

entrée salads

Entrée salads include artisan rolls, butter and paper goods.

CHICKEN OR TUNA SALMAGUNDI **\$9.75**
Egg quarters, marinated green beans, red bliss potatoes and Roma tomatoes with Russian dressing

MIXED GRILL **\$12.50**
Chicken, flank steak and salmon (select two) with seasonal grilled vegetables, roasted potatoes, field greens and lemon thyme vinaigrette classic chicken

CAESAR SALAD **\$9.25**
Romaine lettuce, red pepper strips, shredded parmesan and croutons, topped with savory lemon herb grilled chicken

TUSCAN PORTOBELLO SALAD **\$9.50**
Sliced grilled portobello mushrooms, romaine lettuce, sundried tomatoes, red onions, fresh mozzarella, kalamata olives, focaccia croutons and fresh basil balsamic vinaigrette

CHEF'S SALAD **\$8.75**
Oven roasted turkey, ham, Swiss and cheddar cheese, pepperoncini, tomatoes, cucumbers and olives with choice of two dressings (ranch, balsamic vinaigrette, Russian and herb vinaigrette)

BABY GREENS **\$8.50**
Feta, dried cranberries, candied pecans, wonton threads served over baby greens with balsamic vinaigrette
Add chicken **\$2.50**, add flank steak **\$3.50**

sweets

To order with lunch

Fresh baked cookies **\$2.00 per person**
Rugelach, assorted **\$2.50 per person**
Brownies **\$2.00 per person**
Biscotti, assorted **\$2.50 per person**
Dessert bars, assorted **\$2.75 per person**
Fresh fruit platter **\$3.75 per person**
Bête noir (Chocolate Truffle Cake) **\$32.00, serves 16**
New York cheesecake **\$28.00, serves 16**
Celebration cakes **inquire for styles and prices**
Candied nuts **\$2.00 per person**
Trail mix **\$1.75 per person**
All-American apple pie **\$12.50, serves 8**

beverages

Individual soft drinks, assorted **\$1.75 each**
Jordan's signature bottled water **\$1.75 each**
Sparkling water **\$2.00 each**
Fruit juices, assorted **\$2.00 each**
Snapple beverages, assorted **\$2.00 each**

coffee service

DISPOSABLE COFFEE SERVICE FOR 15 **\$37.00**
One disposable container of regular coffee, one disposable container of decaffeinated coffee, creamers, sugar, sugar substitute, stirrers and cups

ADDITIONAL DISPOSABLE COFFEE SERVICE FOR 12 **\$19.00**
DISPOSABLE HOT TEA SERVICE FOR 12 **\$16.00**
One disposable container of hot water, regular and decaffeinated tea bags, creamers, sugar, sugar substitute, stirrers and cups

cocktail parties & dinners

Please visit our website, www.jordancaterers.com for up-to-date offerings of hot and cold hors d'oeuvres, tapas and dinner selections.

Jordan is Connecticut's leading caterer, design and event planning firm. We are the preferred choice for a broad range of civic, private and social affairs. Ranging in size from 10 to 10,000 guests, our staff can gracefully execute any type of event at your chosen location or at one of our many venues. Our event professionals provide a full range of services including venue placement, planning and logistics, equipment rental, vendor coordination, providing our award-winning staff to serve your event and more. At Jordan, we know that excellence is in the details.

exclusive venues

Phone or email us to arrange your meeting at one of our comfortable venues:

- Artspace, New Haven
- Guilford Yacht Club
- Hotel Chesterfield, Stamford
- Long Wharf Theatre, New Haven
- Lyman Homestead, Middlefield
- New Britain Museum of American Art

Visit our website for a full list of exclusive venues.

Jordan can assist with every aspect of corporate catering:

- Site location
- Menu planning
- Equipment rental
- Staffing
- Event design & management

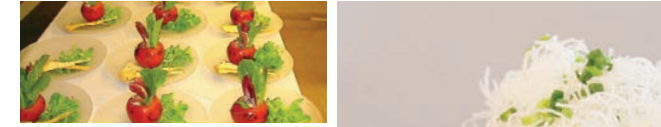
Frees you to focus on colleagues, clients & guests.

Please inquire about our dining services for:

- Corporations
- Schools
- Private clubs & other venues

STATEMENT OF SUSTAINABILITY

Every effort is made to use local and sustainable products when feasible. You may substitute eco-friendly disposable products at a \$1.00 additional fee. If you prefer, china, glassware and flatware can be provided for an additional charge.



Corporate Catering

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1718 Highland Ave. • Cheshire, CT
203.272.8213

1480 Post Road. • Darien, CT
203.655.8600

info@jordancaterers.com

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IN YOUR OFFICE OR ANYWHERE

morning meetings • working lunches • seminars
all-day conferences • company picnics
cocktail parties • luncheons & dinners

jordancaterers.com

Pricing is based on a 15 person minimum. Inquire for smaller group pricing.
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Connecticut Magazine's Best of Connecticut
BEST CATERER - WINNER

healthy menu for a productive day

Order only one menu as priced below, or all four menus for only **\$29.00 per person**

healthy start breakfast

Mixed berries and pineapple chunks • yogurt • granola • whole wheat bagels or other flavors on request • light cream cheese • fruit jam

Includes assorted juices, regular & decaffeinated coffee and assorted teas, creamers, sugar, sugar substitute, stirrers, all paper goods and serving utensils **\$9.50 per person**

10:00 am energy boost

Assorted energy bars • trail mix • grapes • flat bread • bottled water • regular & decaffeinated coffee and assorted teas

Includes creamers, sugar, sugar substitute, stirrers, all paper goods and serving utensils **\$7.00 per person**

healthy working lunch

Please choose a selection of three wraps:

FAR EAST WRAP: Seasoned grilled chicken, sliced mango, cucumbers, bean sprouts, scallions, green peppers and salad greens in a tortilla wrap

CAESAR WRAP: Grilled chicken, romaine lettuce, parmesan cheese and low fat Caesar dressing in a tortilla wrap

GRILLED SALMON WRAP: Baby spinach leaves, mandarin orange slices, toasted almonds and red onions in a tortilla wrap

HEALTHY WRAP: Filled with tuna salad, roast turkey, grilled chicken or grilled vegetables with crisp lettuce, tomato and condiments

RICE PAPER WRAP: Field greens, matchstick zucchini, carrots, jicama and pink lentils; peanut sauce served on the side

Please choose one salad:

Moroccan couscous salad • cottage cheese & berries • whole grain pasta salad • fresh sliced fruits • tomato & cucumber • grilled vegetable platter • hummus served with broccoli florets, carrot & celery sticks and cucumber rounds

Includes bottled water & soda, whole fruits and paper goods. Additional salads can be added at \$2.50 each

\$14.00 per person

the mid-afternoon refresher

Oatmeal raisin cookies • fresh fruit skewer • bottled water

\$5.00 per person

continental breakfast

Please select three:

New York-style bagels • assorted muffins • Danish pastries • all-butter croissants • cranberry orange scones • sour cream & pecan coffee cake

Includes regular & decaffeinated coffee, assorted juices, butter, cream cheese, fruit jam, creamers, sugar, sugar substitute, stirrers, all paper goods and serving utensils **\$8.75 per person**

skillet breakfast

Frittata or ready-made omelets (cheese, ham & cheese or vegetable) • thick cut bacon or breakfast sausage • home fries • New York-style bagels • muffins • fresh fruit platter

Includes regular & decaffeinated coffee, assorted juices, butter, cream cheese, fruit jam, creamers, sugar, sugar substitute, stirrers, all paper goods and serving utensils **\$13.75 per person**

sides & snacks

For breakfast, breaks & lunch:

California trail mix (min. of 15) **\$1.75 per person**

Fresh fruit platter (min. of 15) **\$3.75 per person**

Whole fresh fruit **\$1.00 each**

Granola bars, assorted **\$1.50 each**

Yogurt cups, assorted **\$1.75 each**

Yogurt parfait with fruit & granola topping **\$3.25 each**

homemade soups

Serves 15

Jordan's Connecticut clam chowder **\$60.00**

Chicken vegetable with rice **\$45.00**

Minestrone **\$45.00**

Minted pea **\$45.00**

Tomato & fennel **\$45.00**

Gazpacho (chilled) **\$45.00**

Chili with sour cream and shredded cheddar **\$65.00**

Soup will be sent in our individual disposable lidded soup cups that will stay hot for approximately 20 minutes after delivery. Electric soup warmers are available for an additional fee.

original deli sandwiches

Please choose a selection of three sandwiches:

ORIGINAL DELI SANDWICH SERVED ON A HARD ROLL & RYE BREAD: Choice of pepper crusted roast beef, oven roasted turkey, honey glazed ham & cheese, tuna (includes lettuce and tomato)

Condiments on the side. Includes one salad, bags of chips, soft drinks, bottled water, chunky cookies, paper goods and utensils

\$11.95 per person

assorted gourmet wraps

Please choose a selection of three wraps

OVEN ROAST TURKEY: Bacon, green leaf lettuce, tomatoes and roasted red pepper aioli

PEPPER CRUSTED FLANK STEAK: Gruyere, caramelized onions, field greens and garlic aioli

ALBACORE TUNA SALAD: Green leaf lettuce, tomatoes and havarti & dill cheese

CURRIED CHICKEN SALAD: Dried cranberries, field greens and mango chutney

GRILLED CHICKEN BREAST: Romaine, shaved parmesan, Caesar dressing and roasted peppers

GRILLED PORTOBELLO MUSHROOMS: Sliced tomatoes, roasted peppers, grilled zucchini, spinach, fontina cheese and basil aioli

RICE PAPER WRAPS: Daily chef choice (all vegetarian)

Please choose one side salad: great American potato salad • chef's pasta salad • traditional coleslaw • tuscan beans and wilted greens • Moroccan couscous salad • field greens salad with balsamic vinaigrette

Includes one salad, bags of chips, soft drinks, bottled water, chunky cookies, paper goods, serving utensils **\$12.95 per person**

assorted gourmet sandwiches

Please choose a selection of three sandwiches served on artisan bread and rolls:

CLASSIC CHUNKY CHICKEN SALAD: With lettuce and tomato

GRILLED MARINATED CHICKEN: With smoked gouda, arugula, roasted red peppers and pesto

PEPPER CRUSTED BEEF & GORGONZOLA: With field greens, tomatoes and rosemary mayonnaise

SMOKED HAM BRIE: With green leaf lettuce and honey mustard

OVEN ROASTED TURKEY: With tomatoes, chipotle cheddar, alfalfa sprouts and lime mayonnaise

PIG-N-WHISTLE HAM AND TURKEY: With green leaf lettuce, tomatoes, sliced pickles and dijon mustard sauce

TUNA "MUFFULETTA" ALBACORE TUNA: With olive salad and capers

Please choose one side salad: Great American potato salad • chef's pasta salad • traditional coleslaw • Tuscan beans and wilted greens • Moroccan couscous salad • field greens salad with balsamic vinaigrette

Served on artisan bread. Includes one salad, bags of chips, assorted soft drinks, bottled water, chunky cookies, paper goods and serving utensils **\$13.95 per person**

new york deli platter

Create your own sandwiches from generous portions of:

Pepper crusted roast beef • oven roasted turkey • honey glazed ham • genoa salami • American and swiss cheeses • sliced tomato • lettuce • pickles • assorted rolls & bread

Please choose one side salad: Great American potato salad • chef's pasta salad • traditional coleslaw • field greens salad with balsamic vinaigrette • Tuscan beans and wilted greens • Moroccan couscous salad

Includes one salad, condiments, bags of chips, assorted soft drinks, bottled water, chunky cookies, paper goods and serving utensils

\$11.95 per person

Add Albacore tuna salad or curried chicken salad

for an additional charge of **\$2.95 per person**

new york deli buffet

New York deli platter from above plus your choice of one hot entrée:

FENNEL CRUSTED SALMON: Julienne vegetables and lemon cream

PENNE A LA VODKA: Chicken, English peas

SLICED FLANK STEAK: With mushroom ragout

CHICKEN FRANCAISE: Lemon Chablis sauce

CHICKEN MARSALA: Sliced mushrooms, Marsala wine sauce

VEGETABLE LASAGNA: A vegetarian specialty

CHICKEN MILANESE: Herb-crusted, lemon wine sauce

EGGPLANT ROLLATINI: Served on a bed of wilted spinach **\$15.95 per person**

Additional Side Dish

Fresh garden salad and dressing **\$1.50**

Caesar salad **\$2.50**

Garlic smashed potatoes **\$2.00**

Roasted red new potatoes **\$2.00**

for your comfort

MISH MOSH: Baked elbow macaroni, sautéed onions & chopped beef, tomato & pepper ragout. Served with garden salad, garlic toast **\$9.50 per person**

BAKED MAC & CHEESE: A farmhouse recipe with chunks of zucchini & tomato. Served with garden salad **\$8.75 per person**

CHICKEN POT PIE: An old fashioned favorite. Served with garden salad **\$9.50 per person**

BRISKET OF BEEF: Slow roasted with onions, a family recipe. Served with red smashed potato, rolls and butter **\$10.00 per person**

ROPA VIEJO: Shredded beef steak and julienned chipotle peppers simmered and served with white rice & beans **\$10.00 per person**

PULLED PORK: Served with onion roll & cole slaw **\$8.00 per person**

Paper goods included with these packages.

Pricing based on 15 person minimum and excludes delivery and service staff. Inquire for smaller group pricing.