



corporate events • weddings • event space

The Jazz Kitchen Entree Options

30 person minimum - \$27 per person

Pick one appetizer, one entree, one salad, and choice of dessert.

**Add bread and butter for \$2 per person*

Appetizers

(pick one, to add a second appetizer option add \$4 per person)

Brie-tini

double creme brie, caramelized onion, fig jam, served on a crostini

Spinach-Artichoke Dip

fresh spinach, artichoke, blended artisan cheese, served with pita chips

Cinnamon Grilled Pineapple

*pineapple brushed with cinnamon and caramelized on the grill accompanied with
cinnamon coconut whipped cream*

Caprese Salad

cherry tomatoes, mozzarella, basil, olive oil

Shrimp Ceviche

shrimp, onions, lime juice, salt, pepper, served with tortilla chips

Homemade Hummus Trio

*classic-roasted garlic/lemon/tahini, southwestern-black bean/chipotle/cilantro,
italian-sundried tomato, oregano, cannelline beans*

Phyllo Bites

seasonal veggie blend stuffed in phyllo dough

Post Ironic Pigs in a Blanket

andouille sausage and smoked gouda wrapped in pastry

Artichoke, Spinach, Goat Cheese Stuffed Mushrooms

crimini mushrooms with all the right stuff

Jump & Jive Meatballs

Jump style - sweet chili ginger OR Jive style - spicy barbecue

JK Veggie Platter

served with red pepper hummus dip

Jerk Chicken Satays

brushed with Jamaican Jerk seasoning and served on a skewer

Bacon-Wrapped Stuffed Dates

dates wrapped in bacon, filled with mascarpone

Smoked Salmon Cucumber Wheels

with cream cheese, capers, diced onions, and dill

JK Cheese Board

three delicious assorted cheeses with crackers

Taquitos de Speed

*corn tortillas rolled with chicken, gouda, red onion and jalapeño served with house made pico - *in house only*

The JK Antipasto Platter

assorted Italian meats, mozzarella balls, olives, peppercini, oil / vinegar, balsamic, fresh basil



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Entrees

(choose 1, add additional entree for \$5 per person)

Not-So-Cajun Chicken over Penne Pasta

Oven roasted chicken, sautéed mushrooms and red onions tossed in cajun cream sauce • The JK's signature dish!

Pesto Portabella Pasta

*portabella mushrooms, red bell peppers, shallots, grated parmesan cheese, goat cheese served over tortellini with creamy basil pesto *vegetarian/or with chicken*

Shrimp Etoufee over White Rice

shrimp, chicken, andouille sausage, bell peppers, celery, served with dark creole sauce

Citrus / Tequila Pulled Pork

marinated overnight in tequila, JK spices, oranges, slow cooked for 7 hours and finished with our homemade chipotle / BBQ sauce

Jerk Chicken

marinated overnight in garlic dressing, then grilled and brushed with Jamaican Jerk sauce, served on a bed of dirty rice.

Jambalaya

andouille sausage, shrimp, chicken, onions, peppers in cajun seasoned rice

Mama's Melt-In-Your-Mouth Lasagna

three layers of ground beef, veal, mushrooms, ricotta and mozzarella cheeses, tomato and asiago cream sauces tucked among sheets of pasta

Black Bean / Tortilla Lasagna

*with corn, poblano peppers, spinach, tomato, asiago and cotija cheese, and layers of tortilla in lieu of pasta *vegetarian*

Paillard's Lemon Chicken Pasta

*sautéed chicken, lemon juice, artichoke hearts, capers, tomato, basil, white wine, fresh parmesan, garlic, over penne pasta *could be prepared vegetarian*

Salads

(choose 1, add additional salad for \$4 per person)

Strawberry Spinach Salad

fresh spinach, strawberries, caramelized walnuts, bleu cheese with strawberry-champagne vinaigrette

Caesar Salad

romaine lettuce, grated parmesan cheese, croutons with creamy caesar dressing

Arugula Bourbon Salad

arugula, spring mix toasted pine nuts, roasted carrots, golden raisins, asiago cheese with cider-bourbon vinaigrette

The Pear Drum Salad

spring mix, dried cranberries, pear, red onion, tomato, asiago cheese with homemade rosemary pear vinaigrette.

Bebop Salad

mixed baby greens, cherry tomatoes, black olives, pepperoncinis, pepperoni, artichoke, shaved parmesan with house vinaigrette.



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••• substitute an entree below - add \$6 per person ••• add an entree below - add \$8 per person

Walnut Crusted Salmon

walnuts, brown sugar, spice blend coated on fresh Atlantic salmon, served on a bed of spinach

Grilled Salmon

fresh Atlantic salmon perfectly seasoned with salt and pepper served on a bed of spinach

Churrasco Grilled Flat Iron Steak

Marinated in cajun spices, sliced and cooked medium rare, served on a bed of cilantro/chimichurri rice

Brie / Spinach stuffed Chicken Breast

baked and accented with an asiago herbed beurre blanc sauce

Rosemary Pork Loin

with cranberry, pear, goat cheese, caramelized onion

•••• substitute an entree below - add \$10 per person •••• add an entree below - add \$12 per person

Beef Tenderloin

crusted with herbs and peppercorn, served with crimini mushrooms and au jus

Spanish Paella

a JK specialty! shrimp, tilapia fish, mussels, andouille sausage, and chicken in a savory saffron rice



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Sides

(choose 1, add additional sides for \$3 per person)

**Roasted Seasonal Vegetables, Garlic Mashed Potatoes, Herb
Roasted Red Potatoes, Mashed Sweet Potatoes**

**Wild Rice Pilaf, Dirty Cajun Rice, Orzo ratatouille, Quinoa with
chopped vegetables, Asiago Mac & Cheese**

Dessert Choices

(choose 1, add additional dessert for \$4 per person)

Chocolate Dipped Strawberries, Cookie Variety, Assorted Cheesecake Bites, Chocolate cups filled with cappuccino mousse, Wonton Delights (choose 1 flavor, cannoli, pecan pie, apple crisp, strawberry cheesecake)

to add choice below, please add \$4pp

White Chocolate / Blueberry Bread Pudding

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Please note that pricing does not include labor costs or rental needs.

Orders are subject to 9% Indiana state tax.

An Event Coordinator is required for all weddings and catered events 100 guests or more at a charge of \$30 an hour.

Servers are \$25 an hour, 1 hour before event time and 1 hour after event time ends

This includes the server time for set up and teardown, not just the event itself.

Below is a listing of the amount of servers you will need at most catered events.

- up to 50 guests = 1-2 servers
- 51-100 guests = 2-4 servers and possible coordinator
- 101-150 guests = 4-5 servers and coordinator
- over 150 guests will be priced per event

Rentals

Pricing will vary depending on your event needs.

Cake Service

The Jazz Kitchen is pleased to provide cake cutting service for your cake at no extra charge.

We have done our best to keep our pricing simple. Please keep in mind that the pricing does not reflect extra load-in, extra set-up or working obstacles. Additional charges may apply in these situations.

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