



Call 602-579-5327 or visit www.jenniferscatering.com to place your order

General Information

Jennifer's Catering Is Pleased To Offer A Diverse Menu To Attend To All Of Your Office Meeting & Event Culinary Needs. We Also Can Cater Your Event With Buffet Style Menus, As Well As Our Boxed Lunches. Whatever Your Need, Jennifer's Will Do Our Very Best To Accommodate You.

Business Hours

Office Hours: Monday Through Friday 9:00am – 5:00pm

Ordering Information

Telephone: 602-579-5327 Fax: 602-943-0851 - All Orders Must Be Placed A Minimum Of 48 Hours Prior To Delivery Time. If Orders Are Placed Less Than 48 Hours Prior To Event Time, They Will Be Taken At Jennifer's Catering Discretion, & We Ask You For Flexibility In Regards To Your Menu & Delivery Time.

Minimum Orders

Jennifer's Requires A Minimum Order Of 10 Lunches &/or 10 Hot Entrees For Delivery.

Pricing

All Menus Include Necessary Utensils, Napkin, Condiments, Salt, & Pepper. Prices Are Subject To Change Without Notice. Prices are based per person.

Cancellation Policy

Any Cancellation Must Be Made Prior To 48 Hours Before The Scheduled Delivery Time. Cancellations Made After This Timeframe Will Be Charged The Grand Total Less Delivery & Applicable Taxes.

Payment

All Deliveries Are To Be Paid In Full Upon Delivery. Jennifer's Accepts Checks, Cash, Visa, Mastercard, & American Express.

Delivery

Delivery Times Are Within 30 Minutes Of Quoted Time, & Will Always Be Completed 10 Minutes Prior To Your Event Start Time. Delivery Is Free Within A 10 Mile Radius From Our Location. If Your Location Is Out Of Service Area, An Additional Charge Applies. All Cold Lunches Are Delivered In Recycled Plastic Containers. All Hot Entrees Are Delivered In Aluminum Pans With Economy Style Chafing Dishes At No Additional Charge. If You Would Like To Upgrade The Buffet Style To Chrome Chafers & Pewter Serving Pieces, An Additional \$50.00 Fee Will Apply.



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Sandwiches - \$12.95 each

Classic Chicken Salad

With Sprouts, Shaved Shallots, Celery, Lemon Garlic Mayonnaise, Tomato, & Fresh Herbs On A Croissant

Roast Angus Beef

With Arugula, Roasted Red Peppers, & Gorgonzola Cream On Foccacia

Roast Breast of Turkey

With Havarti Cheese, Crisp Lettuce, Tomato, & Sprouts On Whole Grain Bread

Breast of Turkey Cobb

With Bacon, Crisp Romaine Lettuce, Tomato, Avocado Cream, Blue Cheese Crumbles, & Sprouts On Challah Roll

Honey Ham

With Aged Swiss Cheese, Caramelized Onion, & Stone Ground Mustard On A French Roll

Italian Submarine

With Dried Genoa Salami, Pepperoni, Sliced Provolone, Shaved Red Onion, Shredded Romaine, Pepperocinis, Served On An Italian Hoagie Roll With A Side Of Italian Dressing

Caprese

With Fresh Mozzarella, Roma Tomatoes, Basil Pesto, Reduced Balsamic Vinegar & Extra Virgin Olive Oil On A Ciabatta Roll

Grilled Vegetable

With Grilled Zucchini, Eggplant, Yellow Squash, Provolone Cheese, With Tomato & Basil Relish On Foccacia Bread

Albacore Tuna

With Fresh Herbs, Celery, Shaved Onion, Lemon & Garlic Mayonnaise With Tomato, Shaved Red Onion, & Lettuce on Whole Wheat Bread

*****All Sandwiches Served With Your Choice Of Side Salad, & Our Bittersweet Chocolate Brownie Bar**

*****Minimum 10 Per Selection of Identical Sandwich & Side Salad Orders**

*****No Substitutions, Please**



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Side Salads:

Please Choose One Of The Following To Be Included With A Sandwich:

* Additional Quart Size Containers Available for \$ 7.50 each

Red Potato Salad

With Honey Mustard Dressing, Scallions, Celery, & Herbs

Asian Cole Slaw

With Shredded Red Cabbage, Carrots, Napa Cabbage, & Wasabi Dressing

Summertime Pasta Salad

Penne Pasta Tossed With Red & Yellow Bell Peppers, Peas, Broccoli, Corn, Tomatoes & Cucumbers With Red Wine & Garlic Vinaigrette & Sprinkled With Fresh Herbs

Seasonal Fruit Salad

Season's pick of fresh melons, fruit, & berries

Southwest Black Bean Salad

With Roasted Corn, Feta Cheese, Cilantro, In A Sherry Honey Vinaigrette

Panzanella Salad

Toasted Focaccia With Shaved Onion, Fresh Roma Tomatoes, Basil, Diced Cucumber, With Red Wine Garlic Vinaigrette

Sandwich Platters - \$ 9.95 per guest

Oven Roasted Turkey Sandwich

With provolone cheese, crisp lettuce, sliced tomatoes, sprouts, with pesto mayonnaise on a whole wheat roll

Herb Crusted Roast Beef Sandwich

With sliced tomatoes, shaved red onion, crisp lettuce, with lemon & garlic mayonnaise on focaccia bread

Honey Glazed Ham Sandwich

With aged Swiss cheese, caramelized onion, Dijon mustard, on a French roll

Caprese Vegetarian Sandwich

With sliced tomatoes, mozzarella cheese, pesto mayonnaise and fresh seasonal greens



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Traditional Salads - \$ 11.95 per guest

Classic Cobb

With Blue Cheese, Crisp Bacon Crumbles, Roma Tomatoes, Hardboiled Egg, Scallions, Diced Turkey Breast & Romaine Lettuce with Buttermilk Ranch Dressing

5 Spice Chicken Salad

With 5 Spice Marinated Chicken Breast, Mandarin Oranges, Edamame, Green Onions, Cilantro, Napa Cabbage Tossed In A Rice Wine Vinaigrette, Topped With Fried Chow Mein Noodles

Spinach Salad

With Bacon, Aged White Cheddar Cheese, Roma Tomatoes, Hard Boiled Egg, & Sherry Honey Vinaigrette

Fajita Salad

With Southwestern Rubbed Angus Beef, Monterey Jack Cheese, Pico De Gallo, Sliced Bell Peppers, Cumin Black Beans, On Romaine With A Honey Lime Vinaigrette

Antipasto Salad

With Dried Salamis, Pepperoni, Sliced Provolone, Roasted Bell Peppers, Roma Tomato, Shaved Red Onion, On Crisp Romaine

Caesar Salad

With Roasted Lemon Chicken Breast, Parmesan Cheese, & Asiago Croutons (Eggless)

Caprese Salad

With Fresh Mozzarella, Roma Tomatoes, Basil, Reduced Balsamic, Extra Virgin Olive Oil, Roasted Red Bell Pepper, Field Greens, & Mixed Olives

***** All Entrée Salads Served With Sliced Focaccia & Butter & Our Bittersweet Chocolate Brownie Bar**

*****Minimum 10 Per Selection of Entrée Salad**

*****No Substitutions, Please**



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Hot Entrees – \$15.00 each

Italian Choices:

Baked Penne Pasta

Layers Of Penne Pasta, Merlot Marinara Sauce, Ricotta Cheese & Fresh Basil Sprinkled With Parmesan

Classic Baked Lasagna

Layers Of Pasta With Ricotta, Mozzarella & Parmesan Cheese Blend, Merlot Marinara, Seasoned Ground Beef & Fresh Herbs

Alfredo Rigatoni

Classic Alfredo Sauced Rigatoni With Tender Breast Of Chicken & Spring Peas. Topped With Parmesan & Fresh Basil

Mild Italian Sausage & Roasted Peppers

Grilled Italian Sausage Topped With Olive Oil Roasted Tri-Colored Bell Peppers & Sweet Onions, Served With Baked Penne Pasta

Chicken Parmesan

Parmesan Crusted Chicken Breast Topped With Fresh Mozzarella & Marianne Sauce Served With Baked Penne Pasta

Traditional Choices:

Jennifer's Meatloaf

Classic Meatloaf Of Ground Beef & Pork Baked In A Classic Marinara Sauce With Fresh Herbs, Parmesan Cheese - Served With Our Roasted Garlic & Herb Whipped Potatoes & Fresh Steamed Green Beans With Shallot Butter

Home-Style Macaroni & Cheese

Elbow Macaroni Noodles Baked In A Sauce Of Cheeses Topped With Crisp Breadcrumbs & Freshly Chopped Herbs.

Kilauwea Pork

Slow Roasted Barbecued Pulled Pork In A Spicy Sweet Brown Sugar Barbeque Sauce. Served With A Fresh Roll, Classic Creamy Coleslaw, & Honey Mustard Red Potato Salad.

Grilled Or Southern Style Buttermilk Battered Fried Chicken

Marinated Chicken Breasts Grilled Or Deep Fried To A Crisp Golden Brown Served With Whipped Potatoes With Chicken Gravy, & Roasted Corn

Grilled Filet Of Salmon

Grilled Salmon With A Honey-Molasses Glaze Served Over Cilantro Lime Rice & Steamed Broccoli Florets With Herb Butter



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Southwestern Choices:

Grilled Ancho Chili Breast Of Chicken

Served With Squash Calabacitas With Arizona Rice

Cheese & Green Chili Enchiladas

A Piquant Blend Of Chilis & Freshly Grated Southwest-Style Cheeses
Rolled In Freshly Made Corn Tortillas, Baked With A Green Enchilada Sauce
Served With Calabacitas & Refried Black Beans

Classic Build Your Own Fajitas

Angus Beef Or Chicken Breast & Fresh Vegetables
Served With Freshly Made Flour Tortillas, Shredded Cheddar Cheese, Sour Cream, Pico De Gallo, Refried Black Beans & Arizona Rice

Southwestern Chicken Pasta

Roasted Chicken Breast With Penne Pasta Tossed With Roasted Tomatoes, Sauteed Onions, Tossed In A Chipotle Cream Sauce & Chopped Cilantro.

***All Hot Entrees Served With A Simple Field Green Salad With A Buttermilk Ranch Dressing & Vinaigrette, Bittersweet Chocolate Brownie, & A Fresh Baked Roll & Butter.**

*** Minimum Order Of 10 For Each Selection.**

*** All Hot Entrees Served Buffet Style In Disposable Containers With Entrée Plate, Napkin, Utensils, Salt & Pepper**



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Desserts By The Dozen

Chocolate Cupcakes With Whipped Semi-Sweet Fudge Frosting \$ 25.00

Coconut Cupcakes With Coconut Cream Cheese Frosting \$ 25.00

Classic Lemon Bars With Streusel Topping \$ 12.00

New York Cheesecake Bars With Fresh Raspberries \$ 17.00

Blueberry Streusel Bars \$ 12.00

Caramel & Pecan Blonde Brownies \$ 14.50

Fresh Baked Cookies Please Select One Variety: \$ 12.00

Chocolate Chip

Oatmeal Raisin

Andes Chocolate Mint

White Chocolate Macadamia

Snickerdoodles

Beverages

Coke, Diet Coke, Sprite, Ice. \$ 2.00 per guest (1 beverage per guest)

Coke, Diet Coke, Sprite, Ice \$ 2.50 per guest (1.5 beverage per guest)

Coke, Diet Coke, Sprite, Bottled Water, Ice \$ 3.00 per guest (2 beverage per guest)

Lipton Iced Tea, Lemon Slices, Sugars, Ice, Cups \$ 12.00 for 1 gallon

Revolution Iced Tea, Lemon Slices, Sugars, Ice, Cups \$ 16.00 for 1 gallon

Fresh Squeezed Lemonade, Ice, Cups \$ 17.00 for 1 gallon

16oz. Bottled Water \$ 1.50 each