

SANDWICHES

Individual Sandwiches

Caprese Roma tomatoes, fresh mozzarella, our housemade pesto—\$10 *vegetarian*

Jay's Especial Capicola, provolone, pineapple, and chili peppers—\$10

Turkey Pesto Sliced turkey with pesto sauce, onions, tomatoes, and provolone—\$10

Submarine Wine salami, cotto salami, capicola, mortadella, tomatoes, onions, and provolone—\$10

Vegetarian Provolone, tomatoes, mushrooms, green peppers, olives, and onions—\$10 *vegetarian*

Boxed Lunches Includes your choice of sandwich served on a fresh baked Italian roll with your choice of chips or fruit and a cookie—\$13

DESSERTS

Assorted Fresh Baked Cookies—\$3 each

Classic Fudge Brownies—\$3 each (*minimum order 25*)

Tiramisu—\$10/slice
Classic Italian dessert and a perfect way to finish a great meal

**Specialty desserts available upon request.*

BEVERAGES

Coffee Service —\$4/Person

Iced Tea—\$12/Gallon

Lemonade—\$12/Gallon

Bottled Water—\$2

Menu selections and prices are subject to change.
All entrées include rolls and butter. Customize any dish by substituting sauces – additional charges may apply.

BREAKFAST

Breakfast Burritos Farm fresh scrambled eggs wrapped in a flour tortilla with beans, green chili, potatoes, and sharp cheddar cheese—\$10/each

Options: Bacon
Sausage
Veggie

Breakfast Potatoes—\$75 (*serves 25*) *gluten free*

Apple Wood Smoked Bacon—\$1.50 each *gluten free*
(*minimum order 20*)

Sausage Links*—\$1.50 each *gluten free*
(*minimum order 20*)

Fresh Fruit—\$4/Person *gluten free*

Assorted Muffins—\$3/Person

*All natural product homemade by Old Style Sausage, Louisville, CO

CATERING SERVICES

We offer 4 Catering Service Options:

Pick-Up Service Includes disposable serving utensils and condiments.

Basic Drop-Off Service Starting at \$25. Includes disposable serving utensils and condiments.

Premium Drop-Off Service Starting at \$75. Includes chafing dishes, serving equipment, and condiments. We will pick up the equipment after your event.

Full Service Starting at \$100. Includes everything above plus servers/bartenders starting at \$35 per hour per staff member. Additional fees may apply.

For an additional \$2 per person we can provide compostable or recyclable plates, napkins and silverware.

We look forward to partnering with you to create a memorable event. Our menu and services can be personalized to fit your vision and budget.

For more information contact us at
720-442-1107 or catering@pastajays.com



CATERING

A RESTAURANT YOU CAN CALL HOME

WE SPECIALIZE IN CATERING FOR ANY EVENT OR INTIMATE GATHERING.

CHOOSE FROM OUR MENU OR YOUR OWN CUSTOMIZED VISION.

CASUAL OR ELEGANT. CORPORATE OR PRIVATE. WE'LL MAKE SURE YOUR EVENT IS AS MEMORABLE AS IT IS DELICIOUS!

APPETIZERS

Bruschetta Tomatoes, fresh basil, balsamic, garlic, extra-virgin olive oil, on a crostini—\$3 each (*minimum order 20*) **vegetarian**

Stuffed Piquant Peppers Piquant peppers, cream cheese—\$2 each (*minimum order 20*) **gluten free, vegetarian**

Stuffed Mushrooms Button mushrooms, Italian sausage, sharp cheddar—\$2 each (*minimum order 20*) **gluten free**

Mini Italian Sausages Italian sausage served with our marinara sauce—\$2 each **gluten free**

Mini Italian Meatballs Delicious housemade meatballs, served with marinara sauce—\$2 each

Caprese Skewers Fresh mozzarella, cherry tomatoes, fresh basil —\$3 each (*minimum order 20*) **gluten free, vegetarian**

Pancetta Wrapped Shrimp —\$5 each (*minimum order 50*)

Antipasto Platter Mortadella ham, capicola ham, cotto and wine-cured salami, fresh mozzarella pearls, provolone, pepperoncini, artichoke hearts, roasted red and green peppers —\$60/110 **gluten free**

Mini Sandwiches See reverse side for sandwich options —\$3 each (*minimum order 12, order in multiples of 4*)

SALADS

1 half tray serves 12 and 1 full tray serves 30
Prices per half tray/full tray

*Add Gorgonzola to any half tray for \$20
and any full tray for \$30*

Pasta Jay's House Salad Fresh romaine lettuce topped with black olives, garbanzo beans, pepperoncini and mozzarella cheese with our housemade Italian dressing —\$50/90 **gluten free**

Traditional Caesar Salad Romaine, parmesan, housemade garlic croutons, and housemade caesar dressing—\$50/90

The Tebo Salad Fresh baby spinach, arugula, toasted pecans, roma tomatoes and gorgonzola with our housemade balsamic vinaigrette—\$65/120 **gluten free**

Veggie Salad Fresh romaine lettuce topped with provolone and mozzarella cheese, roasted bell peppers, artichoke hearts, garbanzo beans, black olives, onions, tomatoes, and pepperoncini, with our housemade Italian dressing—\$65/120 **gluten free**

ENTREES

1 half tray serves 7 and 1 full tray serves 15
Prices per half tray/full tray

The Big Three Our most popular catered entrées.

Housemade Manicotti Fresh pasta sheets stuffed with ricotta cheese, basil and spinach baked in our famous marinara sauce—\$85/160

Tortellone Alfredo Housemade pasta pillows stuffed with four cheeses and baked in our alfredo sauce—\$90/170 **vegetarian**

Chicken Parmigiana Tender breast of chicken cutlet lightly breaded, topped with mozzarella and baked in our famous marinara sauce—\$95/180

Tortellone Bellittini Tortellone with crumbled sausage and fresh baby spinach, baked in our tomato cream sauce—\$95/180

Chicken Pomodoro Fresh pasta sheets stuffed with chicken, ricotta cheese, basil and spinach, baked in our tomato cream sauce—\$90/170

Housemade Ravioli Traditional Italian dish filled with cheese, baked in our famous marinara sauce—\$85/160

Jay's Famous Jumbo Shells Giant pasta shells stuffed with basil, spinach, ricotta cheese, and spiced ground beef baked in our marinara sauce—\$85/160

Lemon Rosemary Chicken Airline chicken breast roasted with lemon, fresh rosemary, and olive oil—\$60/110 **gluten free**

Rose's Short Ribs Romano encrusted short ribs baked in our fresh tomato sweet basil cream sauce—\$125/240

Prime Rib Prime rib served with horseradish sauce—MP **gluten free**
(serves 20-25 people)

*Menu selections and prices are subject to change.
All entrées include rolls and butter. Customize any dish
by substituting sauces – additional charges may apply.*

PASTA

1 half tray serves 7 and 1 full tray serves 15-20
Prices per half tray/full tray

Start with your pasta selection:

Short pastas are topped with mozzarella and baked.
Choose from: penne, rigatoni, or pasta of the day

Long pastas are topped with your choice of sauce.
Choose from: linguine, spaghetti, or fettuccine

Substitute gluten-free pasta— add \$20/30

Pair with your choice of housemade sauce:

Marinara—\$50/90

Meat Sauce—\$65/115

Alfredo—\$75/140 **vegetarian**

Tomato Cream—\$65/115

Fresh Tomato Sweet Basil—\$60/100

Pesto Cream—\$75/140 **vegetarian**

Enhance the meal with your choice of protein:

Mini Meatballs—\$45/80

Mini Sausages—\$45/80

Chicken Breast—\$50/90

Shrimp—\$60/110

Pasta Margherita Cherry tomatoes, spinach, garlic, and fresh basil sautéed in olive oil, served over your choice of pasta—\$65/115 **vegetarian**

Add Chicken Breast—\$50/90 Add Shrimp—\$60/110

Georgio Bolognese Rigatoni tossed in our vodka cream sauce with ground sirloin, sausage, and pancetta—\$65/115

SIDES

Items are priced for 25 people

Brussels Sprouts Balsamic glazed roasted brussels sprouts with pancetta and parmesan—\$90 **gluten free**

Roasted Red Potatoes Baby red potatoes, garlic, paprika, extra-virgin olive oil—\$75 **gluten free, vegetarian**

Honey Glazed Carrots —\$65 **gluten free, vegetarian**