

SIDE SALADS

(\$6 PER PERSON / MINIMUM 8 GUESTS)

TUNA SALAD*
SONOMA CHICKEN SALAD**
BUTTERMILK COLESLAW
RED CABBAGE COLESLAW*
ASIAN CUCUMBER SALAD*
FARMER'S MARKET SALAD*
QUINOA & VEGETABLE SALAD*
MOROCCAN QUINOA SALAD*
BUTTERBEAN SALAD*
PASTA PRIMAVERA*

JAYDE'S BAKERY

HOUSEMADE MUFFINS (1/2 Dozen \$24 | Dozen \$48)
banana-nut & blueberry muffins

BUTTER CROISSANTS (1/2 Dozen \$38 | Dozen \$56)
flaky house-baked butter croissants

COOKIE TRAY (1/2 Dozen \$22 | Dozen \$42)
chocolate chip, oatmeal raisin or matcha green tea marshmallow

SEASONAL FRUIT TARTS (Mini \$8 | Full Tart \$54.99)
organic berries, vanilla bean pastry cream, sweet tart shell

DRINKS

MIMOSA KIT \$60
bottle of house prosecco, fresh pressed orange juice

JAYDE'S CAFÉ COFFEE SERVICE \$40
160 fl. oz. coffee, sugar, sweetener, half & half
PRESSED JUICERY \$8 EA
orange juice

48 HOUR NOTICE REQUIRED FOR ALL ORDERS

JAYDE'S

CATERING MENU

BREAKFAST

(SERVES 8-10PPL)

ORGANIC FRESH FRUIT PLATTER \$60
sliced pineapple, melon, strawberries & grapes

BREAKFAST SANDWICHES \$80
CHOICE OF BRIOCHE OR CROISSANT
organic eggs, candied espelette bacon,
tillamook cheddar cheese, chipotle aioli

JAYDE'S BREAKFAST BURRITOS \$75
organic scrambled eggs, crispy yukon
gold potatoes, roasted vegetables,
shredded cheddar
+add Beyond Meat crumble \$80
+add Niman Ranch bacon \$85
+add Gourmet Steak \$95



CHALLAH BREAD FRENCH TOAST \$90
banana foster maple syrup, powdered sugar

TOAST" SAMPLER PLATTER \$110
organic avocado toast, housemade egg salad
toast, Santa Barbara smoked salmon toast

ASSORTED PASTRY PLATTER \$38 HALF DOZEN | \$56 DOZEN
croissants, scones and muffins

CATERING@JAYDESMARKET.COM | 310.773.9483



JAYDE'S SPECIALTY SALADS + APPETIZERS

(SERVES 8-10PPL)

CAESAR SALAD

\$75 | +\$20 ADD PROTEIN

kale, romaine, radish, garlic croutons, parmesan cheese, caesar dressing

COBB SALAD

\$75

iceberg lettuce, blue cheese, sliced red onion, cucumber, bacon, egg, cherry tomatoes, blue cheese dressing

BEYOND TACO SALAD

romaine, tomato, beyond meat crumbles, red onion, black beans, cilantro, corn, tortilla strips, pepperoncini, radish, vegan ranch dressing

\$90

SKUNA BAY SALMON CHOP SALAD

romaine, chickpeas, sweet potato, cucumber, tomato, grilled skuna bay salmon, pumpkin seeds, yogurt dressing

\$100

\$90

CHINESE CHICKEN SALAD

napa cabbage, red & green cabbage, cilantro, mushrooms, crispy wontons, poached chicken, ginger-soy dressing

FRESH FRUIT + CHEESE PLATTER \$95

assorted domestic + imported cheeses, crackers & fresh fruit

CHARCUTERIE + ACCOUTREMENTS

\$110 prosciutto, mortadella, soppressata, toasted baguette, fig jam, whole grain mustard, honeyed pecans, grapes & dried fruits



CHEESE + CHARCUTERIE PLATTER

\$120

prosciutto, mortadella, soppressata, truffle pecorino, brie, creamy burrata, toasted baguette, fig jam, whole grain mustard, honeyed pecans, grapes & dried fruits

POACHED SHRIMP COCKTAIL \$110

(2 dozen)

zesty horseradish cocktail sauce, green goddess dressing, lemon wedges

WING PLATTER \$85

hand tossed party wings, assorted or single flavor -asian bbq, hot, plain-ranch or blue cheese dressing



DELI SANDWICH PLATTERS

(SERVES 8-10PPL)

LITE + HEALTHY OPTIONS \$110

COLLARD GREEN WRAP

roasted chicken, organic avocado, shredded carrots, ancient grains, green goddess dressing

GREEK HUMMUS WRAP

whole wheat tortilla, lettuce, feta cheese, cherry tomatoes, diced cucumbers, kalamata olives, organic avocado, lemon-chile hummus

GRILLED VEGETABLE PANINI

zucchini, yellow squash, roasted red peppers, caramelized red onions, balsamic, fresh basil, extra virgin olive oil, whipped goat cheese



JAYDE'S MARKET FAVORITES \$125

CAPRESE SANDWICH

fresh mozzarella, tomatoes, basil, baguette, extra virgin olive oil

CLASSIC TURKEY CLUB

roasted turkey breast, niman ranch bacon, tarragon aioli, lettuce, tomato, 9-grain bread

PROSCIUTTO + BURRATA

la quercia prosciutto, creamy bel gioso burrata, basil, extra virgin olive oil, sea salt

CRAVEABLE CLASSICS \$140

KOREAN STEAK SANDWICH

bulgogi marinated skirt steak, sesame, kimchi aioli, shaved vegetables, kale, cilantro, toasted baguette

PASTRAMI ON RYE

rye bread, caramelized red onions, pickles, gruyere cheese, dijon-mayo dressing

THE GODFATHER *contains pistachios

genoa salami, mortadella*, sopressata, herbed ham, provolone, muffalata, shredded lettuce, hoagie roll, "Corleone sauce"

MEAT BALL SUB

creekstone beef meatball, mozzarella cheese, parmesan cheese over toasted hoagie roll

