

J.P. Gifford

CATERING

J.P. Gifford Catering is your full service answer to any entertaining needs. We cater events from a small dinner party for six to a full service wedding for three hundred people. J.P. Gifford Catering can coordinate wait staff, bar service and rentals.

Use this menu as a quick reference guide for some of the things J.P. Gifford Catering can provide for you. Please do not hesitate to ask to customize your food or menu as we love a challenge.

Please allow for 3 days notice for all orders unless otherwise noted on this menu.

TOSSED SALADS

(pricing is based on a minimum of 10 guests)

Shaved Fennel and Baby Arugula Salad with Shaved Parmesan, Chopped Fresh Tomatoes and Sweet Lemon Vinaigrette | **5.00 per person**

JP Gifford Simple Caesar Salad of Chopped Romaine, Shaved Parmesan, Oil Cured Olives, Croutons and House Made Caesar Dressing | **4.50 per person**

Kale and Baby Spinach Salad with Crisp Bacon, Fried Onions, Dried Cranberries and Ranch Dressing | **5.00 per person**

Baby Greens Salad of Mixed Greens, Shredded Carrots, Sliced Cucumbers, Cherry Tomatoes and Balsamic Vinaigrette | **3.50 per person**

Vietnamese Chopped Salad of Fresh Stir Fry Vegetables and Rice Noodles tossed with Vietnamese Dressing, Chopped Peanuts and Scallions | **5.00 per person**

PASSED HORS D'OEUVRES (20 piece minimum)

Our passed hors d'oeuvres are best when assembled fresh on site by one of our trained staff. We do not offer hors d'oeuvres as a takeaway or delivery item.

Chili Roasted Filet of Beef on Balsamic Glazed Crostini with Pepper Horseradish Crème Fraîche | **2.50 per piece**

Sesame Roasted Tuna with Mustard Miso Sauce and Wakami Salad on Cucumber | **2.75 per piece**

Smoked Trout or Smoked Salmon Mousse on Corn Blini with Capers and Chopped Red Onion | **2.50 per piece**

Roasted Eggplant & Tomato Tapenade with White Truffle Oil on Crostini | **2.25 per piece**

Saffron Infused Lobster Salad with Fresh Dill & Tomato in a Small Pastry Cup | **2.75 per piece**

Poached Shrimp Salad with Chervil & Dill on Crostini | **2.50 per piece**

Zatar Roasted Spiced Leg of Lamb with Tzatziki on Flat Bread Crisps | **2.75 per piece**

Poached Shrimp Cocktail with Spicy J.P. Gifford Cocktail Sauce | **2.00 per shrimp**

Truffle Mushroom Parmesan Risotto Puffs | **2.25 each**

Bite Sized JP Gifford Jumbo Lump Crab Cakes served with Chipotle Aioli | **2.50 each**

PLATTERS AND STATIONARY FOOD

(Small Platter Serves 8-10 | Large Serves 18-24)

Fresh Vegetable Platter with Hummus and Blue Cheese Ranch **45.00 | 75.00**

Fresh Fruit Platter with Honey Whipped Greek Yogurt Dip **45.00 | 75.00** (variety changes with season)

Domestic Cheese and Cracker Platter **45.00 | \$75.00**

Artisanal Cheese and Cracker Platter of Imported and Local Cheeses **65.00 | 110.00**

Antipasto Platter of Imported Cheeses, Olives, Soppressata, Prosciutto, Marinated Vegetables, Breads and Crackers | **150.00**

J.P. GIFFORD MARKET IN KENT ▪ 12 NORTH MAIN STREET ▪ KENT CT 06757 ▪ 860 592 0200

J.P. GIFFORD CAFÉ IN SHARON ▪ 16 WEST MAIN STREET ▪ SHARON CT 06069 ▪ 860 238 3080

▪ JPGIFFORD.COM ▪

DINNER

Whole Poached Salmon Filet with Green Goddess Sauce
| **130 per side** *serves 8-12*

Grilled Salmon Filet with Your Choice of Sauce
| **18.99 per pound cooked weight**

Sesame Roasted Salmon Filet with Your Choice of Sauce
18.99 per pound cooked weight

J.P. Gifford Jumbo Lump Crab Cakes with Chipotle Aioli
| **11.99 per piece**

Whole Roasted Filet with Horseradish Black Pepper
Crème Fraîche | **175.00 serves 8-12**

Grilled Marinated Lamb Top Round with Demi Glace
| **Market Price** (*each serves 2-3*)

Braised Lamb Shank with Demi Glace | **17.99 per shank**
4 shank minimum

*For the following items suggested servings
per pan are* **Half Pan 8-10 | Full Pan 18-24**

Grilled Tuscan Chicken with Artichokes, Capers, Roasted
Tomatoes, Baby Arugula and a Lemon Herb Vinaigrette —
Half Pan 80.00 | Full Pan 150.00

Chicken Marsala — **Half Pan 75.00 | Full Pan 140.00**

Chicken Franchise — **Half Pan 75.00 | Full Pan 140.00**

Chicken Parmesan — **Half Pan 75.00 | Full Pan 150.00**

Baked Ziti — **Half Pan 45.00 | Full Pan 95.00**

Sausage & Peppers — **Half Pan 55.00 | Full Pan 110.00**

Vegetable Lasagna — **Half Pan 75.00 | Full Pan 140.00**

Meat Lasagna — **Half Pan 75.00 | Full Pan 140.00**

4 Cheese Macaroni and Cheese — **Half Pan 45.00**
| **Full Pan 80.00**

POTATOES AND RICE

(prices vary for each preparation and quantity ordered)

Mashed Potatoes, Mashed Sweet Potatoes, Mashed Red

Bliss Potatoes, Truffle Butter Mashed Potatoes, Lobster

Mashed Potatoes, Herb Roasted Baby Potatoes, Wild Rice

Pilaf, Wild Rice, Coconut Steamed Rice



DELI SALADS & SIDES *(minimum of 3 pounds)*

Poached Shrimp with Roasted Tomatoes, Capers, Fresh Basil,
Lemon Juice and EV Olive Oil | **19.95 per pound**

Grilled Vegetable Salad with Sun Dried Tomatoes, Fresh
Basil, Balsamic Syrup and EV Olive Oil | **9.99 per pound**

Roasted Vegetable Salad of Carrots, Parsnips, Butternut
Squash and Asparagus | **9.99 per pound** (*seasonal*)

Grilled or Roasted Asparagus with Lemon Butter
| **11.95 per pound**

Curried Chicken Salad with Dried Fruit & Toasted Coconut,
**J.P. Gifford Classic Chicken Salad, Dried Fruit & Roasted
Walnut Chicken Salad** or **Bacon & Arugula Chicken Salad**
| **10.99 per pound**

Lentil & Roasted Tomato Salad with Fresh Herbs and
Balsamic Vinaigrette | **8.99 per pound**

Southwestern Black Bean & Roasted Corn Salad with
Tomatoes, Fresh Lime and Fresh Cilantro | **9.99 per pound**

**Roasted Red Beet Salad, Toasted Pumpkin Seeds and Blue
Cheese** | **9.99 per pound**

Roasted Fennel Salad with Oven Roasted Tomatoes, Capers,
Dry Cured Black Olives and Sweet Lemon Vinaigrette
| **9.99 per pound**

Orzo Salad with Feta, Roasted Eggplant, Mint, Cilantro,
Peppers and Tomatoes | **9.99 per pound**

Wild Rice Salad with Dried Fruit, Roasted Walnuts and
Orange & Vanilla Scented Vinaigrette | **8.99 per pound**

Pasta Salad with Pesto Vinaigrette, Artichoke Hearts, Tomatoes,
Ricotta Salata Cheese and Arugula | **8.99 per pound**

White Bean Salad with Fresh Basil, Arugula, Fresh Tomatoes
and Lemon Herb Vinaigrette | **8.99 per pound**

THE BUTCHER SHOP

*J.P. Gifford Catering sources our beef, poultry, lamb and fish
from trusted purveyors from around the tri state area. All of our
beef, chicken, lamb and fish are GMO and Hormone Free. We
are happy to cut steaks to order and have fish delivered fresh six
days a week for your next event. Prices vary according to market
conditions. Listed below are some options we are able to source
with 2-3 days notice:*

BEEF

Prime NY Strip Steaks cut to order, **Whole Filet Mignons,**
8 oz Hangar Steaks, Whole Prime Ribs (*bone in or bone out*)

LAMB

Lamb Top Rounds, Lamb Tenderloins, Lamb Loins,
Ground Lamb (*5 pound minimum*)

POULTRY

Hudson Valley Duck Breast, Duck Confit Legs (*minimum 6*),
Smoked Duck Breast, Chicken Breast, Whole Chickens

FISH

**Scottish Salmon, Sushi Grade Tuna, Swordfish, Rhode Island
Red Shrimp, Whole Bronzino, Halibut, Octopus, Calamari.**

*We have the ability to order Pacific Ocean species of fish through
The Honolulu Fish Company based in Hawaii.*