

Jimmy's

JAZZ & BLUES CLUB



Catering Menu

135 Congress Street, Portsmouth, NH 03801 | 888-603-JAZZ

BREAKFAST

25 person minimum, priced per person

Includes Port City Roasters Coffee, Twinings Tea, Juice

Designed for a 90 minute service

Jimmy's Brunch | 32

Eggs Benedict, Poached Farm Egg, English Muffins, Hollandaise, Local Ham

Locally Grown Greens, Radish, Red Onion, Tomato, Cucumber, Crouton, Apple Cider Vinaigrette

Applewood Bacon and Breakfast Sausage Links (GF) (DF)

Breakfast Potatoes (GF) (DF)

Fresh Fruit Display (GF) (DF)

Mushroom Ravioli, Roasted Garlic Crema, Salt Cured Tomato, Spinach

Seared Salmon, Beurre Blanc, Fennel, Tomato (GF)

Seasonal Vegetable Medley (GF) (DF)

Scones, Muffins, Croissants

American Breakfast | 24

Farm Fresh Scrambled Eggs (GF)

French Toast, Roasted Pecans, Labrie Farm's Maple Syrup

Breakfast Potatoes (GF) (DF)

Applewood Bacon and Breakfast Sausage Links (GF) (DF)

Scones, Muffins, Croissants

Fresh Fruit and Cheese Board

Jazz Breakfast | 16

Seasonal Vegetable Quiche

Yogurt and Granola (GF)

Scones, Muffins, Croissants

Fresh Fruit and Cheese Board (GF)

LUNCH

25 person minimum, priced per person

Includes Port City Roasters Coffee, Twinings Tea, Soft Drinks

Designed for a 90 minute service

Deli Lunch Buffet | 29

Locally Grown Greens, Radish, Red Onion, Tomato, Cucumber, Crouton, Apple Cider Vinaigrette

Soup (Select One)

Roasted Tomato Bisque (GF) (DF)

Chicken and Rice (GF) (DF)

Butternut Squash Bisque (GF)

Corn Chowder

Sandwiches (Select Three)

Italian- House Bread, Salami, Ham, Mortadella, Provolone, Pickles

Banh Mi- French Bread, Pate', Ham, Pickled Carrot and Radish, Cilantro, Butter Mayo, Chili

Roast Beef- French Bread, Horseradish Mayo, Pickled Onion, Arugula (DF)

Turkey- Focaccia, Slow Poached Turkey Breast, Cheddar, Cranberry Mayo, Lettuce, Tomato

Tuscan Vegetable- Focaccia, Roasted Red Peppers, Grilled Portabella, Zucchini, Balsamic (DF)

Petite Dessert Display

Lucile's Lunch Buffet | 36

Labrie Seafood Chowder (GF)

Locally Grown Greens, Radish, Red Onion, Tomato, Cucumber, Crouton, Apple Cider Vinaigrette

Grilled Beef Sirloin, Chateaubriand Sauce, Roasted Mushrooms (GF)

Grilled Chicken Breast, Lemon Caper Sauce, Fresh Herbs (GF)

Mashed Potatoes (GF)

Seasonal Vegetable Medley (GF) (DF)

Pot de Crème, Fresh Berries, Whipped Cream (GF)

BREAKS

10 person minimum, priced per person

Beverage Break

Freshly Brewed Regular and Decaffeinated Port City Roasters Coffee, Twinings Tea, Soft Drinks, Flavored Seltzers, Still and Infused Water

Full Day Break (8 hours) | 15

Half Day Break (4 hours) | 10

Coffee & Tea only (2 hours) | 5

Lemonade Bar | 5

Lemonade, fresh fruit, assorted syrups (cherry, raspberry, peach, lime)

Flavored Soda Station | 6

Assorted sodas (coke, diet coke, sprite), assorted syrups (cherry, vanilla, coconut), limes, cherries garnish

Build Your Own | 12 (Select Two) | 15 (Select Three)

Includes freshly brewed regular and decaffeinated Port City Roasters coffee, Twinings Tea, still and infused water

Apple Bars - Scones - Assorted Cookies - Bagged Chips (GF) - Bagged Nuts (GF)- Brownies - Berry Bars - Croissants - Lemon Bars - Trail Mix (GF) - Individual Local Yogurts - Buttered Popcorn (GF) - Caramel Nut Popcorn (GF) - Mini Cinnamon Rolls - Whole Fresh Fruit (GF) (DF) - Muffins - Granola Bars

All Day Break | 40

Includes freshly brewed regular and decaffeinated Port City Roasters coffee, Twinings Tea, still and infused water

Morning

Assorted Pastries, Muffins, Whole Fresh Fruit (GF) (DF), Assorted Juices

Mid Morning

Granola Bars, Soft Drinks

Afternoon

Assorted Cookies, Brownies, House-Made Hummus and Pita Bread, Soft Drinks

All prices are subject to a 8.5% NH State Tax and 20% taxable Service Fee. Prices are subject to change without notice.

BREAKS

10 person minimum, priced per person

Designed for a 90 minute service

THEMED BREAKS

Fresh Start | 10

House-Made Granola

Local Yogurt (GF)

Whole Fresh Fruit (GF) (DF)

Port City Roasters Coffee, Twinings Tea

Energize | 14

Protein Bars

Whole Fresh Fruit (GF) (DF)

Artisanal Cheese Display

Assorted Vitamin Waters

Iced Green Tea

Still and Infused Water

Rejuvenate | 13

House-Made Granola

Individual Local Yogurts (GF)

Fresh Fruit and Crudité Board (GF) (DF)

Port City Roasters Coffee, Twinings Tea

Still and Infused Water

Snack Time | 15

Hard Pretzels

Kettle Chips (GF)

Buttered Popcorn and Caramel Nut Popcorn (GF)

Soft Drinks

Iced Tea

Lemonade

RECEPTION

PASSED HORS D'OEUVRES

Priced per piece, 2 dozen minimum per item

Cold

- Prosciutto, Seasonal Melon, Chamomile Honey Skewer (DF) (GF) | 6
- Crab Ravigote, European Cucumber (GF) | 6
- Maplebrook Farms Caprese Skewer, Basil, Aged Balsamic (GF) | 6
- Deviled Farm Egg (GF) (DF) | 5
- Bayley Hazen Blue Cheese and Grape Tart, Pistachio Crumble | 5
- Salmon Tartare, European Cucumber (GF) (DF) | 6
- Beef Carpaccio, Baguette, Herbed Cream | 6
- Traditional Shrimp Cocktail Skewer, Cocktail Sauce (GF) (DF) | 6
- Tomato, Basil, Roasted Garlic Bruschetta (DF) | 5
- Duck Rillettes, Profiteroles | 6

Hot

- Mini Vegetable Spring Rolls, Ponzu Sauce (DF) | 5
- Korean Beef Spring Rolls (DF) | 6
- Mac & Cheese Fritter | 5
- Paella Bites (GF) | 5
- Spanakopita | 5
- Harissa Spiced Crispy Cauliflower, Tzatziki Sauce (GF) | 5
- Bacon Wrapped Scallops, Maple Brown Sugar Glaze (GF) (DF) | 6
- Meatballs, Sofrito | 6
- Crab Cake, Remoulade | 6
- Hot Maple Fried Chicken, Pickle Skewer (GF) | 6
- Stuffed Mushrooms, Spinach, Cream Cheese (GF) | 5
- Chorizo & Cheese Empanada | 6
- Fontina Arancini, Truffle Tomato Sauce | 5
- Chicken Lemongrass Pot Stickers (DF) | 6

RECEPTION

STATIONARY

25 person minimum, priced per person

Designed for a 60 minute service

Atlantic Seafood Raw Bar 5 | pc (minimum of 50 pieces)

Poached shrimp

Jonah crab claws

Fresh shucked oysters

Served with cocktail sauce, charred lemon mignonette, lemons (GF) (DF)

Antipasto | 15

Selection of cured meats and cheeses, grilled and marinated vegetables, pita bread

Local Cheese Display | 15

Selection of local cheeses, preserves, pickles, fresh fruit, artisanal crackers

Shrimp Cocktail | 14

Creole poached shrimp, cocktail sauce, fresh grilled lemons (GF) (DF)

Crudit  | 10

Selection of raw and lightly blanched vegetable, homemade ranch and hummus dip (GF)

Soft Pretzels | 10

Warm soft pretzels served with creole ale mustard, Andouille ale cheese

Assorted Flatbreads | 15

Cheese, pepperoni, seasonal vegetable

Popcorn Bar | 10

House-made stovetop popcorn. Flavors include butter with salt, Parmesan and caramel with pecans

Fried Bar | 15

Chicken fingers, French fries, jalapeno poppers, assorted dipping sauces

RECEPTION

Slider Bar | 15 (Select Three)

Pulled Pork, Beef & Cheddar, Hot Maple Fried Chicken Slider, Black Bean Patty,
Lettuce, Tomato, Onion, Pickles, Condiments

+ Crab Cake | 3

Pasta Station | 20 (Select Two)

Vegetable Gnocchi, Creole Cream Sauce, Cured Tomato

Vegetable Bolognese with Fettuccine (DF)

Shrimp Garganelli, House Bacon, Seasonal Vegetable

Seasonal Vegetable, Roasted Garlic Chili Oil

ACTION STATIONS*

25 person minimum, priced per person

Signature Cavatelli Station | 14

House-Made Cavatelli Pasta, Basil Cream, Local Vegetables, Grafton Village Cheese

Carvery*

Roasted Pork Loin, Apple Cider Jus (GF) | 10

Slow Roasted Porchetta, Romesco (GF) (DF) | 12

Prime Rib, Horseradish Cream, Au Jus (GF) | 15

Seared Turkey Breast, Sage Gravy | 13

Roasted Beef Tenderloin, Horseradish Cream, Sauce Chateaubriand (GF) | 20

*Chef Attendant Fee | 150

RECEPTION

Reception Package | 75

+ Chef Fee | 150

Priced per person

Passed Hors d'oeuvres (Select Four)

Mini Vegetable Spring Rolls, Ponzu Sauce (DF)

Mac & Cheese Fritter

Spanakopita

Crab Ravigote, European Cucumber (DF) (GF)

Maplebrook Farms Caprese Skewer, Aged Balsamic (GF)

Traditional Shrimp Cocktail Skewer, Cocktail Sauce (DF) (GF)

Tomato, Basil, Roasted Garlic Bruschetta (DF)

Paella Bites

Bacon Wrapped Scallops, Maple Brown Sugar Glaze (DF) (GF)

Bayley Hazen Blue Cheese and Grape Tart, Pistachio Crumble

Meatballs, Sofrito

Hot Maple Fried Chicken, Pickle Skewer (GF)

Stationed (Select Two)

Antipasto- Selection of cured meats and cheeses, grilled and marinated vegetables, pita bread

Local Cheese Display-Selection of local cheeses, preserves, pickles, fresh fruit, artisanal crackers

Shrimp Cocktail-Creole poached shrimp, cocktail sauce, fresh grilled lemons (GF)

Crudit -Selection of raw and lightly blanched vegetable, homemade ranch and hummus dip (GF)

Carving Station (Select One)

Roasted Pork Loin, Apple Cider Jus (GF)

Slow Roasted Porchetta, Romesco (GF) (DF)

Prime Rib, Horseradish Cream, Au Jus (GF)

Seared Turkey Breast, Sage Gravy

Dessert Station

Assorted Dessert Display

Port City Roasters Coffee, Twinings Tea Station

DINNER, PLATED

Priced per person

Includes Port City Roasters Coffee, Twinings Tea

Plated Dinner | 55 (2 entrees) | 60 (3 entrees)

Starters (Select One)

Labrie Seafood Chowder (GF)

Tomato Bisque (GF) (DF)

Little Gem Lettuce, Bacon, Radish, Pickled Red Onion, Cucumber, Crouton, Apple Cider Vinaigrette

Lef Farm's Greens, Candied Pecans, Tomato, Pickled Red Onion, Balsamic Vinaigrette (GF) (DF)

Lef Farm's Greens, Red Onion, Tomato, Cucumber, Radish, Crouton, Citrus Vinaigrette

Caesar, Romaine, Tomato, Crouton, Parmesan Dressing

Entrees (Select Two)

Slow Roasted Pork Loin, Potato Puree, Seasonal Vegetables, Herb Beurre Fondue (GF)

Roasted Chicken Breast, Potato Puree, Seasonal Vegetables, Chicken Jus (GF)

Citrus Marinated Chicken Breast, Mushroom Risotto, Sauce Supreme, Carrot, Charred Leek (GF)

Seared Atlantic Salmon, Potato Puree, Seasonal Vegetables, Dill and Garlic Cream (GF)

Grilled Porkchop, Sweet Potato Puree, Broccolini, Bacon Jam (GF)

Beef Short Rib, Potato Gratin, Seasonal Vegetables, Veal Demi (GF)

Beef Filet, Chateaubriand Sauce, Potato Puree, Seasonal Vegetables (GF)

Potato Gnocchi, Sherry Cream Sauce, Cured Tomato, Mushroom, Squash

Halibut, Potato Puree, Seasonal Vegetables, Caper Butter (GF)

Grilled Sword Fish, Roasted Potatoes, Asparagus, Lemon Butter (GF)

Mushroom Ravioli, English Peas, Tomato, Kale, Sherry Cream

Marinated Cauliflower Steak, Seasonal Vegetables, Potato Puree, Chimichurri (GF)

Ratatouille Lasagna, Lemon Ricotta, Roasted Tomato Sauce (GF)

Beef Tenderloin, Potato Puree, Broccolini, Demi (GF)

+ Butter Poached Lobster Tail, Lemon Buerre Blanc (GF) | 15

+ Jumbo Lump Crab Cake, Caper Buerre Blanc | 10

+ Jumbo Garlic Shrimp, Chimichurri (GF) | 8

Desserts (Select One)

Boston Cream Pie, Chocolate Sauce

Pot de Crème, Fresh Berries, Whipped Cream (GF)

Key Lime Tart, Seasonal Fruit, Whipped Cream

Seasonal Crème Brulee (GF)

Opera Cake, Strawberry Coulis

Flourless Chocolate Cake, Raspberry Coulis, Fresh Raspberries (GF)

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DINNER, BUFFETS

25 person minimum, priced per person

Includes Port City Roasters Coffee, Twinings Tea

Designed for a 90 minute service

Davis Dinner Buffet | 50 (2 entrees) | 58 (3 entrees)

Salad (Select Two)

Little Gem Lettuce, Bacon, Radish, Pickled Red Onion, Cucumber, Crouton, Apple Cider Vinaigrette (GF) (DF)

Lef Farm's Greens, Candied Pecans, Tomato, Pickled Onion, Balsamic Vinaigrette (GF) (DF)

Lef Farm's Greens, Red Onion, Tomato, Cucumber, Radish, Citrus Vinaigrette

Caesar, Romaine, Tomato, Crouton, Parmesan Dressing

Soup (Select One)

Roasted Tomato Bisque (GF) (DF)

Butternut Squash Bisque (GF)

Labrie Seafood Chowder (GF)

Chicken and Rice (GF) (DF)

Minestrone (DF)

Roasted Chicken Pozole (GF) (DF)

Entrees (Select Two or Three)

Braised Beef Short Ribs, Demi-Glace (GF)

Potato Gnocchi, Sherry Cream Sauce, Mushrooms, Spinach, Cured Tomato

Seared Salmon, Lemon Beurre Blanc Charred Leek (GF) (DF)

Grilled Beef Sirloin, Chateaubriand Sauce, Roasted Mushrooms (GF)

Grilled Chicken Breast, Sauce Supreme, Fresh Herbs (GF)

Roast Chicken Breast, Garlic Cream, Basil (GF)

Vegetable Bolognese, Fettuccine (DF)

Stuffed Pork Loin, Apple Cranberry Stuffing, Cider Jus

Seasonal Starch & Vegetable

Desserts (Select One)

Maple Bread Pudding, Vanilla Whipped Cream

Crème Brulée, Fresh Berries, Whipped Cream (GF)

Flourless Chocolate Cake, Raspberry Coulis, Fresh Raspberries (GF)

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DINNER, BUFFET

Italian Buffet | 52

Zuppa Toscana (DF)

Traditional Caesar Salad

Arugula, Roasted Beets, Pecorino Cheese, Grape Tomatoes, Balsamic Vinaigrette (GF)

Potato Gnocchi, Roasted Garlic Cream, Mushrooms, Cured Tomatoes

Choice of: Meatballs, Marinara, Fresh Basil OR Ragu Alla Bolognese, Fettucine

Focaccia Bread

Marinated & Grilled Local Vegetables (GF) (DF)

Broccoli Rabe, Golden Raisins, Pine Nuts, White Wine (GF) (DF)

Lemon Ricotta Cookies

Cannolis

New England Buffet | 70

+ Chef Fee | 150

Summer Berry Salad

New England Seafood Chowder (GF)

Mini Lobster Rolls

Sauteed PEI Mussels in fennel broth with white wine, tomatoes and onions (Action Station) (GF) (DF)

Toasted Baguette

Seared Cod with Beurre Blanc, Crispy Capers (GF)

Grilled Sirloin, Roasted Mushroom Demi-Glace (GF)

Seasonal Starch

Grilled Corn on the Cob (GF)

Trio of Mini Blueberry Cobbler, Apple Pie, Boston Cream Cake

DINNER, BUFFET

Seacoast Lobster Bake | 90

Labrie Seafood Chowder (GF)

Lef Farms Greens, Red Onion, Tomato, Cucumber, Radish, Citrus Vinaigrette (GF) (DF)

Steamed Maine Lobsters, Drawn Butter (GF)

Steamed New England Clams, Garlic Butter (GF)

Grilled Chicken Breast, Confit Garlic Cream (GF)

Grilled Beef Sirloin, Veal Jus (GF)

Focaccia Bread

Marinated & Grilled Local Vegetables (GF) (DF)

Grilled Corn on the Cob (GF)

Roasted Herbed Potatoes (GF) (DF)

Petite Dessert Display

BEVERAGE SERVICE

HOURLY PACKAGES

<p>Level One Package \$19 1st hour, \$15 each addt'l hour (4 hours 64)</p> <p>Beer Selection Michelob Ultra, Modelo Especial, Jimmy's 88 Keys Pale Ale, Aeronaut Nandu IPA, Truly Wild Berry, Guinness, North Country Cider</p> <p>Wine Selection Silver Gate Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Caposaldo Prosecco</p> <p>Liquor Jimmy's Bully Boy Vodka, Bombay Sapphire, Mi Campo Blanco, Bacardi, Captain Morgan, Maker's Mark, Dewars, Jameson, Bailey's, Kahlua</p>	<p>Level Two Package \$22 1st hour, \$18 each addt'l hour (4 hours 76)</p> <p>Beer Selection Michelob Ultra, Modelo Especial, Jimmy's 88 Keys Pale Ale, Aeronaut Nandu IPA, Truly Wild Berry, Guinness, North Country Cider</p> <p>Wine Selection Silver Gate Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Caposaldo Prosecco</p> <p>Liquor <i>includes Level One Liquors +</i> Grey Goose, Hangar One Citron, Bombay Sapphire, Hendricks, Mi Campo Blanco, Bacardi, Shipwreck Coconut, Woodford Reserve Bourbon, Basil Hayden Dark Rye, Jameson, Johnny Walker Black, Glenlivet 12 year, Bailey's, Kahlua, Cointreau</p>	<p>Beer & Wine Package \$15 1st hour, \$11 each addt'l hour (4 hours 48)</p> <p>Beer Selection Michelob Ultra, Modelo Especial, Jimmy's 88 Keys Pale Ale, Aeronaut Nandu IPA, Truly Wild Berry, Guinness, North Country Cider</p> <p>Wine Selection Silver Gate Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Caposaldo Prosecco</p>
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+ 3 per person, per hour to include martini, cosmopolitan, old fashioned, etc.

Brand availability subject to change

Non-Alcoholic Bar Available for Children and Guests Aged 21 and Under | 8 per person

Minimum spend of \$500 for a bar

Hosted Bar on Consumption and Cash Bar service also available

All prices are subject to a 8.5% NH State Tax and 20% taxable Service Fee. Prices are subject to change without notice.

BEVERAGE ENHANCEMENTS

Champagne Toast

Pricing available upon request

Wine Service During Dinner

Pricing based per bottle. Wine list available upon request.

Signature Cocktail

Design a cocktail of your own or choose from our list of specialty craft cocktails.

Mimosa Bar | 8 per person

Orange Juice, Grapefruit Juice, Cranberry Juice, Sparkling Water, Fresh Berries, Fruit Garnish

+Bottles charged on consumption. Examples include:

Caposaldo Prosecco, Veneto, Italy NV | 41

Tiamo Prosecco, Veneto, Italy NV | 34

Belaire Gold Burgundy, France NV | 79

ADDITIONAL INFORMATION

FOOD & BEVERAGE

All food and beverage must be consumed on premise and purchased and served by Jimmy's. Food and beverages are not permitted to be brought in or removed. This includes alcoholic beverages.

MENUS

All menus should be submitted a minimum of 30 days prior to the event. Menu prices are subject to change without notice.

GUARANTEES

A final guest guarantee is required 10 days prior to the event. This also applies to specific entrée counts for plated meals (for example, 25 fish and 30 chicken). Charges will be based upon the guarantee or the actual attendance, whichever number is greater.

TAX & SERVICE FEES

A 8.5% NH State Tax and 20% taxable Service Fee will be added to all food and beverage charges. All taxes and fees are subject to change.

PARKING

Parking options include Portsmouth's Hanover Garage at 2 Hanover Street and Foundry Place Garage at 100 Foundry Place - both in downtown Portsmouth, NH and within walking distance to Jimmy's Jazz & Blues Club. On-street parking and parking lots both metered & unmetered are also available.