit (apples, oranges, bananas – based on availability) - \$2/pc

Mixed fruit bowl - \$3/per person



American Pub

\$16pp

Caesar Salad

Romaine lettuce, Parmesan, torn garlic croutons, Caesar dressing

BBQ Chips

House made potato chips tossed in our signature BBQ spice

*Choose 1 Entrée:
(choose 2 for +\$2pp)*

Burger Bar

Short rib beef patties, shredded lettuce, tomato, red onions, house pickles, choice of 2 cheeses (American, cheddar, Swiss, pepper jack or provolone), fresh buns, mayo, ketchup and mustard

OR

Steak Sandwich Bar

House smoked top sirloin, caramelized onions, horseradish aioli, provolone, and fresh baked ciabatta bread buns

OR

Grilled Chicken Club Bar

Gilled chicken with melted pepper jack cheese, lettuce, tomato, red onion, bacon, avocado, and chipotle aioli

Add-Ons

Baked Mac & Cheese \$5pp

Shell pasta, garlic three cheese sauce, cheesy potato chip crust, scallions

Smoked Wings \$6pp

Crispy smoked wings, our signature spicy garlic buffalo sauce, served with buttermilk ranch

Jalapeno Popper Brussel Sprouts \$5pp

Roasted Brussel sprouts, blistered shishito peppers, fried cheese, and jalapeno cream cheese aioli

Watermelon Tomato Salad \$4pp

Watermelon, heirloom cherry tomatoes, blue cheese, lemon-herb vinaigrette

Classic Comfort

\$13pp

Chopped wedge (GS)

Iceberg and romaine lettuce, red onions, roasted tomato, bacon, smoked blue cheese, honey
Dijon vinaigrette

Roasted Carrots (GS)

Honey glaze, sea salt

Choose 1 Entrée (Choose 2 Entrees for +\$4pp)

Roasted Pork Loin

Dijon crusted Pork loin, mushroom demi, served with garlic mashed potatoes

Chicken Piccata

Chicken cutlets with a white wine butter sauce, capers, and fresh herbs, served with garlic
mashed potatoes

Seared Beef Tenders

With caramelized onions and port wine demi and blue cheese crumbles, served with garlic
mashed potatoes

Add-Ons

Baked Mac & Cheese \$5pp

Shell pasta, garlic three cheese sauce, cheesy potato chip crust, scallions

Chicken and Dumpling Soup \$6pp

Chicken, parsnips, carrots, onions, buttermilk dumplings, creamy chicken broth

Thai

Option 1 \$12pp

Papaya salad

Green papaya, jicama, savoy cabbage, scallions, Nuac Cham vinaigrette, pickled peppers

Lemongrass Chicken (Larb)

Minced chicken, red onions, kaffir lime and lemongrass sauce, cabbage, cucumbers, mint and cilantro, served over jasmine rice and topped with toasted rice powder and pickled chilies

Option 2 \$15pp

Thai Salad

Romaine, cabbage, cucumbers, tomatoes, red onions, fresh herbs, chile jam vinaigrette, crushed peanuts

Basil Fried Rice

Jasmine rice, garlic, onions, scallions, carrots, Thai basil, jalapeños, tamari

Choose 1 Entrée (Choose 2 for +\$4pp)

Khao Soi

Fresh egg noodle, house made massaman curry paste, coconut milk broth, chicken, onions and potatoes, crispy fried noodles

Thai Green Curry

Housemade green curry paste, Thai eggplant, Chayote squash, zucchini, onions, chicken, with a kaffir lime and coconut milk broth, served with jasmine rice

Bangkok Noodles

Stir-fried wheat noodles, onions and red peppers, shrimp or chicken, Thai chile sauce, and thai basil. Garnished with fried garlic.

Sauce contains shrimp paste and oyster sauce

Add-ons

Smoked Thai Wings \$5pp

Chicken wings marinated in coconut milk and lime juice, smoked and fried then tossed in our signature spicy dry curry seasoning, served with papaya salad

Northern Thai Style Sausage \$6pp

Scratch made smoked pork sausage lollipops served with a chili jam (nam prik pao) and papaya salad

Mediterranean (GS)

Option 1 \$13pp

Hummus (GSO-sub veggies for naan)

Classic hummus and naan bread

Greek Salad (GS)

Romaine lettuce, cucumbers, tomatoes, red onions, kalamata olives, feta, Greek vinaigrette

Chicken Shawarma (GS)

Spiced yogurt marinated grilled chicken, basmati rice, Calabrian chile and tomato relish



Option 2 \$16pp

Choose 2 Salads

Greek Salad (GS)

Romaine lettuce, cucumbers, tomatoes, red onions, kalamata olives, feta, Greek vinaigrette

Couscous Tabbouleh (GS)

Israeli couscous, cucumbers, red onions, tomatoes, lemon herb vinaigrette

Roasted Cauliflower and Potato Salad (GS)

Whipped feta, kalamata olives, pickled red onions

Choose 2 Entrees

Chicken Shawarma (GS)

Spiced yogurt marinated grilled chicken, basmati rice, Calabrian Chile and tomato relish

Steak Harissa (GS)

Grilled skirt steak marinated in a Moroccan chile and tomato sauce, tabbouleh, served with rice

Moroccan Tagine (Vegetarian, GS)

A spicy vegetarian stew made of onions, garlic, potatoes, carrots, sweet potatoes, roasted tomatoes, harissa, chickpeas and dried apricots. Served with basmati rice, and tzatziki

Add-ons

Hummus \$4pp

Classic hummus and garlic naan

Mediterranean Sampler \$6pp

All house made dips and sides, hummus, whipped feta dip, peperonata, roasted cauliflower and potato salad, tabbouleh, naan

Tomato Watermelon Salad \$4pp (GS)

Heirloom cherry tomatoes, watermelon, feta, lemon herb vinaigrette

Kofta Meatballs \$7pp

House made Colorado lamb meatballs, herbed tzatziki

Asian Drop Off

Option 1 \$12pp

Asian Salad

Romaine lettuce, shredded cabbage, red onions, carrots and sesame vinaigrette

Kung Pao Brussels

Crispy Brussel sprouts tossed in a spicy Kung Pao soy glaze, soy roasted peanuts, scallions

Chinese BBQ Pork Char Siu Sandwich

Smoked pork shoulder then fried up crispy and tossed in our Char Siu BBQ sauce, sesame slaw, house pickles, crispy wonton strips, brioche buns

Option 2 \$17pp

Chinese Chopped Salad

Cabbage, romaine, celery, red onion, jicama, carrots, scallion, pickled sweet peppers, sesame vinaigrette, crispy wonton strips

Wok Fried Beans and Chinese Broccoli

Green beans, gai lan, garlic and ginger, chili soy glaze, cashews

Szechuan Pork Dan Dan noodles

Chinese noodles, ground pork, spicy sesame chili sauce, twice cooked smoked pork shoulder glazed in Szechuan chili sauce, pickled cucumber noodles, scallions and sesame seeds

Grapow Stir-Fry Chicken

Minced chicken stir fry, basil, green beans, hoisin garlic chili sauce, fried eggs, served with jasmine rice

Add-ons

Potstickers \$3pp

Fried pork dumplings served with sesame chile soy dipping sauce (Vegetarian Available)

Cold Udon Noodle Salad \$4pp

Udon noodles, edamame, shiitake mushrooms, red peppers, sesame vinaigrette

Chicken Lettuce wraps \$5pp (GS)

Stir fried minced chicken, onions, celery, carrots, scallion, chile soy glaze, pickled jicama, served with lettuce cups

Italian

Choose 1 Entrée \$13pp, Additional Entrée Choices +\$3pp each

**House-made Garlic Bread
Italian Salad**

Romaine lettuce, red onion, mozzarella cheese, tomatoes, black olives, buttermilk ranch

Entrée Choices

Spaghetti Bolognese

Bucatini noodles (hollow spaghetti), rich and meaty Bolognese, mozzarella cheese

Summer Pasta

Bucatini, roasted tomatoes, peppers and onions, extra virgin olive oil, Calabrian chilies, Italian sausage, pecorino

Cacio e Pepe

Shell pasta, garlic butter, Parmesan and pecorino cheese blend, black pepper breadcrumbs

Sausage Meatballs with Polenta

Beef and pork fennel meatballs, creamy polenta, arrabiatta sauce, pecorino

Chicken Marsala Rigatoni

Rigatoni pasta tossed in a chicken marsala cream sauce

Chicken Parmesan (+\$3pp)

Lightly breaded chicken cutlets, provolone cheese, housemade marinara sauce, and bucatini

Alfredo sauce with Penne

Penne pasta with Alfredo sauce (ADD CHICKEN \$3pp)

Add-Ons

Burrata \$5pp

Creamy burrata, roasted tomatoes, aged balsamic, grilled bread

Antipasto Platter \$6pp

Grilled Veggies, roasted mushrooms, cured meats, olives, grilled bread

Bruschetta Bar (choice of 1) \$5pp

Traditional Bruschetta – tomato, onion, garlic, basil, and olive oil, served with crostini

Mediterranean Bruschetta – roasted tomato, Kalamata olives, artichoke hearts, red onions, and feta cheese, served with crostini



Taco Bar

\$12pp

Taco Bar

Fresh corn tortillas, ground beef, lettuce, tomato, cheese, sour cream, and homemade salsa

Upgrades:

House-made Frybread shells + \$3pp

Flour tortillas (or mix of corn and flour) +\$1pp

Achiote Chicken +\$2pp

Steak +\$3pp

House-made Colorado Pork Green Chile +\$6 (Pork shoulder, onions, garlic, roasted poblano, roasted hatch chiles)

Add-ons

Fresh-made corn tortilla chips and house-made salsa - \$3pp

Fresh-made flour tortilla chips and house-made queso - \$5pp

Both - \$6pp

Fresh-made corn tortilla chips and house-made guacamole – MARKET PRICE

BBQ

\$15pp 1 Protein, 1 Side
\$18pp 2 Proteins, 2 Sides
\$21pp 3 Proteins, 3 Sides

House-made BBQ sauces
Brioche Buns

Protein Choices (all smoked in-house)

Pulled Pork
Chicken
Brisket
Hot Links
Smoked Chicken Salad (cold)

Side Choices

- Loaded Mashed Potato Salad – Yukon potatoes, sour cream, cheddar cheese, and chives
- House-made Slaw
- Cucumber Salad – English Cucumber, red onions, sweet red wine vinaigrette
- Loaded Mac Salad – Creamy macaroni salad with ham, white cheddar, and roasted poblano peppers
- Mac and Cheese – Cavatappi Pasta with creamy garlic cheese sauce
- Garlic Mashed Potatoes
- Baked Beans
- Corn Bread (+\$1pp)

Add-ons

BBQ Chopped Salad **+\$4pp** – Romaine, grilled corn, red onion, black beans, shredded cheese blend, cotija, and BBQ ranch dressing

House-made Chips and Salsa **+\$3pp**

BBQ Pork Nacho Bar **+\$7pp** – House-made flour tortilla chips, house-smoked BBQ Pork, house-made queso sauce, cotija, BBQ sauce, jalapenos, black olives, and cilantro

Lunchboard

\$13pp with one side
\$16pp with two sides

Rolls

Meat Tray – Turkey, Ham, and Roast Beef

Cheese Tray – Cheddar and Swiss

Assorted Condiments

Add seasonal chicken salad +\$2pp

Choice of 1 Salad

BBQ Chopped Salad– Romaine, grilled corn, red onion, black beans, shredded cheese blend, cotija, and BBQ ranch dressing

Asian Salad-Romaine lettuce, shredded cabbage, red onions, carrots and sesame vinaigrette

Italian Salad-Romaine lettuce, red onion, mozzarella cheese, tomatoes, black olives, buttermilk ranch

Greek Salad (GS)-Romaine lettuce, cucumbers, tomatoes, red onions, kalamata olives, feta, Greek vinaigrette

Chopped wedge (GS)-Iceberg and romaine lettuce, red onions, roasted tomato, bacon, smoked blue cheese, honey Dijon vinaigrette

Caesar Salad-Romaine lettuce, Parmesan, torn garlic croutons, Caesar dressing

Side Choices

- Loaded Mashed Potato Salad – Yukon potatoes, sour cream, cheddar cheese, and chives
- House-made Slaw
- Cucumber Salad – English Cucumber, red onions, sweet red wine vinaigrette
- Loaded Mac Salad – Creamy macaroni salad with ham, white cheddar, and roasted poblano peppers
- Garlic Mashed Potatoes
- House-made Chips (BBQ or Plain)
- Baked Beans

Add-ons

Baked Mac & Cheese \$3pp

Shell pasta, garlic three cheese sauce, cheesy potato chip crust, scallions

Chicken and Dumpling Soup \$6pp

Chicken, parsnips, carrots, onions, buttermilk dumplings, creamy chicken broth

Appetizers (Add on to any menu)

- Bangkok Brussels – Roasted Brussel sprouts with sweet chili soy glaze **\$4pp**
- Cheese Fondue – Garlic and shallots, white wine reduction, gruyere, welsh cheddar, with French baguette **\$4pp**
- Traditional Bruschetta – tomato, onion, garlic, basil, and olive oil, served with crostini **\$4pp**
- Mediterranean Bruschetta – roasted tomato, Kalamata olives, artichoke hearts, red onions, and feta cheese, served with crostini **\$4pp**
- Stuffed roasted jalapenos (GS) – goat cheese, cream cheese, bacon, and cheddar cheese with house made BBQ sauce **\$4pp**
- Chips and house made salsa (GS)– Homemade corn chips, fire roasted tomato salsa **\$3pp**
- Chips and Queso – homemade flour chips with house made queso blanco **\$5pp**
- Chips and salsa and Queso **\$6pp**
- Potstickers (pork or veggie) **\$3pp**
- Charcuterie Tray – assortment of meats and cheeses with crackers **\$7pp**
- Cheese Tray – assortment of cheeses with crackers **\$5pp**
- Crudités (GS) – Assortment of fresh vegetables with housemade ranch for dipping **\$5pp**
- Charcuterie and Crudités **\$10pp**
- Burrata- Creamy burrata, roasted tomatoes, aged balsamic, grilled bread **\$5pp**
- Antipasto Platter- Grilled Veggies, roasted mushrooms, cured meats, olives, grilled bread **\$6pp**
- Chicken Lettuce wraps (GS) - Stir fried minced chicken, onions, celery, carrots, scallion, chile soy glaze, pickled jicama, served with lettuce cups **\$5pp**
- Hummus - Classic hummus and garlic naan **\$4pp**
- Mediterranean Sampler - All house made dips and sides, humus, whipped feta dip, peperonata, roasted cauliflower and potato salad, tabbouleh, naan **\$6pp**
- Tomato Watermelon Salad (GS) - Heirloom cherry tomatoes, watermelon, feta, lemon herb vinaigrette **\$4pp**
- Smoked Wings - Smoked wings, the flashed fried crispy, our signature spicy garlic buffalo sauce, served with buttermilk ranch **\$6pp**



****We can do just about anything here, just ask!****

Grazing Tables

If pairing a drop off menu with a grazing table, all table décor will be plastic disposable containers.

FOR ALL Grazing tables, you will need to provide the table and any linens desired

Silver Package - \$12pp

- Cheeses (2): Examples - Big John's Cajun Cheddar, Red Fox English Sharp Cheddar, Hillbilly smoked blue cheese, and Humbolt Fog Goat Cheese
- Meats (2): Examples - Finocchiona Salami, Spanish Style Chorizo, Smoked Pork Belly, and Nduja (spreadable pork salumi)
- Bread & crackers
- Housemade bread and butter pickles and dark ale beer mustard
- Seasonal Fruit display which may contain pineapple, oranges, apples, melon, berries, figs, etc



Gold Package - \$16pp

- Cheeses (3): Examples - Big John's Cajun Cheddar, Red Fox English Sharp Cheddar, Hillbilly smoked blue cheese, and Humbolt Fog Goat Cheese
- Meats (3): Examples - Finocchiona Salami, Spanish Style Chorizo, Smoked Pork Belly, and Nduja (spreadable pork salumi)
- Bread & crackers
- Housemade bread and butter pickles, confit pearl onions, housemade giardiniera, dark ale beer mustard, housemade apple butter
- Seasonal Fruit display which may contain pineapple, oranges, apples, melon, berries, figs, etc

Platinum Package - \$25pp

- Cheeses (4): Examples - Big John's Cajun Cheddar, Red Fox English Sharp Cheddar, Hillbilly smoked blue cheese, and Humbolt Fog Goat Cheese
- Meats (4): Examples - Finocchiona Salami, Spanish Style Chorizo, Smoked Pork Belly, and Nduja (spreadable pork salumi)
- Bread & crackers
- Housemade Pimento Cheese with fresh baked bread and housemade potato chips
- Housemade bread and butter pickles, confit pearl onions, housemade giardiniera, dark ale beer mustard, housemade apple butter
- Stuffed smoked jalapenos (smoked jalapenos, halved, stuffed with goat cheese, cheddar cheese, and bacon, drizzled with housemade BBQ sauce)
- Seasonal Fruit display which may contain pineapple, oranges, apples, melon, berries, figs, etc

Desserts

- Assorted Fresh Baked Cookies **\$18/doz**
- Assorted French macarons **\$5pp**
- Butterscotch Bread Pudding **\$5pp**
- Fudge Brownies **\$3pp**
- Rice Crispy Treats **\$3pp**
- Mini Desserts Display – mini eclairs, mini cream puffs, mini cheesecakes, and more! **\$5pp**
- Mango Mousse Dessert cups **\$5pp** (with fresh mangos and peanut crumble)
- Tiramisu Mousse Cup **\$5pp**
- Strawberry Shortcake Dessert Cup **\$5pp**
- Triple Chocolate Mousse Cake **\$5pp**
- Chef's Artesian Cupcakes **\$40/doz** (ordered by the dozen)
 - Peanut Butter and Jelly – Jelly filled white cake with peanut butter buttercream
 - Pumpkin – Pumpkin Spice cake with cinnamon cream cheese frosting
 - S'mores – Graham cake with marshmallow butter cream and milk chocolate ganache
 - Strawberry Cheesecake – Strawberry cake with cream cheese frosting and strawberry balsamic gastrique
 - *Sky's the limit – You tell us what you want and we'll do our best to make it happen!*



Drinks Drop Off

- Starbucks Coffee (regular/decaf) or tea with creamer, sugar, sugar substitute, stir sticks and cups - \$25 (10 servings)
- Assorted Canned soda - \$1
- Assorted Bottled soda - \$2
- Bottled Water - \$1
- Bottled Iced Tea (sweet or unsweetened) - \$3
- Bottled Lemonade - \$3
- Assorted Bottled Juices - \$3