

Veggie Sides and Entrees

Eggplant Rollatine half 50 full 100

Battered slices rolled with ricotta and cheeses then topped with our pretty awesome marinara and melted mozz

Eggplant Parm half 50 full 100

Battered or Breaded...your choice! Either way we layer with marinara and melted mozz and parmesan

Eggplant Pesto half 50 full 100

Breaded rounds layered with a touch of marinara, fresh basil pesto, roasted peppers, fresh and regular mozzarella

Vegan Veggie Quinoa half 55 full 100

Quinoa, zucchini, eggplant and white beans all tied together with our marinara sauce

String Beans half 45 full 85

Garlic butter or amandine

Broccoli Rabe half 45 full 90

JK style with roasted garlic, olive oil and a touch of chicken stock

Broccoli half 40 full 80

Steamed with parmesan panko crust

Potatoes half 40 full 80

Velvet Mashed or Lemon Garlic Roast

Roasted Sweet Potato Fries half 45 full 85

With onions and spices

Grilled Vegetable Platter 12" 60 16" 120

A beautiful room temperature display of grilled and roasted veggies

Pasta

Penne Vodka, Rigatoni Bolognese or Baked Ziti half 45 full 80

Cavatelli and Broccoli half 50 full 90

Tortelline half 50 full 90

Alfredo or pink cream with asparagus

Orzo with Roasted Vegetables half 50 full 100

Lemon dressing, herbs and feta chunks (can be GF made with quinoa)

Farfalle Chi Chi half 45 full 90

Sauteed with broccoli, sun dried tomatoes in oil and garlic sauce

Spaghetti con Burrata half 50 full 90

Plump pomodoro sauce topped with torn burrata and zest of lime

Butternut Love half 50 full 100

Mezzi rigatoni tossed with a roasted butternut alfredo sauce with bacon and butternut chunks

Mykonos Pasta half 45 full 90

Room temp in greek vinaigrette with lots of fresh veggies and feta

Rigatoni ala Norma half 50 full 90

Rich pomodoro with chunks of melty eggplant; garnished with ricotta salata

Orecchiette half 60 full 110

Broccoli rabe and sausage in oil and garlic with a touch of chile flake

Rigatoni Fiesolana half 50 full 90

Blush sauce with onions, pancetta, tomatoes touch of cream

Spaghetti ala Nerano half 50 full 95

With fried zucchini in a light but creamy parmesan sauce

Seafood

Shrimp Scampi half 70 full 130

Jumbo shrimp in a garlic white wine sauce tossed with linguine

Roasted Shrimp and Rice half 70 full 130

Jumbo shrimp roasted with spices and tossed with spanish rice

Shrimp Sorrento half 70 full 130

Jumbo shrimp sauteed with garlic, capers, tomatoes in a white wine sauce over linguine finished with arugula

Filet of Sole Florentine half 70 full 130

Stuffed with spinach and cheeses. Bathed in a lemon butter sauce

Asian Salmon 130

A whole filet of salmon roasted with asian flavors over jasmine rice with a stir fry of green beans and red peppers

Herb Crusted Salmon 130

Bright green fresh herbs top this whole filet of salmon over lemon orzo garnished with broccoli

Cod Oreganata half 70 full 130

Fresh Cod baked with oreganata crumbs, lemon and herbs

Desserts

Brownies 12 per dozen OR platters 12" 50 16" 95

Angel Berry Trifle 50

Apple Crisp half 40 full 80

Fruit Platter 12" 45

Chocolate Chip Cookies 12 per dozen

Red Velvet Cookies 24 per dozen

Death by Chocolate Trifle 60

Extras

Famous Creamy Balsamic 6.00 pt

Sterno Fuel 1.50

Marinara 5.00 pt

Vodka 7.00 pt

Bread 5.00 loaf

*Market Priced Items will be quoted
5 days before event*



jersey kitchen

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CATERING

Food made with love!

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TERESE

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EST. 2007

Starters

Minimum 2 dozen

Caprese Skewers 20 per dozen

Marinated mozz ball with fresh basil and a grape tomato on a skewer

Kobe Beef Crostini 30 per dozen

Thinly sliced Kobe beef atop a baguette slice with arugula pesto, roasted pepper and horseradish sauce

Shrimp Tostaditos 25 per dozen

Roasted shrimp nestled in a pillow of guacamole mousse in a crunchy mini corn scoop

Burger Sliders 40 per dozen

Our secret chopped burger cheeseburgers on a mini bun

Candied Bacon 30 per dozen

Applewood bacon slow cooked with brown sugar and spices til crisp

Sweet and Sour Kielbasa 50 half tray 100 full tray

Mini Avocado Toast 25 per dozen

Topped with micro greens, micro diced tomato with everything seasoning sprinkle

Bruschetta Platter SM 40 LG 70

Homemade garlic crostini plattered with fresh tomato basil topping

Bee Stings 20 per dozen

Mini puff pastry cup filled with cheeses, pepperoni and drizzled with hot honey

Shrimp Cocktail Shooters 40 per dozen

Jumbo Shrimp served in a disposable shot cup with cocktail sauce

Mini Reubens 25 per dozen

Classic favorite shrunk down to bite size

Stuffed Mushrooms 20 per dozen

Buffalo Cauliflower 20 per dozen

Fun vegetarian crunchy spicy treat. Served with dollop of ranch

Cheesesteak Egg Rolls 35 per dozen

Served with chile garlic sauce on side

Caesar, Pasta Salad or Harvest Salad Cups 40 per dozen

Shrimp Tempura 30 per dozen

Crunchy Shrimp served with a ginger soy dip.

Roasted Pear Crostini 25 per dozen

Crostini topped with goat cheese, roasted pear and honey thyme

Chicken Skewers 50 per dozen

With herby dipping sauce

Mac n Cheese Bites 25 per dozen

Salads

Served with dressing on side

Harvest half 35 full 65 bowl 45

Mixed greens with craisins, walnuts and seasonal fruit

Caesar half 30 full 60 bowl 40

Crunchy romaine topped with parmesan cheese and homemade croutons

Confetti half 35 full 65 bowl 45

Mixed greens with diced cukes, tomatoes, peppers and carrots

Berry Salad half 50 full 80 bowl 60

Mostly Romaine with grapes, oranges, strawberries pecans and feta with raz dressing on side

Chicken Entrees

Parmigiana, Francese, Marsala, Piccata half 60 full 120

Classics! All delicious favorites!

Summer Herb half 60 full 120

A JK creation...breast in a wine sauce with a kiss of tomato. Topped with herb panko crunch

Milanese half 60 full 110

Our signature pan fried cutlet

Bruschetta half 60 full 120

Grilled breast served with a topping of fresh tomatoes, basil and melted mozz

Avocado half 60 full 120

Grilled breast topped with melted cheddar and mozz, covered in a fresh dice of avocados, tomatoes, drizzled with chipotle ranch

Grill and Veg half 60 full 120

A JK fave! Grilled breast served with grilled zucchini, peppers and asparagus. Your choice of herb drizzle, fresh mozz balsamic or Asian with broccoli

Casanova half 60 full 120

Breast in pink mascarpone cream sauce with mushrooms and artichoke hearts

Cloud half 60 full 120

Battered breast topped with our florentine spinach mixture on a bed of marinara baked with clouds of bechamel.

Florentine half 60 full 120

Battered breast topped with mozz and our florentine spinach mixture. Glazed with lemon and white wine butter sauce

Chicken Fingers half tray 50 full tray 90

Roberto half 60 full 120

Breast sauteed in white wine, garlic and lemon with roasted peppers and artichoke hearts

Murphy half 60 full 120

Boneless breast with peppers, onions and potatoes in a rich balsamic sauce

Greek to Me half 60 full 120

Grilled breast tossed with fresh spinach, feta and tomatoes in an authentic greek lemon vinaigrette

Balsamic half 60 full 120

Grilled strips topped with a mix of diced fresh and sun dried tomatoes, roasted peppers, basil and fresh mozz in a delicious balsamic sauce

Honey Crunch half 60 full 120

Another JK creation....honey mustard coated breast baked with a honey butter panko then surrounded by luscious dijon cream sauce

Thanksgiving Roll-Ups half 60 full 120

Rolled with a classic bread stuffing studded with craisins. Butter roasted then doused in classic chicken gravy. Comfort food!

Sinatra Parmo half 60 full 120

Our Milanese chicken topped with vodka sauce and fresh mozzarella

Chicken Rollatine half 60 full 120

Lightly breaded and roasted with prosciutto and cheeses on a bed of vodka sauce

Terese half 60 full 120

Grilled breast in garlic lemon sauce topped with goat cheese, sun-dried tomatoes and fresh basil

Beef and Pork

Italian or Swedish Meatballs half 50 full 100

As seen on Food Network!

Flank Steak MP

Grilled and Sliced: Balsamic, Asian Herb, Garlic Sauce, Teriyaki Pepper and Onion, Marsala or Chimichurri

Filet Mignon Roast MP

This luxe cut of beef is roasted to perfection. Plattered with horseradish sauce for a room temp service or Marsala for a warm service

Sausage and Peppers half 60 full 110

Au naturel or marinara

Pulled Pork half 70 full 140

BBQ at its best!
add rolls for 6.50 per pkg

Roast Loin of Pork full loin 130

natural jus or marsala

Turkey or Beef Meatloaf half 45 full 90

Comfy food

Beef in Red Wine full tray 200

It is back! Rich and unctuous; cooked for four hours low and slow

Mac and Cheese

Classic half 50 full 90

Cheddar, crumbs

Buffalo Chicken half 55 full 100

Spicy with chunks of crisp chicken

Chipotle Chicken half 55 full 100

Smoky spice with a ranch grilled chicken chunks

Cheeseburger half 55 full 100

Classic with a thick middle layer of cheeseburger meat

Lobster MP

Dressed up to party with brandy, fresh lobster, heavy cream, mascarpone and cheeses

Truffle Mushroom half 55 full 100

Classic mac with roasted truffle mushrooms, heavy on the parmesan cheese

Veggie half 55 full 100

Classic mac with a dice of fresh zucchini, tomatoes, corn, peppers and asparagus

Tom's Mac half 60 full 110

Bacon, chicken and gouda make this well....good!

Jalapeno Popper half 50 full 100

Jalapenos, cream cheese and a panko crust makes this taste just like a popper...add bacon if you desire