

(317) 283-2776

Jacquie's
gourmet catering



/jacquiescafe

Jacquies.net



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gourmet catering

It's always better
to give than to receive.

For your next Holiday Party let
Jacquie's Gourmet Catering help,
so you can Relax.

with a wide & unique selection
to choose from.

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Soups

Roasted Maple Butternut Squash Bisque	\$29 half Gallon
Tomato and Basil Soup	\$29 half Gallon
Apple, Parsnip and Rutabaga Soup	\$29 half Gallon
Kale, Vegetables and Quinoa	\$29 half Gallon

Salads: serves 6 to 8

Organic Mixed Field Greens with Dried Cherries, Candied Walnuts, Goat Cheese and Champagne Vinaigrette **\$35.00**

Kale Salad with Apricots, Lemon, Shaved Parmesan, Olive Oil and Toasted Almonds
\$35.00

Winter Apple Salad with Spinach, Apples, Candied Walnuts and Champagne Vinaigrette **\$35.00**



Complete Dinners feeds 6 to 8

Turkey

Free Range All Natural Brined Turkey, Sherry Turkey Gravy, and Cornbread Dressing with Sage, Whipped Sweet Potato's, Cranberry, Orange and Rosemary Relish, Greens Beans with Almonds.

Bourbon Pecan Pie or Pumpkin Pie

\$240.00

Bone- In, Spiral Cut Ham

Honey Chipotle, Glazed Ham, Cornbread Dressing with Sage, Cranberry, Orange and Rosemary Relish, House Made Brioche Kale Gratin, Roasted Autumn Vegetables.

Bourbon Pecan Pie or Pumpkin Pie

\$220.00

Prime Rib

Angus Prime Rib, Truffled Mashed Potato, Signature Brussels Sprouts, Horseradish Cream, Au Jus.

Bourbon Pecan Pie or Pumpkin Pie

\$320



Al La Carte Serves 6 to 8

Roasted Free Range Turkey with Sea Salt, Black Pepper and Herbs de Provence	\$109
Roasted Turkey Bone in Breast	\$89
All Natural Braised Beef Brisket	\$99
Whole Beef Tenderloin: seared, au poivre, certified Angus served 4lb average	\$239

Prime Rib

Angus Half Prime Rib, Horseradish Cream, Au Jus	\$239
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Sides-serves 6 to 8

Sherry Turkey Gravy	\$15
Cranberry, Orange Rosemary Relish	\$12

Dressings- serves 6 to 8

Sourdough Dressing with Andouille and Portobello Mushrooms	\$24
Traditional Cornbread Dressing	\$20
Wild Rice Dressing	\$22



Vegetables: serves 6 to 8

- Signature Green Beans Almondie **\$20**
- Roasted Brussels Sprouts with Caramelized Onions **\$20**
- Jumbo Asparagus with Gremolata Butter **\$22**
- Roasted Autumn Roasted Root Vegetables **\$20**
- Golden Beet, Goat Cheese and Champagne Vinaigrette **\$16**
- Roasted Garlic Mashed Potato **\$20**
- Dauphinoise Potatoes **\$28**
- Maple Sweet Potatoes **\$24**
- Smoked Gouda Potato Gratin **\$22**
- Truffled Mashed Potato **\$26**
- Brioche Kale Gratin **\$18**
- Three Cheese Mac and Cheese with Garlic and Parsley Crust **\$23**

Desserts

- Caramel and Apple Pie **\$30**
- Bourbon Chocolate Pecan Pie **\$40**
- Cranberry Apple Crumb **\$40**
- 7 Layer Carrot Cake **\$55**
- Flourless Chocolate Cake **\$40**
- Red Velvet Cake **\$40**
- Pumpkin Pie **\$30**