

Catering Menu



***1739 Maybank Hwy Ste V
Charleston Sc 20412
843-795-6995***

Passed Hor d'oeuvres

Minimum 3dz for one selection

Mediterranean chicken salad tart \$17/dz

Crab salad profiteroles \$22/dz

Smoked salmon mousse bouchees \$19/dz

Vegetable spring rolls with Thai red curry \$17/dz

Sliced beef tenderloin with red onion marmalade on garlic crostini \$26/dz

Tomato bruschetta crostini \$17/dz

Chicken satays with Thai peanut sauce \$19/dz

Blackened tuna tostada with guacamole, sirrachi sour cream, mango salsa \$21/dz

Petite crab cakes with ancho chili and lime aioli \$23/dz

Shrimp tempura with sweet Thai chili sauce \$23/dz

Caramelized onion and goat cheese tarts \$18/dz

Oysters on the half shell with tomato salsa \$21/dz

Beef wellingtons with blue cheese \$24/dz

Crab stuffed mushrooms \$20/dz

Italian antipasto brochette \$19/dz

Assortment of quiches \$17/dz

Coconut crusted fried lobster tail \$28/dz

Displays

Minimum of 30 people

Fresh Vegetable Crudités

Freshly cut seasonal vegetables to include broccoli and cauliflower florets, yellow squash, zucchini, celery, carrots, red and green bell peppers, cucumbers, radishes and eggplant. Served with a southwestern ranch dipping sauce. \$6.75/pp

Imported Cheese and Fresh Fruit

Assorted imported cheeses to include brie, smoked gouda, gorgonzola, boursin, guinness stout, havarti. To accompany this elegant display of cheeses, seasonal fruits and berries to include strawberries, grapes, and pineapple will be offered with lavash crackers and flat breads. \$8/pp

Baked Brie En Croute

A wheel of creamy imported brie wrapped in flaky puff pastry and baked with brown sugar and orange marmalade. Sliced Granny Smith apples, fresh raspberries, blackberries and warm sliced French bread baguettes will accompany this display. \$9/pp

Italian Antipasto

Imported and domestic olives, marinated artichokes, grilled asparagus, roasted red peppers, grilled portabella mushrooms, Genoa salami, Cappelletti, fresh mozzarella with basil pesto, lavash crackers and flat breads \$9/pp

Smoked Salmon

Capers, red onion, chopped eggs, sliced French bread, remoulade. \$8/pp

Chilled Shellfish

Snow crab legs, shrimp, oysters on the half shell, Sapelo Island clams, and Prince Edward Island Mussels. Accompaniments to include gourmet crackers, remoulade sauce, Texas Pete hot sauce, tomato vodka cocktail sauce, and fresh lemon wedges. \$10.50/pp

Pacific Rim Display

Assorted sushi display to include California Rolls, Island Roll, Crunch, Super Crunch, and barbeque eel roll. Pickled ginger, wasabi, and soy sauces will accompany. \$9/pp

Chef Stations

***Minimum 3oppl
\$100 Chef Attendant Fee
2 hour minimum
\$60 each additional hour***

Roasted Angus Beef Tenderloin

Horseradish sour cream, caramelized onions and wild mushrooms, brandy peppercorn gravy, classic béarnaise sauce, Ashley Bakery dinner rolls. \$12/pp

Low Country Shrimp and Grits

Local shrimp, andouille sausage, peppers and onions sauté with gouda cheese grits, and smoked tomato bacon gravy. \$9/pp

Pasta Station (Served with Garlic Bread)

Your choice of any two pastas-cheese tortellini, tri color bow tie pasta, or linguine, and two sauces- marinara, fra diavlo, or pesto alfredo, with broccoli florets, crimini mushrooms, spinach, asparagus and either chicken or shrimp. \$10/pp

Citrus and Herb Roasted Turkey Breast

Apple cider gravy, cranberry orange chutney, honey rosemary aioli, Ashley Bakery dinner rolls. \$8/pp

Build Your Own Ice Cream Sundae

Choose between vanilla and chocolate ice creams and create your own sundae with the following toppings: m&m's, snickers, skittles, hot fudge topping, caramel topping, whipped cream. \$7/pp

Buffet Packages

30 people minimum

Taste of Charleston \$42/pp

- Artisan Salad with tomatoes, cucumbers, red onions, carrots, tossed in Kennerty Farms Honey Mustard Vinaigrette
- Sweet Potato Fritters with Creole remoulade
- Cast iron skillet cornbread muffins with apple cider bacon butter.
- Local Frogmore stew with andouille sausage, corn, red bliss potatoes, shrimp, shellfish broth
- Brown sugar roasted pork loin with whipped garlic potatoes, southern style green beans, sour cherry gravy.
- Pecan Pie with vanilla ice cream, French Huguenot Cake
- Coffee, sweet tea, decaf coffee

Spoletto Sampler \$50/pp

- Caesar salad with focaccia bread croutons, shaved parmigianno reggiano cheese
- Balsamic grilled roasted vegetable platter to include zucchini, squash, eggplant, portabella mushrooms, and roasted red peppers.
- Veal Scaloppini with linguine, lemon and herb caper butter sauce
- Chicken Marsala with rosemary red potatoes, wild mushroom Marsala sauce.
- Tiramisu, Cannolis
- Coffee, decaf coffee with biscotti, sweet tea

Sea Islands Seafood Extravaganza \$62/pp

- Hot spinach and crab dip with Ashley Bakery flatbread
- Arugula salad with cherry tomatoes, cucumbers, carrots, candied pecans, lemon vinaigrette.
- Oysters on the half shell with Texas Pete Hot sauce, crackers, cocktail sauce
- Blackened Mahi, Spanish rice, creole sauté of peppers, onions, and andouille sausage.
- Grilled Salmon with roasted red pepper coulis, asparagus.
- Chocolate mousse profiteroles, New York Style Cheesecake with macerated berries
- Coffee, sweet tea, decaf coffee

“A Plated Affair”

Choose one from the following salads:

- Artisan salad with tomatoes, carrots, onions, tossed in balsamic vinaigrette
- Spinach salad with bacon, chopped eggs, shaved red onions, blue cheese, tossed in lemon vinaigrette
- Traditional Caesar salad

Choose one from the list of appetizers:

- Pan seared lump crab cakes with applewood bacon and corn relish, whole grain mustard sauce.
- Blackened tuna tostada with guacamole, sirrachi sour cream, pico de gallo
- Fried green tomatoes with goat cheese, strawberries, and honey mustard vinaigrette.
- Pan seared diver scallops, applewood bacon and creamed leeks

Choose two for a choice of entrees:

- Grilled 10oz NY strip, garlic mash potatoes, steamed asparagus, brandy peppercorn gravy \$38
- Blackened salmon a la plancha, rosemary roasted new potatoes, vegetable ratatouille, lemon beurre blanc \$26
- Pan roasted organic chicken breast, smoked gouda cheese grits, braised collard greens, andouille sausage and sweet corn gravy \$24
- Sweet tea vodka brined pork chop with honey roasted sweet potatoes, char grilled vegetables \$26
- Petite Filet Mignon, white truffle mash potatoes, burgundy wine reduction, caramelized wild mushrooms \$34
- Smoked salmon and shrimp pasta with bell peppers, onions, cheese tortellini, pesto alfredo \$22
- Pan seared ahi tuna, wasabi mashed potatoes, wok fired stir fry vegetables, citrus soy sauce \$30
- Low Country Paella, shrimp, blue crab, Sapelo Island clams, andouille sausage, chicken, tomatoes, peppers and onions, saffron rice, shellfish broth \$24

Add dessert by choosing one (\$7 extra)

- NY cheesecake with macerated berries
- Red velvet cake
- Carrot cake
- Bailey's Chocolate Mousse
- Death by Chocolate Cake

JPaulz Catering Guide Info

Our catering guide has been designed to provide you with general information about our services. We are committed to offer our very best in food and service and want to build a relationship that will last through many special occasions. If you are interested in celebrating your special occasion with us, the information below will answer many of your questions. Please read through this information and if you have any additional inquires or concerns, please do not hesitate to contact us. We look forward to serving all your special events needs.

Menus

We have included a couple sample menus, but we can custom design a menu to fit your needs.

Off- Premise Catering

We can provide food and services for any location that allows outside catering. Many venues have restrictions and policies that we would need to respect. Also events that include alcoholic beverages must adhere to South Carolina State's Alcohol Beverage Licensing codes and laws.

Offsite BAR

One bartender is required for every 50 people and is designed for 3 hours of service. There is a \$100 bartender fee for every bar. Each additional hour of bar service will result in a \$25 per hour per bartender. If your total guest count is over 150 guests, a minimum of 2 bars will be needed. Glassware maybe included at an additional costs. Any bar packages may be customized to suit your specific tastes.

On-Premise Catering

JPaulz restaurant has a private lounge for events up to 30 people, and the entire restaurant may be rented out for private parties.

Deliveries “drop-offs” and “pick-ups”

We would be glad to drop off or deliver your catered items for a delivery fee of \$75 which includes set up within a 25 mile radius. You are also welcome to pick up your catered food at a pre-arranged time.

Booking Events

After consulting with our Catering Director about dates, time, number of guests and menu, we will permanently book and save your designated date and time with a deposit of 25% of the total sales. We cannot guarantee that date and time until the deposit is received.

Payments and Deposits

A deposit of 25% of total sales will guarantee your date and time. Payment of 25% is required within 14 days of your event date. Outstanding balance is due at the time of your final guest count, 4 business days before your event.

Guest Count Guarantee

A guaranteed count of the number of guests is required 4 business days before the date of event; this is to insure that the accurate amount of food and beverages are ordered per the contract. If the guaranteed count is not received by this date, the amount of food ordered on the contract is the amount that will be charged. If the guaranteed count does not accurately reflect the guest count on the day of the event, the contract fee will be charged for the number of guests guaranteed with an additional cost and service charge for each additional guest.

Refunds and Cancellations

JPaulz will not refund deposits after the contract has been signed. JPaulz shall be entitled to charge liquidated damage fees if the client cancels their event for any reason other than 'Acts of God' after the contract has been signed. This fee is based on the total event value at the time of cancellation. Notification of cancellation must be in written form and by the person whose name is on the contract.

Fees are based upon scale outlined below:

0-7 days prior to event 25% reimbursement fee

8-30 days prior to event 50% reimbursement fee

Additionally, should JPaulz Catering be able to recoup all or a portion of expected revenue, refunds will reflect accordingly.

Tax and Gratuity

State and local taxes for food and beverages are: 8.5%

State and local taxes for liquor: 14.5 %

A gratuity of 18% will be added to all parties in which serving staff attend.

Thank you for your interest in JPaulz Restaurant and allowing us to become part of your special occasion.