

Catering Menu



1025 Park Blvd.
Massapequa Park, NY 11762
www.JamOnPark.com

For all your catering needs please call

(516)500-3311

Jam is available in the evenings after 5pm for Private Parties.

Jam is a great private space for gatherings of 25 to 55 guests.

Ideal for Rehearsal Dinners, Surprise Birthdays, Retirement Parties, Anniversaries, Holiday Parties, Beer or Wine Paired Dinners Or any of your catering needs. All Jam events are 4 hour affairs.

20% Gratuity & Tax will be added to all parties

20% Security Deposit, with final payment & menu selection due 14 days prior to event



Plated Dinners \$75

Your 4 Hour Event Includes
One Half Hour of Chef's Selection Passed Appetizers,
Complete Open Bar, Soft Drinks, Coffee & Tea
Fresh Baked Rolls & Butter

Starter Selection

Choose 1

- ❖ Caesar Salad
- ❖ Jam House Salad
(mixed greens, feta, walnuts, tomato
basil vinaigrette)
- ❖ Wedge Salad
- ❖ Lobster Bisque Soup
- ❖ Butternut Squash Soup
- ❖ Italian Wedding Soup

Entrée Selection

Choose 3

All Entrees come with Seasonal Vegetables

- ❖ Seared Tuna, Wasabi Mashed Potatoes, Soy Reduction, Spicy Mayo
- ❖ Maple Walnut Crusted Salmon, Chickpea & Feta Orzo, Herbed Hollandaise
 - ❖ Lobster Mac & Cheese, Maine Lobster, 3 Cheese Sauce, Ritz Crust
 - ❖ Braised Short Rib, Goat Cheese Polenta, Braising Jus
 - ❖ Filet Mignon, Potato Gratin, Beef Demi-Glace
- ❖ Braised Pork Shanks, Jalapeno Cheddar Grits, Apple Bourbon Glaze
- ❖ 16oz Bone-In Pork Chop, Crisp Home Fries, Brown Sugar Glaze, Spicy Mayo
 - ❖ 1/2 Herb Roasted Chicken, Whipped Potatoes, White Pan Gravy
- ❖ Cheese Raviolis, Butternut Squash Beurre Blanc, Toasted Pumpkin Seeds



Buffet Style \$65

Your 4 Hour Event Includes
One Half Hour of Chef's Selection Passed Appetizers,
Complete Open Bar, Soft Drinks, Coffee & Tea
Fresh Baked Rolls & Butter

Choice of Salad

Classic Caesar, Garden Salad or Jam House Salad

Choose 2 Cold Sides

Pasta Primavera Salad, Three Bean Salad, Tomato & Mozzarella,
Antipasto Salad

Choose 1 Starch & 1 Vegetable

Whipped Potatoes, Roasted Potatoes, Potato Croquettes,
Chickpea & Feta Orzo, Rice Pilaf, Goat Cheese Polenta
Steamed or Sautéed Broccoli & Carrots, Roasted Veggies, String Beans Almondine,
Roasted Brussels Sprout, Creamed Corn, Creamed Spinach

Choose 2 Entrée Options

- ❖ Chicken Marsala, Chicken Francaise, Chicken Parmesan,
Chicken Ellie (Spinach & Artichoke Sauce),
- ❖ Coq Au Vin, Braised Chicken, Red Wine, Mushrooms & Onions
 - ❖ Turkey Meatloaf, Fig Gravy
- ❖ Stuffed Pork Tenderloin, Fig & Cornbread & Sausage Stuffing, Pan Gravy
 - ❖ Sliced Beef, Crumbled Blue Cheese, Red Wine Reduction
- ❖ Beef Bourguignon, Braised Beef, Burgundy Wine, Pearl Onions & Mushrooms
 - ❖ Braised Short Ribs, Brown Sugar Coffee Rub, Chipotle Honey
 - ❖ Baked Sole, Shrimp Stuffing, Lemon Butter Sauce
 - ❖ Walnut Crusted Salmon, Herb Scented Hollandaise

Choice of Pasta Option

Penne Ala Vodka, Cheese Raviolis, Baked Ziti, Stuffed Shells, Penne & Broccoli,
Penne Bolognese, Eggplant Rollatini, Tortellini Alfredo,
Cheese Raviolis with Butternut Squash Beurre Blanc, Baked Mac & Cheese



Cocktail Parties \$75

Chefs Selection of continuous passed handmade appetizers.
Includes classic and inventive little bites, sliders,
soup shooters & dessert finger foods.

Complete Open Bar, Soft Drinks, Coffee & Tea

In addition to the passed fare, a station with
Chilled Shrimp Cocktail, Mediterranean Platter, Chips & Dips
will be available for your guests to nibble on.

Have a theme for your cocktail party?
Let us come up with a signature Cocktail, Punch
or maybe Mulled Wine or Sangria perfect for your event.

Sample Appetizers Menu

Edamame Potstickers with Soy Ginger Sauce
French Onion in Brioche
Korean Pork Sticky Buns
Short Rib Wrapped in Bacon, Blue Cheese Fondue
Split Pea Shooter with Bacon Lardon
Butternut Squash Shooter, Toasted Pumpkin Seed, Chipotle Honey
Truffle Mac & Cheese Tarts
Brie, Blueberry Ginger Jam, Candied Walnut on Focaccia
Hulu Hulu Chicken Skewers
Beef Satay with Cilantro Pesto
Smoked Gouda Rice Balls
Spicy Tuna, Cucumber Canapés, Soy Reduction
Mini Pupusa (corn masa cake filled with roasted pork & cheese)
Baby Lamb Chops, Parsley Sauce



Party Add-Ons

Dessert Selection Additional \$7 per person

Choose 1

- ❖ Molten Lava Cake, Macerated Berries, White Chocolate Whipped
- ❖ Warm Apple Blossom, Salted Caramel, White Chocolate Whipped
 - ❖ Crepes, Macerated Berries, Minted Whipped
 - ❖ Caramel Stuffed Churros, White Chocolate Whipped
 - ❖ Occasion Cake

Pasta Course \$3 per person

Choose 1

Penne Ala Vodka, Cheese Raviolis, Penne & Broccoli,
Penne Bolognese, Tortellini Alfredo,
Cheese Raviolis with Butternut Squash Beurre Blanc

Entree Course \$10 per person

Champagne Toast \$1 per person