# 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.





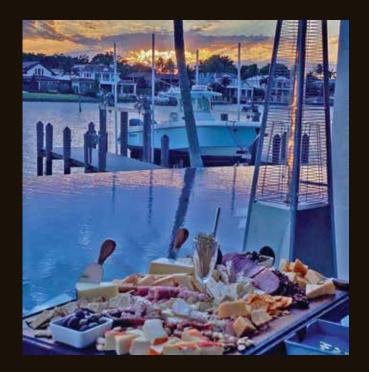
# Exceptional Service

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 INFO@JIMMYPSCHARRED.COM 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 Sea Salt & Olive Oil	\$44
GARLIC & HERB MASHED POTATOES Roasted Garlic	\$36
TWICE- BAKED POTATOES	\$45
Idaho Potatoes, Scallions, Sour Cream, Bacon, Salt, Pepper, & Cheese	
AU GRATIN POTATOES	\$45
Idaho Potatoes, Onion, Herbs, Cream, White Wine & Cheddar Cheese	
CHARRED CORN & ANDOUILLE	\$42
Corn, Red & Green Bell Peppers, Onions & Bacon	
MACARONI & CHEESE	\$42
Elbow Macaroni, Creamy House Cheese Sauce	40.4
BAKED BEANS Berkshire Bacon & Maple Brown Sugar	\$34
and the second se	\$42
CHARRED CAULIFLOWER Topped With Seasoned Panko Bread Crumbs	<b>Ş4</b> Z
& Parmesan	-
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,	

\$21

\$24

\$90

\$75

\$75

### Desserts

Apple Cider Vinegar & Chives

COOKIE TRAY - 1 DOZEN COOKIES	
TWO KEY LIME PIES	
14-CUT CARROT CAKE	
14-CUT CHEESECAKE BRÛLÉE	
<b>14-CUT BLUEBERRY COBBLER WHITE</b>	
CHOCOLATE CHEESECAKE	

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



### **Cooked Meats**

PRIME/WAGYU BEEF TENDERLOIN Whole Tenderloin Cooked Med-Rare	\$39/49 LE
PULLED CHICKEN	\$12.99 LE
Shallot Demi Sauce WAGYU BEEF BRISKET	\$22.99 LE
Smoked, Served Whole or Sliced WAGYU PASTRAMI	\$ 19.99 LE
Smoked, Served Whole or Sliced BERKSHIRE PORK RIBEYE	\$ 19.99 LE
Smoked, Served Whole or Sliced DANISH BABY BACK RIBS	\$14.99 EA
Jimmy P's BBQ Sauce BERKSHIRE PULLED PORK	\$9.99 LE
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 Sliced, Med-Rare, 24 Rolls, Horseradish Sauce	\$250
<b>PRIME TENDERLOIN PLATTER</b> Sliced, Med-Rare, 24 Rolls, Horseradish Sauce	\$180
CHARCUTERIE Beef Jerky, Sausage, Brisket, Mixed Berries, Grape	
Dried Apricots, Mixed Nuts, Mixed Cheese, Jam & COCKTAIL SHRIMP	Crackers <b>\$40/75</b>
2 lbs or 4 lbs - 16/20 ct Shrimp with Homemade Cocktail Sauce & Lemons	640/75
<b>CHICKEN WINGS</b> 25 or 50 ct BBQ, Teriyaki, Buffalo, Asian BBQ Or Smoked In A Dry Rub	\$40/75
AHI TUNA POKE PLATTER Cilantro Chili Sauce, Red Onion, Cucumber,	\$90
Sakura Sauce, 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**

Mixed Greens, Strawberries, Cucumber, Heirloom Tomatoes, Onions, Goat Cheese, Black & Blue Vinaigrette

#### **CAESAR SALAD**

Crisp Romaine Hearts, Croutons, Parmesan Cheese, **Bacon Lardons & Tomatoes** 

#### WEDGE SALAD

Iceberg Lettuce, Blue Cheese Crumbles, Bacon Lardons, Heirloom Tomatoes, Steak House Croutons, Aged Balsamic & Blue Cheese Dressing

### **CAPRESE SALAD**

Heirloom Tomato, Ciliegine Mozzarella, Crispy Prosciutto, Aged Balsamic & Basil Pesto

### Soups

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

\$42

\$42

\$42

**\$46**