

*Jimmy's*  
JAZZ & BLUES CLUB

Catering Menu

135 Congress Street, Portsmouth, NH 03801 | 888-603-JAZZ

# BREAKFAST

*25 person minimum, priced per person*

*Includes Port City Roasters Coffee, Tazo Tea, Juice*

*Designed for a 90 minute service*

## **Jimmy's Brunch**

Eggs Benedict, Poached Farm Egg, English Muffins, Hollandaise, Local Ham

Locally Grown Greens, Radish, Red Onion, Tomato, Cucumber, Crouton, Apple Cider Vinaigrette (DF)

Applewood Bacon and Breakfast Sausage Links (GF) (DF)

Breakfast Potatoes (GF) (DF)

Fresh Fruit Display (GF) (DF)

Mushroom Ravioli, Roasted Garlic Crema, Salt Cured Tomato, Spinach

Seared Salmon, Beurre Blanc, Fennel, Tomato (GF)

Seasonal Vegetable Medley (GF) (DF)

Scones, Muffins, Croissants

## **American Breakfast**

Farm Fresh Scrambled Eggs (GF)

French Toast, Roasted Pecans, Labrie Farm's Maple Syrup

Breakfast Potatoes (GF) (DF)

Applewood Bacon and Breakfast Sausage Links (GF) (DF)

Scones, Muffins, Croissants

Fresh Fruit and Cheese Board (GF)

## **Jazz Breakfast**

Seasonal Vegetable Quiche

Yogurt and Granola (GF)

Scones, Muffins, Croissants

Fresh Fruit and Cheese Board (GF)

# LUNCH

25 person minimum, priced per person

Includes Port City Roasters Coffee, Tazo Tea, Soft Drinks

Designed for a 90 minute service

## **Deli Lunch Buffet**

Locally Grown Greens, Radish, Red Onion, Tomato, Cucumber, Crouton, Apple Cider Vinaigrette (DF)

### Soup (Select One)

Roasted Tomato Bisque (GF) (DF)

Chicken and Rice (GF) (DF)

Butternut Squash Bisque (GF)

Corn Chowder

+ Lobster Bisque

### Sandwiches (Select Three)

Italian- House Bread, Salami, Ham, Prosciutto, Provolone, Pickles

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

Roast Beef- French Bread, Horseradish Mayo, Pickled Onion, Arugula (DF)

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

Tuscan Vegetable- Focaccia, Roasted Red Peppers, Grilled Portabella, Zucchini, Balsamic (DF)

Petite Dessert Display

## **Lucile's Lunch Buffet**

Labrie Seafood Chowder (GF)

Locally Grown Greens, Radish, Red Onion, Tomato, Cucumber, Crouton, Apple Cider Vinaigrette (DF)

Grilled Beef Sirloin, Chateaubriand Sauce, Roasted Mushrooms (GF) (DF)

Grilled Chicken Breast, Lemon Caper Sauce, Fresh Herbs (GF)

Mashed Potatoes (GF)

Seasonal Vegetable Medley (GF) (DF)

Pot de Crème, Fresh Berries, Whipped Cream (GF)

## **Little Italy Lunch Buffet**

Caesar, Romaine, Tomato, Crouton, Parmesan Dressing

Farmers Vegetable Soup with Pesto

Mushroom Flatbread - White Sauce, Ricotta, Mozzarella, Mushrooms, Arugula

Sicilian Flatbread - Pepperoni, Sausage, Tomato Ragu, Basil, Imperial Cheese

4 Cheese Flatbread - Provolone, Mozzarella, Ricotta, Parmesan

Petite Cannoli

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

# BREAKS

*15 person minimum, priced per person*

*Designed for a 60 minute service*

## **Beverage Break**

Freshly Brewed Regular and Decaffeinated Port City Roasters Coffee, Tazo Tea, Soft Drinks, Flavored Seltzers, Still and Infused Water

Full Day Break (8 hours)

Half Day Break (4 hours)

Coffee & Tea only (2 hours)

## **Lemonade Bar**

Lemonade, fresh fruit, assorted syrups (cherry, raspberry, peach, lime)

## **Flavored Soda Station**

Assorted sodas (coke, diet coke, sprite), assorted syrups (cherry, vanilla, coconut), limes, cherries garnish

## **Build Your Own (Select Two or Three)**

*Includes freshly brewed regular and decaffeinated Port City Roasters coffee, Tazo Tea, still and infused water*

Apple Bars - Scones - Assorted Cookies - Bagged Chips (GF) - Bagged Nuts (GF)- Brownies - Berry Bars - Croissants - Lemon Bars - Trail Mix (GF) - Individual Local Yogurts (GF) - Buttered Popcorn (GF) - Caramel Nut Popcorn (GF) - Mini Cinnamon Rolls - Whole Fresh Fruit (GF) (DF) - Muffins - Granola Bars

## **All Day Break**

*Includes freshly brewed regular and decaffeinated Port City Roasters coffee, Tazo Tea, still and infused water*

### Morning

Assorted Pastries, Muffins, Whole Fresh Fruit (GF) (DF), Assorted Juices

### Mid Morning

Granola Bars, Soft Drinks

### Afternoon

Assorted Cookies, Brownies, House-Made Hummus and Pita Bread (DF), Soft Drinks

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# BREAKS

*15 person minimum, priced per person*

*Designed for a 60 minute service*

## THEMED BREAKS

### **Fresh Start**

House-Made Granola

Local Yogurt (GF)

Whole Fresh Fruit (GF) (DF)

Port City Roasters Coffee, Tazo Tea

### **Energize**

Protein Bars

Whole Fresh Fruit (GF) (DF)

Artisanal Cheese Display

Assorted Vitamin Waters

Iced Green Tea

Still and Infused Water

### **Rejuvenate**

House-Made Granola

Individual Local Yogurts (GF)

Fresh Fruit and Crudité Board (GF) (DF)

Port City Roasters Coffee, Tazo Tea

Still and Infused Water

### **Snack Time**

Hard Pretzels

Kettle Chips (GF)

Buttered Popcorn and Caramel Nut Popcorn (GF)

Soft Drinks

Iced Tea

Lemonade



# RECEPTION

## PASSED HORS D'OEUVRES

*Priced per piece, 2 dozen minimum per item*

### Cold

Prosciutto, Seasonal Melon, Chamomile Honey Skewer (DF) (GF)  
Crab Ravigote, European Cucumber (GF)  
Maplebrook Farms Caprese Skewer, Basil, Aged Balsamic (GF)  
Deviled Farm Egg (GF) (DF)  
Salmon Tartare, European Cucumber (GF) (DF)  
Beef Carpaccio, Baguette, Herbed Cream  
Traditional Shrimp Cocktail Skewer, Cocktail Sauce (GF) (DF)  
Tomato, Basil, Roasted Garlic Bruschetta (DF) (VEGAN)  
Seared Tuna, Yuzu Vinaigrette, Black Garlic Shoyu, Fennel Aioli (DF)

### Hot

Mini Vegetable Spring Rolls, Ponzu Sauce (DF) (VEGAN)  
Korean Beef Spring Rolls (DF)  
Mac & Cheese Fritter  
Paella Bites  
Spanakopita  
Harissa Spiced Crispy Cauliflower, Tzatziki Sauce (GF)  
Bacon Wrapped Scallops, Maple Brown Sugar Glaze (GF) (DF)  
Meatballs, Sofrito  
Crab Cake, Remoulade  
Hot Maple Fried Chicken, Pickle Skewer (GF)  
Stuffed Mushrooms, Spinach, Cream Cheese (GF)  
Chorizo & Cheese Empanada  
Fontina Arancini, Truffle Tomato Sauce  
Chicken Lemongrass Pot Stickers (DF)

# RECEPTION

## STATIONARY

*25 person minimum, priced per person*

*Designed for a 60 minute service*

### **Atlantic Seafood Raw Bar (minimum of 50 pieces)**

Poached shrimp

Jonah crab claws

Fresh shucked oysters

Served with cocktail sauce, charred lemon mignonette, lemons (GF) (DF)

### **Antipasto**

Selection of cured meats and cheeses, grilled and marinated vegetables, pita bread

### **Local Cheese Display**

Selection of local cheeses, preserves, pickles, fresh fruit, artisanal crackers

### **Shrimp Cocktail**

Creole poached shrimp, cocktail sauce, fresh grilled lemons (GF) (DF)

### **Crudité**

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

### **Soft Pretzels**

Warm soft pretzels served with creole ale mustard, Andouille ale cheese

### **Assorted Flatbreads**

Cheese, pepperoni, seasonal vegetable

### **Popcorn Bar**

House-made stovetop popcorn. Flavors include butter with salt, Parmesan and caramel with pecans

### **Fried Bar**

Chicken fingers, french fries, jalapeño poppers, assorted dipping sauces

# RECEPTION

## Slider Bar (Select Three)

Pulled Pork - Beef & Cheddar - Hot Maple Fried Chicken Slider - Black Bean Patty  
Lettuce, Tomato, Onion, Pickles, Condiments  
+ Crab Cake

## Pasta Station (Select Two)

Vegetable Gnocchi, Sherry Cream, Cured Tomato, Mushroom Confit  
Vegetable Bolognese with Fettuccine (DF)  
Sautéed Shrimp, Gemelli, House Bacon, Seasonal Vegetable  
Seasonal Vegetable, Roasted Garlic Chili Oil, Orecchiette (DF) (VEGAN)

## ACTION STATIONS\*

*25 person minimum, priced per person*

## Signature Cavatelli Station

House-Made Cavatelli Pasta, Basil Cream, Local Vegetables, Grafton Village Cheese

## Carvery

Roasted Pork Loin, Apple Cider Jus (GF)  
Honey Glazed Ham, Pineapple Compote, Dijon (GF) (DF)  
Prime Rib, Horseradish Cream, Au Jus (GF)  
Seared Turkey Breast, Sage Gravy  
Roasted Beef Tenderloin (DF), Horseradish Cream, Sauce Chateaubriand (GF)

\*Chef Attendant Fee

# RECEPTION

## Reception Package\*

25 person minimum, priced per person

### Passed Hors d'oeuvres (Select Four)

Mini Vegetable Spring Rolls, Ponzu Sauce (DF) (VEGAN)

Mac & Cheese Fritter

Spanakopita

Crab Ravigote, European Cucumber (DF) (GF)

Maplebrook Farms Caprese Skewer, Aged Balsamic (GF)

Traditional Shrimp Cocktail Skewer, Cocktail Sauce (DF) (GF)

Tomato, Basil, Roasted Garlic Bruschetta (DF) (VEGAN)

Paella Bites

Bacon Wrapped Scallops, Maple Brown Sugar Glaze (DF) (GF)

Meatballs, Sofrito

Hot Maple Fried Chicken, Pickle Skewer (GF)

Seared Tuna, Yuzu Vinaigrette, Black Garlic Shoyu, Fennel Aioli (DF)

### Stationed (Select Two)

Antipasto- Selection of cured meats and cheeses, grilled and marinated vegetables, pita bread

Local Cheese Display-Selection of local cheeses, preserves, pickles, fresh fruit, artisanal crackers

Shrimp Cocktail-Creole poached shrimp, cocktail sauce, fresh grilled lemons (GF) (DF)

Crudit -Selection of raw and lightly blanched vegetable, homemade ranch and hummus dip (GF)

### Carving Station\* (Select One)

Roasted Pork Loin, Apple Cider Jus (GF)

Honey Glazed Ham, Pineapple Compote, Dijon (GF) (DF)

Prime Rib, Horseradish Cream, Au Jus (GF)

Seared Turkey Breast, Sage Gravy

### Dessert Station

Assorted Dessert Display

Port City Roasters Coffee, Tazo Tea Station

\*Chef Attendant Fee



Erika Follansbee Photography

# DINNER, PLATED

*Priced per person*

*Includes Port City Roasters Coffee, Tazo Tea*

## **Plated Dinner (2 or 3 entrees)**

### Starters (Select One)

Labrie Seafood Chowder (GF)

Tomato Bisque (GF) (DF)

Little Gem Lettuce, Bacon, Radish, Pickled Red Onion, Cucumber, Crouton, Apple Cider Vinaigrette (GF) (DF)

Lef Farm's Greens, Candied Pecans, Tomato, Pickled Red Onion, Balsamic Vinaigrette (GF) (DF)

Lef Farm's Greens, Red Onion, Tomato, Cucumber, Radish, Crouton, Citrus Vinaigrette (DF)

Caesar, Romaine, Tomato, Crouton, Parmesan Dressing

### Entrees (Select Two or Three)

Citrus Marinated Chicken Breast, Mushroom Risotto, Sauce Supreme, Carrot, Charred Leek (GF)

Seared Atlantic Salmon, Potato Puree, Seasonal Vegetables, Dill and Garlic Cream (GF)

Grilled Porkchop, Sweet Potato Puree, Broccolini, Bacon Jam (GF)

Beef Short Rib, Potato Gratin, Seasonal Vegetables, Veal Demi (GF)

Potato Gnocchi, Sherry Cream Sauce, Cured Tomato, Mushroom, Squash

Halibut, Potato Puree, Seasonal Vegetables, Caper Butter (GF)

Grilled Sword Fish, Roasted Potatoes, Asparagus, Lemon Butter (GF)

Mushroom Ravioli, English Peas, Tomato, Kale, Sherry Cream

Marinated Cauliflower Steak, Seasonal Vegetables, Potato Puree, Chimichurri (GF)

Ratatouille Lasagna, Lemon Ricotta, Roasted Tomato Sauce (GF)

Beef Tenderloin, Potato Puree, Broccolini, Demi (GF)

+ Butter Poached Lobster Tail, Lemon Buerre Blanc (GF)

+ Jumbo Lump Crab Cake, Caper Buerre Blanc

+ Jumbo Garlic Shrimp, Chimichurri (GF)

### Desserts (Select One)

Boston Cream Pie, Chocolate Sauce

Pot de Crème, Fresh Berries, Whipped Cream (GF)

Seasonal Crème Brulee (GF)

Opera Cake, Strawberry Coulis (GF)

Flourless Chocolate Cake, Raspberry Coulis, Fresh Raspberries (GF)

## DINNER, BUFFETS

25 person minimum, priced per person

Includes Port City Roasters Coffee, Tazo Tea

Designed for a 90 minute service

### Davis Dinner Buffet (2 or 3 entrees)

#### Salads (Select Two)

Little Gem Lettuce, Bacon, Radish, Pickled Red Onion, Cucumber, Crouton, Apple Cider Vinaigrette (GF) (DF)

Lef Farm's Greens, Candied Pecans, Tomato, Pickled Onion, Balsamic Vinaigrette (GF) (DF)

Lef Farm's Greens, Red Onion, Tomato, Cucumber, Radish, Citrus Vinaigrette

Summer Berry Salad- Fresh Berries, Pickled Red Onion, Cucumber, Roasted Almonds, Goat Cheese, Basil Vinaigrette (GF)

Caesar, Romaine, Tomato, Crouton, Parmesan Dressing

#### Soup (Select One)

Roasted Tomato Bisque (GF) (DF)

Butternut Squash Bisque (GF)

Labrie Seafood Chowder (GF)

Chicken and Rice (GF) (DF)

Minestrone (DF)

#### Entrees (Select Two or Three)

Braised Short Ribs, Caramelized Cipollinis, Chimichurri, Demi-Glace (GF) (DF)

Flashed Gnocchi, Roasted Red Pepper Cream, Patty Pan Squash, Baby Spinach, Herbed Ricotta  
+ Italian Sausage

Seared Salmon, Lemon Beurre Blanc, Crispy Capers, Cured Tomatoes (GF)

Grilled Beef Sirloin, Cabernet Demi-Glace, Mushroom Conserva (GF) (DF)

Grilled Chicken Breast, Roasted Tomatoes, Shallot, Basil, Aged Balsamic (GF) (DF)

Roast Chicken Breast, Mushroom Confit, Artichokes, Marsala Jus (GF)

Seasonal Vegetable Primavera, Gemelli, White Wine Butter Sauce

Grilled Pork Chop, Roasted Snapdragon Apples, Cider Sage Jus (GF)

Seasonal Starch & Vegetable

#### Desserts (Select One)

Boson Cream Pie, Whipped Cream, Fresh Berries

Crème Brûlée, Fresh Berries, Whipped Cream (GF)

Flourless Chocolate Cake, Raspberry Coulis, Fresh Raspberries (GF)

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# DINNER, BUFFET

## Italian Buffet

Zuppa Toscana (DF)

Traditional Caesar Salad

Arugula, Roasted Beets, Pecorino Cheese, Grape Tomatoes, Balsamic Vinaigrette (GF)

Potato Gnocchi, Roasted Garlic Cream, Mushrooms, Cured Tomatoes

Choice of: Meatballs, Marinara, Fresh Basil OR Ragu Alla Bolognese, Fettucine

Focaccia Bread

Marinated & Grilled Local Vegetables (GF) (DF)

Broccoli Rabe, Golden Raisins, Pine Nuts, White Wine (GF) (DF)

Lemon Ricotta Cookies

Cannoli

## New England Buffet\*

Summer Berry Salad (GF)

New England Seafood Chowder (GF)

Mini Lobster Rolls

Sautéed PEI Mussels in fennel broth with white wine, tomatoes and onions (Action Station) (GF) (DF)

Toasted Baguette

Seared Cod with Beurre Blanc, Crispy Capers (GF)

Grilled Sirloin, Roasted Mushroom Demi-Glace (GF) (DF)

Seasonal Starch

Grilled Corn on the Cob (GF)

Trio of Mini Blueberry Cobbler, Apple Pie, Boston Cream Cake

\*Chef Attendant Fee

## DINNER, BUFFET

### Seacoast Lobster Bake

Labrie Seafood Chowder (GF)

Lef Farms Greens, Red Onion, Tomato, Cucumber, Radish, Citrus Vinaigrette (GF) (DF)

Steamed Maine Lobsters, Drawn Butter (GF)

Steamed New England Clams, Garlic Butter (GF)

Grilled Chicken Breast, Confit Garlic Cream (GF)

Grilled Beef Sirloin, Veal Jus (GF)

Focaccia Bread

Marinated & Grilled Local Vegetables (GF) (DF)

Grilled Corn on the Cob (GF)

Roasted Herbed Potatoes (GF) (DF)

Petite Dessert Display



*Anna Solo Photography*



*Little Redd Photography*



*Jamie Childs Photography*

# BEVERAGE SERVICE

## HOURLY PACKAGES

<b>Level One Package</b>	<b>Level Two Package</b>	<b>Beer &amp; Wine Package</b>
<p><b>Beer Selection</b> Bud Light, Modelo, Smuttynose Finestkind IPA, Woodchuck Cider, Truly, N/A Beer</p> <p><b>Wine Selection</b> Proverb Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Sauvignon Blanc, Don Simon Sparkling</p> <p><b>Liquor</b> Grainger's Organic Vodka, Bombay Sapphire, Mi Campo Blanco, Bacardi, Captain Morgan, Maker's Mark, Dewars White Label, Bulleit Rye, Jack Daniels, Jameson, Bailey's, Kahlua</p>	<p><b>Beer Selection</b> Bud Light, Modelo, Smuttynose Finestkind IPA, Woodchuck Cider, Truly, N/A Beer</p> <p><b>Wine Selection</b> Proverb Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Sauvignon Blanc, Don Simon Sparkling</p> <p><b>Liquor</b> <i>includes Level One Liquors +</i> Grey Goose, Hendricks, Goslings, Courvoisier VSOP, Woodford Reserve Bourbon, Basil Hayden Dark Rye, Bulleit Rye, Johnnie Walker Black, Glenlivet 12 year</p>	<p><b>Beer Selection</b> Bud Light, Modelo, Smuttynose Finestkind IPA, Woodchuck Cider, Truly, N/A Beer</p> <p><b>Wine Selection</b> Proverb Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Sauvignon Blanc, Don Simon Sparkling</p>

*Brand availability subject to change*

*Minimum spend for a bar*

### **Hosted Bar on Consumption and Cash Bar service also available**

*\*20% automatic gratuity is applied to all consumption bars*

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

# BEVERAGE ENHANCEMENTS

## **Champagne Toast**

Pricing available upon request

## **Wine Service During Dinner**

Pricing based per bottle. Wine list available upon request.

## **Signature Cocktail**

Design a cocktail of your own or choose from our list of specialty craft cocktails.

## **Mimosa Bar**

Orange Juice, Grapefruit Juice, Cranberry Juice, Sparkling Water, Fresh Berries, Fruit Garnish

*+Bottles charged on consumption. Examples include:*

Don Simon Sparkling, Spain NV

Tiamo Prosecco, Italy NV

Belaire Gold Burgundy, France NV

## **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% taxable Service Fee will be added to all food and beverage charges. All taxes and fees are subject to change.

### **PARKING**

Parking options include Portsmouth's Hanover Garage at 2 Hanover Street and Foundry Place Garage at 100 Foundry Place - both in downtown Portsmouth, NH and within walking distance to Jimmy's Jazz & Blues Club. On-street parking and parking lots both metered & unmetered are also available.