



Off Site Catering Ideas

Your event will shine with a feast created by your exceptional Chef with guests remarking, “we can’t believe this was catered.” Special dietary requests? No problem. From vegan to gluten free, we have you covered. We look forward to creating something just for you to share with your friends and family, utilizing our farm to table, grass fed – free range, local philosophy. Following are just a few examples in different price ranges. We are happy to create anything from simply delicious barbecues to extravagant gourmet feasts!

Buffet Service with Serving Staff

Pulled Pork Sandwiches with Local Apple Cider Braised Pork Butts Pulled and Served with House Made Tangy Barbecue Sauce on a Brioche Bun
\$15.00

Fried Chicken and Waffles Hand Battered Fried Boneless Breast Served with a Belgian Waffle and Two Sauces: Honey-Mustard and Maple-Bourbon
\$20.00

Grass Fed Beef Burger Bar with 8-ounce Burgers held in Au Jus on a Brioche Bun with Cheddar Cheese, Bacon, Chipotle Aioli, Caramelized Onions, Pineapple Pico de Gallo, Fried Jalapeños, Lettuce, Tomato and Onions (Can Include Vegetarian Option)
\$25.00

Skirt Steak Taco Bar Hand Sliced and Marinated In House Served with Cilantro, Onions, Fried Jalapeños Pineapple Pico de Gallo, Avocado Mousse and Fresh Tortillas. (Can Include Vegetarian Option)
\$25.00

Gourmet Macaroni and Cheese Bar with Béchamel Base Featuring:
Truffle Portobello Mushroom Topping, Slow Braised Shredded Pork Shoulder, Shaved Roasted Corn and Red Peppers (additional toppings available)
\$27 Per Person

One Side of Your Choice Included: Add additional sides for \$2.50 Per Person
Barbecue Beans, Cole Slaw, Red Potato Salad, Queso Fresco Black Beans

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www.jeremysonthehill.com

Suggested Appetizers for Buffet Service

Deluxe Fruit and Vegetable Display with Watermelon Carving

A variety of seasonal fruits such as strawberries, pineapple, melons and grapes served with chocolate dipping sauce; along with a variety of vegetables such as baby carrots, broccoli florets, grape tomatoes and sliced cucumbers with savory dipping sauce GF, VEG

\$9.00 Per Person

Trio of Cheeses

Such as Pepper Jack Cheese, Cheddar Cheese, Goat Cheese or Swiss Cheese Served with Assorted Crackers

\$125 (Serves 50 people)

Additional Buffet Appetizer Options

Caprese Skewers (Grape Tomatoes and Pearl Mozzarella Cheese with Olive Sauce) G/F, VEG

"Devils on Horseback" Medjool Dates Stuffed with Moody Blues Blue Cheese and Prosciutto

Vegetable Stuffed Mushrooms VEG

Asparagus Wrapped in Prosciutto with Garlic Aioli GF

Select Two of the Above; \$5 per person (Two Appetizers Per Person) Minimum 50 Order

Suggested Additions for Buffet Service – Select One

Traditional Caesar Salad with Crisp Romaine, House Made Caesar Dressing and House Made Croutons and Parmesan Cheese

Spinach Salad with Chev Goat Cheese, Red Onion and Red Wine Sage Vinaigrette –

Julian Apple Salad with Organic Greens, Apples, Candied Nuts and Blue Cheese Crumbles

Add \$5 per Person – Choose One – Minimum 50 People

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Plated Entrée Menu Options

(Served with Choice of Vegetable and Starch Side)

Vegan/Gluten-Free Veggie Loaf with Quinoa, Organic Vegetables and Maple-Tomato Glaze VEG, GF
\$24 per person

Grilled Rosemary Chicken Breast with Chef's Lemon Caper Beurre Blanc GF
\$25 Per Person

Grass Fed Meatloaf Featuring Bison and Beef with Manchego Cheese and Pork Jus GF
\$26 Per Person

Chicken Cordon Bleu Stuffed with Prosciutto and Jarlsberg Cheese with Lemon Beurre Blanc
\$29 Per Person

Salmon Filet with Lemon Beurre Blanc GF
\$35 Per Person

Free Range Organic Turkey Breast Brined in Garlic and Lemon Served with Sage Jus and Pressed cranberries GF
\$35 Per Person

Grilled and Sliced Grass Fed Tri-Tip with Peppercorn Jus GF
\$36 Per Person

Tender Braised Short Ribs GF
\$38 Per Person

Pepper Crusted Grass Fed Prime Rib Served with Jus and Horseradish Cream GF
\$40 Per Person

Choose One Starch

(One side included with entrée: additional starch \$4 each)

Seasonal Rice Pilaf, Roasted Red Potatoes, Mascarpone Whipped Potatoes, Apple Cranberry Stuffing or Coconut Rice

Choose One Vegetable Side

(One vegetable included with entrée: additional vegetable \$4 each)

Braised Bok Choy, Honey Roasted Carrots, Savoy Cabbage with Caraway, Roasted Apple and Butternut Squash or Braised Red Cabbage,

Suggested Tray-Passed Appetizers for Plated Wedding Service

Petite Crab Cake

Ahi Poke with House Made Taro Root Chips GF

Devils on Horseback (Medjool Dates Stuffed with Moody Blues Blue Cheese and Prosciutto)

Caprise Skewers (Grape Tomatoes and Pearl Mozzarella Cheese with Olive Sauce) GF, VEG

Vegetable Stuffed Mushrooms VEG

Canapés Featuring Vegetables from local Farms with Garlic Aioli
or Seasonal Fruit with Sweet Cream Cheese Spread on Toast Points VEG

Select Two of the Above; \$6.50 per person (Two Appetizers Per Person) Minimum 50 Order

Enhanced Appetizers

Trio of Cheeses Display

Such as Pepper Jack Cheese, Cheddar Cheese, Goat Cheese
or Swiss Cheese Served with Assorted Crackers

\$125 (Serves 50 people)

Premium Cheese Display

Basic Platter Items with Pepper Jack, Cheddar and Swiss plus the Following Premium Items:

Aged Manchego Cheese, Humboldt Fog Goat Cheese,

Pt. Reyes Blue Cheese, Aged Cheddar

Fig Chutney, Berries, Olives and Crostini

\$275 (Serves 50 people)

Add Prosciutto and Truffle Salami

\$150 (Serves 50 people)

(Continued)

Plated Salad Service

Organic Garden Salad with Cucumbers, Tomatoes, Carrots, Red Onions, House Croutons and Red Wine Sage Vinaigrette with Organic Green

Julian Apple Salad with Organic Greens, Apples, Candied Nuts and Blue Cheese Crumbles

Traditional Caesar Salad with Crisp Romaine, House Made Caesar Dressing, and House Made Croutons and Parmesan Cheese

Spinach Salad with Chev Goat Cheese, Red Onion and Red Wine Sage Vinaigrette –

Julian Apple Salad with Organic Greens, Apples, Candied Nuts and Blue Cheese Crumbles
Add \$8 per Person – Choose One – Minimum 50 People

Ask about our rehearsal dinner and late-night snack options!

Also Available: Bartending Service – Permits Included

Many other options, sauces, styles and side dishes available. On site Chef plating is available for additional charges. This may change in price with seasonal availability and quantity. All prices include professional serving staff. Please let us know if you would like our assistance in ordering plates and silverware. Final total will include Sales Tax and Gratuity at 20% (buffet); 22% (plated).

Thank you for your interest in Jeremy's on the Hill!
Special Events – Teresa Keller – 760.419.6721 cellular
www.jeremysonthehill.com 760.765.1587