



— SAMPLE MENUS —

THAI-STYLE GRILLED CHICKEN

Flame-grilled chicken thighs seasoned with a Thai blend of garlic, ginger, coriander, cilantro and lime

GOCHUJANG MEATBALLS

Korean-inspired beef meatballs tossed in a sweet and spicy glaze, sprinkled with sesame seeds and scallions

CITRUS GINGER TOFU WITH SOBA NOODLES

Soba noodles mixed with fresh kale, carrots, green onion and bite-sized cubes of marinated baked tofu, lightly tossed in a tangy citrus ginger dressing

BAHN MI SALAD

Cucumber, pickled carrot, jalapeno and cilantro on a bed of spring mix served with our miso lime vinaigrette

GRILLED ASPARAGUS WITH KUMQUAT GREMOLATA

Fresh, tender grilled asparagus topped with a tangy kumquat gremolata

THAI VEGAN BOWL

Baked sweet potato on a bed of quinoa, kale, lime and cilantro topped with spiced chickpeas and drizzled with a ginger and sweet chili tahini

CHICKEN WITH LEMON AND OLIVES

Boneless chicken breast and thigh roasted with lemon, Castelventrano olives and bay leaf

GRILLED FLANK STEAK

Thinly-sliced grilled flank steak atop a bed of greens, drizzled with chimichurri

CITRUS AND FENNEL SALAD

Shaved fennel, Cara cara, blood and navel oranges, on a bed of spring mix and seasonal chickories

SPRING VEGETABLE FARRO SALAD

Salad of farro, torn kale, carrots, celery, radishes and raw beets lightly tossed in a tarragon vinaigrette topped with feta cheese



ROASTED SEASONAL VEGETABLES

Changes with the seasons. Ex: Roasted tri colored cauliflower and new potatoes, grilled asparagus, charred baby carrots, seasoned with fresh herbs and a splash of lemon

MEXICAN BBQ CHICKEN

Grilled chicken thighs rubbed with Mexican spices and lime

CUBAN PORK

Slow roasted, garlic-citrus rubbed pork shoulder, drizzled with a bright mojo sauce

CITRUS JICAMA SALAD

Lime soaked jicama, cucumber, grapefruit pinwheels, torn mint and pepitas on a bed of spring mix served with citrus vinaigrette

ESQUITES

Salad of grilled corn cut off the cob and tossed with a smoky, spicy, creamy, lime dressing. Topped with cilantro and cotija cheese

CILANTRO RICE

White or brown rice with sauteed onion, garlic and chopped cilantro

VEGAN ENCHILADAS

Corn enchiladas filled with spinach and hominy, topped with tomatillo sauce and a spicy cashew "cheese" sauce

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