

Jazzy's Catering Menu

Breakfast, Lunch, Dinner Buffets
Specialty Buffets
2024



701-781-2173 | jazzysfood@gmail.com | Fargo, ND
www.jazzysmobilekitchen.com

BREAKFAST

Breakfast Buffets

Prices listed are per guest.

Eye Opener Buffet \$17

- Scrambled eggs
- Hashbrown casserole
- Bacon
- Buttermilk biscuits
- Sausage gravy
- Fresh fruit medley
- Assorted muffins

Top of Morning Buffet \$17

- Scrambled eggs
- French Toast
- Maple syrup
- Bacon or Sausage links
- Fresh fruit medley
- Assorted muffins

Sunrise Buffet \$16

- Scrambled eggs
- Hashbrown casserole
- Bacon or Sausage links
- Fresh fruit medley
- Assorted muffins

Egg Bake Buffet \$20

- Sausage egg bake
- Ham and cheese egg bake
- Bacon hashbrown egg bake
- Fresh fruit medley
- Assorted muffins



LUNCH

Box Lunches \$12

Each box lunch is custom made with either a bun or a croissant with lettuce and provolone cheese. All boxed lunches include the following: Individual bag of Zapp's chips | Fresh whole fruit | Cookie

Please select from the following:

- Smoked Pit Ham
- Honey Turkey
- Pastrami
- Genoa Salami
- Chicken Salad

Please select from the following sauces:

- Mayonnaise
- Creole Mustard
- Creole Mayonnaise

Deli Style Buffet \$15

A variety of sliced meats and cheeses arranged on trays so guests can build their own delicious creations. All Deli Style Buffets include the following: Garden Salad | Individual variety of Zapp's chips | Cookies

The Deli Lunch includes:

- Smoked ham, honey turkey breast, genoa salami, and pastrami
- Provolone, mozzarella, and pepperjack
- Lettuce, tomatoes, dill pickles
- Sandwich buns or croissants
- Mayonnaise, creole mustard, creole mayonnaise

*Choice of one or two of the following Salads:
add \$3 per person*

- Italian pasta salad
- Potato salad
- Spring pasta salad
- Macaroni and cheese pasta salad
- Coleslaw
- Creamy Cucumber & Onion
- Caesar Salad

*Choice of one or two of the following Soups:
Add \$3 per person*

- Chicken Noodle
- Chicken Wild Rice
- Tomato Basil
- Wisconsin Cheese
- Loaded Potato
- Broccoli Cheese
- Vegetable

DINNER

HOMESTYLE BUFFETS

Prices listed are per guest. All Homestyle buffets include the following:
Garden Salad | Veggie Tray | Dinner Rolls with butter | Assorted Cookie Tray

Classic Homestyle Buffet \$18

Choice of one of following meats:

- Baked Ham
- Beef Roast
- Pulled Pork with Buns
- Shredded Beef with Buns
- French Dips with Hoagies
- Louisiana Sloppy Joes with Buns

Choice of two of the following sides:

- Mashed Potatoes
- Hashbrown Casserole
- Mac & Cheese
- Candied Carrots
- Corn with peppers
- Green Bean Casserole
- Baked Beans

Add Salad or Soup to *any* Buffet \$3 per person

Choice of one or two of the following Salads:

- Italian pasta salad
- Potato salad
- Spring pasta salad
- Caesar salad
- Macaroni & Cheese pasta salad
- Coleslaw
- Creamy Cucumber & Onion

Pasta Buffet \$17

Choice of two of the following pastas:

- Penne with Sausage and Peppers
- Bowtie Blackened Chicken Alfredo
- Rotini with Meat Sauce
- Penne with Marinara
- Creamy Garlic Bowtie Alfredo

Upper Midwest Buffet \$16

Choice of two of the following hotdishes:

- Tator tot Hotdish
- Goulash
- Ham and Scalloped Potatoes
- Chicken Noodle Hotdish
- Chicken Wild Rice Hotdish

Chili and Baked Potato Buffet \$16

Toppings:

- Bacon bits
- Green onion
- Shredded cheese
- Sour cream

Choice of one or two of the following Soups:

- Chicken Noodle
- Chicken Wild Rice
- Tomato Basil
- Wisconsin Cheese
- Cream of Potato
- Vegetable
- Broccoli Cheese

NEW ORLEANS FAIRE

A Taste of New Orleans Buffet \$18

Prices listed are per guest.

A Taste of New Orleans buffet includes the following:

Garden Salad | Dinner Rolls with butter

Choice of three of the following:

- Jambalaya
- Gumbo with a side of rice
- Red Beans and Rice
- Dirty Rice
- Maque Choux
- Creole Shrimp with side of rice
- Creole Chicken with side of rice
- Cajun Pasta
- Pastalaya
- Muffuletta Po'boys

Jazz It Up Buffet \$20

Price listed are per guest. Jazz It Up buffet includes the following:

Garden Salad | Individual variety of Zapp's Chips | Sandwich Buns
Mayo | Creole Mayo | Creole Mustard | BBQ | Bayou Sauce

Choice of one of the following:

- Creole Pulled Pork
- Cajun Shredded Beef with Debris Gravy

Choice of two of the following:

- Jambalaya
- Dirty Rice
- Red Beans and Rice
- Gumbo with a side of rice
- Cajun Pasta
- Mac & Cheese with Smoked Sausage
- Pastalaya
- Louisiana Baked Beans
- Roasted Mardi Gras Potatoes
- Maque Choux

Additional choice is \$4 per person

NEW ORLEANS FAIRE (cont.)

Po'boy Buffet \$16

This deli meal includes your choice of pre-made hoagie sandwiches.

Po'boy Buffet includes the following:

Garden Salad | Individual variety of Zapp's chips | Assorted cookies

Choice of three of the following Po'boys:

- **Muffuletta**
Ham, Pastrami, Genoa Salami, Provolone, Mozzarella and topped with an Olive Salad
- **Big Easy**
Ham, Pastrami, Genoa Salami, Provolone, Lettuce, Tomato, Mayo
- **French Quarter**
Ham, Lettuce, Tomato, Mayo
- **Mid-City**
Turkey, Lettuce, Tomato, Mayo
- **Garden District**
Pastrami, Lettuce, Tomato, Mayo

ADD Salad or Soup

Choice of one or two of the following Salads:

add \$3 per person

- Italian pasta salad
- Potato salad
- Spring pasta salad
- Macaroni and cheese pasta salad
- Coleslaw
- Creamy Cucumber & Onion
- Caesar Salad

Choice of one or two of the following Soups:

Add \$3 per person

- Chicken Noodle
- Chicken Wild Rice
- Tomato Basil
- Wisconsin Cheese
- Loaded Potato
- Broccoli Cheese
- Vegetable



Appetizers

Assorted Cocktail Sandwiches	\$2.75 each
Queso w/ Tortilla Chips	\$1.50 / person
Deviled Eggs	\$25 (2 dozen)
Southwest Taco Dip w/ Chips	\$25 serves 15
BBQ Smokies	\$30 serves 25
Meatballs Asian Style	\$22 per dozen
Meatballs BBQ	\$22 per dozen

Desserts

Fruit Cups	\$40 per dozen
Cookie Tray	\$50 – 4 dozen
Banana Bread	\$25 – 30 pieces
Chocolate Chip Bars	\$21 per dozen
Brownies	\$21 per dozen
Mini Cheesecakes with Caramel Apple Sauce	\$3 per person

Drinks

Snapple Juice	\$2 per bottle
Snapple Lemonade	\$2 per bottle
Bottled Water	\$2 per bottle
Soda	\$2 per can
Coffee w/ Individual Creamers	\$12 gallon

Ala Carte- serves 25

Fresh Fruit Tray with dip	\$75
Fruit and Cheese Tray	\$60
Fresh Vegetable Tray	\$75
Meat & Cheese Tray	\$70
Relish Tray	\$55
Garden Salad	\$75
Caesar Salad	\$75
Italian Pasta	\$75
Potato Salad	\$75
Spring Pasta Salad	\$75
Coleslaw	\$75
Creamy Cucumber & Onion	\$75
Pulled Pork w/ Buns	\$175
Shredded Roast Beef w/ Buns	\$200

NOLA Ala Carte

Jambalaya	\$100 serves 16
Gumbo	\$100 serves 16
Dirty Rice	\$110 serves 12
Red Beans & Rice	\$100 serves 15
Shrimp Creole	\$120 serves 12
Cajun Pasta	\$110 serves 16
Maque Choux	\$40 serves 12
Louisiana Baked Beans	\$100 serves 16
Creole Pulled Pork w/buns	\$110 serves 16
Cajun Shredded Beef w/buns	\$130 serves 16
Olive Salad	\$16 (16 oz)
White Rice	\$10 (32 oz)

Thank you for taking time to look over the catering menu. If you have any special requests or would like to create your own buffet, please contact me and we can discuss options.

I look forward to serving you! Laissez les bon temps rouler!

Please contact Jazzy's for scheduling at least 2 weeks prior to your event.

Disposable plates, cutlery, and napkins will be supplied.

All prices are subject to a 7.5% ND or 7.875% MN sales tax.

Delivery fee is \$10.

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NEW ORLEANS FAIRE DESCRIPTIONS

“Holy Trinity” – A mix of peppers, onions, and celery.

Jambalaya – Creole Rice Dish with chicken and andouille sausage slow simmered in a sauce of Cajun “holy trinity” and tomatoes.

Gumbo – A hearty Cajun stew with chicken and andouille sausage. Topped with white rice.

Red Beans and Rice – Red beans and white rice with andouille sausage, fall apart ham hock, Cajun “holy trinity” in a tomato sauce of herbs and spices.

Dirty Rice – Rice dish filled with pork sausage, ground beef, Cajun “holy trinity” & spices.

Louisiana Maque Choux – An Indian creole corn dish.

Muffuletta Po’boy – A hoagie filled with Genoa salami, ham, pastrami, provolone, mozzarella, and topped with an olive salad.

Creole Shrimp – Cooked shrimp in a mixture of tomatoes, the Cajun “holy trinity”, spiced with Louisiana seasonings. Served over steamed rice.

Creole Chicken – Cajun spiced chicken simmered in a mixture of tomatoes, the Cajun “holy trinity”, Louisiana seasonings. Server over steamed rice.

Cajun Pasta – Pasta tossed with Cajun chicken, andouille sausage, bell peppers, and onion in a creamy tomato sauce. Topped with green onions.

Pastalaya – Pasta tossed in a tomato-based sauce with Cajun chicken, andouille sausage, Cajun “holy trinity”, and herbs.

Louisiana Baked Beans – Smoky and spicy dish of three types of beans, bacon, andouille sausage in a rich sauce.

Mardi Gras Potatoes – Yukon gold, purple potatoes, and sweet potatoes roasted with herbs.