



READING ART WORKS 2016

THE BISTRO MENU

Featuring the superior food and fabulous service clients have come to expect from our catering company, the Bistro Menu has a few trimmings to help you stay within budget.

As with all of our menus, there are no absolutes. You can add in options, enhance the bar service, purchase overtime, upgrade your linens, add beautiful food displays and otherwise tailor the event any way you choose.

Your salesperson and event planner are always on hand to guide you through the process, making the big day as seamless as possible.

FROM THE GROUND UP!

JAM's Culinary Mission

JAM BY HAND is committed to supporting local farms and food producers in an effort to provide you and your guests the freshest food possible. Well-known area growers including Lancaster Farm Fresh Co-op and Weaver's Way provide nature's best -- from just-picked asparagus and spinach in Spring and a bounty of tomatoes, corn, and squash in summer to bushels of root vegetables harvested from fall into winter.

The following pages of this menu package feature entrees which will be accompanied by "sides" selected the week of the event by our chefs, based upon what is deemed freshest and finest by our local growers. We are calling this our very own JAM CSA (Caterer-Supported Agriculture).





BISTRO MENU #1

Includes Full Open Bar Service
with high-quality plastic ware

Hors d'Oeuvre

Please select three or four stationary hors d'oeuvre from the following:

Mediterranean Display

*Hummus, Baba Ghanoush,
Pita Triangles*

Aioli Basket

*New Potatoes, Hard-Cooked Eggs,
Green Beans, Artichokes, Red
Pepper, Garlic Mayonnaise*

Boursin with Crudites

*Fresh Vegetables, Herbed Cheese
Spread*

Domestic Cheese Display

*with Carr's Crackers, Seasonal
Grapes*

Bruschetta

*Toasted Baguette Slice, Chopped
Ripe Tomatoes in Extra Virgin Olive
Oil, Piccholine Olive Tapenade,
Herb Butter*

Caponata

*Italian Eggplant, Pepper & Onion
Spread, Sliced Baguettes*

Southwestern Display

*Blue Corn Tortilla Chips, Black Bean
Salsa, Spicy Guacamole, Green
Tomatillo Salsa*

Rillettes of Duck

*Braised Shredded Duck, Sourdough
Bread*

Cheshire and Apples

*Sherry Infused Cheddar Dip, Sliced
Lancaster County Apples*

Brie en Brioche

with Sliced Granny Smith Apples

Grilled Vegetables

with Kalamata Olive Dip





Pre-Plated Appetizer

Please select one from the following:

Traditional Caesar Salad

House-made Croutons, Grated Parmesan

Salad of Field Greens

Toasted Pine Nuts, Balsamic Vinaigrette

Baby Spinach Salad

Cucumber, Black Pepper Pappadam & Honey Tamarind Dressing

House-made Epi Bread

Choice of Entrée

Please select up to two of the following:

Rosemary Chicken

Grilled Salmon Filet with Black Bean Beurre Blanc

Moroccan-Style Braised Brisket of Beef *(\$1.00 additional)*

Seared Merluza with Saffron Corn Coulis

Pan Seared Coriander Chicken with Salsa Verde

Three Tier Wedding Cake

Created by Our Own Pastry Chef in the Flavor of Your Choice
with Pure Buttercream Icing

Coffee & Tea

New Harmony Coffee, Brewed Decaf and Herbal and Caffeinated Teas





Pricing

\$107.00 Per Person Plus Sales Tax

Price Includes Menu as Described, China, Silverware, Standard Linens, Serving Equipment, Waitstaff, Bartenders, Chef and 5 Hours of Service.

The Floor Staff for this Menu is 1 per 15 Guests.

Menus are Priced Based on 100 guests. For Every Decrease in Guest Count of 10 Guests, the Price Per Person Will Be Increased by 5%.

Pricing Effective 1/1/16 through 12/31/16

Discounts

Deduct 5% for Friday and Sunday Events

Deduct 20% for Saturday Events in January, February and March

Deduct 25% for Friday/Sunday Events in January, February and March

Deduct 10% for Events Held Monday through Thursday

(please note discounts cannot be combined)





BISTRO MENU #2

Includes Full Open Bar Service
with high-quality plastic ware

Hors d'Oeuvre

Please select three or four stationary hors d'oeuvre from the following:

Mediterranean Display
*Hummus, Baba Ghanoush,
Pita Triangles*

Aioli Basket
*New Potatoes, Hard-Cooked Eggs,
Green Beans, Artichokes, Red
Pepper, Garlic Mayonnaise*

Boursin with Crudites
*Fresh Vegetables, Herbed Cheese
Spread*

Domestic Cheese Display
*with Carr's Crackers, Seasonal
Grapes*

Bruschetta
*Toasted Baguette Slice, Chopped
Ripe Tomatoes in Extra Virgin Olive
Oil, Piccholine Olive Tapenade,
Herb Butter*

Caponata
*Italian Eggplant, Pepper & Onion
Spread, Sliced Baguettes*

Southwestern Display
*Blue Corn Tortilla Chips, Black Bean
Salsa, Spicy Guacamole, Green
Tomatillo Salsa*

Rillettes of Duck
*Braised Shredded Duck, Sourdough
Bread*

Cheshire and Apples
*Sherry Infused Cheddar Dip, Sliced
Lancaster County Apples*

Brie en Brioche
with Sliced Granny Smith Apples

Grilled Vegetables
with Kalamata Olive Dip





Pre-Plated Appetizer

Please select one from the following:

Grilled Caesar Salad

Baby Spinach Salad

Toasted Walnuts, Crumbled Stilton, Walnut Vinaigrette

Salad of Arugula

Roasted Red Peppers, Ricotta Salata

House-made Epi Bread

Choice of Entrée

Please select up to two of the following:

Slow Cooked Duck with Dried Cherry Demi Glace

Mahi Mahi with Pine Nut and Lime Crust

Red Snapper with Ancho Pesto and Lime Beurre Blanc

Fennel Braised Baby Lamb Shanks with Roasted Fennel and Tomato Lamb
Demi (*\$4.00 additional*)

Seared Barramundi with Three-Citrus Salsa

Slow-Cooked Orange Cardamom Short Ribs (*\$2.00 additional*)

Three Tier Wedding Cake

Created by Our Own Pastry Chef in the Flavor of Your Choice
with Pure Buttercream Icing

Chocolate Truffles

Coffee & Tea

New Harmony Coffee, Brewed Decaf and Herbal and Caffeinated Teas





Pricing

\$113.50 Per Person Plus Sales Tax

Price Includes Menu as Described, China, Silverware, Standard Linens, Serving Equipment, Wait Staff, Bartenders, Chef and 5 Hours of Service.

The Floor Staff for this Menu is 1 per 15 Guests.

Menus are Priced Based on 100 guests. For Every Decrease in Guest Count of 10 Guests, the Price Per Person Will Be Increased by 5%.

Pricing Effective 1/1/16 through 12/31/16

Discounts

Deduct 5% for Friday and Sunday Events

Deduct 20% for Saturday Events in January, February and March

Deduct 25% for Friday/Sunday Events in January, February and March

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Optional Enhancements to The Bistro Menus:

Glassware at the bar:	\$2.00 per person
Each additional half hour of service:	\$1.50 per person
Assistant Chef:	\$3.00 per person*
Additional Waiters to Expedite Service:	\$275.00 each (for 5 hours)*
Pre-Event Beverage Station (Non-Alcoholic):	\$1.50 per person
Pre-Event Bar Service (Alcoholic):	\$1.50 per person per half hour
Additional utensils, plates, glassware, etc:	\$.75 per item
Private Tasting:	\$100.00 per person (minimum of 2 people)
Attendance at a Group Tasting:	\$75.00 per person
Butlered Hors d'Oeuvre (in lieu of all Stationary):	+\$8.75 per person plus additional wait staff*

** Enhancements made to The Bistro Menus may necessitate the addition of an assistant chef and/or additional wait staff. Your sales representative will advise you accordingly.*

