
THE JAMES

AN AMERICAN KITCHEN & BAR

Catering Menus

Our catering menus have been designed to provide you with a wide variety of options. Our skilled staff can also create customized menus upon request. Buffet menus are priced for 1.5 hours of service time. Refreshment break pricing reflects 2.5 hours of service time.

There will be 6% sales tax and 20% service charge to all menu pricing. All buffet menus require a minimum guarantee of 20 persons.

Outside catering services are available for buffet style menus. Please add an addition \$3 per person and \$100 delivery fee for this option.

Breakfast Buffets

20-person minimum

Service reflects 1.5 hours/ 6% Sales Tax and 20% Service Fee

TO INCLUDE:

Orange, Apple, Cranberry Juice
Freshly Brewed Coffee, Decaf, Hot Tea

ADD ONS:

Continental

\$10 per person

Assorted Muffins
Assorted Bagels
Fresh Sliced Fruit
Butter, Cream Cheese
Preserves

Rise and Shine

\$14 per person

Fluffy Scrambled Eggs
Cheddar, Chives & Sour Cream
Applewood Smoked Bacon
Turkey Sausage Links
Home Fries
Assorted Bagels, Breads & Muffins
Butter, Preserves, Cream Cheese

Classic Breakfast

\$17 per person

Sliced Fruit
Scrambled Eggs
Cheddar, Chives, & Sour Cream
Applewood Smoked Bacon
Turkey Sausage Links
French Toast, Maple Syrup
Home Fries
Assorted Bagels, Breads & Muffins
Butter, Preserves, Cream Cheese

MADE TO ORDER OMELET STATION

\$5 Per Person/ \$50 Chef Attendant Fee

Bacon, Ham, Turkey Sausage
Tomato, Spinach, Onion,
Bell Pepper, Mushrooms
Cheddar, American, Swiss

MADE TO ORDER PANCAKE STATION

\$5 Per Person/ \$50 Chef Attendant Fee

Buttermilk Pancakes
Maple Syrup, Butter, Fresh Berries,
Chocolate Chips, Bananas
House Made Granola

MORNING DISPLAYS

ASSORTED BAGELS 18 DOZEN

Cream Cheese, Butter, Preserves

ASSORTED MUFFINS 18 DOZEN

Blueberry, Chocolate Chip, Banana Nut,
Cranberry Nut, Apple Cinnamon

BROWNIES 21 DOZEN

Made with Ghirardelli Dark Chocolate

ASSORTED DANISH 22 DOZEN

Cinnamon Swirl, Vanilla Cream, Apple,
Raspberry, Maple Pecan

ASSORTED JUMBO COOKIES 18 DOZEN

Chocolate Chip, Oatmeal Raisin, Sugar

CARAMELITO BARS 21 DOZEN

Oatmeal Cookie Bars with Dark Chocolate
and Caramel

Refreshments and Breaks

Refreshment and Break Pricing Reflects 2.5 Hours of Service Time
6% Sales Tax and 20% Service Fee

The Express

\$6 per person

Regular and Decaf Coffee
Herbal Tea
Bottled Water

Thirst Quencher

\$7 per person

Assorted Soda
Coffee/ Decaf
Bottled Water

The Cross Cutter

\$8.50 per person

Soft Pretzels
Warm Cheese Sauce
Honey Mustard
Cracker Jacks
Bottled Water

Dips and More

\$8.50 per person

Pico De Gallo
Guacamole
Warm Queso
Freshly Fried Tortilla Chips
Bottled Water

Sweet & Salty Break

\$10 per person

House Made Potato Chips
& Onion Dip
Spicy Snack Mix
Cracker Jacks
Gummy Bears
Carmelito Bars
Bottled Water

Fall Frenzy

\$10 per person

Hot Apple Cider
Pumpkin Spice Donut Holes
Smoked Almonds
Ginger Molasses Cookies
Bottled Water

Summer Sizzler

\$10 per person

Strawberry Lemonade
Key Lime Tarts
S'mores Bars
BBQ Spiced Cashews
Watermelon Skewers with Feta & Mint

Bars & Bites

Priced Per Piece

S'more Bites 1.75
Brownie Bites 1.75
Lemon Bars 1.75
Carmelito Bars 1.75
White Chocolate-Pistachio
Blondies 1.75
Mini Cheesecake Bites 2.65

Beverages

Based on Consumption

Bottled Water - \$2/per bottle
Assorted Soda - \$2/per can
Iced Tea or Lemonade - \$15/gallon
Coffee, Hot Tea, Decaf - \$12/per pot

Lunch Buffets

\$25 per person
20-person minimum

TO INCLUDE:

Freshly Brewed Iced Tea
Freshly Brewed Coffee, Decaf, Hot Tea

SUMMER COOKOUT

Garden Salad with Ranch and Italian Dressings
Sliced Watermelon
Brown Sugar-Bacon Baked Beans
Seasoned Steak Fries
Char Grilled Hamburgers
Hot Dogs
Smoked Bacon
Potato Buns
American, Cheddar and Pepper Jack Cheeses
Pickles, Tomatoes, Onions, Leaf Lettuce
Warm Peach Crumble and Vanilla Ice Cream

SANDWICH BOARD

Roast Turkey, Virginia Ham, Italian Capicola
Chicken Salad, Tuna Salad
Grilled Marinated Vegetables
Sliced Provolone, Pepper Jack, White Cheddar
Apple Wood Smoked Bacon, Avocado
Mayo, Whole Grain Mustard
Pickles, Sliced Tomato, Leaf Lettuce, Red Onion
Assorted Breads, Buns, Wraps
Macaroni Salad, Potato Salad, Garden Salad
Brownies and Caramelitos

Create Your Own Lunch Buffet

\$25 per person
20 person minimum - Available Until 4pm

TO INCLUDE:

Garden Salad with Ranch, Italian
& Warm Bacon Dressings
Warm Yeast Rolls
Coffee, Tea, Decaf, Iced Tea

Choice of Two Entrees:

Herb Roasted Chicken Breast

with Lemon Thyme Gravy

Breaded Chicken Parmesan

Chicken Breast with Pomodoro
& Provolone

Chicken Marsala

Chicken Breast, Dredged & Pan Fried, Cooked
with Mushrooms, Garlic, Chicken Stock &
Marsala Wine

Oven Roasted Beef

Thinly Sliced Top Round with Gravy

Buttermilk Brined Fried Chicken

Yuengling Battered Haddock

with Tartar Sauce & Malt Vinegar

Broccoli Cavatappi

Oven Roasted Tomato &
Garlic Alfredo Sauce

Choice of Two

Accompaniments:

Yukon Gold Mashed Potatoes
Steamed Broccoli
with Garlic & Butter
Rosemary & Garlic Brown Sugar Carrots
Baked Macaroni and Cheese
Potato and Cheddar Pierogi
with Sour Cream and Chives
Penne with Pomodoro Sauce
Cavatappi with Parmesan Cream
Capri Vegetables:
Steamed Carrots, Green Beans, Zucchini &
Summer Squash
Roasted Red Skin Potatoes

Choice of One Dessert:

Vanilla Cream Cannoli
Warm Dutch Apple Pie & Vanilla Ice Cream

Create Your Own Dinner Buffet

\$35 per person
20 person minimum

TO INCLUDE:

Garden Salad with Ranch, Italian & Warm Bacon Dressings
Warm Yeast Rolls
Coffee, Tea, Decaf, Iced Tea

Choice of Two Entrees:

Pork Loin

with Italian Sausage and Spinach

Tuscan Flank Steak

Grilled and Sliced, Splashed with Olive Oil, Lemon and Rosemary

Yuengling Battered Haddock

with Tartar Sauce and Malt Vinegar

Macadamia Mahi Mahi

Pot Roast

with Red Wine Beef Sauce

Gemelli Pasta with Beef Bolognese

Herb Roasted Chicken Breast

with Lemon Thyme Gravy

Spinach and Ricotta Ravioli

with Grilled Asparagus Tips, Roasted Garlic Cream and Walnut Gremolata

Three Cheese Ravioli

With Pomodoro Sauce, Fresh Basil and Grana Padano

Choice of Two

Accompaniments:

Yukon Gold Mashed Potatoes

Mashed Sweet Potatoes

Steamed Broccoli

with Garlic & Butter

Rosemary & Garlic Brown

Sugar Carrots

Baked Macaroni and Cheese

Potatoes Au Gratin

Penne with Pomodoro Sauce

Cavatappi with Parmesan Cream

Grilled Asparagus

Roasted Cauliflower

Roasted Red Potatoes

with Herbs, Garlic and Caramelized

Onions

Choice of One Dessert:

New York Style Cheesecake

Tiramisu

Lemon Ricotta Cake

Plated Dinners

TO INCLUDE:

Garden Salad with Ranch and Italian Dressings
Warm Rolls With Butter
Coffee, Decaf, Hot Tea, Iced Tea
All Entrees Will Receive the Same (2) Accompaniment Selections

Select Two Entrees:

Breast of Chicken 32

Boneless with Celery Sage Stuffing & Roasted Chicken Gravy

Chicken Alfredo 32

Boneless Chicken Breast Sliced, Served over Fettuccini with Roasted Garlic Cream Sauce

Garlic & Rosemary Pork Loin 32

Apple, Bacon, Spinach & Cranberry Stuffing & Pan Gravy

Grilled Salmon 35

with Lemon Butter Sauce

Herb Crusted Haddock 32

with Lemon Butter Sauce

7oz Filet of Beef-Market Price

Brandy Peppercorn Sauce & Tobacco Onions

Spinach and Ricotta Ravioli 33

Grilled Asparagus Tips, Roasted Garlic Cream & Walnut Gremolata

Choice of Two

Accompaniments:

Yukon Gold Mashed Potatoes

Baked Idaho Potato

Steamed Pacific Vegetable Blend

Roasted Carrots

with Maple and Balsamic

Baked Macaroni and Cheese

Potatoes Au Gratin

Cavatappi with Parmesan Cream

Grilled Asparagus

Roasted Brussels

Herb Roasted Red Skin Potatoes

Sauteed Green Beans

Choice of One Dessert:

New York Style Cheesecake

Carrot Cake

with Whipped Cream Cheese Frosting

Warm Apple Pie and Vanilla Ice Cream

Cold Displays

Garden Bistro Display

\$6.50 per person

Assortment of Domestic Cheeses and Imported Cheeses

Assorted Crackers

Selection of Fresh Garden Vegetables with Ranch and Tahini Hummus

Serves 30 \$195

Serves 60 \$375

Serves 90 \$550

Fresh Fruit Display

\$3.25 per person

Pineapple, Cantaloupe, Honey Dew,

Watermelon, Red Seedless Grapes

Served with Raspberry Crème Fraiche

Serves 30 \$97.50

Serves 60 \$175

Serve 90 \$275

Antipasti Display

\$4.25 per person

Genoa Salami, Provolone Cheese, Olives,

Pepperoncini,

Grilled Marinated Vegetables, Crostini

Serves 30 \$127.50

Serves 60 \$245

Serves 90 \$375

Chilled Cocktail Shrimp

Large Tail-On 13/15 Count Shrimp

Poached with Lemon, Herbs and Spices

Served Chilled with Sliced Lemon, Cocktail

Sauce & Creole Remoulade

(4 Pound Minimum)

\$34/Per Pound

Hot Displays

Buffalo Chicken Dip \$135

Crostini, Celery Sticks

Serves 30

5lbs Spinach and Artichoke

Asiago Dip \$115

Corn Tortilla Chips

Serves 30

5lbs Barbeque Meatballs \$115

Assorted Flatbread Display \$84

Choice of Three

Serves 24

Apple, Bacon & Sweet Onion

Roasted Garlic & Spinach

Meat Lovers

Bacon, Sausage, Pepperoni

Buffalo Chicken

Margherita

Tomato Sauce, Fresh Mozzarella, Fresh Herbs

Broccoli, Olive & Tomato

Build Your Own Slider Bar

Beef Patty, Crispy Chicken

Sliced White Cheddar Cheese

Onions, Pickles, Coleslaw

Spicy Mayo, Black Garlic Aioli

Served with House Made Pub Chips

20 Person Minimum

\$10.50 per person

Macaroni and Cheese Bar

Cavatappi Pasta with House-Made Cheese Sauce

Toppings Include:

Sauteed Shrimp, Andouille Sausage

Salsa, Roasted Broccoli, Cheddar

Cheese, Chives

Assorted Hot Sauce

20 Person Minimum

\$10.50 per person

Walking Taco Bar

Taco Seasoned Ground Beef

Shredded Seasoned Chicken

Cheddar Cheese

Shredded Lettuce

Salsa, Sour Cream, Jalapeno

Served with Warm Cheese Sauce &

Fritos

20 Person Minimum

\$10.50 per person