



## J Street Catering Menu

### About J Street –

J Street began as a food truck servicing the Denver Metro area. We are excited to be able to offer catering services as well. Our chef brings more than 10 years of catering experience with him in addition to endless creativity and menu ideas. In our packet you will find several menu options. This is only a fraction of what we can do. If you don't see something you like, please give us the opportunity to work with you to create the menu of your dreams.

We prepare our food from scratch every day and spend many hours in our commissary kitchen every morning handcrafting our extraordinary food. Our chef has won several regional and national awards for his food, recipes, creativity, and dedication to the culinary profession. We change our food truck menu every month to keep things fresh for both ourselves and our customers. We pride ourselves on providing exceptional restaurant quality food from our truck and catering services and our customers continue to confirm this is the case. We take food truck and catering cuisine to the next level!

J Street can offer drop-off, set up and clean up, buffet, food truck, and full service catering. We can meet just about any reasonable budget and food requests. Please let us know if you need special cuisine considerations such as gluten free, vegetarian, and vegan.

Feel free to contact us with any questions. We are looking forward to working with you to make your event special and memorable!



## Southwest Option (Buffet)

\$14pp

Salsa Rojo and homemade corn tortilla chips

Stuffed Sopapilla Bar –

- savory, made-from-scratch sopapilla
- grilled seasoned chicken
- pinto beans
- chile rojo sauce
- cheese
- sour cream
- onion relish

### ***Upgrades and add-ons –***

*Carne Asada – marinated steak with grilled onions - \$6pp*

*Pork Carnitas – citrus garlic marinated grilled pork - \$5pp*

*Housemade Colorado pork green chile - \$5pp*

*Posole Rojo – pork hominy stew - \$5pp*

*Housemade queso blanco with homemade flour tortilla chips - \$4pp*

*Elote – grilled corn topped with garlic butter, chipotle salt, cilantro crema, and cotija cheese - \$4pp*

*Bavarian cream filled churros with chocolate sauce - \$4pp*



## Thai Option (Buffet)

\$14pp

Massaman Curry – homemade curry, chicken, onions, potatoes, coconut milk broth

Lemongrass Chicken – minced, wok fried chicken, onions, lemongrass sauce

Thai Beef Salad – cabbage, cucumber, red onion, heirloom cherry tomato, wok fried marinated beef, kaffir lime sauce, Thai basil, mint, cilantro

Jasmine Rice

### ***Upgrades and add-ons:***

*Thai chicken wings – marinated, smoked chicken wings with sweet chili soy glaze - \$6pp*

*Red Curry Fried Rice – house-made red curry, onions, carrots, green bean, Chinese broccoli, egg - \$5pp*

*Thai Stick – doughnut stick with caramelized toasted coconut glaze - \$4pp*



## **Barbeque Option (Buffet)**

**\$17pp**

Smoked Beef Brisket

Smoked Hot Links

Loaded Mac Salad – macaroni, roasted poblano, ham, white cheddar, tangy aioli

Pickled Cucumber Salad – English cucumber, red onions, jalapenos, red wine vinaigrette

Homemade Barbeque Sauces – Carolina mustard, Kansas City style sauce

### ***Upgrades and Add-ons:***

*Freshmade Brioche Buns - \$3pp*

*Grilled Corn Slaw – grilled corn, cabbage, red onion, creamy cilantro lime dressing, cotija cheese - \$4pp*

*Loaded Mashed Potato Salad (cold) – diced, smashed potatoes, sour cream, green onions, cheddar cheese - \$5pp*

*Peach or Apple Crisp (depending on season) - \$5pp*



## **Mediterranean Option**

**\$17pp**

Grilled Chicken Shawarma

Saffron Rice

Couscous Tabbouleh – Israeli couscous, cucumber, red onion, cherry tomato, lemon vinaigrette, parsley

Hummus

Naan

Tzatziki

Feta

Tomato Relish

### ***Upgrades and Add-ons:***

*Beef Shawarma - \$6pp*

*Falafel - \$5pp*

*Roasted Red Pepper Hummus - \$4pp*

*Greek Yogurt Cheesecake with White Chocolate Curls - \$6pp*



## **Pub Menu Option (Buffet)**

**\$14pp**

British Bangers – banger sausage with beer mustard sauce and house-made kraut

White Cheddar Mashed Potatoes

Griddled Irish Beer Cheese Bread

### ***Upgrades and Add-ons:***

*Beer Cheese Fondue with Pretzel Bread - \$6pp*

*Shepherd's Pie – puff pastry, braised beef tenders with onions, mushrooms, carrots, and white cheddar potato crust - \$7pp*

*Roasted Brussels Sprouts Salad – roasted Brussels with onion and fennel, topped with cider vinaigrette - \$5pp*

*Irish Doughnut – Irish Cream old fashioned with chocolate stout glaze and oatmeal streusel - \$5pp*



## **Autumn Option (Buffet)**

**\$10pp**

Fall Chicken Salad – roasted chicken, roasted carrots, onion, celery, dried cranberries, toasted pumpkin seeds, creamy apple cider dressing

Fresh Croissant

Butternut Squash Bisque



## **Winter Option (Buffet)**

**\$10pp**

French Onion Sandwich – creamy cheese aioli, caramelized yellow and red onions, gruyere, champagne vinaigrette on a fresh baguette

Beef Bourguignon Stew – Braised Beef tenders, onions, mushrooms, potatoes in a red wine beef broth





Other Options Available (please contact us for quote):

Food Truck for Private Events

Coffee and Tea

Housemade Lemonade

Sodas

Dessert Display

Wedding Cakes

Bartenders

Servers

Breakfast Menus

Plated Meals

Box Lunches

If you are looking for something in particular, chances are, we can provide it to you. Please contact us!