JH Jarrettown Hotel

RESTAURANT • BAR • BANQUETS

# CATERING MENU

***EACH TRAY SERVES APPROXIMATELY 10 GUESTS***

## APPETIZERS

**Sauteed Mussels 55** *(5 lbs)*
*In white wine garlic or Fra diavolo*

**Sauteed Clams 75** *(5 lbs)*
*In white wine garlic or Fra diavolo*

**The Coastal Sauté 65** *(5 lbs)*
*Clams & mussels in white wine garlic or Fra diavolo*

**Fried Calamari 70** *(3 lbs)*
*Zucchini, eggplant, tomatoes, cherry peppers, marinara*

**Grilled Shrimp 75** *(30 pieces)*
*BBQ rub, key lime beurre Blanc, garden salsa*

**Shrimp Cocktail 65** *(30 pieces)*
*Cocktail sauce, lemon wedges*

**Coconut Shrimp 75** *(30 pieces)*
*Grilled pineapple, sweet chili sauce, toasted coconut*

**Antipasto Italiano 80**
*Grilled eggplant, zucchini, roasted peppers, mushrooms, prosciutto, salame, soppressata, mozzarella, provolone*

**Caprese Salad 60**
*Fresh mozzarella, tomatoes, basil, balsamic, EVOO*

**Bruschetta Saporita 60**
*Creamy burrata, grape tomato confit and basil*

**Meatballs Parmigiana 60** *(25 pieces)*
*Marinara sauce, parmigiano*

**Arancini 60** *(20 pieces)*
*Italian rice balls filled with mozzarella, pesto marinara*

**Lollipop Lamb Chops 120** *(25 pieces)*
*Herb-marinated & grilled*

**Clams Casino 60** *(25 pieces)*
*Bell peppers, pancetta, seasoned breadcrumbs*

**Eggplant Rollatini 60** *(20 pieces)*
*With ricotta, marinara, and mozzarella*

**Ahi Tuna 75** *(2.5 lbs)*
*Mango-blood orange reduction, wasabi*

## SALADS

**Beet & Goat Cheese 60**
*Spring mix, oranges, candied walnuts, balsamic*

**Caesar Salad 45**
*Romaine hearts, croutons, shaved Parmigiano cheese*

**House Salad 45**
*Spring mix, shaved onions, carrots, cucumbers, cherry tomatoes, balsamic vinaigrette*

## DESSERTS

**MINI CANNOLI 2.25 ea.**

**REGULAR CANNOLI 3.50 ea.**

**TIRAMISU 50**

## CHICKEN $80 or VEAL $120

**Piccata**
*Lemon white wine & cappers*

**Francese**
*Egg battered in white wine lemon sauce*

**Saltimbocca**
*Prosciutto, spinach, mozzarella, white wine sauce*

**Marsala**
*Marsala wine sauce, wild mushrooms*

**Parmigiana**
*Marinara, mozzarella, basil, parmigiano*

**Jarrettown**
*Wild mushrooms, asparagus, brandy cream*

## FROM THE SEA

**Saffron or Tomato Seafood Risotto 120**
*Seabass, shrimp, calamari, clams, and mussels*

**Crab Cakes mkp**
*Jumbo lump crab, mango-blood orange key lime beurre Blanc, julienne vegetables*

**Atlantic Salmon 140**
*Tomato-basil lobster sauce or Lemon caper sauce*

**Mediterranean Grouper 110**
*Francese style, wine lemon, mushrooms, asparagus*

**Shrimp Risotto 100**
*Pan-seared, aged balsamic of Modena, vegetable risotto*

## PASTA

**Penne Vodka or Pomodoro 60**
*Your choice of vodka or marinara sauce*

**Baked Ziti 75**
*Penne pasta tossed with ricotta, marinara, and parmigiano topped with mozzarella and baked*

**Ravioli di Burrata & Pomodoro 70**
*Burrata filled Ravioli tossed in marinara sauce*

**Spaghetti Clams & Shrimp 90**
*Garlic white wine or fra diavolo sauce*

**Rigatoni Siciliana 75**
*Sauteed eggplants and zucchini with fresh tomato sauce and mozzarella cheese*

**Paccheri Bolognese 75**
*Beef, veal, pork, tomato sauce, giant rigatoni, Reggiano*

**Crab & Lobster Ravioli 110**
*Jumbo lump crab, brandy cream sauce*

**House Special 110**
*Jumbo lump crab, shrimp, vodka cream, bow-tie pasta*

*Gluten-free pasta available upon request*

***Custom catering requests are always welcome***
***Please inquire about items not listed on our menu***

***Good Food • Great Company • Lasting Memories***