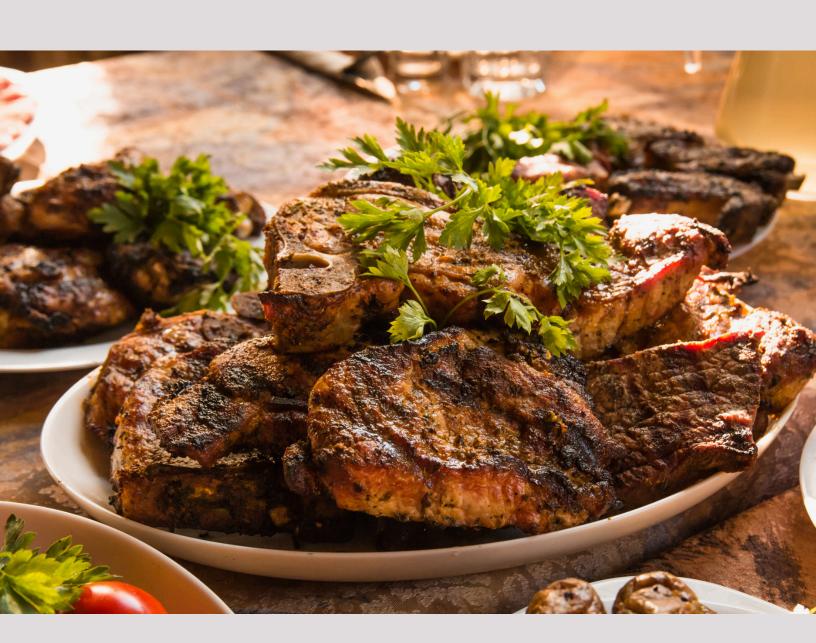
MENU CATALOG



PHONE; 407-279-8214

EMAIL: INFO@JAMROCKEATZ.COM

Jon deserve delicions!

JAMROCK
EATZ



MENU

PRICING

PERSONAL CHEF SERVICES

PLATED

PRIVATE 3-CORESE DINNER STARTS AT \$135 PP PRIVATE 4-COURSE DINNER STARTS AT \$145 PP PRIVATE 5-COURSE DINNER STARTS AT \$155 PP

BUFFET SPECIALS

5 ITEM BRUNCH STARTS AT \$65 PP (MIN 12 GUESTS)
5 ITEM APPETIZER/SMALL PLATE STARTS AT \$35 (MIN 50 GUESTS)

SMALL PLATES A LA CARTE

1-25 GUESTS STARTING \$10 26-50 GUESTS STARTING \$9 51-100 GUESTS STARTING \$8

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JAMROCK EATZ



MENU

PRICING

CATERING

SPECIAL OCCASIONS (MIN 50 GUESTS)

PACKAGES STARTS AT \$45 (BUFFET) OR \$55 (PLATED) PER PERSON BRONZE PACKAGE:

BUFFET: INCLUDES A CHOICE OF 1 SALAD, 2 MAINS, AND 2 SIDES PLATED: OFFERS AN SALAD, CHOICE OF 1 MAIN WITH 2 SIDES AND A DESSERT

SILVER PACKAGE:

BUFFET: FEATURES A SALAD, A APPETIZER, 2 MAINS, AND 2 SIDES

PLATED: BEGINS WITH A SALAD/SOUP, AN APPETIZER, CHOICE OF 1 MAIN

WITH 2 SIDES AND A DESSERT

GOLD PACKAGE:

BUFFET: PRESENTS A SELECTION OF A SALAD/SOUP, A APPETIZER, 2

MAINS, 2 SIDES, AND A DESSERT

PLATED: INCLUDES A SALAD, A SOUP, 1 APPETIZER CHOICE OF 1 MAIN

WITH 2 SIDES AND A DESSERT

COMPLIMENTARY DINNER ROLLS

BUFFET ONLY SPECIALS (MIN 20 GUESTS)

2 MAINS, 3 SIDES STARTS AT \$65 PP 3 MAINS, 4 SIDES STARTS AT \$75 PP

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Jamrock fall

MENU

PRICING

FIXED CHARGES & RATES

SERVICE CHARGE - \$200 GRATUITY - 20% TRAVEL FEE - \$150 SERVERS \$25/HR MIN 4HRS BARTENDER \$40/HR MIN 4HRS

PREMIUM UPCHARGE

HORS D'OEUVRES - \$3-8 SOUP - \$3 MAIN COURSE'- \$8-\$15 JAMAICAN - \$5-\$10 SIDES - \$3- \$8 DESSERTS - \$5 BRUNCH - \$5 COCKTAILS - \$5

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MENU

HORS D'OEUVRES

Bruschetta

Toasted bread topped with tomatoes, basil, and balsamic glaze.

Boudin Balls

Spicy sausage and rice balls, fried until crispy.

Smoked Salmon Crostini * Smoked salmon, cream cheese, and dill.

Crunchy Stuffed Mushroom
Mushrooms stuffed with herbs and cheese,
baked until crispy.

Bacon Wrapped Jumbo Shrimp * Jumbo shrimp wrapped in crispy bacon.

Bacon Wrapped Scallops *
Scallops wrapped in bacon, grilled to perfection.

Bacon Wrapped Dates *
Sweet dates wrapped in crispy bacon.

Spinach & Artichoke Eggroll Crispy eggrolls filled with spinach and artichoke.

Salmon & Cream Cheese Eggroll Eggrolls with salmon and cream cheese filling.

Mini Crab Cakes *
Mini crab cakes with spicy remoulade sauce.

Jumbo Shrimp Cocktail Chilled jumbo shrimp with cocktail sauce.

Shrimp Ceviche

Shrimp marinated in citrus with tomatoes, onions, cilantro, and jalapeños

Tequila Lime Jumbo Shrimp Skewers Grilled shrimp marinated in tequila and lime.

Rosemary Garlic Chicken Skewers Chicken skewers with rosemary and garlic.

Cajun Jumbo Shrimp Skewers
Spicy Cajun shrimp skewers with ranch dip.

Charcuterie Skewers
Skewers with meats, cheeses, and olives.

Chicken Tacos

Tortillas with chicken, salsa, avocado, and cilantro.

Garlic Butter Beef Sliders *
Mini beef sliders with cheese and garlic butter.

Baked Mac & Cheese Bites
Bite-sized baked mac and cheese.

Spinach & Artichoke Dip Shooters Spinach and artichoke dip with tortilla chips.



PREMIUM ITEM ADDITIONAL COST

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MENU SOUPS & SALADS

SOUPS

Cream of Pumpkin Soup Rich and creamy pumpkin soup.

Baked Potato Soup Hearty soup with potatoes and cheese.

Lobster Bisque *
Creamy soup made with lobster.

French Onion Soup Classic soup with caramelized onions and melted cheese.

Lentil Soup Hearty lentil soup with vegetables.

SALADS

Caesar Salad Romaine lettuce, Parmesan, croutons, and Caesar dressing.

Pear & Apple Salad Mixed greens with pears, apples, pecans, and blue cheese.

Garden Salad Fresh greens with cucumbers, tomatoes, and carrots.

Italian Pasta Salad
Pasta with vegetables, olives, feta, and vinaigrette.

Roasted Corn Salad Roasted corn with mixed greens and a light dressing.

Caprese Salad Tomatoes, mozzarella, basil, and balsamic reduction.







* PREMIUM ITEM ADDITIONAL COST

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MENU

MAIN COURSE

Garlic Roast Chicken Roast chicken with a rich garlic seasoning.

Rosemary Lemon Chicken Grilled chicken with rosemary and lemon.

Chicken Marsala Chicken breasts in a creamy Marsala wine sauce.

Honey Garlic Chicken Tender chicken glazed with honey and garlic.

Creamy Tuscan Chicken Chicken in a creamy sauce with sun-dried tomatoes and spinach.

Oven Roasted Tilapia Tilapia fillets roasted with herbs and spices.

Blackened Mahi Mahi * Spiced and seared Mahi Mahi fillets.

Blackened Salmon Salmon fillets seasoned and blackened.

Crab Stuffed Salmon * Salmon fillets stuffed with crab meat.

Pan Seared Pork Loin
Pork loin seared and cooked to perfection.

Pan-Seared Lamb Chops *
Lamb chops seared with herbs and spices.

Pan-Seared/Grilled Ribeye * Juicy ribeye steak, pan-seared or grilled.

Pan-Seared/Grilled NY Strip *
New York strip steak, seared or grilled.

Pan-Seared/Grilled Porterhouse Steak * Porterhouse steak, seared or grilled.

Braised Short Ribs 8
Tender short ribs braised in a rich sauce.

Pan-Seared/Grilled Filet Mignon *
Filet mignon, pan-seared or grilled to perfection.





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MENU

VEGAN

Grilled Pesto Cauliflower Cauliflower steaks grilled with fresh pesto sauce.

Vegetable Lasagna
Layers of pasta with seasonal vegetables and marinara
sauce.

Coconut Curry Chickpeas Chickpeas simmered in a rich coconut curry sauce.

Coconut Chickpeas Chickpeas cooked in creamy coconut sauce.

Jerk BBQ Lentil Balls
Spicy lentil balls with a tangy jerk BBQ glaze.

Vegetable Lo Mein Stir-fried noodles with mixed vegetables.

Teriyaki Tofu & Vegetable Tofu and vegetables sautéed in teriyaki sauce.

Spicy Quinoa Cakes Crispy quinoa patties with a hint of spice.

Three Bean Chili Hearty chili with black, kidney, and pinto beans.

Asian BBQ Tofu & Noodles BBQ tofu served over Asian-style noodles.

Mushroom Gravy Potato Bowl
Mashed potatoes topped with savory mushroom gravy.







ADDITIONAL COST FOR VEGAN OPTIONS

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MENU JAMAICAN

Oxtails *

Slow-cooked oxtails in a rich gravy.

Curried Goat *

Tender goat meat in a flavorful curry sauce.

Jerk Chicken
Spicy marinated grilled chicken.

Jerk Pork Spicy marinated grilled pork.

Brown Stew Chicken

Chicken simmered in a savory brown sauce.

Curry Chicken

Chicken cooked in a flavorful curry

Brown Stew Pork

Pork simmered in a rich brown sauce.

Steamed Snapper *

Whole snapper steamed with okras, herbs and spices.

Escovitch Snapper *

Fried snapper topped with pickled vegetables.

Brown Stew Snapper *

Snapper cooked in a savory brown saucē.

Rasta Pasta (Chicken, Shrimp, Lobster *)

Creamy pasta with peppers, jerk seasoning, and choice of protein.

Manish Water *

Traditional Jamaican goat soup.

Pepper Shrimp

Spicy shrimp sautéed with Scotch bonnet peppers.

Rice & Peas

Jamaican rice with kidney beans and coconut milk.

Steamed Cabbage

Lightly steamed cabbage with

Caribbean spices.

Fried Plantains

Sweet plantains fried to golden brown.

Pasta Salad

Pasta with mixed vegetables in a tangy dressing.

Raw Vegetable Salad

Fresh vegetables with a light dressing.

Bammies (Fried or Steamed) *

Cassava flatbread, either fried or

steamed



PREMIUM ITEM ADDITIONAL COST

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MENU

SIDES & DESSERT

SIDES

Yellow Rice
Yellow Cilantro Rice
Lobster/Shrimp Mac & Cheese *
Garlic Roasted Potato
Creamy Mashed Potato
Sauteed Vegetable Medley
Herb Roasted Sweet Potato
Garlic Broccoli
Glazed Rainbow Carrots
Garlic Asparagus
Garlic Green Beans
Roasted Brussel Sprouts
Potatoes Au Gratin
Creamy Rissotto
Balsamic Parmesan Roasted Brussel Sprouts *

DESSERTS

Baked Apple Crumble

Poached Pear

Baked Stuffed Apples

Dark Chocolate Brownies

Berries Fruit Tart

Strawberry Cheesecake

Rum Cake

Crème Brulee *

Jamaican Fruit Cake *

* PREMIUM ITEM ADDITIONAL COST

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MENU

BRUNCH & BREAKFAST

BRUNCH

Homestyle Potato

Grits

Cheesy Grits

French Toast

Buttermilk Biscuits

Sausage Gravy

Waffles

Flavored Waffles *

Scrambled Eggs

Cheesy Scrambled Eggs

Bacon (Pork/Turkey)

Fruit Platter

Pan-Seared/Grilled Lamb Chops *

Shrimp & Grits *

Fried Chicken

Fried Fish

Sausage Patties (Pork/Turkey)

Cajun Sausage

BREAKFAST

Parfait Cups

Fruit Cups

Mini Pastry Platter

Donuts

Bagels

Ham/Turkey & Cheese Croissant

Egg & Cheese Croissant

Chicken Biscuit

Vegetable Egg Bites

Bacon & Cheese Egg Bites

Chicken & Waffle Skewers

* PREMIUM ITEM ADDITIONAL COST

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MENU COCKTAILS

Mimosa - Juice (Pineapple, Orange, Cranberry, Strawberry Peach) Sangria

(Red, White, Rose, Sparkling)
Peach Bellini

Mimosa - Syrup *

(Watermelon Basil, Strawberry Mint, Peach Thyme, Blueberry Rosemary)



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