

Legendary Catering

Jimmy P's Charred offers full service catering for every occasion. Pick up a prepared dinner from our restaurant and wow your guests.

LARGER EVENT?

In addition to offering pick-up catered dinners, Jimmy P's also offers full-service, on-site catering, allowing you to choose the perfect venue (including your own home!) while still enjoying the amazing quality and impeccable service from Jimmy P's.

Our management, chefs, and catering team are available at your disposal to help plan events, design custom menus, and deliver an unforgettable evening.



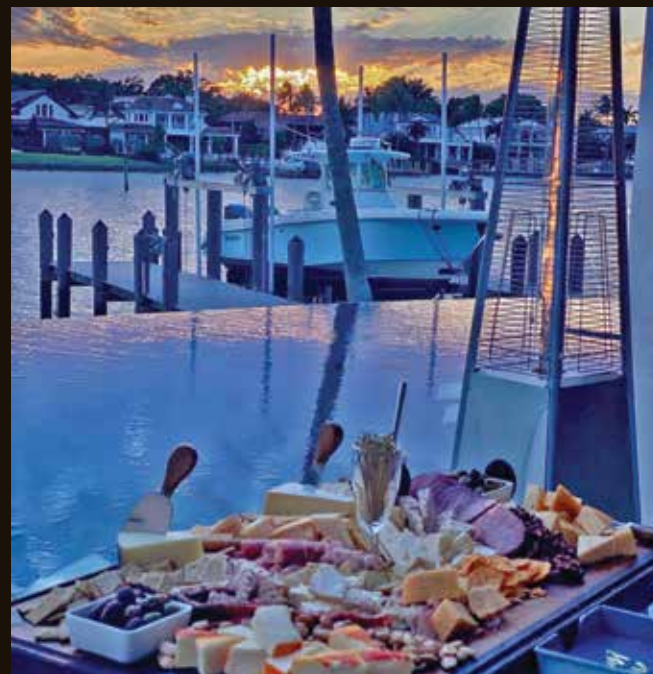
Exceptional Service

Enjoy the amazing quality and service you've come to expect from Jimmy P's at your next beach party, rehearsal dinner, business luncheon, or any event where hungry people gather.



SCAN TO LEARN MORE ABOUT OUR CATERING SERVICES

Corporate Chef Randy Partington talks about our unique charcuterie board selections like wagyu jerky, brisket, salmon tartare and wagyu filet tartare!



JIMMYPSCATERING.COM
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239 - 221 - 7428

BEFORE PLACING YOUR ORDER, PLEASE INFORM US IF ANY PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk products may increase your risk of food borne illnesses, especially if you have certain medical conditions.



JIMMY P'S Pickup Catering Menu

**SERVING NAPLES, MARCO ISLAND, BONITA
SPRINGS & FT MYERS SINCE 1985!**

Housemade Sides

- BRUSSELS SPROUTS** **\$44**
Honey Butter & Bacon
- GRILLED ASPARAGUS** **\$44**
Sea Salt & Olive Oil
- GARLIC & HERB MASHED POTATOES** **\$36**
Roasted Garlic
- TWICE- BAKED POTATOES** **\$45**
Idaho Potatoes, Scallions, Sour Cream, Bacon, Salt, Pepper, & Cheese
- CHARRED CORN & ANDOUILLE** **\$42**
Corn, Red & Green Bell Peppers, Onions & Bacon
- MACARONI & CHEESE** **\$42**
Elbow Macaroni, Creamy House Cheese Sauce
- BAKED BEANS** **\$34**
Berkshire Bacon & Maple Brown Sugar
- COLE SLAW** **\$34**
Cabbage, Onions, Carrots & Classic Slaw Dressing
- CHEFS POTATO SALAD** **\$40**
White Potatoes, Celery, Red Onions, Eggs, Mayo, Mustard, Sea Salt, Black Pepper, Sugar, Apple Cider Vinegar & Chives

Desserts

- COOKIE TRAY - 1 DOZEN COOKIES** **\$21**
- TWO KEY LIME PIES** **\$24**
- 14-CUT CARROT CAKE** **\$90**
- 14-CUT CHEESECAKE BRÛLÉE** **\$75**
- 14-CUT BLUEBERRY COBBLER WHITE CHOCOLATE CHEESECAKE** **\$75**

PLEASE ASK AVAILABILITY ON DESSERTS.
ALL SPECIALTY ITEMS MAY NEED 48 HOURS IN ADVANCE.



Cooked Meats

- PRIME/WAGYU BEEF TENDERLOIN** **\$39/49 LB.**
Whole Tenderloin Cooked Med-Rare
- PULLED CHICKEN** **\$12.99 LB.**
Shallot Demi Sauce
- WAGYU BEEF BRISKET** **\$22.99 LB.**
Smoked, Served Whole or Sliced
- WAGYU PASTRAMI** **\$19.99 LB.**
Smoked, Served Whole or Sliced
- BERKSHIRE PORK RIBEYE** **\$19.99 LB.**
Smoked, Served Whole or Sliced
- DANISH BABY BACK RIBS** **\$14.99 EA.**
Jimmy P's BBQ Sauce
- BERKSHIRE PULLED PORK** **\$9.99 LB.**
Jimmy P's BBQ Sauce
- WHOLE ROTISSERIE CHICKEN** **\$14.99 EA.**
Smoked Daily

16oz Sauces

- To Compliment Cooked Meats & Platters.
For 8-10 Guests.
- MUSHROOM MARSALA SAUCE** **\$16**
 - SHALLOT DEMI SAUCE** **\$16**
 - HOMEMADE HORSERADISH SAUCE** **\$8**

DUE TO CURRENT MARKET, PRICE & AVAILABILITY IS SUBJECT TO CHANGE.

Platters

- Each Platter Feeds 10-12 Guests
- WAGYU TENDERLOIN PLATTER** **\$250**
Sliced, Med-Rare, 24 Rolls, Horseradish Sauce
 - PRIME TENDERLOIN PLATTER** **\$180**
Sliced, Med-Rare, 24 Rolls, Horseradish Sauce
 - CHARCUTERIE** **\$125**
Beef Jerky, Sausage, Brisket, Mixed Berries, Grapes, Dried Apricots, Mixed Nuts, Mixed Cheese, Jam & Crackers
 - COCKTAIL SHRIMP** **\$40/75**
2 lbs or 4 lbs - 16/20 ct Shrimp with Homemade Cocktail Sauce & Lemons
 - CHICKEN WINGS** **\$40/75**
25 or 50 ct BBQ, Teriyaki, Buffalo, or Asian BBQ
 - CAPRESE SKEWERS** **\$50**
24ct Ciliegine Mozzarella, Grape Tomato, Basil, E.V.O.O, Balsamic
 - AHI TUNA POKE PLATTER** **\$90**
Cilantro Chili Sauce, Red Onion, Cucumber, Tomato, Avocado Puree, Cilantro, Crispy Wontons, Wasabi & Sesame Seeds

PLEASE ASK AVAILABILITY ON SOUPS.
ALL HOME MADE ITEMS MAY NEED 48 HOURS IN ADVANCE

Salads

- HOUSE SALAD** **\$42**
Mixed Greens, Strawberries, Cucumber, Heirloom Tomatoes, Onions, Goat Cheese, Black & Blue Vinaigrette
- CAESAR SALAD** **\$42**
Crisp Romaine Hearts, Croutons, Parmesan Cheese, Bacon & Tomatoes
- WEDGE SALAD** **\$42**
Iceberg Lettuce, Blue Cheese Crumbles, Bacon, Heirloom Tomatoes, Steak House Croutons, Aged Balsamic & Blue Cheese Dressing
- AVOCADO CAPRESE SALAD** **\$46**
Avocado Puree, Beefsteak Tomatoes, Mozzarella, Fresh Basil, Aged Balsamic & Basil Pesto

Soups

- 3 quarts each
- POTATO** **\$30**
 - ITALIAN SAUSAGE** **\$30**
 - CLAM CHOWDER** **\$30**
 - CHICKEN NOODLE** **\$30**
 - CHILI** **\$30**
 - WAGYU BEEF BOLOGNESE** **\$30**
 - FRENCH ONION** **\$40**