



MENU

Congratulations!

We are honored to be considered for your special event! At **J & T Fresh Catering**, we are committed to making your celebration seamless and unforgettable.

To ensure every detail is just right, we highly recommend meeting with our team to discuss your vision, menu preferences, and event needs. Whether you'd like a **full-service experience** with our **fully mobile kitchen** at your chosen location or prefer the convenience of **tray delivery**, we are here to accommodate your needs with exceptional cuisine and impeccable service.

If you have specific menu preferences beyond what's included in this packet, our **chef will gladly customize a menu** tailored to your taste and budget.

Thank you for considering **J & T Fresh Catering** for your special occasion. I would love the opportunity to discuss your event further and answer any questions you may have. Please feel free to reach me at **(386) 314-6618** to schedule an appointment.

We look forward to making your event truly extraordinary!

Sincerely,

A handwritten signature in black ink that reads "John Bauer".

Chef John Bauer

386-314-6618

Bauer.john71@yahoo.com

Jandtfreshcatering.com

SERVICES

J & T Fresh Catering can supply all of your catering needs

Tent's

10x10..... \$100.00 20x20..... \$150.00

Many Other Sizes Available

*All food prices for off site events are priced food only
and Plastic Plates and utensals do not include china, silverware, or glassware.*

China

Dinner Plates	\$1.00
Salad Plates, Bread & Butter	\$1.00
Soup Bowls	\$1.00
Coffee Cups	\$1.00
Saucers	\$1.00
Cream & Sugar Bowl	\$2.00
Salt & Pepper	\$1.00

Glassware

Champagne (25 each)	\$25.00
Wine (25 each)	\$25.00
Rocks (25 each)	\$25.00
Water (25 each)	\$25.00
Punch Cups (16 each)	\$25.00
Sherbet Cups (16 each)	\$25.00

Tables

8' Banquet Table	\$12.00 each
60" Rounds	\$12.00 each
Bridge Tables	\$ 8.00 each

Chairs

Samsonite Folding Chairs	\$3.00 each
White Wood Chairs	\$4.00 each

Table Linens

54x120 (White)	\$10.00 each
60" Rounds	\$12.00 each
Shirting 13' Long	\$18.00
Napkins	\$ 1.50 each

Silverware

All Silver (Forks, Knives, Spoons)	\$0.80 each
------------------------------------	-------------

Miscellaneous

Wedding Arches	\$40.00
Kneeling Bench	\$40.00
Unity Candelabra (Brass) (White)	\$40.00 \$30.00

WEDDING & CATERING PACKAGE

J & T Fresh Catering can supply all of your catering needs

The Silver Package..... \$4 Per Person

1 Dinner Plate
1 Cake Plate
2 Forks 1 Butter Knife 1 Spoon

The Gold Package..... \$6 Per Person

1 Dinner plate
1 Cake Plate
1 Bread and Butter Plate
2 Forks 1 Butter Knife 1 Spoon
1 Steamed Water Glass
1 White Linen napkin

The Platinum Package..... \$8 Per Person

1 Dinner plate
1 Cake Plate
1 Bread and Butter Plate
2 Forks 1 Butter Knife 1 Spoon
1 Steamed Water Glass
1 Champaign Glass
1 White Linen Napkin
1 Gold Charger

Table Cloths and Chair Covers Can be added to any Package

HOT APPETIZERS

Per 100 Pieces

Bacon Wrapped Scallops	\$155.00
Beef or Chicken Satay	\$175.00
<i>Beef or Chicken Woven on a Wooden Skewer</i>	
Baked Brie	\$45.00 per Wheel
<i>w/ Red Fruit Sauce</i>	
Mozzarella Cheese Sticks	\$120.00
<i>w/ Marinara Sauce</i>	
Jalapeno Poppers	\$120.00
<i>w/ Salsa & Sour Cream</i>	
Beef Kabob	\$175.00
Chicken Kabob	\$175.00
Crab Rangoon	\$170.00
Spanakopita (Cheese & Spinach Filos)	\$130.00
Chicken Drumsticks	\$120.00
Chicken Wings	Market Price
<i>Mild, Medium or Hot</i>	
Potato Skins	\$200.00
<i>w/ Cheese & Bacon</i>	
Petite Lamb Chops	Market Price
<i>w/ Pepper Jelly</i>	
Spring Rolls	\$120.00
Seafood Stuffed Artichoke Bottoms	\$175.00
Meatballs Puttanesca	\$120.00
Italian or BBQ Meatballs	\$120.00
Mini Gator Cakes	\$175.00
Crab and Artichoke Dip	\$80.00
Coconuts Shrimp	\$175.00
Blackened Scallops	\$175.00
Vegetable Spring Rolls	\$120.00
Shrimp Wellington	\$200.00

COLD APPETIZERS

Per 100 Pieces

Smoked Kielbasa	\$90.00
<i>on Rye Bread w/ Mustard Dressing</i>	
Cheddar Cheese Canapé	\$90.00
<i>Cheddar & Swiss on Pumpernickel</i>	
Shrimp Canapé	\$90.00
<i>Shrimp & Cream Cheese on Pumpernickel</i>	
Assorted Crustini	\$120.00
Crab Stuffed Art Bottoms	\$150.00
Tuna Roll Up Canapés	\$65.00
Salami Coronets	\$90.00
Belgium Endive	\$100.00
<i>w/ Gorgonzola, Pine Nuts & Herbs</i>	
Deviled Eggs	\$90.00
<i>w/ Assorted Garnishes</i>	
Hickory Ham & Asparagus Roll Canapés	\$100.00
Assorted Finger Sandwiches	\$100.00
Spinach Dip with Tortilla Wedges	\$75.00
Pinwheel Canapé	\$100.00
7 layer Mexican Dip	\$75.00
Cheddar Cheese Spread	\$75.00
Spinach Dip Canapé on Pumpernickel Bread	\$90.00
Assorted Gourmet Canapés	\$175.00
Smoked Salmon Canapé	\$125.00
Smoked Salmon Spread	\$85.00
Poached Salmon Tray	Market Price
Cracked Crab Claws	Market Price
Iced Gulf Shrimp	Market Price
Oysters On The Half Shell	Market Price

GOURMET APPETIZERS

100 Pcs 50 Pcs

Caprese Skewers	\$150	\$75
Charcuterie Skewers <i>Salami, Cheese, Olives, Cherry Tomato & Pepperoncini Bite</i>	\$200	\$100
Prosciutto and dill pickle Bites <i>Prosciutto Ham, Dill Cream Cheese Wrapped Around Dill Pickle Rounds</i>	\$150	\$75
Caviar Deviled eggs	\$150	\$75
Low country Boil eggs <i>Deviled Eggs Topped w/ Shrimp & Andouille Sausage in Old Bay Spice</i>	\$180	\$90
Brie Tarts with raspberry sauce	\$125	\$65
Spinach and Fetta puffs	\$150	\$75
Individual Shrimp cocktail Cups	\$200	\$100
Thai Chicken Satay Skewers <i>Topped w/ Peanut Sauce</i>	\$140	\$70
Salmon Tar Tar Bite <i>Fresh Atlantic Salmon Topped w/ Capers & Shallots Served on a Toast Point</i>	\$160	\$80
Tuna Tar Tar <i>Ahi Tuna Topped w/ Soy, Lemon & Sesame Seeds Served on a Toast Point</i>	\$160	\$80
Beef Tar Tar <i>Minced Beef Tenderloin Dijon Mustard, Capers & Shallots on Toast Points</i>	\$250	\$125
Beef Carpaccio Bites <i>Shaved Beef Tenderloin Topped w/ Shaved Parmesan, Capers, Arugula & Olive Oil Served on a Toast Point</i>	\$250	\$125
Pot stickers with ginger soy glaze	\$160	\$80
Grilled cheese and soup bite <i>Grilled Cheese Sandwich Bites Served w/ a Mini Cup of Cream of Tomato Soup</i>	\$160	\$80
Bacon Wrapped Dates	\$140	\$70
Stuffed Dates <i>Dates Stuffed w/ Goat Cheese & Candied Pecans</i>	\$160	\$80
Caviar Bites <i>Toast Point Topped w/ Sour Cream, Egg Whites, Egg Yoks, Minced Shallots & Sturgeon Caviar</i>	\$300	
Assorted Sushi Bites <i>Tuna, Salmon, Shrimp Rolled in Seaweed & Sushi Rice</i>	\$180	\$90
Bruschetta Station <i>Assorted Toasted Bruschetta w/ Four of Your Choice of Bruschetta Toppings (Tomato Basil, Olive Tapenade, Spinach Dip, Crab & Spinach, Crab & Artichoke, Lamb Goat Cheese & Pepper Jelly)</i>	\$300	
Shrimp Scampi Station	Market Price	
Mashed Potato Bar <i>Mashed Potatoes w/ Assorted Toppings to Build Your Own (Scallions, Bacon, Cheese, Sour Cream, Broccoli)</i>	\$9 PP (50 person Minimum)	
Caviar Station <i>Assorted Caviar, Egg White, Egg Yolks, Shallots Sour Cream & Crostinis Displayed to Build Your Own</i>	Market Price	
Raw Bar Station <i>Selection of Raw Oysters, Shrimp & Jhonas Crab Claws Served w/ Appropriate Condiments</i>	Market Price	
Ramen Noodle Station <i>Ramen Noodles, Rice Noodles, Rice, Chicken, Beef, Shrimp, Tofu, Mushrooms, Carrots, Jalapeno Peppers, Bamboo Shoots, Edamame, Broccoli, Bean Sprouts, Nappa Cabbage, Boc Choy, Snow Peas, Chicken Broth, Beef Broth, Seafood Broth & Quail Eggs</i>	\$25 pp (50 person Minimum)	
Poke Bowl Station <i>Sushi Rice, Chicken, Tuna, Salmon, Surimi, Seaweed Salad, Carrots, Jalapeno Peppers, Bean Sprouts, Avocado, Red Onion, Radish, Kimchi, Scallions, Cilantro, Lime, Cumber, Ginger, Wasabi, Soy Sauce, Teriyaki Sauce, Siracha Sauce</i>	\$25 pp (50 person Minimum)	

Choose You Food Style

Italian, Greek, Oriental, BBQ, American, Indian, French,
Mexican, Vegetarian / Vegan, Soup & Salad

Entrée Options

Chicken, Salmon, Pork, Tilapia, Beef, Seafood,
Mahi Mahi, Turkey, Ham

Many others options available!

Salads Choose One

Tossed Salad, Caesar Salad, Pasta Salad,
Potato Salad, Cole Slaw, Tomato Onion Salad,
Marinated Mushroom Salad, Vegetable Salad

Starch Choose One

Roasted Red Potato, Mashed Potato, Pasta w/ Sauce, Seasoned Rice,
Cous Cous, Wild & White Rice, Basmati Rice

Vegetable Choose One

Mixed Vegetables, Green Beans, Broccoli, Corn, Pea's
Carrots, Cauliflower, Mushrooms

This is just a starting point!

We can create any style or dish with your choice of sauce—just ask Chef John to customize it to your taste!

One Entrée w/ 3 Sides
\$14.95 to \$17.95
(Per Person)

A Second Entrée Can Be Added for
\$3.00 to \$5.00
(Per Person)

Call To Book

386-314-6618

Bauer.john71@yahoo.com

TRAYS

Fruit Tray

A delightful assortment of fresh, hand-selected fruits, including honeydew, cantaloupe, pineapple, grapes, strawberries, and seasonal specialties.

• **Small Tray: \$80.00**

(Serves Approximately 30 People)

• **Large Tray: \$120.00**

(Serves Approximately 50 People)

Vegetable Crudités

an assortment of freshly cut & prepared vegetables including broccoli, carrots, zucchini, squash & mushrooms with dipping sauce

• **Small Tray: \$65.00**

(Serves Approximately 30 People)

• **Large Tray: \$110.00**

(Serves Approximately 50 People)

Cheese Tray

an assortment of cheddar, swiss, havarti, provolone & monterey jack cheeses, accompanied by crackers & grapes

• **Small Tray: \$95.00**

(Serves Approximately 30 People)

• **Large Tray: \$130.00**

(Serves Approximately 50 People)

Charcuterie Display

an assortment of cheddar, swiss, havarti, provolone & monterey jack, Prosciutto, Salami, Smoke sausage, Assorted marinated vegetables and olives

• **Small Tray: \$125.00**

(Serves Approximately 30 People)

• **Large Tray: \$195.00**

(Serves Approximately 50 People)

Antipasto Salad

• **Small Tray: \$60.00**

• **Large Tray: \$130.00**

STATIONS

CARVING

(priced per person)

30 person minimum w/ purchase of other food items

Sliced Roast Baron of Beef	\$7.50 (Per Person)
Sliced Pork Tenderloin	\$7.50 (Per Person)
Honey Baked Ham	\$7.00 (Per Person)
Roast Breast of Turkey	\$7.00 (Per Person)
Smoked Norwegian Salmon	Market Price
Roast Leg of Lamb	\$9.50 (Per Person)

SAUTE

(priced per person)

30 person minimum w/ purchase of other food items

Pasta Primavera	\$5.75 (Per Person)
Shrimp Scampi	Market Price
Oriental Stir Fry	\$5.50 (Per Person)
Pasta Alfredo	\$5.50 (Per Person)
Pasta Marinara	\$5.50 (Per Person)

SWEETS

(priced per person)

Cheesecake Squares
Miniature Brownies
Petite Fours
Assorted Fancy Cookies
Carrot Cake Squares
Cream Puffs
Chocolate Dipped Strawberries
Sundae Bar

PASTA

(\$18.95 per person)

30 person minimum

Select one:

- **PENNE**
- **LINGUINI**
- **SPINACH FETTUCCINI**
- **SAUCES**

Select two:

- **MARINARA**
- **PUTTANESKA**
- **ALFREDO**
- **GARLIC BUTTER**
- **WHITE WINE & OLIVE OIL**

TOPPINGS

Select three:

- **GRILLED CHICKEN**
- **CLAMS**
- **BROCCOLI**
- **CARROTS**
- **ZUCCHINI**
- **OLIVES**
- **SQUASH**
- **ONIONS**
- **GREEN PEPPERS**
- **MUSHROOMS**

(Includes Tossed Salad & an Assortment of Rolls & Butter)

All stations Priced considering other entrée choices

There is an additional \$100.00 Charge per manned stations

SANDWICHES

6-Foot Hoagie

A towering masterpiece layered with:

- Hickory-Smoked Ham
- Oven-Roasted Turkey Breast
- Genoa Salami
- Assorted Premium Cheeses

Finished with traditional garnishes, including crisp lettuce, ripe tomatoes, pickles, and chips.

(Serves approximately 20 guests)

\$150.00

Deli Board

Craft your own deli masterpiece with a generous assortment of premium deli meats, cheeses, fresh toppings, and salads.

Featuring a Large Display of:

- Hickory-Smoked Ham
- Oven-Roasted Turkey Breast
- Genoa Salami
- Lean Roast Beef
- Assorted Cheeses

(American, Swiss, Cheddar, Monterey Jack & Provolone)

Accompanied by:

- A variety of fresh breads

- Condiments & garnishes for a perfect custom creation

(Serves approximately 30 guests)

\$12.95 per person

Upgrade Your Experience with Sides:

- Tossed Garden Greens
- Potato & Pasta Salads

\$14.95 per person

Assorted New York Deli Sandwich Platter

A delicious selection of freshly prepared deli sandwiches, including:

- Ham & Cheese
- Turkey & Swiss
- Rare Roast Beef

Each sandwich is garnished with crisp lettuce, ripe tomatoes and served on your choice of:

• Wheat, Rye, or Pumpernickel Bread

(Serves approximately 30 guests)

\$12.95 per person

Upgrade your platter with sides:

- Tossed Garden Salad
- Potato Salad & Pasta Salad

\$14.95 per person

Pumpernickle Bread Filled w/ Spinach Dip

(serves approximately 30 people)

\$85.00



LUNCHEONS

All Items can be Prepared & Picked Up for Off-Site, Office & Holiday Parties

The Italian Buffet

Indulge in a classic Italian feast, featuring a delicious selection of entrées, fresh salads, and warm dinner rolls with butter.

Entrée Selection – Choose 1

- Baked Ziti
- Baked Manicotti
- Chicken Parmigiana
- Chicken Marsala
- Meat Lasagna
- Three Cheese Lasagna
- Vegetable Lasagna

Salad Selection – Choose 2

- Marinated Vegetable Salad
- Caesar Salad
- Tossed Salad
- Pasta Salad

All buffets include freshly baked dinner rolls and butter.

\$15.95 per person
(30-person minimum)

Plated Luncheons

Create a memorable dining experience with a selection of expertly prepared entrées, fresh salads, and artisan bread.

Entrée Selection – Choose 3

- Grilled Chicken Coulee
- Sole Piccata
- London Broil Bordelaise
- Salmon Béarnaise
- Oven-Roasted Prime Rib
- Vegetable Scampi Pasta
- Shrimp Scampi

Salad Selection – Choose 1

- Marinated Vegetable Salad
- Caesar Salad
- Tossed Salad
- Pasta Salad

All entrées are served with freshly baked bread and roasted garlic.

\$16.95 per person
(50-person minimum)

Additional Lunch Offerings

We offer a variety of delicious lunch options to suit any occasion, including:

- Plated Sandwiches
- Plated Soup & Salad Combos
- Deli Sandwich Buffets
- Assorted Soup & Salad Buffets

These are just a few of our offerings. Let our Executive Chef craft a custom menu tailored to your preferences and budget.

WEDDING Entrée Choices

Entrée Selections

Choose from our expertly prepared entrées:

- Grilled Chicken Breast
- Roast Pork Loin
- Baked Tilapia
- Grilled Salmon
- Char-Grilled London Broil



Pricing:

1 Entrée Choice: \$19.95 per person + tax

2 Entrée Choices: \$23.95 per person + tax

3 Entrée Choices: \$27.95 per person + tax

Enhance your entrée with a delicious stuffing option for an additional fee:

• Seafood Stuffing	\$3.00 per person + tax
• Spinach & Cheese	\$2.00 per person + tax
• Mushroom & Cheese	\$2.00 per person + tax

Accompaniments

All entrées are served with your choice of three sides:

Starches & Pasta:

- Wild Rice
- Rosemary Roasted Potatoes

Salads:

- Tossed Salad
- Caesar Salad
- Pasta Salad
- Potato Salad
- Vegetable Salad
- Tomato & Onion Salad
- Marinated Mushroom Salad

Vegetables:

- Mixed Vegetables
- Steamed Broccoli

Pasta Sauce Choices

- Marinara Sauce
- Alfredo Sauce
- Pesto Cream
- Ala Vodka
- Puttaneska
- Galic Butter
- Wine & Oil

Protein Sauce Choice

- Plicata
- Marsala
- Lemon Pepper Butter
- Blackened w/ Cajun Remoulade
- Dijon Cream
- Gorgonzola Cream

- Hollandaise Sauce
- Bearnaise Sauce
- Maltese Sauce
- Chimichurri
- BBQ Sauce
- Teriyaki

- Honey Mustard
- Ad Jus
- Cream Horseradish
- Sweet & Sour
- Gravy
- Parmesan

Let us help make your wedding meal unforgettable with exquisite flavors and a personalized menu tailored to your special day!

ADDITIONAL Trays & Accompaniments

Perfect for enhancing your event, our trays and accompaniments offer a delicious selection of entrées, salads, and sides to complement your meal.

Entrées Trays

	*Large Tray	**Small Tray
Sausage, Pepper and Onion	\$150.00	\$80.00
Mussels Marinara	\$125.00	\$70.00
Clams Puttanesca	\$125.00	\$70.00
Grilled Chicken	\$150.00	\$80.00
Roast Pork Loin	\$150.00	\$80.00
Baked Tilapia	\$150.00	\$80.00
Grilled Salmon	\$150.00	\$80.00
Shaved Beef	\$175.00	\$90.00
Baked Ziti	\$85.00	\$50.00
Linguini with Meat Sauce	\$125.00	\$70.00

Salads

Pasta Salad	\$65.00	\$32.00
Tossed Salad	\$65.00	\$32.00
Caesar Salad	\$65.00	\$32.00
Potato Salad	\$75.00	\$42.00
Vegetable Salad	\$75.00	\$42.00
Tomato and Onion Salad	\$75.00	\$42.00
Marinated Mushroom Salad	\$75.00	\$42.00

Sides

Roasted Potato	\$75.00	\$40.00
Rice	\$75.00	\$40.00
Pasta with Sauce	\$50.00	\$30.00
Steamed Broccoli	\$75.00	\$40.00

** Large tray serves approximately 30 ppl.*

*** Small tray serves approximately 15 ppl.*

Let us help you create the perfect menu for your event!

BAKE or ROAST FEAST



Clam or Lobster Bake

Enjoy a traditional seafood feast with a selection of cold and hot accompaniments to complement your meal.

Cold Selections – Choose 2

- Potato Salad
- Pasta Salad
- Coleslaw
- Tossed Salad
- Caesar Salad

Hot Selections – Choose 2

- Baked Potato
- Roasted Red Potatoes
- Corn on the Cob
- Green Bean Casserole
- Steamed Broccoli

Market Price Per Person
(30-person minimum)

Pig Roast

Experience a traditional, slow-roasted pig feast, complemented by your choice of fresh salads and hearty sides.

Cold Selections – Choose 2

- Potato Salad
- Pasta Salad
- Coleslaw
- Tossed Salad
- Caesar Salad

Hot Selections – Choose 2

- Baked Potato
- Roasted Red Potatoes
- Corn on the Cob
- Green Bean Casserole
- Steamed Broccoli

Market Price Per Person
(50-person minimum)

Let us bring an authentic & flavorful pig roast to your next event!

A \$150 rental fee applies to all events requiring a grill or roaster.

ICE OR WATERMELON CARVINGS

Ice Carvings

Enhance your event with a stunning handcrafted ice sculpture.

Choose from our elegant designs:

- Bride & Groom
- Heart & Doves
- Heart with Flowers
- Vase with Flowers
- Fish & Swans

Watermelon Carvings

- Bride & Groom

*A breathtaking centerpiece for weddings
and special occasions!*