



# Catering Menu

*Don't see what you are looking for?*

*We would be happy to create a personalized menu just for you!*

*Email [cateringjcc@jfedsnj.org](mailto:cateringjcc@jfedsnj.org) for more information.*

## Breakfast

### **Breakfast Bliss**

Assortment of pastries & muffins

Seasonal fresh fruit platter

Orange juice

**\$7.50 per person**

### **Signature Bagel Bar**

Variety of fresh bagels

Classic spreads: cream cheese, butter, fruit preserves

Orange juice

**\$7.50 per person**

### **Schmears, Spreads & Slices**

Assorted bagel basket

Thinly sliced smoked salmon

Sweet smoky whitefish salad

Sliced tomato, onion & caper tray

Seasonal fruit platter

Classic spreads: cream cheese, butter, fruit preserves

Orange juice

**\$12.95 per person**

### **Fresh Start Favorites**

Parfaits layered with vanilla yogurt, crunchy granola, & fresh fruit

Vegetable egg bites

Assortment of bakery style muffins

Seasonal fruit platter

Orange juice

**\$9.95 per person**

*La Colombe Coffee upgrade available during breakfast*

## Lunch/Dinner

### **Garden Delight Platter**

**Please choose up to three selections**

Can be made in wraps or pita pockets  
Includes individual bags of Deep River Potato Chips  
Add pasta salad or potato salad for \$1.99 per person

**The Sunshine Chickpea**  
Chickpeas, celery, scallions, & raisins in a bright vegan curry dressing

**The Coastal Catch**  
Fresh salmon with dill, celery, capers, & roasted red peppers

**The Mediterranean Medley**  
Onions, mushrooms, eggplant, roasted peppers & feta cheese

**The Festival Falafel**  
Falafel with hummus, shredded veggies, red pickled onions & lemon-mint yogurt

**\$11.99 per person**

### **Hearty & Meaty Platter**

**Please choose up to three selections**

Can be made in wraps or crusty baguette  
Includes Deep River Potato Chips  
Add pasta salad or potato salad for \$1.99 per person

**The Classic Comfort**  
Chicken salad with celery, onion & herb mayo

**The Zesty Chicken**  
Sliced chicken with spinach, tomato & lemon-caper drizzle

**The Slow & Savory Brisket**  
Sliced brisket, caramelized onions, spinach & horseradish mayo

**The Cranberry Harvest**  
Sliced turkey with sumac-cranberry sauce & mixed greens

**\$13.99 per person**

### **The J Cafe Bowl Bar**

Bowl Bases (choose two):  
Spring mix, quinoa, pasta

Proteins (choose two):  
Chicken, salmon, falafel, hard-boiled egg

Add-ins (choose up to eight):  
Radish, mushrooms, broccoli, cauliflower, beets, butternut squash, carrots, purple cabbage, red peppers, caramelized onions, pickled onions, pickled jalapeño

Crunch (choose one):  
Pepitas or challah croutons

Dressings:  
House-made seasonal dressings

**\$13.99 per person**

### **The Comfort Combo**

Soup & salad with ½ sandwich platter

Includes: Caesar salad or garden salad, seasonal soup, assorted ½ sandwiches (tuna or egg salad), pasta or potato salad

**\$12.99 per person**

## **Dessert**

### **Dessert Trays**

The Colorful Orchard (\$1.50 per person)  
Fresh-cut fruit

Cookie Classics (\$1.00 per person)  
Cookie tray (D or P) includes chocolate chip, sugar, oatmeal raisin (gluten-free options available upon request)

Chocolate Bliss Bites (\$2.00 per person)  
Chocolate babka & brownie tray (D or P)

*D-Dairy  
P-Pareve*

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Discover the culinary haven that is The J Cafe, an inviting kosher grab-and-go style cafe nestled in the heart of the Katz JCC building. The menu is thoughtfully curated, offering a delightful selection of meat and parve items, all meticulously supervised by the esteemed Cherry K Vaad Hakashruth. Dairy catering options are also available from our separate Kosher kitchen.



Head Chef and Director of Food Service, Stacy Clarke, is a seasoned culinary professional and graduate of the California Culinary Academy in San Francisco. With a passion for culinary arts, Stacy has dedicated over 30 years to the Food Service Industry, embarking on a remarkable journey that began as a waitress and evolved into a multifaceted career spanning various culinary realms.