

FULL SERVICE CATERING MENU



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Weddings, Banquets, House Parties, BBQs, Barn and
Tent Events, Corporate Caterings, River Cruises

Serving Saint John and Surrounding Areas
Since 1981

Exclusive Caterers to Dufferin Hall, Thistle
St. Andrews Curling Club
Saint John, NB

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BUFFET MENU –DUFFERIN HALL 2016/17

FREE BONUS- At Dufferin Hall table cloths, tables and chairs, tableware, room setup and clean up, and bar service are included

Our “all you care to eat” buffets include one entrée, choice of potato or rice, two vegetables, salad, roll and butter, dessert, tea and coffee. (Pricing is according to chosen entrée. Please add HST and 18% gratuity.)

START WITH SALAD AND ROLLS

Choose one

Country Style Coleslaw - Garden Salad - Baby Green Spring Salad - Caesar Salad -Spinach Salad -Garden Pasta Salad -Potato Salad -Asian Noodle Salad- Greek Pasta -Carrot Salad- Asian Slaw-Greek Salad
(Broccoli Salad available for an additional charge)

ENTRÉES

\$32.95 - Alberta AAA Prime Rib
Chicken and Ribs

\$23.95 - Cold Home Roasted Ham, Turkey, and Roast Beef
With 4 choices of salads, bread display, and dessert

\$24.95 Roast Chicken Breast Quarters - Chicken Breast Stuffed with Brie and Dried Cranberries - Chicken Cordon Bleu - Mediterranean Chicken - Maple Glazed Virginia Baked Ham - Roast Pork - Pork Tenderloin Medallions – Grilled Chicken Picatta on Angel Hair Pasta

\$25.95 - Hip of Beef – Baked Atlantic Salmon Filet – Traditional Roast Turkey Dinner with all the Trimmings- Mango Haddock

CHOOSE A SIDE

Roasted Seasoned Baby Potatoes -Garlic Whipped Potatoes -Scalloped Potatoes au Gratin - Classic Baked Potatoes -Herb and Wild Rice -Rice Pilaf

VEGETABLES

(Choose two)

Green Beans Almandine -Maple Glazed Carrots -Broccoli -Maple Whipped Butternut Squash -Garden Vegetable Medley- Whipped Sweet Potato- Cauliflower (other options available for additional \$)

DESSERTS

(Choose one)

English Trifle-Devil's Food Cake -Ruth's Signature Carrot Cake - Assorted Squares and Shortbread -Fruit Tarts -Cream Puffs -Fresh Fruit Platter - Cheesecakes -Tiramisu - Pineapple Cake with Rum Sauce -Pies -Brownie Bottom Sundae -Chocolate Mocha Lava Cake -Apple Crisp - Gingerbread with Vanilla Sauce- Apple Strudel a la mode- Chocolate Covered Strawberries- Bananas Foster (other items available)

Ask about our dessert buffet option. Add \$4.95 pp

This menu includes several of our more popular menu items. We can custom build a menu to suit your needs and tastes. The pricing is based on a minimum of 50 guests in our banquet room at Thistle Curling Club and includes room set-up, tablecloths, and bar service. Additional charges apply to offsite functions. Please inquire about smaller groups.

You and your guests' satisfaction is our main goal. With reasonable notice we will do our best to accommodate any dietary restrictions including vegetarian, vegan, gluten free

We also offer full service catering for finger food-type events. We offer a full range of menu items and would be happy to make up a personalized quote depending upon services needed, budget, tastes, number of guests and venue.

Just a few of our more popular finger food items:

HOT

- bacon wrapped Fundy Bay sea scallops
- stuffed mushroom caps
- Asian chicken breast skewers
- bruchetta
- hot artichoke dip
- bacon/cheddar/spinach dip baked in bread
- lobster dip
- spring roll
- spanakopita
- beef satays
- honey garlic meatballs
- grilled shrimp skewers
- curried lobster bundles
- bacon wrapped pineapple
- mini quiche
- red pepper jelly and brie tartlets
- baked maple pecan brie with baguettes
- coconut shrimp
- chicken wings
- baked goat cheese and pesto with warm naan
- salmon cakes
- open faced reubens

COLD

- layered Mexican dip with guacamole
- black bean dip with baked tortillas
- assorted finger sandwiches
- veggie platter
- fruit platter
- assorted cheese tray
- jumbo shrimp on pineapple
- devilled eggs
- smoked salmon with cream cheese, red onion, and capers
- antipasto platters
- hummus and naan
- lobster dip with homemade pita chips
- Shrimp cocktail
- Fresh rice rolls with peanut sauce
- Crudities in shot glass

The appetizers listed are a sampling of the unlimited variety available.
Please do not hesitate to inquire about your personal favourites.

SELECT SERVED DINNERS

\$36.95 PP

(price based on minimum 50 guests)

TASTE OF ITALY

Italian wedding soup

Caesar or Tuscan garden salad

Italian bread, rolls, grissini

Grilled chicken piccata on angel hair pasta with lemon caper cream sauce and asparagus

DESSERT

Tiramisu

Italian
coffee

SOUTHERN COMFORT

Chicken Creole Gumbo

New Orleans Barbequed Shrimp

Biscuits and Corn Bread

Quarter Chicken and Ribs

SERVED WITH

Seasoned Roasted Sweet Potato

Corn on the Cob

Mississippi Cole Slaw

DESSERT

Bourbon Pecan Pie

BBQ

We will customize any menu to suit your needs and tastes. The following is one of our most popular BBQ menus and is served all you care to eat buffet style.

- New York Strip Loin Steak
- Boneless Skinless Marinated Chicken Breast
 - Assorted Sausages
 - Assorted Breads
 - Potato Salad
 - Coleslaw
 - Pasta Salad
 - Caesar Salad
 - Dessert
 - Tea and Coffee

\$32.95