



Jimmy's

JAZZ & BLUES CLUB

SERIOUS JAZZ, BLUES & CUISINE!

CATERING MENU

BREAKFAST

25 person minimum, priced per person

Jimmy's Brunch | 32

Eggs Benedict, Poached Farm Egg, Homemade English Muffins, Creole Hollandaise, Country Ham
Scrambled Eggs
Bacon and Sausage
Fresh Fruit Display
Potato Gnocchi, Roasted Garlic Crema, Salt Cured Tomato, Mushrooms, Spinach
Cornmeal Crusted Catfish, Maine Grains Cornmeal, Creole Butter, Sliced Chili
Seasonal Vegetable Medley
Mashed Potatoes
Beignets
Maple Bread Pudding with Vanilla Whipped Cream
Assorted Pastries
Coffee, Tea, Juice

Southern Breakfast | 24

Farm Fresh Scrambled Eggs
Ham, Red Eye Gravy
Biscuits, Gravy
French Toast, Roasted Pecans, Labrie Farm's Maple Syrup
Breakfast Potatoes
Applewood Bacon and Breakfast Sausage Links
Grits
Assorted Breakfast Pastries
Assorted Breads for Toasting with Preserves
Fresh Fruit and Cheese Boards
Coffee, Tea, Juice

Jazz Breakfast | 16

Country Ham Biscuits, Mustard
Assorted Breads for Toasting with Jams and Preserves
Assorted Breakfast Pastries
Fresh Fruit Board
Coffee, Tea, Juice

LUNCH

25 person minimum, priced per person

Deli Lunch Buffet | 29

Salad – Locally Grown Greens, Radish, Red Onion, Tomato, Cucumber, Apple Cider Vinaigrette

Soup (Select One)

Roasted Tomato Bisque

Chicken and Rice

Pumpkin Bisque

Sausage and Soldier Bean Soup

Sandwiches (Select Three)

Muffuletta – House Bread, Salami, Ham, Mortadella, Provolone, Olive Salad

Vegetarian Muffuletta – House Bread, Roasted Vegetables, Olive Salad, Tomato, Arugula

Banh Mi – French Bread, Pate', Ham, Pickled Carrot and Radish, Cilantro, Butter Mayo, Chili

Vegetarian Banh Mi – French Bread, Pickled Fresh Vegetables, Radish, Cilantro, Chili, Butter Mayo

Egg Salad – French Bread, Farm Eggs, Dijon Mayo, Lettuce, Dill, Capers

Roast Beef – French Bread, Horseradish Mayo, Pickled Onion, Arugula

Turkey – Focaccia, Slow Poached Turkey Breast, Cheddar, Cranberry Mayo, Lettuce, Tomato

Hummus – Focaccia, Soldier Bean Hummus, Grilled Vegetables, Sunflower Seed Pesto, Lettuce

Seasonal Dessert Scones

Coffee, Tea, Soft Drinks

Lucile's Lunch Buffet | 36

Gumbo, Shrimp, Pork, Adouille, Trinity, Dark Roux, Jasmine Rice

Locally Grown Greens, Radish, Red Onion, Tomato, Cucumber, Apple Cider Vinaigrette

Grilled Beef Sirloin, Chateaubriand Sauce, Roasted Mushrooms

Grilled Chicken Breast, Sauce Supreme, Fresh Herbs

Mashed Potatoes

Seasonal Mixed Vegetables

Spicy Pot de Crème, Chocolate, Epelette, Mint, Pecans

Coffee, Tea, Soft Drinks

RECEPTION

Stationed Displays

Priced per person

Caviar Bar | 100

Domestic and imported caviar, johnny cake blinis, chive, egg yolk, egg white, crème fraiche

Seaside | 25

Crab claws, poached shrimp, fresh shucked oysters, cocktail sauce, charred lemon mignonette, lemons

Local Cheese Display | 15

Selection of local cheeses, fresh bread, preserves, pickles

Shrimp Cocktail | 14

Creole poached shrimp, cocktail sauce, fresh grilled lemons

Fresh | 10

Sliced melons and berries with local yogurt, granola, homemade fruit infused water

Crudité | 10

Selection of raw and lightly blanched vegetable, homemade ranch and hummus dip

Passed Hors d'oeuvres | 5

Two dozen minimum

Cold

Country Ham, Melon, Chamomile
Salmon Roe, Dill Cream Cheese, Bread Crisp
Crab Ravigote, Cucumber
Duck Rillettes, Profiteroles
Deviled Farm Egg
Bayley Hazen Blue Cheese, Grapes, Pistachios, Savory Tart
Hogshead Cheese, Beer Mustard
Salmon Tartar, Tarragon, Cucumber
Pork Rillettes, Fresh Baguette
Blackened Beef, Baguette, Herbed Cream
Creole Poached Shrimp, Caviar
Bahn Mi Spring Rolls

Hot

Cajun Meat Pies
Creole Fried Cauliflower, Remoulade
Bacon Wrapped Scallops
Fried Alligator, Remoulade
Jambalaya Bites
Hot Maple Fried Chicken, Pickle, Slider Bun

All prices are subject to a 8.5% NH Sales Tax and 20% taxable Service Fee. Prices are subject to change without notice.

DINNER

Plated Dinner | 55

Starters (Select One)

Gumbo, Shrimp, Pork, Adouille, Trinity, Dark Roux, Jasmine Rice
Jambalaya, Jasmine Rice, Trinity, Tomato, Andouille, Bacon, Pulled Pork

Jimmy's Salad – Lef Farms Greens, Bacon, Tomato, Cucumber, Radish, Beer Vinaigrette
Southern Salad – Lef Farm's Greens, Roasted Pecans, Tomato, Pickled Onion, Apple Cider Vinegar
Creole Tomato Ceviche Tomato, Basil, Preserved Lemon Vinaigrette, Croutons, Bacon
Caesar, Romaine, Tomato, Crouton, Parmesan Dressing

Entrees (Select Two)

Shrimp Etouffee, Jasmine Rice, Trinity, Salt Cured Tomato, Brocolini
Roasted Chicken Breast, Mashed Potatoes, Seasonal Vegetables, Chicken Jus
Smoked Vegetable Stuffed Squash, Trinity, Jasmine Rice, Bell Pepper Gravy
Salmon Etouffee, Jasmine Rice, Gravy, Carrot, Charred Leek
Seared Atlantic Salmon, Mashed Potatoes, Seasonal Vegetables, Dill and Garlic Cream
Grilled Porkchop, Sweet Potato Puree, Brocolini, Bacon Jam
Shrimp & Grits, Local Grits, Bacon, Elle's XO Sauce, Mushroom, Tomato
Beef Daube, Short Rib, Grits, Root Vegetables, Daube Glace'
Pork Belly- Braised Pork Belly, Grits, Collards, Red Eye Gravy
Beef Filet, Chateaubriand Sauce, Potato Puree, Seasonal Vegetable
Vegetable Gnocchi, Potato Gnocchi, Creole Cream Sauce, Cured Tomato, Mushroom, Squash
Shrimp Creole, Shrimp, Jasmine Rice, Creole Gravy, Tomato, Trinity
Crawfish Cavatelli, Homemade Cavatelli, Crawfish, House Bacon, Seasonal Vegetable

Desserts (Select One)

Beignets
Maple Bread Pudding, Vanilla Whipped Cream
Spicy Café du Monde Pot de Crème
Seasonal Crème Brulee

Includes Coffee & Tea Service

Davis Dinner Buffet | 45

Includes coffee & tea service

Salad (Select Two)

Jimmy's Salad – Lef Farms Greens, Bacon, Tomato, Cucumber, Radish, Beer Vinaigrette

Southern Salad – Lef Farm's Greens, Roasted Pecans, Tomato, Pickled Onion, Apple Cider Vinegar

Creole Tomato Ceviche Tomato, Basil, Preserved Lemon Vinaigrette, Croutons, Bacon

Caesar, Romaine, Tomato, Crouton, Parmesan Dressing

Soup (Select One)

Roasted Tomato Bisque

Chicken and Rice

Pumpkin Bisque

Sausage and Soldier Bean Soup

Seafood Chowder

Roasted Chicken Pozole

Minestrone

Entrees (Select Two)

Braised Beef Short Ribs, Demi-Glace

Vegetable Gnocchi, Potato Gnocchi, Creole Cream Sauce, Cured Tomato

Shrimp Creole, Shrimp, Creole Gravy, Tomato, Trinity

Salmon Etouffee, Gravy, Carrot, Charred Leek

Grilled Beef Sirloin, Chateaubriand Sauce, Roasted Mushrooms

Grilled Chicken Breast, Sauce Supreme, Fresh Herbs

Roast Chicken Breast, Garlic Cream, Basil

Vegetable Bolognese with House Made Fettuccine

Stuffed Pork Loin, Apple Cranberry Stuffing, Cider jus

Desserts (Select One)

Beignets

Maple Bread Pudding, Vanilla Whipped Cream

Spicy Café du Monde Pot de Crème

Seasonal Starch & Vegetable

ADDITIONAL INFORMATION

FOOD & BEVERAGE

All food and beverage must be consumed on premise and purchased and served by Jimmy's. Food and beverages are not permitted to be brought in or removed. This includes alcoholic beverages.

MENUS

All menus should be submitted a minimum of 30 days prior to the event. Menu prices are subject to change without notice.

GUARANTEES

A final guest guarantee is required 10 days prior to the event. This also applies to specific entrée counts for plated meals (for example, 25 fish and 30 chicken). Charges will be based upon the guarantee or the actual attendance, whichever number is greater.

TAX & SERVICE FEES

A 8.5% NH State Tax and 20% Service Fee will be added to all food and beverage charges. All taxes and fees are subject to change.