

JIMMY'S CATERING

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Breakfast Buffets

Minimum of 25 people- Served with Coffee & Juices

HOT BREAKFAST BUFFET

Spanish Breakfast Buffet (\$15)

Breakfast Burritos Stuffed with Eggs, Bacon, Sausage and Cheese, Served with Sour Cream, Salsa and Mexican fried Potatoes

Early Riser Buffet (\$14)

Jimmy's McMuffin with scrambled Egg, Bacon and Cheddar Cheese, Cheesy Hash Browns and a Fresh Whole fruit

Let's Eat Buffet (\$18)

Egg Bake with Smoked Ham and Cheddar Cheese, Cheesy Hash browns, Bacon and Sausage, Pancakes with Syrup and a Fresh Fruit Display

Good Afternoon Buffet (\$22)

Scrambled Eggs with Cheese, Bacon, Sausage, Cheesy Hash browns, Tossed Salad, Champagne Chicken, Roast Beef with Au jus Mashed Potatoes, Sweet Buttered Corn, Rolls and Butter

BREAKFAST BUFFETS

Quick Start Buffet (\$10)

Assorted Muffins, Doughnuts & Danishes

Continental Buffet (\$11)

Assorted Muffins, Assorted Danish, Doughnuts, & Fresh Fruit Display

ALL Prices do not include Tax or Service Charge

ALA CARTE BREAKFAST ITEMS

Assorted Muffins (per dozen) -

\$38

Assorted Danish (per dozen) -

\$38

Bagels with Cream Cheese (per dozen) –

\$38

Assorted Donuts (per dozen) –

\$38

Coffee (per gallon) –

\$20.00

Assorted Juices (per ½ gallon)–

\$17

Milk (per ½ gallon) –

\$21

Omelet Station with Buffet purchase (per person) –

\$8

Lunch

BOXED LUNCHES

*Served with Potato Chips, & a fresh Chocolate
Chip Cookie*

Roast Beef (\$12)

*With Provolone, Lettuce, Tomato
and Aioli on Grilled Focaccia*

Swiss and Turkey (\$12)

*With Cranberry Aioli, Lettuce and
Tomato on Grilled Focaccia*

Smoked Ham and Cheddar (\$12)

*With aioli, lettuce and tomato on
Grilled Focaccia*

Grilled Chicken and Swiss (\$14)

*With aioli, Lettuce, Tomato on
Grilled Focaccia*

Grilled Vegetables (\$12)

With aioli, lettuce on Grilled Focaccia

LUNCH BUFFETS

Minimum of 25 people- Served with Coffee

Deli Sandwich & Salad Buffet (\$14)

*Assorted Sliced Meats and Cheeses, Fresh Rolls, Condiments, Potato Chips, Tossed Salad
with Ranch Dressing*

Add Cream of Chicken Wild Rice Soup (\$4)

Sub Soup for Salad (\$3)

Soup and Salad Buffet (\$14)

*Cream of Chicken Wild Rice Soup, Soup of the Day, Tossed Salad, Caesar Salad, Rolls
and Butter*

Back Yard Buffet (\$18)

Hot Dogs and Hamburgers, Baked Beans, Condiments, Potato Salad, and Potato Chips

Italian Lunch Buffet (\$18)

*Caesar Salad, Baked Mostaccioli with Red Sauce, Chicken Alfredo over Penne Pasta and
Garlic Breadsticks*

Taco Bar (\$16)

*Flour Tortilla, Beef & Chicken, Lettuce, Tomatoes, Onions, Salsa, Sour Cream, Served
with Mexican Rice, Refried Beans and Tortilla Chips*

Favorites Buffet (\$22)

*Strawberry Salad, Pasta Salad, Champagne Chicken, Broiled Walleye with Almond
Cream Sauce, Garlic Mashed Potatoes, Sautéed Vegetables, Rolls and Butter*

Champagne Chicken Buffet (\$18)

Tossed Salad, Champagne Chicken, Garlic Mashed Potatoes, Sweet Corn, Rolls and Butter

Pork Tenderloin Buffet (\$18)

*Tossed Salad, Sliced Pork Tenderloin Topped with sweet Apple Sauce, Herb Roasted
Baby Reds, Glazed Carrots, Rolls and Butter*

LUNCH ENTREES

Served with Tossed Salad, Rolls, Butter, & Coffee

Lasagna (\$17)

Layered with Italian Sausage, Marinara Sauce and Ricotta Cheese, served With Garlic Breadsticks (No Dinner Roll)

Champagne Chicken (\$18)

Sautéed Chicken Breast topped with a Champagne Cream Sauce, Roasted Baby Red Potatoes and Sweet Corn

Broiled Walleye (\$20)

Broiled Walleye Fillet topped with Lemon Cream Sauce, Served with Wild Rice Blend and Sautéed Vegetables

Top Sirloin (\$19)

6 oz. Top Sirloin Steak topped with Sautéed Mushrooms, served with Garlic Mashed Potatoes and Sautéed Vegetables

Strawberry Chicken Salad (\$16)

Grilled Chicken Breast, Candy Almonds, Red Onion and Fresh Sliced Strawberries over Spring Mix (No Side Salad)

Chicken Caesar Wrap (\$16)

Grilled Chicken Breast, Romaine Lettuce & Caesar Dressing in a soft Tortilla, served with Potato Chips (No Side Salad or Rolls)

COLD HORS D'OEUVRES

50 Piece Orders

Smoked Salmon Spread on Pumpernickel Toast - \$175

Salami Coronets - \$90

Stuffed Cherry Tomatoes (GF) - \$90

Southwestern Chicken Pinwheels - \$115

Tenderloin Canapés - \$165

Bay Shrimp Cucumber Rounds (GF)-\$125

Mozzarella Caprese Skewers - \$120

Classic Bruschetta - \$110

Shrimp Cocktail (GF) - \$180

Spicy Deviled Egg - \$85

HOT HORS D'OEUVRES

50 Piece Orders

Chicken Wings (GF) – Buffalo, Teriyaki or Barbecue - \$95

Petite Meatballs – Barbecue, Swedish or Sweet and Sour - \$85

Spinach Spanakopita (V) - \$135

Seafood Stuffed Mushroom - \$105

Sausage Stuffed Mushrooms - \$95

Crab Rangoon - \$165

Coconut Chicken Tenders (w/ Sweet & Sour Sauce) - \$125

Bacon Wrapped Scallops (GF) - \$165

Egg Rolls - \$105

Vegetable Spring Rolls - \$105

Teriyaki Chicken Skewers (GF) - \$165

Garlic Beef Skewers (GF) - \$185

Barbecued Shrimp wrapped in Bacon (GF) - \$200

Cream Cheese Wontons - \$100

Sliders (per Dozen) \$36

Cheese Burgers, Cosmo Pulled Pork, Chicken Tenders or Grilled Vegetable

COLD HORS D'OEUVRES TRAY

Serves 25 People

La Fiesta Dip (GF) -\$85

Refried Beans, Guacamole, Sour Cream, Lettuce, Cheddar Cheese, Jalapenos, Tomatoes, Black Olives and Onions served with Tortilla Chips

Marinated Grilled Vegetables (GF) -\$95

Chilled Marinated Grilled Vegetables, served with Lemon Aioli

Fresh Vegetables (GF) -\$90

Chef's Choice served with Ranch Dip

Fresh Fruit (GF) -\$110

Fresh Sliced Fruit, served with Yogurt Dip

Cheese and Fruit Platter (GF) -\$130

Assorted Domestic Cheeses accompanied by Grapes and Berries, served with Assorted Crackers

Antipasto Platter (GF) -\$140

Hard Salami, Pepperoni, Artichoke Hearts, Olives, Roasted Red Peppers, Mozzarella and Provolone Cheese, served with Assorted Crackers

Meat and Cheese Platter (GF) -\$125

Assorted Sliced Meats and Cheeses, served with Assorted Crackers

Salmon Display (GF) -\$225 per Side

Smoked Salmon Served with Red Onion, Hard Boiled Eggs, Accompanied by Assorted Crackers and Pumpernickel Toast

Capresa Salad \$125

Fresh Mozzarella, Cherry Tomatoes, Basil Tossed in Olive Oil

HOT HORS D'OEUVRES TRAY

Serves 25 People

Crab Dip -\$165

Creamy Crab Dip served Warm with Focaccia Bread Sticks

Stromboli -\$145

Pepperoni, Ham, Parmesan and Mozzarella wrapped in a Pastry Shell and served with warm Marinara Sauce

Spinach and Artichoke Dip (GF dip) -\$115

Creamy Spinach and Artichoke Dip served warm with Assorted Crackers

Chorizo Queso Dip with Tortilla Chips -\$85

PLATED DINNER ENTREES *Dinner*

Served with Tossed Salad, Choice of (Roasted Baby Reds, Garlic Mashed Potatoes, Roasted Fingerlings or Wild Rice Blend) Vegetable

Medley, Coffee, Rolls and Butter

Caesar Salad, Strawberry Salad or Spinach Salad are available for an additional \$1.00 per Guest

Champagne Chicken (\$21)

Sautéed Chicken Breast topped with a Champagne Cream Sauce

Minnesota Harvest Chicken (\$23)

Chicken stuffed with Wild Rice Blend, Sausage and Cranberries and topped with a Creamy White Wine Sauce

Bourbon Chicken (\$24)

Stuffed Chicken – With Cheese, Artichoke and Spinach Topped with a Bourbon Sauce

Sliced Pork Tenderloin (\$22)

Roast Sliced Pork Loin topped with Bourbon Sauce

Stuffed Pork Chop (\$24)

Pork Chop filled with Sage Stuffing and topped with a Mushroom Bordelaise Sauce

Broiled Walleye (\$27)

Topped with your choice of Almond Cream Sauce or a Lemon Butter Sauce

Pistachio Crusted Walleye (\$28)

Topped with a Lemon Butter Sauce

Grilled Salmon (\$28)

Topped with a fresh Cucumber Salsa

New York Steak (\$30)

8 oz. New York Steak, grilled and topped with Onion Rings

Filet Mignon (\$30)

6 oz. Filet topped with Bourbon Mushrooms Sauce

Pasta Primavera (\$21) ~V~

Penne Pasta with Fresh Vegetables, topped with Rosa Sauce

Shanghai Stir Fry (\$21) ~V~

Sautéed Vegetables in a sweet Hoisin sauce over fried Rice

Children's Chicken Tenders (\$13)

(Children under 10 years of age) – Served with French Fries, Apple Sauce and Milk

BUFFET DINNER ENTREES

(Served with Coffee, Rolls, & Butter Minimum 25 People)

Summit Buffet (\$19)

Caesar Salad, Baked Mostaccioli, Meatballs and Garlic Bread Sticks (No Rolls)

Como Buffet (\$20)

Tossed Salad with Ranch Dressing, Champagne Chicken, Garlic Mashed Potatoes and Sweet Buttered Corn

Cathedral Buffet (\$24)

Caesar Salad, Tomato Basil Mozzarella salad, Baked Mostaccioli, Penne Pasta with Rosa Sauce, Chicken Cacciatore and Garlic Bread Sticks (No Rolls)

Longfellow Buffet (\$25)

Strawberry Salad, Baked Chicken, Beef Tenderloin Tips over Bowtie Pasta, Fingerling Potatoes and Glazed Carrots

Heartland Buffet (\$25)

Tossed Salad with Assorted Dressings, Italian Pasta Salad, Fresh Fruit, Roasted Turkey, Sliced Sirloin of Beef with Au Jus, Garlic Mashed Potatoes with Gravy, Country Stuffing & Vegetable Medley

Vadnais Buffet (\$26)

Strawberry Salad, Pasta Salad, Fresh Fruit, Minnesota Harvest Chicken, Beef Tips with Bow-Tie Pasta, Roasted Baby Red Potatoes, and Vegetable Medley

Wabasha Buffet (\$30)

Strawberry Salad, Fresh Fruit, Pasta Salad, Tenderloin Medallions, Stuffed Chicken with Bourbon Sauce, Glazed Carrots and Garlic Mashed Potatoes

Landmark Buffet (\$31)

Strawberry Salad, Fresh Fruit, Pasta Salad, Walleye with Lemon Butter, Stuffed Chicken with Bourbon Sauce, Wild Rice Blend and Glazed Carrots

State Fair Buffet (\$31)

Coleslaw, Potato Salad, Baby Back Ribs, Baked Chicken, Baked Beans, Roasted Baby Red Potatoes and Corn on the Cob

Taste of Home Buffet (\$30)

Tossed Salad with Assorted Dressings, Pasta Salad, Fresh Fruit, Oven Roasted Turkey with Country Style Stuffing and Gravy, Honey Glazed Ham, Sliced Sirloin of Beef with Au Jus, Garlic Mashed Potatoes and Sautéed Vegetables

Festive Buffet (\$34)

Caesar Salad, Fresh Fruit Display, Grilled Vegetable with Garlic Aioli, Champagne Chicken, Broiled Walleye with Lemon Butter, Sliced Pork Tenderloin with Hard Cider Sauce, Garlic Mashed Potatoes, Wild Rice Blend, Sautéed Vegetables, Rolls and Butter

10,000 Lakes Buffet (\$39) + Chef Labor Fee \$50 Per Hour

Strawberry Salad, Fresh Vegetable Display, Fresh Fruit Display,

Italian Pasta Salad, Walleye with Almond Cream Sauce, Chef-Carved Prime Rib with Au Jus,

Harvest Chicken, Garlic Mashed Potatoes, Wild Rice Blend and Vegetable Medley

Dessert & Snacks

DESSERT ITEMS

Chocolate Cake \$7

Carrot Cake - \$7

Vanilla Cheese Cake with Fruit Sauce - \$8

½ Dipped Chocolate Chip Cookies- \$28

Chocolate Dipped Strawberries- \$36 per Dozen

Miniature Dessert Buffet - \$9

Full Sheet Cake (Serves 96) - \$200

½ Sheet Cake (Serves 48) - \$100

¼ Sheet Cake (Serves 24) - \$50

ALA CARTE ITEMS

Pretzels - \$13 per pound

Popcorn - \$18 per pound

Snack Mix - \$18 per pound

Mixed Nuts - \$23 per pound

Assorted Cookies – \$26 per dozen

Assorted Bars - \$36 per dozen

Potato Chips w/ Onion Dip - \$25 per Pound

Tortilla Chips with Salsa - \$20 per Pound

SNACKS

Sub Sandwich (\$200)

4 Foot Submarine Sandwich served with Potato Chips –

Choice Ham, Turkey or Both (Serves 25 People)

Nacho Bar (\$8 per person) – Minimum of 25 People

Seasoned Beef or Shredded Chicken, Tomatoes, Lettuce, Onions, Black Olives, Salsa, Sour Cream and

Tortilla Chips

Sliders (\$36)-

Cheeseburger, Chicken Tenders or Cosmo Pulled Pork

PIZZAS

Large Cheese

Pizza - \$18 Large

Sausage Pizza -

\$20 Large

Pepperoni Pizza -

\$20 Large

Supreme Pizza -

\$28

Large White Shadow Pizza - \$24

Large Vegetarian Pizza - \$24

Bar & Drinks



Host Bar (\$150 set up cost per bar)

The event sponsor agrees to pay for beverages that guest order.

Cash Bar (\$150 set up cost per bar)

Each guest pays for their beverage as they order.

Keg pricing ½ Barrel Kegs (120 16oz cups)

\$395.00- Import

\$325.00- Domestic

House Wine (1.5 liter) \$32.00

Merlot
Cabernet
Chardonnay
White Zin
Pinot Grigio

Unlimited Soda (Per Person)

For groups of 100 or more with a Bartender, unlimited sodas are available at a price of \$1.50 per person. The group is charged for their guarantee number which is given three business days prior to the event.



Drink Tickets

Drink Tickets are available for guests that would like to host a certain number of drinks or drinks for certain guests. Jimmy's will provide the number of drink tickets requested by the Host, the tickets are then dispensed by the Host. The tickets can be redeemed for any drink at the bar, or selected price range of drinks, the total for each ticket is then added to the final bill.

Estimate \$6.75 per ticket

Liquor Tax

9.875%



General Information

Room Rental Fee: The room rental is paid in the form of a deposit when a room is reserved. (Jimmy's Small Room – Non-Refundable Deposit)\

Cancellation Policies: Jimmy's has the right to cancel this agreement for good cause, which shall be defined as non-payment by or refusal of client to communicate with Jimmy's. If cancellation occurs as noted above, the client shall forfeit all prepaid fees and deposits.

Billing and Guarantees: All social functions are required to pay in full, two weeks prior to the event. The guaranteed number of guests for all functions is required by 12:00 PM, three business days prior to the event. If a guarantee number is not given, the estimated number will be used as the guarantee number and billed for. If the guarantee number is exceeded, the client will be charged for the appropriate number.

Pricing: Food and Beverage pricing is guaranteed 90 days prior to the event. All menu pricing is subject to a 21% service charge, and applicable taxes.

Policies and Liabilities: All food and beverage must be provided by Jimmy's Catering. If a wedding cake is brought in from an outside source, a \$1.00 per person labor fee will be charged. No leftover food or beverage from a function may leave the premises. All outside vendors must be approved by our Catering Department. Outside vendors must remove property at end of the event. Jimmy's must approve all decorations and does not allow open flame candles, confetti, glitter, piñatas or pins/tape on the walls. Jimmy's Catering is not responsible for any lost or damaged items. ALL items left behind will be discarded 2 days after an event.

Menus and Event Planning: Menu selections are confirmed two weeks prior to the event by the Catering staff. Multiple plated entrees are allowed (up to 3 selections), but will result in an additional charge of \$1.00 per person (Minimum of 30 People to have 3 Choices). The number of each selection is required when guarantee number is given.

Beverage Service: Cash or Host Bars are available for any size group. A set-up fee of \$150.00 will be charged for each bar. If Cocktail Service is needed in the Jimmy's Small Room there is a charge of \$75.00. (MN State Law prohibits persons under the age of 21 to purchase or consume alcoholic beverages. Jimmy's reserves the right to require a valid government issued ID, showing proof of age) Jimmy's has the right to refuse to serve anyone that it deems to be intoxicated.

Amenities & Details

Complimentary Tasting- Provided by Executive Chef (Weddings)

Menu Pricing Includes- China, silverware, table linens, & colored linen Napkins (17 colors to choose from)

No Food & Beverage Min ** Please note if no food and beverage is purchased a \$35 dollar per hour staffing fee will be applied**

Professional Bar – Including bartender & 3 high tops - \$150.00 per Bar

Up lights for rent - \$15.00 per light

Round table mirrors \$3.00 each ---- Votive with Candle \$1.50 ----- Cylinder Vase \$1.50

Cake Cutting Fee (If Brought from outside Vendor) \$1.00 per Slice

Cupcake Handling Fee (If Brought from outside Vendor) \$0.50 per Cupcake

NOTICE: THE SERVICE CHARGES REFERENCED IN THIS MATERIAL ARE NOT GRATUITIES, AND ARE NOT THE PROPERTY OF JIMMY'S CATERING EMPLOYEE