

SANDWICHES

Individual Sandwiches

Caprese Roma tomatoes, fresh mozzarella, 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 a choice of sandwich served on a fresh baked Italian roll with chips or fruit and a cookie—\$13

DESSERTS

Assorted Fresh Baked Cookies—\$3 each

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

Tiramisu—\$10/slice
Classic Italian dessert and a great 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 ENTREES

1 half tray serves 15 and 1 full tray serves 25
Prices per half tray/full tray

Traditional Scramble Farm fresh eggs, sharp cheddar, cracked black pepper, kosher salt—\$40/70 *gluten free*

Italian Scramble Farm fresh eggs, fresh basil, Italian crumbled sausage*, mozzarella cheese—\$45/80 *gluten free*

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

Options: Bacon
Sausage
Veggie

BREAKFAST A LA CARTE

All breakfast sides are priced per person

Apple Wood Smoked Bacon—\$3/Person *gluten free*

Sausage Links*—\$3/Person *gluten free*

Breakfast Potatoes—\$3/Person *gluten free*

Fresh Fruit—\$4/Person *gluten free*

Bagels and Cream Cheese—\$4/Person

Assorted Muffins—\$3/Person

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

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*From pick-up orders to full-service, we will work with
you to create an unforgettable experience.*

*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

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!

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APPETIZERS

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

Stuffed Piquant Peppers Piquant peppers, cream cheese—\$1.50 each *gluten free, vegetarian (minimum order 20)*

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

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

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

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

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 provolone and mozzarella cheese, roasted bell peppers, artichoke hearts, garbanzo beans, black olives, onions, tomatoes, and pepperoncini, with our housemade Italian dressing, anchovies upon request—\$65/120 *gluten free*


Pasta Primavera Salad Artichoke hearts, sundried tomatoes, olives, onion, fresh mozzarella pearls, housemade Italian dressing—\$60/110


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 alfredo—\$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 Bellitini 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

Cauliflower Margherita Fresh tomatoes sautéed in olive oil, garlic, roasted peppers and sweet basil, served over roasted cauliflower—\$75/140 *gluten free, vegetarian*

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

Roasted Lemon Rosemary Airline Chicken
Lemon, fresh rosemary, 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

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

Substitute gluten-free pasta add \$20/30

Choose your sauce:

Marinara—\$50/90
with Meat Sauce—\$65/115

Alfredo—\$75/140 *vegetarian*

Tomato Cream—\$65/115

Fresh Tomato Sweet Basil—\$60/100

Pesto Cream—\$75/140 *vegetarian*

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

ADD PROTEIN

Add to any pasta dish.
Prices per half tray/full tray

Mini Meatballs—\$45/80

Mini Sausages—\$45/80

Chicken Breast—\$50/90

Shrimp—\$60/110

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*