

BOXED LUNCHES

All Boxed Lunches—12

Includes a choice of sandwich served on a hoagie roll with chips or fruit 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

DESSERTS

Assorted Homebaked Cookies—2 each

Classic Fudge Brownies—2.50 each (25 minimum)

**Specialty desserts available upon request.*

BEVERAGES

Coffee Service —3/Person

Iced Tea Gallon—10

Lemonade Gallon—10

Bottled Water—1

Sodas—1/can

CATERING SERVICES

All service options include serving utensils, parmesan and red pepper flakes. Service fees do not include taxes or gratuity. Additional fees may apply.

Pick-Up

10% Service Fee

A member of our team will meet you at Pasta Jay's and assist you in loading your order into your vehicle.

Delivery

20% Service Fee

A member of our team will deliver your order anywhere in Boulder County and set up your food to your specifications.

(Additional fee may apply for deliveries outside of Boulder County.)

Serviceware Delivery & Pick-Up

20% Service Fee + Serviceware Rental Cost

A member of our team will deliver your order anywhere in Boulder County and set up buffet service with chafing dishes, metal serviceware and any rented equipment. Includes free collection of all equipment after your event.

Full-Service

20% Service Fee + Serviceware Rental Cost + Staffing Fees

Our team will serve your guests, set-up your venue and buffet, and help in any way necessary to create an unforgettable experience for you and your guests. Staffing starts at \$20 per hour for servers and \$25 per hour for bartenders.



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

Servers and bartenders available on request with seven days notice.

48 hour notice required for all catering.

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



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!



APPETIZERS

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

Stuffed Piquant Peppers Piquant peppers, cream cheese—1.50 each *gluten free*

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

Pancetta Wrapped Dates—2.50 each *gluten free*

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

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

Caprese Skewers Fresh mozzarella pearls, cherry tomatoes, fresh basil —2.50 each *gluten free*

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

Mini Sandwiches See reverse side for sandwich options —3.00 each

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 dressing and topped with black olives, garbanzo beans, pepperoncini and mozzarella cheese—60/35 *gluten free*

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 *gluten free*

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

ENTREES

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

 *The Big Three* Our most popular catered entrées. 

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

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

Cauliflower Margherita Fresh tomatoes sautéed in olive oil, garlic, roasted peppers and sweet basil, served over roasted cauliflower—135/70 *gluten free*

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

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 marsala cream sauce—145/75

Roasted Lemon Rosemary Chicken Breast
Lemon, fresh rosemary, olive oil—6/Breast 3/Half Breast
(8 breast/16 half breast minimum) *gluten free*

SIDES

Items are priced for 25 people

Roasted Vegetable Medley—75 *gluten free*

Brussels Sprouts Balsamic glazed roasted brussels sprouts with pancetta and parmesan—60 *gluten free*

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

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 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

Add protein to any pasta dish:

Chicken Breast—45/25 **Shrimp**—60/30

Lobster—70/40

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

Diavolo with crumbled sausage and shrimp—155/80