

BREAKFAST PACKAGES

<u>Package #1</u> (Choose 3) *Muffins *Bagel Assortment *Mini Danish & Mini Cinnamon Buns *Croissants *Scones Butter, Cream Cheese & Preserves	3.25	<u>Package #4</u> *Coffee *Fresh Squeezed Orange Juice *Bagel Assortment *Mini Danish, Mini Cinnamon Buns & Schnecken *Muffins Butter, Cream Cheese, Preserves	7.05
<u>Package #2</u> *Coffee *Bagel Assortment *Muffins *Mini Danish, Mini Cinnamon Buns & Schnecken Butter, Cream Cheese & Preserves	4.75	<u>Package #5</u> *Coffee *Fresh Squeezed Orange Juice *Bagel Assortment *Mini Danish, Mini Cinnamon Buns & Schnecken *Muffins *Fresh Fruit Salad Butter, Cream Cheese, Preserves	9.25
<u>Package #3</u> *Fresh Squeezed Orange Juice *Bagel Assortment *Muffins *Mini Danish, Mini Cinnamon Buns & Schnecken Butter, Cream Cheese, Preserves	5.25	<u>Package #6</u> *Coffee *Fresh Squeezed Orange Juice *Scrambled Eggs *Bacon & Sausage *Breakfast Potatoes *Bagel Assortment Butter, Cream Cheese, Preserves	13.20

NEW-Bonus Breakfast Package 13.45

- *French Toast
- *Bacon & Sausage
- *Breakfast Potatoes
- *Fruit Salad

Add Decaffeinated Coffee for \$.25 per person

Add Hot Tea Service for \$.25 per person

*Choose Environmentally Friendly Biodegradable Disposables for an additional \$.50 per person

Catering By Jack Kramer's

Phone 215 662 5300

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LUNCH PACKAGES

<p><u>Package #7</u> 10.65</p> <ul style="list-style-type: none"> *Corned Beef, Roast Beef, Turkey, Country Ham, Tuna Salad, Chicken Salad, Grilled Chicken Sandwiches *House Potato Salad & Coleslaw *Assorted Cookies *Included: Pickles, Olives, Lettuce, Tomato, & Condiments 	<p><u>Package #13</u> 14.05</p> <ul style="list-style-type: none"> *Tossed Salad *Penne Pasta with Chicken, Broccoli, Bacon, & Artichokes in a Cream Sauce *Roll & Butter *Cookies
<p><u>Package #8</u> 10.05</p> <p>*Meat & Cheese Tray - Your Choice of 5 Meats & Cheese, freshly sliced and arranged in a symmetrical platter, contrasting colors and textures and garnished in a fashion to make this traditional favorite into an uncommon presentation. Served with potato salad, coleslaw, assorted breads & rolls, lettuce, tomato, condiments, pickles & olives.</p>	<p><u>NEW -Package #14</u> 13.75</p> <ul style="list-style-type: none"> *Penne Puttanesca *Tossed Salad *Garlic Bread *Cookies <p><u>NEW -Package #15</u> 13.00</p> <ul style="list-style-type: none"> *Beef & Chicken Taco Buffet *Spanish Rice *Cookies <p><u>NEW -Package #16</u> 15.50</p> <ul style="list-style-type: none"> *London Broil Stuffed with Wild Mushrooms *Roasted Red Potatoes *Vegetable of the Day *Roll & Butter
<p><u>Package #9</u> 9.30</p> <ul style="list-style-type: none"> *Assorted Hoagies *Chips *Killer Cookies 	<p><u>Bonus Package</u> 14.50</p> <ul style="list-style-type: none"> *Herb, Cajun or Oriental Grilled Chicken Breasts *Seasoned Rice *Vegetable of the Day *Tossed Salad *Roll & Butter <p>*Choose Environmentally Friendly Biodegradable Disposables for an additional \$.50 per person</p>
<p><u>Package #10</u> 11.75</p> <ul style="list-style-type: none"> *Philadelphia Cheese Steaks (Chicken or Beef) *French Fries or Sweet Potato Fries *Soft Pretzels *Tastykakes 	
<p><u>Package #11</u> 10.75</p> <ul style="list-style-type: none"> *Grilled Chicken, Thai Beef, or Vegetable Fajita Wrap Sandwiches *Tossed Salad 	
<p><u>Package #12</u> 12.75</p> <ul style="list-style-type: none"> *Soup *Deli Sandwiches *Cookies & Brownies 	

ADDITIONAL LUNCH PACKAGES

<u>Package # 17</u>	16.25
Make your own Chicken & Steak Fajitas	
Spanish Rice	
Tossed Salad	
Cookies	
<u>Package #18</u>	16.45
Involtini with Chicken in Vodka Blush Sauce	
Caesar Salad	
Rolls & Butter	
Mini Cannolis	
<u>Package #19</u>	16.15
Pork Tenderloin Medallions with Apple Sherry Sauce	
Sautéed Cabbage with Fennel	
Roasted Potatoes	
Rolls & Butter	
Cookies	
<u>Package # 20</u>	16.80
Chicken Breast Stuffed with Asparagus, Roasted Peppers, & Smoked Gouda	
Long Grain & Wild Rice	
Green Beans	
Rolls & Butter	
Cookies & Bars	
<u>Package #21</u>	14.30
Choose from our Delicious Wraps & Sandwich Specials	
Confetti Orzo Salad	
Green Apple Cole Slaw	
Brownies	
<u>Package #22</u>	13.40
Beef Tenderloin Tips with Asparagus in a Sweet Ginger Soy Sauce	
Seasoned Rice	
Rolls & Butter	
Fortune Cookie	

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NEW LUNCH PACKAGES

<u>Package # 23</u>	10.95
Make Your Own Salad Buffet served with Sliced Grilled Chicken, Lump Tuna, and a wide selection of seasonal toppings Roll & Butter Cookies	
<u>Package # 24</u>	15.25
Balsamic Blueberry Chicken Wild Rice Mixed Vegetables Cookies	
<u>Package #25</u>	16.25
Pork Tenderloin with Tomatoes, Bell Peppers & Capers Twice Baked Potatoes Vegetable of the Day Assorted Dessert Bars	
<u>Package # 26</u>	16.80
Braised Beef Short Ribs Broccoli Smashed Potatoes Tossed Salad Cookies & Bars	
<u>Package #27</u>	18.05
Beef, Chicken, & Vegetable Kabobs Rice Pilaf Spinach Salad Fruit Skewers	
<u>Package #28</u>	15.75
Thai Chicken with Basil Jasmin Rice Stir Fried Vegetables Fortune Cookie	
<u>Package # 29</u>	18.25
Chicken Stuffed with Prosciutto and Provolone Topped with Chunky Marinara Sauce Potatoes Parmesan Vegetable of the Day Miniature Cannolies	

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Sandwich Specials

- S-1 Grilled Chicken Breast & Sauteed Mushrooms on Herbed Focaccia Bread
\$ 6.95
- S-2 Barbecued Chicken Breast, Bacon, Caramelized Onion Folded in a 10" Pita
\$ 7.35
- S-3 Chicken Caesar Fajita Wrap Sandwich
\$ 7.75
- S-4 Grilled Tuna with Red Leaf Lettuce and a Cucumber Dill Spread on a Whole Wheat Roll
\$ 7.35
- S-5 London Broil Steak Sandwich with Vidalia Onion and Mushrooms
Served on a Hoagie Roll
\$ 7.95
- S-6 Classic Turkey Club Fajita Wrap Sandwich
\$ 7.75
- S-7 Kung Poa Pork Wrap
Marinated Roasted Pork Tenderloin join Onions, Bell Peppers, Bean Sprouts,
Green Onion, and Peanuts in our Tortilla Wrap
\$ 7.75
- S-8 Smoked Ham & Mozzarella and Honey Mustard on a Multi-Grain Roll
\$ 6.75

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More Lunch Time Treats

- S-9 Grilled Portobella Mushroom with Spring Mix, Grilled Peppers, Balsamic Vinegar, Alfalfa Sprouts on a Honey Wheat Roll
\$ 6.75
- S-10 Grilled Chicken Cordon Bleu Sandwich with Honey Mustard on a Kaiser Roll
\$ 7.50
- S-11 French Dipped Roast Beef au jus with Provolone Cheese on French Bread
\$ 7.50
- S-12 Blackened Steak with Roasted Peppers & Smoked Gouda on a Kaiser Roll
\$ 7.50
- S-13 Fresh Roasted Turkey with Arugula & Cranberry Spread on Focaccia Bread
\$ 7.20
- S-14 Roast Pork Tenderloin with Garlic Spinach & Creamy Dijon Sauce on Multi Grain Roll
\$ 7.50
- S-15 Steak Burger with Sauteed Onions & Mushrooms on a Kaiser Roll
\$ 4.70
- S-16 Shrimp & Tomato Salad in a Pita
\$ 9.95
- S-17 Tavern Ham with Red Onion and Tomato on Toasted Sour Dough Bread
\$ 6.75
- S-18 Hummus, Cucumber, Carrot, and Red Onion Rolled in Lahvash
\$ 5.75

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SALAD ENTREES

All of the following salad entrees include rolls & butter and all necessary disposables. These salads are also available as side orders.

- E-1 **JK Chef's Salad** \$ 7.50
Mixed greens tossed with tomato, cucumber, onion, hard boiled egg, ham, turkey & Swiss cheese.
- E-2 **Grilled Chicken Caesar Salad** \$ 7.50
Succulent, marinated grilled chicken, sliced and tossed with romaine lettuce, House made garlic croutons, Parmesan cheese, and our famous caesar dressing. Also ask for our lite caesar dressing.
- E-3 **Penne Pasta & Grilled Vegetable Salad** \$ 6.50
Penne pasta cooked al-dente and tossed with savory grilled vegetables and topped with an Italian herb vinaigrette.
- E-4 **Thai Chicken Salad** \$ 7.50
Baked chicken breasts, shredded and tossed with a mixture of lime juice, cilantro, cracked peppercorns, green onion, cucumber, red onion, garlic, and Asian seasonings. Served over a bed of mixed greens. Look Out, it may be a bit spicy for some people.
- E-5 **Chicken Apple Walnut Salad** \$ 7.50
Honey grilled chicken breasts, poached apple slices, and roasted walnuts make for a delicious salad when they are tossed with romaine and served with yogurt honey dressing.
- E-6 **Italian Bowtie Pasta Salad** \$ 7.50
Al-dente bowtie pasta tossed with cubed tomato, celery, pepperoni, Genoa salami, diced bell pepper, chopped basil, fresh mozzarella cheese, and our tangy tomato basil vinaigrette dressing.
- E-7 **Lime Marinated Grilled Flank Steak** \$ 7.50
Marinated flank steak grilled to perfection and tossed with red onion, broccoli florets and a delicate dressing. Served over a bed of mixed greens.
- E-8 **Classic Cobb Salad** \$ 7.50
Sliced chicken breast, crumpled bacon, hard cooked egg, tomatoes, avocado, & crumpled bleu cheese with vinaigrette dressing.

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NEW SALAD ENTREES

All of the following salad entrees include rolls & butter and all necessary disposables. These salads are also available as side orders.

E-9 **Pan Seared Duck Salad** \$ 15.50
Tossed with caramelized pears, field greens, goat cheese, and ginger vinaigrette.

E-10 **Grilled Tuna Caesar Salad** \$ 15.50
Grilled tuna steak, sliced and tossed with romaine lettuce, house made garlic croutons, Parmesan cheese, and our famous caesar dressing. Also ask for our light caesar dressing.

E-11 **Bowtie Pasta with Grilled Shrimp** \$ 11.50
Bowtie pasta cooked al-dente and tossed jumbo grilled shrimp, cherry tomatoes, yellow and green peppers, celery, and scallions and laced with a garlic lemon vinaigrette.

E-12 **Orzo Salad with Grilled Chicken** \$ 7.50
Orzo pasta tossed with confetti vegetables and an Italian herb vinaigrette and topped with sliced grilled chicken.

E-13 **Greek Salad** \$ 7.00
Tomatoes, cucumber, bell peppers, feta cheese, and black olives Served over mixed greens with a red wine vinaigrette.

E-14 **Salad Nicoise** \$ 8.50
Mixed Greens with cherry tomatoes, artichoke hearts, hard boiled eggs, jumbo lump tuna, black pitted olives, and red onion, roasted peppers.

E-15 **Asian Noodle Salad** \$ 7.50
Buckwheat soba noodles tossed with ginger roasted chicken with a mushroom soy dressing. Also available without chicken.

E-16 **Tortellini Pesto Pasta Salad with Chicken** \$ 7.50
Al-dente tortellini pasta tossed with sliced grilled chicken and basil pesto.

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Inexpensive Lunch or Dinner Entrees

1. Pasta

- A. Shell pasta with grilled chicken, fire roasted red peppers, and sauteed asparagus served with roasted garlic cream sauce with rolls and butter \$ 9.25
- B. Linguini with sundried tomatoes, andouille sausage, sauteed peppers and onions finished with a Creole style Mamou sauce with rolls and butter \$ 9.25
- C. Farfalle with chicken, ham, and broccoli florets completed with a light sauce of chicken stock, garlic, and savory herbs with rolls and butter \$ 9.25

2. Beef

- A. Twice cooked flank steak with peppers, onions, shiitake mushrooms and an Asian inspired sauce laced with ginger, galanga, and other seasonings, served with roasted potatoes, vegetables with rolls and butter \$10.75
- B. J.K's hardy beef stew: braised bite-sized cuts of beef tenderloin melt in your mouth when Simmered slowly with assorted vegetables and beef broth with rolls and butter \$ 9.50
- C. J.K's Shepherds Pie: much like traditional shepherd's pie, our's is improved by using Bite-sized cuts of beef tenderloin with rolls and butter \$ 10.75

3. Chicken

- A. Grilled chicken breast topped with a tangy sauce of tomatoes, mixed bell peppers, herbs and spices served with rice, rolls and butter \$ 10.65
- B. Chicken and asparagus saute served with a light sauce flavored with orange zest and other seasonings, served with seasoned rice, rolls and butter \$ 10.65
- C. Curried boneless chicken served with rice, peas, rolls and butter \$ 9.25
- D. Chicken Cacciatore served with choice of herbed rice or pasta with rolls and butter \$ 10.65

4. Vegetable

- A. Vegetable stir fry with steamed jasmine rice served with rolls and butter \$ 7.95
- B. No meat, vegetarian style chili with rolls and butter \$ 6.75
- C. Mediterranean style cous cous with grilled vegetables served on the side \$ 6.75

5. Fish & Seafood

- A. Sauteed chicken breast with jumbo shrimp & spicy andouille sausage with tomato creole and rice served with rolls and butter \$ 11.45
- B. Grilled salmon, parsleyed potatoes and vegetable of the day, with rolls and butter \$ 13.75
- C. Pad Thai with shrimp, Thai rice noodles with crunchy sauteed vegetables, juicy shrimp and Sweet & sour tamarin sauce, rolls and butter \$ 10.95
- D. Rainbow trout with bell peppers and wild rice stuffing, vegetables, rolls and butter \$ 12.50

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Entrees

Plan your entrees with the total affair in mind - it's timing, your guests, etc. Remember, each entree choice receives my full attention regarding preparation, portioning and garnishing. You can be equally proud to set forth any of my selections.

BEEF & VEAL

Entrecote naturals (steak ready NY strip roast)
Marinated London Broil stuffed with Wild Mushrooms
Roast Tenderloin of Beef au Jus
Sautéed Tenderloin Tips
Roast Prime Rib of Beef au Jus
Brisket of Beef
Beef Carbonare-tender tips braised in beer with carrots, mushrooms & pearl onions
Over Roasted Beef Tips with caramelized onion and garlic mashed potatoes
Oriental Beef-slices of flank steak in a soy flavored sauce, with sesame seeds and fresh asparagus tips
Veal Medallions with sun-dried tomatoes
Steak Au Poivre-tenderloin of beef prepared with cognac, cracked peppercorns and cream
Beef Stroganoff
Flank Steak with peppercorn cream sauce
Rolled Flank Steak filled with wild mushrooms
Mexican Beef Roulade-flank steak stuffed with fresh vegetables & rice served with a tangy chili sauce
Beef Short Ribs with spiced lemon and caper sauce
Veal Picante
Veal Oscar-sautéed veal medallions topped with asparagus & crabmeat

POULTRY

Chicken Imperial
Chicken Veronique
Herbed Chicken
Deep marinated Spicy Fried Chicken
Honey chicken
Lemon chicken
Cajun chicken
Chicken Calvados-boneless breast of chicken filled with sautéed apple slices served in a brandy sauce
Baked "Honey Suckle" chicken
Raspberry chicken-boneless breast of chicken marinated in raspberry vinaigrette with fresh spearmint, lemon and garlic, grilled & served hot or cold
Creoja chicken with peppers & onions
Pecan breaded chicken
Paella-chicken, sausage, shrimp, clams & mussels, saffron herbed rice & peas
Jambalaya-spicy cajun rice with chicken, sausage, ham & shrimp
South Western Salsa grilled chicken
Chicken breast with fresh tomatoes and provolone cheese
Chicken & broccoli topped with 3 cheeses over linguini

FISH & SEAFOOD

Shrimp scampi
Seafood Newberg in puff pastry shells
Poached salmon with mustard & dill
Seafood Provencal served with linguini
Baked salmon with brandied grapes
Sautéed scallops (New Orleans style)
Grilled tuna steaks
Citrus marinated twice cooked swordfish
Cioppino-a stew of lobster, shrimp, monkfish, mussels & clams in a fish broth scented with tomatoes & herbs

FISH & SEAFOOD

Broiled Swordfish steaks with lemon
butter sauce
Baked fish mamaou
Baked Boston scrod with fresh lemon & dill
Baked flounder with tomato salsa
Sauteed monkfish medallions with seasoned
saffron rice
Monkfish (char broiled) medallions with
lemon butter
Sturgeon with black bean & pepper salsa
Founder Oscar topped with asparagus and
jumbo lump crabmeat
Sauteed cod with herb crust
Flounder with seafood stuffing & pepper
coulis
Crab cakes with orange & red pepper mayo
Sauteed salmon in tomato basil broth
Red snapper with tomato corn chutney
Lobster & wild mushroom encroute

PASTA

Fettucini Alfredo
Pasta Primavera
Linguini with sauteed breast of chicken
& roasted peppers in cream
Linguini with sun dried tomatoes, wild
mushrooms in a delicate cream sauce
Bean salsa over linguini
Fettucini ala Carbonara
Penne pasta & mussels with herbed tomato
& garlic sauce
Pasta rings baked with eggplant & tomatoes
Penne pasta with artichokes, broccoli
& bacon in cream
Fettucini with smoked salmon & peas
Linguini with fresh tomato, capers &
black olives
Linguini with mussels & spinach in cream
sauce
Linguini with bacon, mushrooms & fresh
tomatoes
Cheese tortellini with sun dried tomatoes,
shallots & cream
Veal tortellone with mushrooms and bacon
in cream sauce

Linguini with sauteed broccoli & wild
mushrooms
Fettucini and smoked salmon with capers &
horseradish garni
Spinach noodles with smoked ham, cream &
Romano cheese
Penne pasta & chicken, proscuitto, broccoli,
mushrooms with mustard cream
Spaghetti with meatballs in marinara sauce
Cheese ravioli in marinara or cream sauce
Penne pasta with sweet sausage and peppers

PORK & LAMB

Sauteed tenderloin of pork with prunes
& orange sauce
Herbed lollipop lamb chops with rosemary
herb crust
Grilled pork fillet with sweet apple glaze
Tenderloin of pork with apple stuffing
Pineapple baked pork tenderloin
Lamb kabobs with sweet & spicy yogurt
sauce
Grilled leg of lamb with wild mushroom
sauce
Penne pasta & baked ham in spicy lemon
sauce

COLD SELECTIONS

Consider the cold entrees for a warm
weather event, for lighter appetites,
(luncheons, particularly), or simply as a
change of pace from the customary hot
entrees. My salads are always amply
proportioned, beautifully garnished and
especially tasty.

Cold poached salmon with mustard sauce
Salad Nicoise
Chefs salad
Seafood pasta salad
Cold filet of beef with horseradish cream
Lobster salad on bed of butter lettuce

GAME BIRDS

An unusual and delectable choice. Game
birds (as available) include squab, pheasant,
partridge, quail & cornish hen prepared to a
variety of recipes.
Five spiced duck

Some Popular Side Dishes

Broccoli
Escalloped potatoes
Parsleyed new potatoes
Baked & twice baked potatoes
Spinach sauteed in garlic
Green beans with almonds
Melange' of seasonal vegetables
Stir fried vegetables with ginger garlic
sauce
Pan roasted potatoes with baby onions &
sugar snap peas
Spanish rice
Julienned buttered carrots with nutmeg
Asparagus
Cauliflower au gratin
Artichokes with garlic cream
Broccoli with garlic and red pepper with
lemon butter
Vegetable paella
Baked zucchini with pesto sauce
Baked tomato stuffed with creamed
spinach or wild rice & sauteed almonds
Steamed broccoli in butter sauce
Wheat berry & wild rice
Confetti rice
Confetti orzo
Long grain & wild rice with
wheatberries
Potatoes parmesan
Kugel with brown sugar & pecans
Grilled vegetables laced with garlic herb
infused olive oil
Stuffed zucchini
Vegetable fritters
Mixed winter vegetables

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Desserts by Jack Kramer's Catering

10" Cakes

Amaretto Cheesecakes
Bavarian Apple
Mocha Cabaret
Cran-Apple Tart
Italian Rum
Jewish Apple
Tiramisu
Carrot Cake
Chocolate Cake
Chocolate Chambord
Chocolate Chip Cheesecake
Chocolate Delight
Chocolate Forest
Chocolate Fudge Cake
Chocolate Peanut Butter Cheesecake
Chocolate Raspberry Torte
Chocolate Strawberry Short Cake
Strawberry Shortcake
Sour Cream pound cake with chocolate fudge
Classico (Cheesecake layer sandwiched between layers of chocolate cake. Chocolate butter cream & fudge glaze.)
Harlequin (Light chocolate chiffon layers with white chocolate mousse covered in chocolate ganache.)
White Snowball (Layers of vanilla cake soaked with coco lopez syrup and filled with coconut mousse then iced with meringue and sweetened flaked coconut.)
Zucotta (Domes shaped vanilla cake filled with whipped cream, walnuts, chocolate chips, fresh bananas and strawberries, covered with chocolate ganache, fresh whipped cream & strawberries.)

Other Desserts

Freshly Baked Cookies
Decadent Mocha Brownies
Lemon Bars
Raspberry Bars
Pecan Bars
Sheet Cakes (Full & Half)
Apple, Peach, or Blueberry Cobbler
Tastykakes
Mixed berries & whipped cream
Fresh Fruit Salad

Pies

Cherry
Pecan (Seasonal)
Key Lime
Apple Tart
Plain Apple
Apple Walnut
Pumpkin (Seasonal)
Lemon Meringue
Coconut Cream
Chocolate Cream
Mixed Fruit Tart
Cherry Pie Supreme
Chocolate Pecan Tart
Pear Cranberry Tart

3" Individual Cakes

Amaretto Cheese Cake
Carrot Cake
Chocolate Chambord
Chocolate Peanut Butter Cheesecake
Chocolate Raspberry Torte
Fresh Fruit Topped Cheese Cake
Grand Marnier Fruit Tart
Strawberry Short Cake
Tiramisu
Triple Chocolate Mousse
White Snowball
Opera Slice

Fruit Topped Cheesecake

Cherry
Blueberry
Pineapple
Strawberry
Kiwi
Mixed Fruit

Miniature Petit Fours

(Including but not limited to)
Chocolate Mousse
Lemon Tart
Miniature Cannolis
Miniature Eclairs
Pistachio
Miniature Fruit Tarts
Miniature Tiramisu Tart

Cancellation Policy for Corporate Drop-Off Orders

Breakfasts:

To cancel a breakfast order without incurring a cancellation charge, we must be notified by 4:00 PM the day before the order is to be delivered.

Lunches:

To cancel a lunch order without incurring a cancellation charge, we must be notified by 8:00 AM the day the order is to be delivered.

Dinners:

To cancel a dinner order without incurring a cancellation charge, we must be notified by 12:00 Noon the day the order is to be delivered.

Charges:

If an order is canceled after the above deadlines, the client may choose to have the food delivered at full price, or not have the order delivered with a charge of 71% of the total bill.

Explanation:

The 71% charge is to account for the expense of raw products purchased, labor done in preparation for the order (food prep, paper products, billing, etc.), and staff hired to accommodate our perceived daily work load.

Delivery Charges:

Delivery	Charge
1 – 6 people	\$15.00
7 – 11 people	\$10.00
Standard 12 or more people	No Delivery Charge
7:00 PM – 10:00 PM	\$35.00
10:00 PM – 6:00 AM	\$50.00