

DESSERTS

Assorted Homebaked Cookies—\$2 each

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

Tiramisu—\$9/slice

Classic Italian dessert and a great way to finish a great meal

**Specialty desserts available upon request.*

BEVERAGES

Coffee Service —\$3/Person

Iced Tea Gallon—\$10

Lemonade Gallon—\$10

Bottled Water—\$1

Sodas—\$2/can

CATERING SERVICES

Drop-Off/Pick-Up Service \$50 delivery fee, limited to Boulder county. Outside Boulder county additional fees may apply. Includes serving utensils, condiments and mints. For an additional \$2 per person we can provide plates, napkins and silverware.

Delivery Service \$150 delivery fee, limited to Boulder county. Outside Boulder county additional fees may apply. Includes chafing dishes, serving equipment, food labels, condiments and mints. For an additional \$2 per person we can provide plates, napkins and silverware.

Full Service \$150 service fee. Includes everything in the Delivery/Pick-Up Service, plus servers/ bartenders starting at \$35 per hour per staff member. Limited to Boulder county. Outside Boulder county additional fees may apply.

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

Servers and bartenders available on request with seven days notice.

48 hour notice required for all catering.

For more information contact us at 720.442.1107 or catering@pastajays.com



CATERING

WE CAN CATER YOUR 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—\$2.50 each

Stuffed Piquant Peppers Piquant peppers, cream cheese—\$1.50 each *gluten free*

Stuffed Mushrooms Button mushrooms, Italian sausage, sharp cheddar—\$1.50 each *gluten free*

Mini Italian Sausages Italian sausage served with marinara sauce—\$1.50 each *gluten free*

Mini Italian Meatballs Delicious housemade meatballs, served with marinara sauce—\$1.50 each

Caprese Skewers Fresh mozzarella pearls, cherry tomatoes, fresh basil —\$2.50 each *gluten free*

Antipasto Platter Mortadella ham, capicola ham, cotto and wine-cured salami, fresh mozzarella pearls, provolone, pepperoncini, marinated mushrooms, roasted red and green peppers —\$55/105 *gluten free*

SALADS

1 half tray feeds 10 and 1 full tray feeds 20
prices per half tray/full tray

*Add Gorgonzola to any half tray for \$20
and any full tray for \$25*

Pasta Jay's House Salad Fresh romaine lettuce tossed in our housemade Italian dressing and topped with black olives, garbanzo beans, pepperoncini and mozzarella cheese—\$40/65 *gluten free*

Traditional Caesar Salad Romaine, parmesan, housemade garlic croutons, and housemade caesar dressing—\$45/80


Baby Spinach Salad Fresh baby spinach, arugula, toasted pecans, roma tomatoes and gorgonzola with our housemade balsamic vinaigrette—\$50/90 *gluten free*

ENTREES

1 half tray feeds 7 and 1 full tray feeds 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—\$75/140

 **Tortellone Alfredo** Housemade pasta pillows stuffed with four cheeses and baked in alfredo—\$80/155

 **Chicken Parmigiana** Tender breast of chicken cutlet lightly breaded, topped with mozzarella and baked in our famous marinara sauce—\$85/165

Tortellone Bellitini Tortellone with crumbled sausage and fresh baby spinach, baked in our tomato cream sauce—\$90/170

Chicken Pomedora Fresh pasta sheets stuffed with portobello mushrooms, chicken, ricotta cheese, basil and spinach, baked in our tomato cream sauce—\$75/145

Housemade Ravioli Traditional Italian dish filled with cheese, baked in our famous marinara sauce—\$80/150

Cauliflower Margherita Fresh tomatoes sautéed in olive oil, garlic, roasted peppers and sweet basil, served over roasted cauliflower—\$70/135 *gluten free*

Gnocchi Homemade plump Italian red potato dumplings baked in our tomato cream sauce and topped with mozzarella cheese—\$75/145

Beef Brisket Stroganoff Fettuccine with braised brisket and whole mushrooms baked in marsala cream sauce—\$80/155

Veggie Cannelloni Fresh pasta sheets stuffed with ricotta cheese, spinach, sun-dried tomatoes & artichoke hearts topped with mozzarella and baked in marinara sauce—\$75/145

Jay's Famous Jumbo Shells Giant pasta shells stuffed with basil, spinach, ricotta cheese and spiced ground beef baked in marinara sauce—\$75/145

PASTA

1 half tray feeds 7 and 1 full tray feeds 15-20
prices per half tray/full tray

Enjoy your choice of baked pastas: penne, rigatoni, bowtie, or traditional long pastas: linguine, spaghetti or fettuccine.

*Substitute gluten-free pasta \$15/25
Add Meatballs or Sausages \$75/145*

Choose your sauce:

Marinara—\$45/85

with Mushroom Sauce—\$60/110

with Meat Sauce—\$60/110

Alfredo—\$70/130

Tomato Cream—\$55/105

Fresh Tomato Sweet Basil—\$50/90

Pesto Cream—\$65/125

Carolena Artichoke hearts sautéed with a fresh tomato sweet basil cream sauce, served over your choice of pasta—\$65/125

Margherita Fresh tomatoes sautéed in olive oil, garlic, roasted peppers and sweet basil, served over your choice of pasta—\$60/110

a la Genovese Fresh mushrooms and artichoke hearts sautéed in a fresh tomato and sweet basil sauce, served over your choice of pasta—\$60/110

Giacamo Sun dried tomatoes simmered in our gorgonzola cream sauce, served over your choice of pasta—\$65/125

Add protein to any pasta dish:

Chicken Breast—\$45/95 **Shrimp**—\$50/105

SIDES

Items are priced for 25 people

Roasted Vegetable Medley—\$75 *gluten free*

Brussels Sprouts Balsamic glazed roasted brussels sprouts with pancetta and parmesan—\$75 *gluten free*

Roasted Red Potatoes Baby red potatoes, garlic, paprika, extra-virgin olive oil—\$65 *gluten free*