

# Jenna Maries

catering and deli...

All Items are for a minimum of 10 persons.  
Certain items are subject to availability and many may require advance notice of 48 hrs  
10% added for delivery  
Please call or email any questions

## **Assorted Sandwich Platter**

**Selection of Ham, Selection of Turkey, Roast Beef, variety of Chicken Salads, variety of Tuna salad, Chicken Cutlet, marinated Grilled Chicken, Vegetarian options**  
(All served on a variety of specialty breads and wraps, with lettuce and tomato and cheese)  
Condiments served on the side)

## **Assorted Wraps**

**Selection of Ham, Selection of Turkey, Roast Beef, variety of Chicken Salads, variety of Tuna salad, Chicken Cutlet, marinated Grilled Chicken, Vegetarian options**  
(Dressed and ready to go with our house made dressing and vinaigrettes and served on a platter)

## **Assorted Hot Sandwiches**

A variety of hot and toasted sandwiches create from our extensive selection of over 200 sandwiches

Each sandwich, dressed, toasted and wrapped in foil, ready to eat with a labelled description

### **\*Some Samples (changed on a daily basis)**

*Chicken cutlet, Russian dressing, bacon, cheddar*

*BBQ brisket, ranch dressing, hot peppers, pepper jack cheese*

*Sauteed eggplant, oil & vinegar, provolone, baby spinach*

*Roasted turkey, kale, fried mozzarella*

*Grilled chicken, avocado, roasted red peppers, oil & vinegar, fresh mozzarella cheese*

### **Side Salads**

**Tomato & Mozzarella Pasta Salad (top pick),**  
*farfalle pasta, tomato, fresh mozzarella, fresh basil, oil & vinegar based dressing*

### **Fruit Salad**

*Honeydew melon, pineapple, cantaloupe melon, berries*

### **Macaroni salad**

*Elbow pasta, onions, celery, mayonnaise dressing*

### **Potato salad**

*Diced potato, onion, celery, egg, relish, and creamy mayonnaise dressing*

### **Greek Salad**

*Diced cucumber, tomato, olives, diced red onion, crumbled feta cheese, oil & vinegar dressing*

### **Coleslaw**

*House made slaw of cabbage, carrots & herbs in mayonnaise based dressing*

### **Chickpea Salad (top pick)**

*Marinated chickpeas with cucumber, bell pepper, tomato, roasted red peppers and scallions in lemon dressing*

### **Tortellini Salad**

*Cheese tortellini, roasted red peppers, fresh basil and diced black olive in oil & vinegar based dressing*

### **Quinoa salad**

*with carrots, peppers, scallions and sliced pecans, lemon dressing*

### **Leaf Salads**

#### **Garden salad**

*Green Leaf, tomato, cucumber, carrot, creamy balsamic dressing*

#### **California Salad (top pick)**

*Romaine leaf, tomato, avocado, craisens, toasted almonds, feta cheese, raspberry vinaigrette*

#### **Rogue Salad**

*Romaine leaf, sliced granny smith apples, caramelized walnuts, Roquefort cheese (unpasteurized), Honey & Walnut dressing*

#### **Cobb Salad**

*Romaine leaf, tomato, avocado, bacon, egg, gorgonzola cheese, creamy balsamic dressing*

#### **Caeser salad**

*Romaine leaf, herb croutons, Pecorino Romano cheese, creamy Caeser dressing*

#### **Spinach salad**

*Spinach leaves, tomato, olives, egg, feta cheese, oil & red wine vinegar*

#### **Roquefort Salad**

*winter leaves, apple, caramelized walnuts, unpasteurized Roquefort cheese, honey & walnut dressing*

**\*(Grilled Chicken, Grilled Salmon or Grilled Portobello mushroom may be added to any salad)**

## **Cold Platters**

### **Fruit Salad**

*Honeydew melon, pineapple, cantaloupe melon, berries*

### **Tomato and Mozzarella with Basil**

*Sliced tomato, fresh mozzarella and fresh basil displayed with olive oil*

### **Cheese and Crackers**

*Diced cheese, celery, and assorted crackers*

### **Antipasto**

*Assorted Italian meats, cheeses, and marinated vegetables*

### **Vegetable Crudité with dip**

*Celery, carrots, cucumber, sweet bell peppers, broccoli with ranch or blue cheese dip*

### **Smoked Salmon Platter**

*with egg white, egg yolk, diced onion, capers, rye bread*

### **Assorted sliced meats with pickles and mustard**

*(Assorted Meats, selection of pickles and mustard)*

## **Dessert Platter**

**A Selection of today's baked goods**

### **Cannoli's & Cream**

**Cream filled mini cannoli's**

## **Hot Trays**

### **Chicken**

#### **Marsala (top pick)**

*Pan roasted chicken breast coated in a rich mushroom sauce, flavored with Marsala wine and fresh herbs*

#### **Carbonara (top pick)**

*Pan roasted chicken breast served with a rich and creamy sauce lardons of bacon, white wine & cream with parmesan cheese*

#### **“Romano”**

*Chicken breast coated in pecorino Romano egg batter, served with a rich Romano cheese sauce and fresh herbs*

#### **Parmigiana**

*Breadcrumb coated chicken with marinara sauce and melted Mozzarella cheese*

#### **Roasted Turkey**

*Fresh roasted Turkey breast, sliced and served with Rosemary infused gravy*

#### **Milanese**

*Chicken coated in a parmesan breadcrumb crust served with slices of lemon*

#### **Florentine**

*Pan roasted chicken breast served with spinach and a light and sharp cream sauce*

\

## **Pasta**

### **Penne a la vodka (top pick)**

*Penne pasta with Vodka sauce*

### **Penne primavera with red sauce**

*Penne pasta cooked with a onions, garlic, fresh peppers, carrots, broccoli, zucchini and coated with parmesan cheese & tomato sauce*

### **Spinach and Ricotta Canneloni**

*Tubes of pasta encasing a rich and creamy spinach and Ricotta cheese filling with tomato sauce and melted mozzarella*

### **Pasta Carbonara**

*Penne or Rigatoni pasta, lardons of bacon in a rich cheese sauce*

### **Baked Mac 'n' Cheese**

*Macaroni in cheddar cheese sauce with parmesan breadcrumb topping*

### **Rigatoni Al Fredo**

*Rigatoni, with a creamy Parmesan sauce*

### **Penne Gorgonzola**

*Penne pasta, sautéed mushrooms with parsley and creamy gorgonzola*

## **Veal**

### **Veal Parmigiana**

*Breadcrumb coated Veal cutlet with marinara sauce and melted Mozzarella cheese*

### **Veal Marsala**

*Pan roasted chicken breast coated in a rich mushroom sauce, flavored with Marsala wine and fresh herbs*

### **Veal Romano**

*Veal coated in pecorino Romano breadcrumb, served with a rich Romano cheese sauce and fresh herbs*

## **Pork**

### **Sausage and Peppers (top pick)**

*Sweet Italian sausage, sautéed onion and peppers*

### **Roasted Pork loin and rosemary infused gravy**

*Roasted marinated pork loin, rosemary infused meat sauce*

## **Beef**

### **Swedish Meatballs**

*Mini beef meatballs in swedish style soured gravy*

### **Beef Bourguignon**

*Slow cooked beef in a red wine sauce with thyme, mushrooms and cipollini onions*

### **Beef Stroganoff served with egg noodles**

*Slow cooked beef, mushrooms, soured gravy, served with buttered egg noodles*

## **Fish**

### **Sole, Rissole potatoes and capers with a lemon caper butter**

*Fillets of sole cooked with buttery roasted potatoes in a caper and lemon butter*

*Roasted Salmon, roasted fennel, grilled leeks with a potato and lemon sauce*

**Roasted Salmon with artichokes, peppers and dressed with a light tomato sauce**

## **Sides**

*Herb Roasted potatoes*

*Creamy Mashed potatoes (top pick)*

*Champ mash (mashed potatoes with horseradish and scallions)*

*Lyonnaise potatoes*

*Sautéed Broccoli Rabe*

*Sautéed Spinach*

*Cauliflower with cheese*

*Vegetable gratin*

*Steamed Vegetables (top pick)*

*Sauteed Kale with pine nuts & raisins*

**Hors D Oeuvre's available on request**