

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

<u>Morning</u>

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

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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







PASSED HORS D'OEUVRES

Priced per piece, 2 dozen minimum per item

Cold

Proscuitto, 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)

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

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) Sauteed 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 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) Crudité-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











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 Brulée, 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









BEVERAGE SERVICE

HOURLY PACKAGES

Level One Package

Beer Selection

Bud Light, Modelo, Smuttynose Finestkind IPA, Woodchuck Cider, Truly, N/A Beer

Wine Selection

Proverb Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Sauvignon Blanc, Don Simon Sparkling

Liquor

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

Level Two Package

Beer Selection

Bud Light, Modelo, Smuttynose Finestkind IPA, Woodchuck Cider, Truly, N/A Beer

Wine Selection

Proverb Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Sauvignon Blanc, Don Simon Sparkling

Liquor

includes Level One Liquors + Grey Goose, Hendricks, Goslings, Courvoisier VSOP, Woodford Reserve Bourbon, Basil Hayden Dark Rye, Bulleit Rye, Johnnie Walker Black, Glenlivet 12 year

Beer & Wine Package

Beer Selection

Bud Light, Modelo, Smuttynose Finestkind IPA, Woodchuck Cider, Truly, N/A Beer

Wine Selection

Proverb Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Sauvignon Blanc, Don Simon Sparkling

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

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.