

Picnics, Barbecues and Outings... IT'S ALL FUN AND GAMES!!! and JORDAN makes it easy.

The Price Is Right

1/3 Pound All American Beef Burgers
(Garden Burgers on Request)
Hummel Hot Dogs
Crisp Lettuce, Vine Ripe Tomatoes & Chopped Onions
American Cheese Slices
Chunky Sweet Relish, Ketchup & Mustard
Fresh Hot Dog and Hamburger Rolls
Confetti Picnic Slaw
Old Fashioned Potato Salad
Sliced Watermelon
Chunky Cookies

\$15.00 per person

Eat, Love, Enjoy! Picnic Al Fresco

Stuffed Artichoke Bottoms: Brioche Crumbs, Fresh Herbs,
Lemon Aioli
Balinese Sate Udang (Shrimp Satays), Peanut Sauce
Caesar Salad: Romaine, Garlic Croutons, Parmesan Shards
and Classic Caesar Dressing
Ayam Pelalah (Shredded Chicken), Chilies and Lime
Spaghetti Bolognese
Salad of Egg, Asparagus, Potato and Prosciutto, Fresh Herbs
& Olive Oil Drizzle
Bruschetta Napolitana - Forget New York. Forget Chicago.
Fruits Of Love Salad - Exotic Fruits, Melon and Berries
"Thums" Up Punch

\$22.50 per person

A Mexican Hat Dance

Sombrero of Nachos and Chile Con Queso
Van's Texan Style Slow and Smoky Pulled Pork, Roadhouse Rolls
Tequila and Lime Grilled Chicken Breast, Red & Green Peppers,
Cilantro Scented Sour Cream, Soft Tortillas
Green Beans and New Red Potatoes, Salsa Vinaigrette
Mexican Chopped Salad: Romaine, Corn, Black Beans, Jicama,
Tomato and Honey Lime Dressing
Calabacitas: Zucchini, Tomatoes, Corn and Cheddar Bake
Chive Cheddar Biscuits
Chocolate and Chili Spiced Bread Pudding

\$19.00 per person

How Low Can You Go? Carolina Coastal To Island Sensations

Low Country Shrimp and Rice
Jamaican Jerk Chicken
Ropa Viejo: Cuban Barbecued Shredded Beef, Rum Cilantro
Jerk Sauce and Jamaican Hot Sauce
Grilled Vegetable Salad, Mango Vinaigrette
Caribbean Sweet Potato Salad
Fried Plantains, Lime Aioli
Bermuda Triangle Sugar Cookies
Fruit Salad, Rum Bananas, Pina Colada Sauce

\$25.00 per person

Rookie Camp All American Cookout

1/3 Pound All American Beef Burgers
(Garden Burgers Upon Request)
Hummel Hot Dogs
Grand Slammin' Bbq Chicken Thighs and Legs
Slow Baked Beans with Brown Sugar and Molasses
Crisp Lettuce, Vine Ripe Tomatoes & Chopped Onions
Vermont Cheddar and American Cheese Slices
Chunky Sweet Relish, Ketchup & Mustard
Fresh Hot Dog and Hamburger Rolls

Please Choose Two Sides from the Bullpen

- Red New Potato Salad, Scallion, Mustard, Mayo & Dill
- Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots,
Herb Dressing and Farm Bread Croutons
- Wicked Good Creamy Cole Slaw
- Elbow Macaroni Tuna Salad
- Bulgur Salad: Tomatoes, Scallions, Carrots, Parsley and Mint
- Peanuts And "Cracker Jacks" Salad: Pop Corn, Peanuts,
Water Chestnuts, Crisp Bacon, Cheddar and Green Onions

Chunky Cookies and Fudgy Brownies

\$22.50 per person

Shuck, Rattle And Roll A New England Clambake

Jordan's Connecticut Clam Chowder, Smoked Oyster Crackers
Salad of Mixed Greens, Roma Tomatoes and Balsamic Vinaigrette
Steamed Clams, Broth and Drawn Butter
Barbecued Chicken: Grilled and Basted with
Jordan's Barbecue Sauce
1 1/4 New England Lobster
Native Sweet Corn On The Cob
Steamed Red Bliss Potatoes, Parsley, Butter
Fresh Sliced Watermelon
Fruit Crisp With Whipped Cream

Market Prices Apply

A Tisket, A Tasket, Gingham & Baskets *A Room Temperature Picnic*

Grilled Flank Steak, Scallion, Lime, & Ginger over Baby Greens,
Sesame Dressing
Mango Barbecued Salmon, Tropical Slaw and Salsa Fresca
Buttermilk Fried Chicken
Roasted Corn & Red Pepper Salad
Cornbread, Sweet Creamery Butter
Fresh Brewed Iced Tea and Lemonade

Choose two of the following:

- Grilled Seasonal Vegetables, Chive Oil Drizzle
- Dried Fruit and Nut Couscous Salad with Fresh Mint and
Lemon
- Red Bliss Potato Salad with Dill and Dijon Mustard Dressing
- Yukon Gold and Sweet Potato Salad
- Chopped Tomato, Cucumber, Red Onion Salad with Basil
and Red Wine Vinaigrette

Choose two of the following:

- Key Lime Trifle
- Fresh Fruit Salad
- Fruit Crisp with Whipped Cream
- Classic Strawberry Shortcake: make your own

\$30.00 per person

Pass the Coconut

Coconut Fried Shrimp, Pineapple-Horseradish Sauce
Kalua Pua'a: Smokey Roasted Pork, Sea Salt, Green Onion
Lomilomi Salmon: Salmon Chevrons, Chopped Tomatoes,
Maui Onions, Tangy Marinade
Teriyaki Chicken or Beef: Soy, Fresh Ginger, Brown Sugar,
Pineapple and Mint Chiffonade
Romaine and Red Leaf Salad: Candied Walnuts, Red Onions,
Mandarin Oranges and Papaya Mango Dressing
Glazed Sweet Potato Mash
Sesame Cabbage Salad
Hawaiian Sweet Bread and Black Sesame Twists

Desserts - Choose One

- Tropical Fruit Tiki
- Rice Pudding With Toasted Coconut
- Upside Down Cake With Caramelized Pineapple "Leis"
- Island Chocolate Coconut Bars

\$35.00 per person

Pricing based on 30 person minimum. Discounts available on groups of 75 or more. Chef, wait staff, rentals, disposables, delivery are available at additional charge.

A La Carte

supplements to your picnic and barbecue menu

Pork	
Whole Roasted Pig	Market Price
Slow Cooked Barbecued Pulled Pork, Potato Rolls	\$3.75
Barbecue Pork Loin, Apricot Mint Mustard	\$4.00
Chicken	
Jordan's Classic Barbecue Bone In Chicken	\$2.25
Boneless Bourbon Molasses Barbecued Chicken Breast	\$2.75
Boneless Teriyaki Garlic Grilled Chicken Breast	\$2.75
Tequila Lime Chicken, Vegetable Slaw	\$3.75
Buttermilk Fried Chicken	\$2.75
Beef	
Brisket with Caramelized Onions or Barbecued	\$3.25
Ancho Chili Dry Rub Flank Steak, Southwestern BBQ Sauce	\$3.25
Rib Eye Steaks, Garlic Brown Sugar Rub	Market Price
Black Angus Sirloin, Peppercorn, Sea Salt & Garlic	Market Price
Chili with Fixings: Onions, Sour Cream & Cheddar	\$5.00
Ribs n Things	
Kansas City Sweet and Sticky Baby Back Ribs	\$35.00 per slab
Saint Louis Style Barbecued Spare Ribs	\$35.00 per slab
Barbecue Skewers	
Teriyaki Chicken, Bell Peppers, Pineapple, Citrus Salsa	\$3.25
Mango Glazed Shrimp, Roasted Vegetables, Tropical Salsa	\$4.75
Beef Tenderloin, Cherry Tomatoes, Onions, Avocado Dill Drizzle	\$6.25

Summer Sweets

Sliced Fresh Watermelon	\$1.75
Homemade Chocolate Brownies, Bars & Cookies	\$3.00
Fresh Fruit Salad	\$4.00
Strawberry Shortcakes, Whipped Cream	\$4.25
Whoopie Pie Assortment	\$3.25
Pie Bar: Baker's Assortment	\$5.00
Fruit Cobbler or Crisp Served with Whipped Cream:	
Mixed Berry, Apple or Peach,	\$37.00/half pan
Sundae Bar: Two Flavors of Ice Cream & Ten Toppings	\$5.25

Beverages

Bottled & Sparkling Water, Canned Soft Drinks	\$1.75
Assorted Snapple, Diet Snapple	\$2.00
Assorted Snapple Iced Teas	\$2.00
Non Alcoholic Punch Bowl: per gallon, serves 16 people	
Lemonade	\$15.00
Fresh Squeezed Lemonade	\$25.00
Fruit Punch	\$17.00
Iced Tea (sweet or unsweetened)	\$15.00

Summer Salads & Sides

Slow Baked Beans with Brown Sugar & Molasses	\$1.50
Jordan's Connecticut Clam Chowder	\$3.75
Gazpacho	\$3.50
Traditional Creamy Coleslaw with Caraway Seeds	\$1.50
German Potato Salad, Sweet Peppers, Vinaigrette	\$1.75
Red Bliss Potato Salad, Dill Dijon Mustard Dressing	\$1.50
Roast New Potato Salad with Rosemary and Coarse Salt	\$1.50
Pasta with Roasted Garlic, Sun-dried Tomato, Pesto	\$2.75
Orzo Salad with Lemon, Mint and Ricotta Salata	\$2.50
Fresh Native Corn on the Cob, Chipotle Butter	\$1.50
Tabouleh Salad	\$2.25
Farfalle with Spinach Chiffonade, Sun Dried Tomato, Roasted Garlic, Tomato Concasse, Olives & Basil	\$2.75
Garden Greens, Thin Sliced Cucumbers, Pear Tomatoes, Feta Cheese, and Fresh Herb Vinaigrette	\$2.75
Caesar Salad: Romaine, Parmesan Shards, Garlic Croutons, Classic Caesar Dressing	\$3.50
Yellow & Red Summer Tomato Slices, Fresh Mozzarella, Basil Leaves, Extra Virgin Olive Oil, Balsamic Vinegar	\$4.00
Grilled Vegetables, Chive Oil Drizzle, Balsamic Glaze	\$4.00
Baked Farm Style Macaroni and Cheese	\$38.00/half pan

STATEMENT OF SUSTAINABILITY

Every effort is made to use local and sustainable products when feasible. We are firm believers in the local, seasonal food movement, but more importantly we are committed to using small suppliers that provide us with top-notch ingredients. We hand select our products to ensure everything meets our clients expectations.

Make your picnic a party to remember with activities and entertainment. There's something for everyone:

- Crafts
- Music
- Themes
- Inflatables
- Performers
- Carnival Rides
- Sports Equipment
- Animal Entertainment
- Interactive Activities & Games for Children & Adults



And More!!!

Jordan can assist with every aspect of your event

- Site Location
- Menu Planning
- Entertainment
- Decorations
- Sound & Lighting
- Tenting & Equipment Rental
- Staffing
- Event Design & Management

Special Venues

Phone or email us to arrange your outing at one of these comfortable venues:

- Guilford Yacht Club & Great Lawn
- New Britain Museum of American Art and Walnut Hill Park
- Winding Trails, Farmington
- Rocky Neck State Park Pavilion, East Lyme
- Hammonasset State Park Pavilions
- Lock 12, Cheshire
- Cheshire Park
- Mixville Park, Cheshire
- Edgerton Park, New Haven
- Lighthouse Point Park, New Haven
- Penfield Pavilion, Fairfield
- New England Air Museum, Windsor Locks
- Bethany Lodge, Bethany
- Sherwood Island State Park, Westport
- Wickham Park, Manchester
- Webb Barn, Wethersfield
- Carriage House at Porter's Lodge, Farmington

JORDAN
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Picnics & Barbecues

JORDAN
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AT YOUR HOME, OFFICE OR...
CHOOSE ONE OF OUR SPECIAL VENUES

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Connecticut Magazine's Best of Connecticut
BEST CATERER - WINNER