

JIMMY'S AMERICAN GRILL

BANQUET MENU

CONTACT:

Banquet Sales Manager on Duty

PHONE:609-291-0200 FAX:609-291-0293

140 Route 130 South, Bordentown, NJ 08505

email: info@jimmysamericangrill.com

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REQUEST PRIVATE DINING

Planning your next event or lively celebration? Our team can't wait to help you create your memorable event.

We put all our passion into delivering an extraordinary experience for each and every one of our guests.

So For Us, The Answer is "Yes".

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- Corporate/Business Meetings
 - Birthday Celebrations
 - Anniversary Parties
 - Rehearsal Dinners
 - Holiday and Christmas Parties
 - Funeral Luncheons
 - Engagement Parties
 - Retirement Parties
 - Luncheon Events
 - Baby & Bridal Shower
 - Christenings
 - Communions
 - Family Gatherings
 - Fund-raises
 - Graduation Parties
 - Office Happy Hours

**WE LOOK FORWARD
TO HOSTING YOUR NEXT
EVENT AT JIMMY'S AMERICAN GRILL**

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JIMMY'S EARLY MORNING WARM UPS!

CONTINENTAL BREAKFAST

Monday~Friday

"Great For Private Meetings!"

\$15.99 per person

Assortment of Homemade Danish, Muffins, Bagels & Cream Cheese

Add Seasonal Fresh Fruit **\$2.00** per person

Beverage: Coffee, Hot Tea, Ice Tea, Soda, Assorted Specialty Herbal Teas.



THE "NEVER ENDING" JIMMY'S FAMILY STYLE BREAKFAST

Great for Family Get Together, Showers, or Group Outings!

All you can eat for **\$27.99** per person

Assortment of Danish • Mix Bread Selections • Scrambled Eggs

Pancakes • French Toast • Pork Roll • Country Bacon

Breakfast Sausage • Hash Brown • Seasonal Fresh Fruit

Freshly Toasted Breads with a Variety of Jams

Beverage: Orange Juice, Coffee, Hot Tea, Ice Tea, Soda, Assorted Specialty 'Mighty Leaf' Teas.

LINENS (48 hours notice) **\$2.00** per head - Tablecloths and linen napkins

Final Payment due the day of the Event. Personal Checks and Debit Cards are not accepted as Final Payment.

All Payments by Credit Card a 3% Surcharge will be applied.

20% Gratuity & 6.625% Sales Tax will be added to all Parties

THE “NEVER ENDING” JIMMY’S BREAKFAST BUFFET

Great for Family get Together, Showers, or Group Outings!
(Minimum 35 people to 140 people Maximum Private Room)

All you can eat for **\$32.99** per person

Assortment of Danish

Apple, Cheese Danishes - Corn, Blueberry Muffins

Mix Bread Selections

White, Wheat, Rye, Bagel, Homemade Rolls

Cream Cheese

Variety of Jams

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Scrambled Eggs

Pancakes

French Toast

Eggs Benedicts

Poached Eggs with Canadian Bacon on an English Muffin, topped with Hollandaise Sauce

Breakfast Quesadillas

Scrambled Eggs, Bacon, Mixed Cheese, Guacamole and Sour Cream

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Pork Roll

Country Bacon

Breakfast Sausage

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Grits

Hash Brown

Seasonal Fresh Fruit

Beverage

Orange Juice, Coffee, Hot Tea, Ice Tea, Soda, Assorted Specialty Herbal Teas.

LINENS (48 hours notice) **\$2.00** per head - Tablecloths and linen napkins

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PRIVATE DINING & EVENT MENU OPTIONS

LUNCH OPTION #1

\$26.99

ALL DAY EVERYDAY

Choice of Soup of the Day or House Salad
(Caesar or Greek Salad \$2.99 Extra Per Person)

Choice of any Three

Chicken Caesar Salad

Fresh Romaine Tossed in a Creamy Caesar with Garlic Herb Croutons & Parmigiana Cheese

Cobb Salad

Iceberg Lettuce topped with Diced Egg, Cheddar Cheese, Diced Tomatoes, Bacon, Crumbled Blue Cheese and Red Onions

Chicken Caesar Wrap

Grilled Chicken with Romaine, Croutons and Caesar Dressing

Classic Burger

Classic Cheese-burger

American Cheese

California Avocado Burger

Lettuce, Tomato and Fresh Avocado

Bbq Burger

House BBQ Sauce with Cheddar Cheese and Fried Onions Strings

Black And Blue

Blackened Seasoning, Melted Blue Cheese Crumbles and Fried Onion Strings

Blackened Chicken

Cheddar Cheese, Iceberg Lettuce, Tomato, Mayo on a Toasted Ciabatta roll

Cuban

Slow Roasted Pork, Country Ham, Swiss Cheese, Dill Pickles, Mustard and Mayo
on a Cuban Bread

Philly Cheese Steak

White American Cheese, Grilled Onions, Bell Peppers on a Toasted Torpedo Roll

BBQ Pulled Pork

Slow Roasted, Pulled and Marinated in BBQ Sauce with Fried Onion Strings,
Cheddar Cheese on a Brioche Bun

Buffalo Chicken

Crispy Spicy Buffalo Chicken with Sliced Tomato, Lettuce & Ranch on a Ciabatta Roll

Bacon Avocado And Chicken

Provolone, Sauted Onions, Lettuce, Tomato, Pesto Mayo
on a Toasted Ciabatta Roll

All above served with French Fries

(Add Cole Slaw and Pickle upon request +0.99)

Dessert: Choice of Rice Pudding, Chocolate Pudding, Jello or Ice Cream (Choose Two)

Beverage: Coffee, Hot Tea, Ice Tea, Soda, Assorted Specialty 'Mighty Leaf' Teas.

LINENS (48 hours notice) **\$2.00** per head - Tablecloths and linen napkins

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PRIVATE DINING & EVENT MENU OPTIONS

LUNCH OPTION #2

\$29.99

11:30AM TO 3PM

Everyday

Choice of Soup of the Day or House Salad
(Caesar or Greek Salad \$2.99 Extra Per Person)

Choice of any Five

Lunch Portion Chicken Parmigiana

Lightly Breaded & Baked with Melted Mozzarella & Tomato Sauce
Served with Linguini

Lunch Portion Chicken Francaise

Sauteed with Broccoli and Lemon Butter White
Wine Sauce, Served over Angel Hair Pasta.

Lunch Portion Linguini Primavera

Prepared in a White Sauce with Fresh Garden Vegetables,
Extra Virgin Olive Oil and Garlic

Lunch Portion Chicken Rigatoni Alla Vodka

in a Tomato-Cream Sauce and Vodka

Lunch Portion Chicken Fettuccine Alfredo

Creamy White Sauce

Lunch Portion Broiled Filet of Flounder (8oz)

Served with Lemon Butter Sauce, Mashed Potatoes and Broccoli

Lunch Portion Fried Filet of Flounder (8oz)

Served with Tartar Sauce and Lemon Wedges, French Fries and Cole Slaw

Lunch Portion Chopped Sirloin of Beef (10oz)

Grilled to Perfection and Served with Grilled Onions and Mashed Potatoes

Dessert: Choice of Rice Pudding, Chocolate Pudding, Jello or Ice Cream (Choose Two)

Beverage: Coffee, Hot Tea, Ice Tea, Soda, Assorted Specialty Herbal Teas.

LINENS (48 hours notice) **\$2.00** per head - Tablecloths and linen napkins

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PRIVATE DINING & EVENT MENU OPTIONS

DINNER OPTIONS #1

\$39.99

ALL DAY EVERYDAY

Choice of Soup of the Day or House Salad
(Caesar or Greek Salad \$2.99 Extra Per Person)

Choice of any Three

Chicken Milanese

Thinly Pounded Chicken Lightly Crusted in a Mix of Pecorino Romano and Panko,
Sauteed in Lemon Sauce Topped with Fresh Arugula Salad

Chicken Parmigiana

Lightly Breaded & Baked with Melted Mozzarella & Tomato Sauce
Served over Linguini

Chicken Francaise

Sauteed with Broccoli and Lemon Butter White
Wine Sauce, Served over Angel Hair Pasta.

Baby Back Ribs

Full Rack Baby Back Ribs Served with French Fries and Corn on the Cob

North Atlantic Salmon

Broiled, Served with Lemon Butter Sauce, Mashed Potatoes and Broccoli

Crab Overstuffed Flounder

Served with Lemon Butter Sauce, Mashed Potatoes and Broccoli

Pork Chops

24oz Very Flavorful Center Cut Chops, Grilled to Perfection. Served with Roasted Lemon Potatoes and Broccoli

New York Strip Sirloin

10oz USDA Prime, Center Cut, Seasoned & Perfectly Seared. Served with Baked Potatoes and Mixed Vegetables

Dessert: Choice of Rice Pudding, Chocolate Pudding, Jello, Ice Cream or House Cake

Beverage: Coffee, Hot Tea, Ice Tea, Soda, Assorted Specialty Herbal Teas.

LINENS (48 hours notice) **\$2.00** per head - Tablecloths and linen napkins

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PRIVATE DINING & EVENT MENU OPTIONS

DINNER OPTIONS #2

\$69.99

ALL DAY EVERYDAY

Choice of Soup of the Day or House Salad
(Caesar or Greek Salad \$2.99 Extra Per Person)

Choice of any Three

Filet Mignon

10oz Choice or Better Center Cut, Seasoned and Grilled to Perfection. Served with Baked Potato and Broccoli

New York Strip Sirloin

16oz USDA Prime, Center Cut, Seasoned & Perfectly Seared. Served with Baked Potato and Broccoli

Rib Eye Steak

24oz Ultimate Full Flavor Steak Experience Served with Baked Potato and Broccoli.

Pork Chops

24oz Very Flavorful Center Cut Chops, Grilled to Perfection. Served with Roasted Lemon Potatoes and Broccoli.

Baby Back Ribs

Full Rack Baby Back Ribs. Served with French Fries and Corn on the Cob

Shrimp Scampi

Sauteed with Garlic, White Wine, Lemon, Herbs and Broccoli
Served over Rice

North Atlantic Salmon

Broiled, Served with Lemon Butter, Mashed Potatoes and Broccoli

Jumbo Crab Cakes

“Baltimore’s Favorite” a Generous Amount of Jumbo Lump Crab Meat. Served with Mashed Potatoes and Broccoli

Add on

Fried Jumbo Shrimp(3) 14.99 Per Person

Broiled Maryland Crab Cake(4oz) 14.99 Per Person

Brazilian Lobster Tail(6oz) 19.99 Per Person

Dessert: Choice of Rice Pudding, Chocolate Pudding, Jello, Ice Cream or House Cake

Beverage: Coffee, Hot Tea, Ice Tea, Soda, Assorted Specialty Herbal Teas.

LINENS (48 hours notice) **\$2.00** per head - Tablecloths and linen napkins

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JIMMY'S BANQUET BUFFET MENU

LUNCH \$34.95

11:30AM TO 3PM Every Day

DINNER \$46.95

All Day Every Day

The Buffet Menu Comes Complete with Breads, Three Entree Choices, Starch, Vegetable, Unlimited Hot and Cold Beverages. **Must Guarantee Final Count for a Buffet (Min 35 People).**

SALAD

Crispy Lettuce, Red Onions, Tomatoes, Cucumbers, Shredded Carrots, Red Cabbage.
Served with Balsamic Vinaigrette. **(Caesar or Greek Salad \$2.99 Extra Per Person)**

ENTREES

Choose Three Entree to be Offered

SEAFOOD

Grilled Salmon, Grilled Atlantic Salmon Served with Lemon and Butter
Mini Crab Cakes, Petite 3oz Broiled Crab Cakes with a Lobster Cream Sauce
Flounder, Broiled Flounder Served in a Herb Lemon Butter

CHICKEN

Greek Style Lemon Chicken (Bone-in), Perfectly Pan Seared, Flavorful Fresh Squeeze Lemon and Herbs
Marsala, Sautéed with Mushrooms, Shallots in a Marsala Wine and Homemade Demi Glaze
Francaise, Sautéed with Broccoli and Lemon Butter Sherry Wine Sauce
Scampi, Garlic Butter and Touch of White Wine and Broccoli

PASTA

Choose Type of Pasta and Type of Sauce
PASTA, Penne, Rigatoni, Linguini or Angel Hair
SAUCE, Classic Tomato, Vodka Blush, Alfredo or Pesto Cream Sauce

STARCH

Choose One of the Following
Yukon Gold Mashed Potatoes, Roasted Herb Potatoes
Oven Roasted Lemon Potatoes, Rice

VEGETABLE

Choose One of the Following
Fire Roasted Vegetable Medley, Green Beans or Broccoli

CARVING STATION

Additional Charge Per Person (Market Price)

ROASTED TURKEY, Served with Turkey Gravy
BAKED VIRGINIA HAM, Served with Pineapple Topping

ROAST BEEF, Served with Au Jus
PRIME RIB, Served with Port Wine Demi Glaze

DESSERT

Additional \$4.00 Per Person, Choose One of the Following

CELEBRATION CAKE, 1/2 Yellow 1/2 Chocolate Cake with Butter Cream Frosting, Choose of Writing & Decorative Colors
MINI PASTRIES, Variety of Cream Puffs, Eclairs, Chocolate Covered Strawberries, Mini Cannolis, Bite Size Cakes & Brownies

ICE CREAM, Scoop of Vanilla or Chocolate Ice Cream

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HORS D'OEUVRES PACKAGE

AVAILABLE FOR AN HOUR AND THIRTY MINUTES SERVICE
BUFFET OR FAMILY STYLE (MIN 35 PEOPLE)

\$25.99 per person (with Dinner)

\$27.99 per person (not combined with other packages)

Fried Calamari

Marinara Sauce and Lemon

Hummus Dip

A Blend of Chickpeas, Garlic, Lemon and Extra Virgin Olive Oil
Served with Seasoned Flat Bread

Spinach Artichoke Dip

Spinach and Roasted Artichokes in a Creamy Cheese Sauce with Rainbow Tortilla Chips

Bases Loaded Skins

Topped with Broccoli, Bacon, Cheddar Cheese Served with Sour Cream and Scallions

Chicken Tenders

Hand Breaded, Fried Crispy and Served with Spicy Marinara Sauce

Chicken Quesadilla

Flour tortilla stuffed with blackened chicken, Jack Cheese, Sautéed Red and Green Bell Peppers
and Caramelized Onions, Served with Guacamole, Sour Cream and Pico de Gallo

Plump Juicy Wings

Classic or Carolina BBQ

Beverage: Coffee, Hot Tea, Ice Tea, Soda, Assorted Specialty Teas.



GROUP PLATTERS AVAILABLE

Crudite (Raw Vegetable Platter)

Small (Up to 35 People) **\$75.00**

Large (35 to 60 People) **\$99.00**

Fresh Fruit Platter

Small (Up to 35 People) **\$75.00**

Large (35 to 60 People) **\$99.00**

Cheese/Crackers/Grapes Platter

Small (Up to 35 People) **\$60.00**

Large (35 to 60 People) **\$99.00**

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RAW BAR SELECTIONS

25 Shrimp \$75.00

25 Clams \$45.00

25 Oysters \$55.00

Seafood Ceviche (Shrimp/Jumbo Lump Crabmeat/Calamari)

\$30.00 per Quart

ALCOHOLIC BEVERAGE PACKAGES

AVAILABLE FOR AN HOUR AND THIRTY MINUTES SERVICE

Domestic Draft Beer & House Wine

\$30.00 per person

Open Bar -House Brands (Mixers & Garnish Included)

\$45.00 per person

Open Bar -Call (Mixers & Garnish Included)

\$55.00 per person

Open Bar -Premium (Mixers & Garnish Included)

\$75.00 per person

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