



THE ST. JAMES

Complex Catering Menu

Morning	3
BREAKFAST BUFFET	4
CONTINENTAL BREAKFAST	5
PLATED BREAKFAST	6
BREAKFAST ENHANCEMENTS	7
EXTRA TOUCHES	8
Afternoon	10
BOX LUNCHES	11
PLATTERS	12
SEATED LUNCH	13
Evening	16
HORS D'OEUVRES	17
SEATED DINNER	20
BUFFETS	23
STATIONS	25
CARVING STATIONS	27
Beverages	28
HOST SPONSORED BAR	29
GUEST SPONSORED BAR	30

Breakfast

A close-up photograph of a breakfast meal on a white plate. The meal consists of a portion of fluffy, yellow scrambled eggs garnished with finely chopped green herbs. Several strips of thick-cut, golden-brown and slightly charred bacon are draped over the eggs and a stack of three crostini. The crostini are made of thick slices of rustic bread, toasted to a golden brown. In the background, a small pile of fresh salad with green and purple leafy vegetables is topped with a dusting of white cheese. A glass of amber-colored liquid, likely beer or juice, is partially visible in the upper left corner. The word "Morning" is overlaid in a large, white, serif font across the center of the image.

Morning

BREAKFAST BUFFET

*All breakfast buffets
include coffee and
tea selection.*

AWAKEN

Selection of chilled juices
Sliced fresh seasonal fruit
Fluffy scrambled eggs
Crispy bacon and chicken sausage
The St. James signature breakfast potatoes
Selection of freshly made pastries

36.00 per guest

ENERGIZE

Selection of chilled juices
Sliced fresh seasonal fruit
Assorted individual yogurts
Individual boxes of cereal
Fluffy scrambled eggs with chorizo or chicken sausage
Country style home fried potatoes
Selection of freshly made pastries

38.00 per guest

JUMPSTART

Selection of chilled juices
The St. James signature granola
Assorted individual yogurts
Apple and mascarpone-stuffed cinnamon buns
Crème brûlée French toast with maple syrup
Fluffy scrambled eggs
Smoked bacon and turkey sausage
The St. James signature breakfast potatoes
Selection of freshly made pastries

40.00 per guest

THE ST. JAMES SIGNATURE CONTINENTAL

Selection of chilled juices
Sliced fresh seasonal fruit and berries
Signature cereal station with dried fruits and nuts
Assorted individual yogurts
The St. James signature granola
Signature assorted muffins
Selection of freshly made pastries

35.00 per guest

CONTINENTAL BREAKFAST

*All continental
breakfasts include
coffee and tea
selection.*

*All prices subject to a 18% service
charge, 5% admin fee and 6% state
sales tax. All prices are subject
to change*

PLATED BREAKFAST

*All breakfasts include
chilled juice, fresh
pastries, coffee and
tea selections.*

THE UNIVERSAL BREAKFAST

Freshly scrambled eggs with your choice of smoked bacon or apple chicken sausage. Served with The St. James signature breakfast potatoes

28.00 per guest

VEGETABLE FRITTATA

Vegetable frittata with seasonal vegetables
Served with The St. James signature breakfast potatoes

28.00 per guest

CHICKEN & WAFFLES

Belgian waffle with buttermilk fried chicken served with warm maple syrup and powdered sugar

35.00 per guest

STAYFIT FRENCH TOAST

Multigrain French toast with blueberry or strawberry compote and pecans. Accompanied by a yogurt parfait with mixed berries and granola

28.00 per guest

**Requires attendant:
\$175 per attendant, plus tax.*

BREAKFAST ENHANCEMENTS

OMELETS*

Made-to-order omelets made with choice of eggs, egg whites or Egg Beaters® prepared with meats, cheeses and vegetables

12.00 per guest

HOT BREAKFAST SANDWICHES

Breakfast sandwiches include:

Egg and sausage on brioche bun

Ham and egg croissants

8.00 per guest

WAFFLES*

Made-to-order golden waffles topped with choice of fresh berries, pecans, chocolate chips, organic maple syrup and whipped cream

10.00 per guest

BREAKFAST BURRITOS

Flour or whole wheat tortillas filled with eggs, ham, cheddar and spinach. Egg whites are available for an extra 3.00

8.00 per guest

POWER BOWLS

Choice of pitaya or acai with shaved coconut, pineapple, strawberries, agave and blueberries

12.00 per guest

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EXTRA TOUCHES

Seasonal fresh baked muffins, croissants and Danish
48.00 per dozen

Smoked salmon platter with onions, tomatoes
and capers
12.00 per guest

Assortment of fresh bagels with cream cheese
50.00 per dozen

Hard boiled eggs
36.00 per dozen

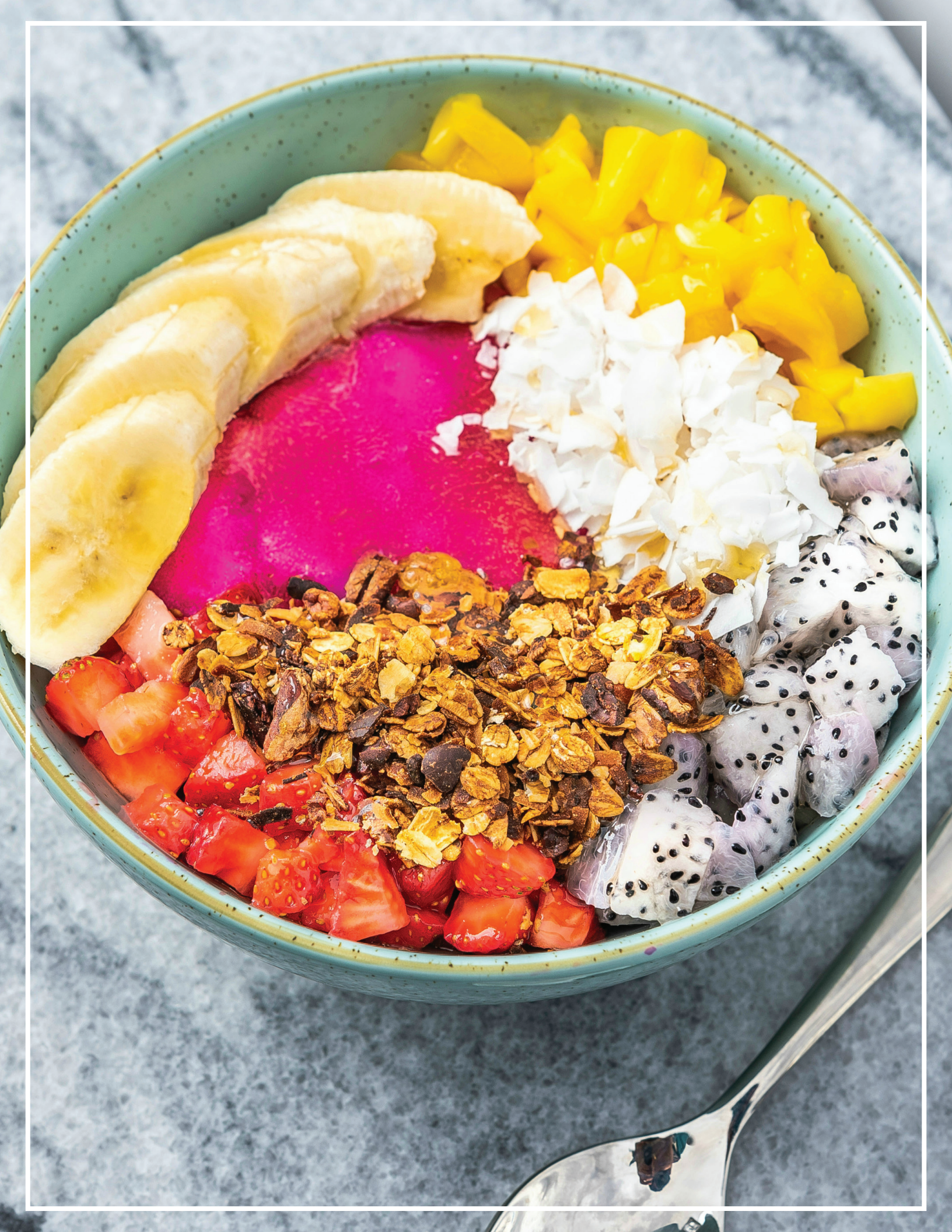
Sliced fresh fruit in season
10.00 per guest

Assorted fruit yogurts
3.50 each

Assorted organic energy bars
Eat Natural®, Kind® and Cliff®
48.00 per dozen

Assorted breakfast and energy bars
Kellogg's® Nutri-Grain Bars, Power Bar® and Gatorade®
Energy Bars
48.00 per dozen

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Lunch

Afternoon

TURKEY

With provolone cheese, lettuce, tomato, whole wheat

HAM

With Swiss, mustard, pickle, baby greens, flour wrap

CHICKEN SALAD

With cilantro mayo, tomato, mixed greens, whole wheat wrap

HUMMUS

With shaved carrots, zucchini, kale, lemon dill yogurt, wheat wrap

GRILLED CHICKEN CAESAR

On a flour wrap

ROAST BEEF

With cheddar cheese, lettuce, tomato, mayo, flour wrap

GRILLED CHICKEN GREEK SALAD

On a whole wheat wrap

GRILLED VEGETABLE

On a whole wheat wrap

BOX LUNCHES

All boxed lunches accompanied with one piece of fruit, one cookie and one beverage.

18.00 per guest

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PLATTERS

CRUDITÉS PLATTER

Assortment of seasonal vegetables garnished with an assortment of spreads and crackers

8.00 per guest

CHARCUTERIE PLATTER

Assortment of deli meats like, prosciutto, salami, capicola, chorizo and ham, accompanied with an assortment of crackers

10.00 per guest

FRUIT PLATTER

Assortment of seasonal fruits accompanied with Greek yogurt and honey

10.00 per guest

CHARCUTERIE AND CHEESE PLATTER

Assortment of deli meats and cheeses selected by the chef, accompanied with fig jam, Marcona almonds and honey

14.00 per guest

SEAFOOD PLATTER

Cocktail shrimp, garlic mussels, chilled clams, crab claws and lobster tails, accompanied by cocktail sauce, mignonette and mustard cream sauce

38.00 per guest

2 COURSES

Choice of soup or salad
Choice of sandwich or wrap
25.00 per guest

3 COURSES

Choice of soup or salad
Choice of sandwich or wrap
Choice of dessert
30.00 per guest

SEATED LUNCH

*All lunch items
include bread
service, coffee
and tea.*

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SEATED LUNCH

*All lunch items
include bread
service, coffee
and tea.*

SOUPS

Tomato and basil bisque with grilled cheese croutons

Butternut squash soup with fried sage and walnuts

Mexican chicken soup with avocado, crispy tortillas
and baby cilantro

Wild mushroom velouté with truffle
and goat cheese crostini

Curried cauliflower and coconut soup with
crispy cauliflower and baby mint

SALADS

Country kale Caesar

Greek Olympian salad

Classic wedge salad

Harvest greens salad

Moroccan quinoa salad

SANDWICHES AND WRAPS

Served with chips

Ham, Swiss, lettuce, tomato, mustard and pickle

Hummus wrap, shaved carrots, zucchini, kale,
lemon-dill yogurt, whole wheat wrap

Grilled chicken Caesar wrap, flour wrap

Roast beef and cheddar, lettuce, tomato,
horseradish aioli

Vim & Victor burger, double patty, American cheese,
lettuce, pickles, onion, special sauce

Beyond Meat burger, cheddar cheese, lettuce,
tomato, special sauce

Grilled vegetables, basil aioli, whole wheat wrap

SUPER PIZZA PARTY

10-inch pie in choice of traditional cheese, fat pepperoni and seasonal veggie

10.00 per guest

SUPER SLIDER BAR

20 handcrafted sliders served on freshly baked Pennsylvania potato buns with True Made sauces on the side

Choose from classic hamburger, classic cheeseburger, or Beyond Meat substitutes

35.00 per platter

SUPER TACO FIESTA

20 handcrafted tacos are served with flour tortillas, shredded cheese, diced tomatoes and shredded lettuce

Choose from seasoned ground beef, pulled chicken tinga, or wild mushroom

40.00 per platter

BUTTERMILK CHICKEN FINGERS

Served with French fries, True Made BBQ sauce and ketchup

35.00 per 25 pieces

CAST IRON CHICKEN WINGS

Plain, mild, spicy or BBQ; served with French fries

35.00 per 25 pieces

SUPER, AWESOME & AMAZING PACKAGES

*Designed with kids
in mind.*

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SUPER, AWESOME & AMAZING PACKAGES

*Designed with
kids in mind.*

FRIED CHICKEN MINI SANDWICHES

Served with homemade ranch dressing

40.00 per 25 sliders

COUNTRY KALE CAESAR SALAD

Curly kale, fresh corn, bacon, crunchy pecans, cornbread croutons, shaved Parmesan, and creamy sorghum Caesar dressing

38.00 per 10-15 people

GREEK OLYMPIAN SALAD

Tomato, cucumber, red onion, potato, Kalamata olive, dill, toasted sesame seeds, feta cheese, oregano, and red wine vinaigrette

38.00 per 10-15 people

STEAKHOUSE HOUSE WEDGE SALAD

Iceberg wedge, beefsteak tomato, shallot, fried onion straws, Hook's blue, and creamy blue cheese dressing

40.00 per 10-15 people

AVOCADO GUACAMOLE WITH QUESO FRESCO

Served with chips

24.00 each

SALSA AND CHIPS

18.00 each

CAULIFLOWER OR CHICKEN TINGA NACHOS

24.00 each

CHICKPEA HUMMUS

Served with pita chips

16.00 each

A DOZEN CAST IRON CHICKEN WINGS

Served with plain, mild, spicy or BBQ

20.00 each

ASSORTED VEGETABLE PLATTER

Served with homemade ranch

20.00 each

ASSORTED SEASONAL FRUIT PLATTER

20.00 each

HANDCUT FRENCH FRIES

Served with lemon-pepper, herbs, shaved parmesan

16.00 each

AWESOME ADDITIONS

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Dinner

Evening



HORS D'OEUVRES

COLD

Smoked salmon & fresh dill with
crème fraiche on a crostini

4.50 each

The St. James ahi poke in a crispy wonton

4.50 each

Chipotle roasted shrimp, pico de gallo brunoise,
topped with chipotle cocktail sauce

4.50 each

Blue cheese-stuffed date wrapped with bacon

4.50 each

Blue crab salad on cucumber

4.50 each

Spanish saffron torta with smoked paprika aioli

4.50 each

Thai shrimp with red pepper chive on toast

4.50 each

Seafood ceviche shooter with cilantro

4.50 each

Shrimp BLT with smoked bacon and aioli

5.50 each

Traditional iced gulf jumbo shrimp served
with cocktail sauce

5.50 each

HOT

Five spice chicken with sweet and sour dipping sauce
4.50 each

Tandoori chicken skewers with tzatziki sauce
4.50 each

Crispy beef empanada
4.50 each

Spinach spanakopita with citrus sauce
4.50 each

Boursin-stuffed mushroom cap
4.50 each

Potato curry samosas
4.50 each

Veggie dumplings with ginger-soy dipping sauce
4.50 each

Spicy beef satay and cucumber salad
4.50 each

**HORS
D'OEUVRES**

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HORS D'OEUVRES

HOT

Pork pot sticker with chili dipping sauce

4.50 each

Shrimp wonton sticks

4.50 each

Shrimp shumai

4.50 each

Charred lamb with oven dried tomatoes
and mint vinaigrette

4.50 each

Tomato, basil and goat cheese tarts with
black olive and lemon oil

4.50 each

Vietnamese pork satay with nước chấm

4.50 each

Santa Fe chicken quesadilla

4.50 each

2 COURSES

Choice of soup or salad

Choice of entrée

35.00 per guest

3 COURSES

Choice of soup or salad

Choice of entrée

Choice of dessert

40.00 per guest

**SEATED
DINNER**

*All dinner items
include bread
service, coffee
and tea*

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SEATED DINNER

SOUPS

Tomato and basil bisque with grilled cheese croutons

Butternut squash soup with fried sage and walnuts

Mexican chicken soup with avocado, crispy tortillas
and baby cilantro

Wild mushroom velouté with truffle
and goat cheese crostini

Curried cauliflower and coconut soup with crispy
cauliflower and baby mint

SALADS

Country kale Caesar

Greek Olympian salad

Classic wedge salad

Harvest greens salad

Moroccan quinoa salad

ENTREES

Gnocchi with roasted butternut squash, kale, mushroom
bacon and pumpkin seed pesto
Grilled chicken paillard with farro, arugula
and turmeric-ginger vinaigrette
Wild king salmon with roasted seasonal vegetables,
herbed vinaigrette
Grilled hanger steak with pepperonata, grilled
asparagus and salsa verde
Pan roasted white fish with garlic spinach, roasted
marble potatoes and tomato-lemon caper sauce
Braised beef short rib with mashed potato
and wild mushrooms

DESSERT

Warm caramel brownie with vanilla gelato
Warm pound cake with marinated strawberries,
vanilla cream and pistachios
Tiramisu
Citrus and almond panna cotta
Mascarpone cheesecake with berries
and whipped cream

**SEATED
DINNER**

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include bread
service, coffee
and tea*

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BUFFETS

*Buffets are available
for 75 minutes*

FOCUS

Choice of salad
Choice of pasta or grain
Choice of protein
Choice of vegetable

35.00 per guest

TENACITY

Choice of salad
Choice of pasta or grain
Choice of two proteins
Choice of two vegetables

45.00 per guest

SALADS

Country kale Caesar
Greek Olympian salad
Classic wedge salad
Harvest greens salad
Moroccan quinoa salad

BUFFETS

*Buffets are available
for 75 minutes*

PASTA, RICE & GRAINS

Gnocchi with roasted butternut squash, kale, mushroom
bacon and pumpkin seed pesto
Penne pasta ala vodka with tomato cream sauce, peas
and crispy pancetta
Vim & Victor mac n' cheese with four cheese sauce
and toasted garlic breadcrumbs
Chef's fried rice with egg, carrots, green onions
and sesame
Rigatoni ala Bolognese with Parmesan and bechamel
saffron-coconut basmati rice
Quinoa with roasted tomatoes, olives, peppers
and feta cheese
Roasted vegetable couscous

ENTREES

Braised beef short ribs with wild mushroom Bordelaise
Seared catch of the day with melted tomatoes
and capers
Grilled skirt steak with chimichurri
Herb roasted pork loin with mustard maple glaze
Oven roasted salmon with lemon, butter and tarragon

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STATIONS

RAW BAR

Jumbo shrimp
Oysters on the half shell
Crab claws served with cocktail sauce
Chilled garlic mussels
Mignonette and Tabasco sauces

650.00 per 100 pieces

CRUDITÉS

Broccoli, snow peas, celery and carrots,
Pumpkin seeds, olives and roasted tomato tapenade,
ranch, crackers and crostinis

8.00 per guest

ARTISANAL CHEESE SELECTION

Handcrafted cheese with bread sticks and baguettes
Fig jam, local honey, toasted nuts and roasted fruits

10.00 per guest

ANTIPASTO & GRILLED VEGETABLES

Dry Italian salami and prosciutto presented with
marinated manchego and mozzarella
Marinated vegetables to include: Peppers, cipollini
onions and assorted olives, grilled asparagus, zucchini
and tomatoes

12.00 per guest

**Stations require full guarantee*

CLASSIC PASTA STATION*

Pastas served with hand shaved Parmesan,
freshly ground pepper, pesto, infused chili oil
and warm breads:

Penne with tomato basil sauce

Ravioli with roasted mushrooms and alfredo sauce

Linguini with spicy shrimp, shallots and roasted pepper

18.00 per guest

THE ST. JAMES MAC 'N CHEESE*

Freshly prepared creamy ditalini pasta with choice of
toppings: Tomatoes, bacon and Bleu cheese and choice
of either shrimp or lobster

20.00 per guest

DESSERT & PASTRY BUFFET*

Select up to 6 of the following
viennese pastries to include:

Fruit tarts, eclairs, profiteroles, chocolate mousse and
petit fours, crème brûlée, carrot cake, chocolate mousse
cake, and mascarpone cheesecake

Coffee service to include:

freshly brewed coffee—regular and decaffeinated
and Tazo tea presentation

(Based on 4 pieces per person)

18.00 per guest

STATIONS

**Stations require full guarantee*

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CARVING STATIONS

WHOLE TURKEY BREAST*

Spinach salad with roasted shallots and grilled peppers

Nutmeg roasted acorn squash gnocchi

Gourmet mustards and turkey gravy

Apple raisin chutney

Buttermilk biscuits

(40 servings)

13.00 per guest

OVEN ROASTED BEEF TENDERLOIN*

Caesar salad with hand shaved Parmesan

Roasted garlic whipped potatoes

Horseradish cream, whole grain and Dijon mustard

Assortment of breads

(25 servings)

24.00 per guest

SMOKED VIRGINIA HAM*

Mac and cheese

Braised collard greens

Assorted mustards

Buttermilk biscuits

(40 servings)

14.00 per guest

BLACK PEPPER CRUSTED RIB EYE*

Roasted asparagus

Rosemary fingerling potatoes

Caramelized onions and roasted mushrooms

Crusty loaf breads

(40 servings)

18.00 per guest

**Requires Attendant: \$175.00 per attendant, plus tax. Stations require a full guarantee and a 40-person minimum.*

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Beverages

Beverages



HOST SPONSORED BAR

PREMIUM BRANDS

Grey Goose Vodka, Cîroc, Bombay Sapphire, Jack Daniels, Jameson, Jose Cuervo, Captain Morgan, Johnnie Walker Red, Hennessy VS and house red and white wines

Full bar setups are included in the package and charges are based on the actual number of drinks consumed.

Based on three-hour event, **40.00 per guest.**

Each additional hour cost **10.00.**

SIGNATURE BRANDS

Absolut Vodka, Crown Royal, Bacardi Light Rum, Malibu Coconut Rum, Tanqueray Gin, Jim Beam, Sauza Tequila, Dewar's Scotch, Courvoisier and house red and white wines

Full bar setups are included in the package and charges are based on the actual number of drinks consumed.

Based on three-hour event, **36.00 per guest.**

Each additional hour costs **8.00.**

HOSTED PER DRINK

Signature Cocktails **12.00**

Domestic Beer **6.00**

Premium and Imported Beer **7.00**

Select Wine **8.00**

Mineral Water/Juices **4.00**

Soft Drinks **4.00**

Cordials **14.00**

Champagne **8.00**

BEER, WINE & SODAS

House red and white wines

Premium and domestic beer

Based on a three-hour event, **22.00 per guest.**

Each additional hour cost **2.00.**

CASH BARS

Signature Cocktails	12.00
Domestic Beer	6.00
Premium and Imported Beer	7.00
Select Wine	8.00
Mineral Water/Juices	4.00
Soft Drinks	4.00
Cordials	14.00
Champagne	8.00

This package includes a full bar setup. One bartender (175.00) for every 100 guests.

SPECIALTY DRINKS

Pitch Perfect	– mezcal gimlet with salt air
Bare-knuckle	– Pimm's cup with cucumber & mint
The Olympian	– cucumber & mint mojito
Hoop Head	– bourbon smash-basil & ginger
Knockout Punch	- Tropical juices, small batch grenadine, dehydrated pineapple
Homerun	- Malfy lemon gin, tonic syrup, Q soda water, burnt rosemary
	12.00 per drink

GUEST SPONSORED BAR

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At The St. James, we source, prepare
and serve healthy, hearty foods and
handcrafted cocktails to nourish and
refuel your active lifestyle.

THE ST·JAMES