

BREAKFAST

SCRAMBLED EGGS

1 full tray feeds 25

Traditional Scramble Farm fresh eggs, sharp cheddar, cracked black pepper, kosher salt—75 ☎

Italian Scramble Farm fresh eggs, fresh basil, Italian crumbled sausage*, mozzarella cheese—85 ☎

Mediterranean Scramble Farm fresh eggs, artichoke hearts, sundried tomatoes, housemade pesto, provolone cheese—80 ☎

Tuscan Scramble Farm fresh eggs, roma tomatoes, spinach, parmesan, fresh mozzarella, extra-virgin olive oil—90 ☎

Breakfast Burritos Farm fresh scrambled eggs wrapped in a flour tortilla with beans, green chili, potatoes, sharp cheddar cheese—8/each

Options: Bacon
Sausage
Veggie

CONTINENTAL

All breakfast sides are priced per person

Apple Wood Smoked Bacon—2.5/Person ☎

Sausage Links*—2.5/Person ☎

Fresh Fruit—4/Person ☎

Bagels and Cream Cheese—2.5/Person

Housemade Muffins—3.5/Person

*All natural product homemade by Old Style Sausage, Louisville, CO

BEVERAGES

Coffee Service —3/Person

Iced Tea Gallon—10

Lemonade Gallon—10

Bottled Water—1

Sodas—1/can

BOXED LUNCHES

All Boxed Lunches—12

Includes a choice of sandwich served on a hoagie roll with chips and a cookie.

SANDWICHES

Individual Sandwiches

Caprese Roma tomatoes, fresh mozzarella, housemade pesto—8

Jay's Especial capicola, provolone, pineapple, and chili peppers—8

Turkey Pesto sliced turkey with pesto sauce, onions, tomatoes and provolone—8

Submarine wine salami, cotto salami, capicola, mortadella, tomatoes, onions and provolone—10

Vegetarian provolone, tomatoes, mushrooms, green peppers, olives and onions—7

DESSERT

DESSERTS

Tiramisu—6 a slice

Assorted Homebaked Cookies—2 each

Classic Fudge Brownies—2.50 each (25 minimum)

Assorted Cheesecakes—6 a slice

NOTES

CATERING SERVICES

We offer 4 Catering Packages:

Drop-Off Service Delivery fee starting at \$25. Includes serving utensils, and condiments. For an additional \$1.00 per person we can provide compostable or recyclable plates, napkins and silverware.

Delivery/Pick-Up Service Delivery fee starting at \$75. Includes chafing dishes, serving equipment, and condiments. For an additional \$1.00 per person we can provide compostable or recyclable plates, napkins and silverware. Based on 50 person maximum.

Full Service \$100 service fee. Includes everything in the Delivery/Pick-Up Service, plus servers/ bartenders starting at \$20 per hour per staff member. Additional fees may apply.

Catering Plus We would be proud to help you create your own customized event. In addition to our full service catering options—we offer specialized menus, event rentals and event planning.

.....

Servers and bartenders available on request.

24 hour notice required for all catering.

Online ordering available at pastajays.com

**For more information contact us at
720.442.1107 or colleen@pastajays.com**

7-2017



CATERING

**WE CAN CATER YOUR EVENT
OR INTIMATE GATHERING.**

**CHOOSE FROM OUR MENU OR
YOUR OWN CUSTOMIZED VISION.**

**CASUAL OR ELEGANT.
CORPORATE OR PRIVATE.
WE'LL MAKE SURE YOUR EVENT
IS AS MEMORABLE AS IT
IS DELICIOUS!**

.....

Boulder, Colorado

1001 Pearl Street | 80302 | 720-442-1107

HOUSE MENU

All APPETIZERS REQUIRE A MINIMUM OF 25 PER ORDER

APPETIZERS

Bruschetta Tomatoes, fresh basil, balsamic, garlic, extra-virgin olive oil, on a crostini—2.00 each

Stuffed Piquant Peppers Piquant peppers, romano, cream cheese—1.50 each ④

Pancetta Wrapped Dates—2.00 each ④

Stuffed Mushrooms Button mushrooms, Italian sausage*, sharp cheddar—1.50 each ④

Mini Italian Sausages Italian sausage* served with marinara sauce—1.25 each ④

Mini Italian Meatballs Delicious housemade meatballs, served with marinara sauce—1.25 each

Meatball Sliders Our delicious housemade meatballs baked in our famous marinara and fresh baked slider rolls—2.00 each

Pancetta Wrapped Shrimp—3.50 each ④

Antipasto Platter Mortadella ham, capicolla ham, cotto and wine-cured salami, turkey, fresh mozzarella pearls, provolone, pepperoncini, marinated mushrooms, roasted red and green peppers —105/55 ④

Mini Sandwiches—2.25 each.

Appetizer size versions of Pasta Jay's favorite sandwiches. Served cold. Choice of:

Turkey Pesto – sliced turkey with pesto sauce, onions, tomatoes and provolone

The Jay Especial – capicolla, provolone, pineapple, and chili peppers

Submarine – wine salami, cotto salami, capicolla, mortadella, tomatoes, onions and provolone

Vegetarian – provolone, tomatoes, mushrooms, green peppers, olives and onions

*All natural product homemade by Old Style Sausage, Louisville, CO

SALADS

1 full tray feeds 20 and 1 half tray feeds 10 prices per full tray/half tray

Add Gorgonzola to any full tray for 15 and any half tray for 10

Pasta Jay's House Salad Fresh romaine lettuce tossed in our housemade Italian and topped with black olives, garbanzo beans, pepperoncini and mozzarella cheese—60/35 ④

Traditional Caesar Salad Romaine, parmesan, housemade garlic croutons, and housemade caesar dressing—60/35

Baby Spinach Salad Fresh baby spinach, arugula, toasted pecans, roma tomatoes and gorgonzola with our housemade balsamic vinaigrette—90/50 ④

Cranberry & Pecan Salad Romaine, sundried cranberries, toasted pecans, gorgonzola, housemade balsamic vinaigrette—90/50 ④

Pasta Salad Al dente pasta, black olives, artichoke hearts, pepperoncini, cherry tomatoes, housemade Italian dressing—60/35

Pesto Primavera Pasta Salad Artichoke hearts, spinach, tomatoes, housemade pesto, fresh mozzarella pearls—110/60

Pasta Jay's Veggie Salad A house favorite served with provolone and mozzarella cheese, roasted bell peppers, artichoke hearts, black olives, red onions, roma tomatoes, garbanzo beans and pepperoncini—90/50 ④

ENTREES

1 full tray feeds 15 and 1 half tray feeds 7 prices per full tray/half tray

🔥 **Housemade Manicotti** Fresh pasta sheets stuffed with ricotta cheese, basil and spinach baked in our famous marinara sauce—140/75

🔥 **Tortellone Alfredo** Housemade pasta pillows stuffed with four cheeses and baked in alfredo—150/80

🔥 **Chicken Parmigiana** Tender breast of chicken cutlet lightly breaded, topped with mozzarella and baked in our famous marinara sauce—145/75

🔥 *The Big Three* Our most popular catered entrees

ENTREES

Tortellone Borbellini Tortellone with crumbled sausage* and fresh baby spinach, baked in our tomato cream sauce—145/75

Portobello and Chicken Cannelloni Fresh pasta sheets stuffed with portobello mushroom, chicken, ricotta cheese, basil and spinach, baked in our tomato cream sauce—130/70

Housemade Ravioli Traditional Italian dish filled with cheese, baked in our famous marinara sauce—125/65

Fresh Eggplant Parmigiana Fresh eggplant breaded, sautéed and baked in our famous marinara sauce, topped with mozzarella—135/70

Cauliflower Margherita Fresh tomatoes sautéed in olive oil, garlic, roasted peppers and sweet basil, served roasted cauliflower—100/55 ④

Buffalo Ravioli Housemade buffalo ravioli baked in a marsala cream sauce with whole mushrooms—140/75

Meat Lasagna Serves 15—150

Vegetarian Lasagna Serves 15—170

Gnocchi Homemade plump Italian red potato dumplings baked in our tomato cream sauce and topped with mozzarella cheese—120/65

Beef Brisket Stroganoff Fettuccine with braised brisket and whole mushrooms baked in a marsala cream sauce—145/75

Roasted Lemon Rosemary Chicken Breast Lemon, fresh rosemary, olive oil—6/Breast (8 breast minimum) ④

Prime Rib Prime rib served medium-rare with your choice of au jus or horseradish—market price ④

Beef Short Ribs Bone-in beef short ribs braised in red wine—market price ④

Black Angus NY Strip Roast Slow roasted Italian encrusted black angus New York strip roast, cooked medium rare—market price ④

Pork Tenderloin Seared and slow roasted —market price ④

PASTA

1 full tray feeds 15-20 and 1 half tray feeds 6-10 prices per full tray/half tray

Enjoy your choice of baked pastas: penne, rigatoni, bowtie, baby shells –OR– traditional long grain pastas: linguine, spaghetti or fettuccine.

Substitute gluten-free pasta 25/15

Choose your sauce:

Marinara—85/45

with Mushroom Sauce—110/60

with Meat Sauce—100/55

Alfredo—125/65

Tomato Cream—105/55

Fresh Tomato Sweet Basil—90/50

Pesto—95/55

Pesto Cream—125/65

Carolena Artichoke hearts sautéed with a fresh tomato sweet basil cream sauce, served over your choice of pasta—125/65

Margherita Fresh tomatoes sautéed in olive oil, garlic, roasted peppers and sweet basil, served over your choice of pasta—110/60

a la Genovese Fresh mushrooms and artichoke hearts sautéed in a fresh tomato and sweet basil sauce, served over your choice of pasta—110/60

Giacamo Sun dried tomatoes simmered in our gorgonzola cream sauce, served over your choice of pasta—125/65

Noto artichoke hearts, broccoli, and whole mushrooms sautéed in a fresh tomato sweet basil cream sauce, served over your choice of pasta—110/60

Menu selections and prices are subject to change. All entrées include a free order of fresh baked rolls and butter chips. Customize any dish by substituting sauces - additional charges may apply.

MAC 'N' CHEESE

1 full tray feeds 15-20 and 1 half tray feeds 6-10 prices per full tray/half tray

Substitute gluten-free pasta 25/15

Coach Mac—125/65

Veggie with fresh asparagus, mushrooms and artichoke hearts—140/75

Crab with pancetta—155/80

New Mexico Hatch Green Chile —135/70

Available seasonally

Diavolo with crumbled sausage* and shrimp—155/80

PROTEIN ADD-ONS

Add the following to any dish:

1 full tray feeds 15-20 and 1 half tray feeds 6-10 prices per full tray/half tray

Meatballs—35/20

Italian Sausage—35/20 ④

Chicken Breast—45/25 ④

Shrimp—60/30 ④

Lobster—70/40 ④

SIDES

Items are priced for 25 people

Roasted Vegetable Medley—75 ④

Roasted Red Potatoes Baby red potatoes, garlic, paprika, extra-virgin olive oil—60 ④

Mashed Potatoes Baby red potatoes, with cream, butter, kosher salt, cracked black pepper—60 ④

Honey Glazed Carrots Honey roasted carrots, orange juice—60 ④

Steamed Broccoli Seasoned steamed broccoli—80 ④

Brussels Sprouts Balsamic glazed roasted brussels sprouts with pancetta and parmesan—60 ④

For more information contact us at 720.442.1107 or colleen@pastajays.com