



Pimmy's
JAZZ & BLUES CLUB

Catering Menu

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

BREAKFAST

25 person minimum, priced per person

Includes Local 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) (VEGAN)

Fresh Fruit Display (GF) (DF) (VEGAN)

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

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

Seasonal Vegetable Medley (GF) (DF) (VEGAN)

Scones, Muffins, Croissants

American Breakfast

Farm Fresh Scrambled Eggs (GF)

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

Breakfast Potatoes (GF) (DF) (VEGAN)

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 Local 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) (VEGAN)

Chicken Tortilla (GF) (DF)

Butternut Squash Bisque (GF)

Labrie Seafood Chowder (GF)

+ Lobster Bisque

Sandwiches (Select Three).

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

Ham & Swiss-Herb Wrap, Lettuce, Tomato, Red Onion, Dijonnaise

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)

Kettle Chips (GF)

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, Pesto Cream, Roasted Tomatoes (GF)

Mashed Potatoes (GF)

Seasonal Vegetable Medley (GF) (DF) (VEGAN)

Crème Brulee, Fresh Berries, Whipped Cream (GF)

Little Italy Lunch Buffet

Caesar, Romaine, Tomato, Crouton, Parmesan Dressing

Farmers Vegetable Soup with Pesto (GF)

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



BREAKS

15 person minimum, priced per person

Designed for a 60 minute service

Beverage Break

Freshly Brewed Local 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, ginger ale), assorted syrups (cherry, vanilla, coconut), limes, cherries garnish

Build Your Own (Select Two or Three)

Includes freshly brewed Local 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) (VEGAN) | Muffins | Granola Bars

All Day Break

Includes freshly brewed Local Coffee, Tazo Tea, still and infused water

Morning

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

Mid Morning

Granola Bars, Soft Drinks

Afternoon

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

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) (VEGAN)

Local Coffee, Tazo Tea

Energize

Protein Bars

Whole Fresh Fruit (GF) (DF) (VEGAN)

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)

Local 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



Jamie Mercurio Photography



J Morr Photography



Paige Lucas Photography

RECEPTION

PASSED HORS D'OEUVRES

Priced per piece, 2 dozen minimum per item

Cold

Pressed Watermelon, Feta, Basil (GF)
Crab Ravigote, European Cucumber (GF)
Maplebrook Farms Caprese Skewer, Basil, Aged Balsamic (GF)
Deviled Farm Egg (GF) (DF)
Smoked Salmon Canape, Dill Cream Cheese, Capers, Red Onion
Beef Carpaccio, Baguette, Herbed Cream
Traditional Shrimp Cocktail Skewer, Cocktail Sauce (GF) (DF)
Tomato, Basil, Roasted Garlic Bruschetta (DF) (VEGAN)
Mango Salsa, Cucumber Cup (GF) (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, Grained Mustard Aioli
Hot Maple Fried Chicken, Pickle Skewer (GF)
Stuffed Mushrooms, Spinach, Cream Cheese (GF)
Short Rib Empanada, Chipotle Lime Creme
Fontina Arancini, Pesto Aioli
Chicken Lemongrass Pot Stickers (DF)
Loaded Baked Potato, Bacon, Chive (GF)

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

+ Baked Brie

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 honey mustard, beer ale cheese

Assorted Flatbreads (Select Three)

Cheese | Pepperoni | Seasonal Vegetable | Prosciutto, Pear, Hot Honey | Buffalo Chicken | Spinach, Artichoke, Feta

Fried Bar (Select Three)

Chicken Tenders | Popcorn Chicken | French Fries | Onion Rings | Jalapeño Poppers | Mini Corn Dogs

Served with Assorted Dipping Sauces

RECEPTION

Slider Bar (Select Three)

BBQ Pulled Pork | Beef & Cheddar | Hot Maple Fried Chicken Slider | Black Bean Patty
+ Crab Cake

Served with Lettuce, Tomato, Onion, Pickles, Condiments

Pasta Station

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)

Assorted Petite Dessert Display

Chef's Selection of Assorted Petite Desserts

Dessert Bar (Select Four)

Crème Brûlée (GF) | Mini Blueberry Cheesecake (GF) | Chocolate Mousse Cup (GF) | Macarons |
Whoopie Pie | Fruit Tartlet | Cookies | Primavera Strip Cake | Mini Boston Cream Pie | Blueberry Cobbler

Cannoli Bar

Mini Traditional & Chocolate Coated Cannoli Shell with Ricotta
Mini Chocolate Chips, Crushed Oreos, Rainbow Sprinkles, Chopped Pistachios

ACTION STATIONS*

25 person minimum, priced per person

Signature Gnocchi Station

Gnocchi Al Forno- Pan-Flashed Gnocchi, Sautéed Peppers and Onions, Marinara, Herbed Ricotta

Carvery

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

*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 (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), Dinner Rolls

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

Prime Rib, Horseradish Cream, Au Jus (GF), Dinner Rolls

Seared Turkey Breast, Sage Gravy, Dinner Rolls

Dessert Station

Assorted Dessert Display

Local Coffee, Tazo Tea Station

*Chef Attendant Fee



J Morr Photography



Anna Solo Photography



Erika Follansbee Photography



DINNER, PLATED

Priced per person

Includes Local Coffee, Tazo Tea

Plated Dinner (2 or 3 entrees)

Starters (Select One)

Labrie Seafood Chowder (GF)

Roasted Tomato Bisque (GF) (DF) (VEGAN)

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 Swordfish, 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)

Blueberry Pie, A La Mode

NY Cheesecake, Strawberry Compote

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

DINNER, BUFFETS

25 person minimum, priced per person

Includes Local 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) (VEGAN)

Butternut Squash Bisque (GF)

Labrie Seafood Chowder (GF)

Chicken Tortilla (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)

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

Pasta (Select One)

-Meatballs, Marinara, Fresh Basil Fettucine

-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)

Labrie Seafood Chowder (GF)

Mini Lobster Rolls

Sautéed PEI Mussels in Fennel Broth, White Wine, Tomatoes, Onions (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

DINNER, BUFFET

Seacoast Lobster Bake

+ Steamed Maine Lobsters (1 1/4 lb), Drawn Butter (GF) | MKT

Labrie Seafood Chowder (GF)

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

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) (VEGAN)

Petite Dessert Display



BEVERAGE SERVICE

HOURLY PACKAGES

Level One Package	Level Two Package	Beer & Wine Package
Beer Selection Bud Light, Modelo, Great Rhythm Squeeze IPA, Stowe Semi-Dry Cider, High Noon, N/A Beer	Beer Selection Bud Light, Modelo, Great Rhythm Squeeze IPA, Stowe Semi-Dry Cider, High Noon, N/A Beer	Beer Selection Bud Light, Modelo, Great Rhythm Squeeze IPA, Stowe Semi-Dry Cider, High Noon, N/A Beer
Wine Selection Silver Gate Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Sauvignon Blanc, Don Simon Sparkling	Wine Selection Silver Gate Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Sauvignon Blanc, Don Simon Sparkling	Wine Selection Silver Gate 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	Liquor <i>includes Level One Liquors +</i> Grey Goose, Hendricks, Goslings, Courvoisier VS, Woodford Reserve Bourbon, Basil Hayden Dark Rye, Johnnie Walker Black, Glenlivet 12 year	

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.