

Event Planning Guide

Contract & Catering Information



Menu Selections – We offer a variety of menu packages for all occasions. Please visit our website at www.JimmysGrille.org to see menus and pricing.

Service Charge – An 18% service charge applied to our catering deliveries.

Sales Tax – There is a 6% sales tax for events in Maryland. There is no tax in Delaware.

Minimum Person Count – A minimum of 50 people is required to deliver and cater locally; 75 for a BBQ.

Guarantee Schedule – A final count along with payment in full is due seven (7) days prior to your event.

Payment—We accept credit cards, certified check, money orders or cash. Payment must be received, in full, seven (7) days prior to your event; unless a valid credit card is on file with Jimmy's Grille.

Cancellation— Cancellations must be made in writing seven (7) days prior to event. Any cancellations within seven (7) days of event will be responsible for 50% of payment.

Preparation and Cleanup — The customer is responsible for providing five 6 foot tables for the buffet. We do not provide linen service. A caterer of Jimmy's Grille will set up the food buffet in chaffing dishes with serving utensils; keeping it replenished for the guaranteed final headcount. Once the guests have finished with the buffet, the attendant will clean up the buffet tables only. We do not take your trash. Please provide containers for leftover food.

Eating Utensils: Please initial how you would like to take care of eating utensils:

X _____ I, the customer, will provide my own eating utensils. Customer to supply:
Large plates, small plates, napkins, eating utensils, & cups. (bowls if applicable)

X _____ \$.75 per person additional charge, for Jimmy's Grille to provide the following plasticware:
Plastic Products- large plates, small plates, napkins, plastic eating utensils & cups.

This must be initialed in marked sections, signed, & returned before your event will be booked.
(If paying by Credit Card, signature below will be used for your receipt, being as card holder is not present at time of transaction.)

X _____ **Date:** _____

Print Name: _____ **Cell/Work/Home #** _____

Mailing Address: _____

Event Date: _____ **Email** _____

Venue/ Address of Event: _____

Occasion of Event: _____ **Estimate Guest Count:** _____

Appetizer Time (if applicable): _____ **Eat Time:** _____ **Menu Choice:** _____

____ We require a \$100 non-refundable deposit at the time of **booking the BBQ Menu**. Initial here X _____
____ We cater outside of our local area (northern Delaware & parts of Maryland.)
____ Requiring a minimum head count of _____ people and a \$ _____ delivery fee. Initial here X _____
____ Depending on your area, other charges may apply.

Contact Information:

Chase Cline - Director of Catering
Phone: 302-337-8868 - Fax: 302-226-2402
P.O. Box 1175, Rehoboth Beach, DE 19971
www.JimmysGrille.org - eat@JimmysGrille.org

***OFFICE USE ONLY**

Deposit: _____ Paid on: _____ Method of payment: _____

classic

\$16.99 per person

CHICKEN (PICK 1)

Jimmy's Famous Fried Chicken
Oven Roasted Baked Chicken

PASTA SELECTION (PICK 1)

Baked Ziti
Vegetable Lasagna

OLD-FASHIONED COUNTRY HAM

COLESLAW OR MIXED GARDEN SALAD

MACARONI & CHEESE

SEASONAL SIDES (PICK 1)

Strawberry Pretzel Salad
Cinnamon Baked Apples
Baked Pineapple Casserole

VEGETABLES (PICK 1)

Lima Beans & Dumplings
Skinny Garlic String Beans
Cast Iron Skillet Corn
Green Bean Casserole

STARCH (PICK 1)

Potatoes Au Gratin
Wild Rice Pilaf
Fresh Mashed Potatoes w/ Chicken Gravy
Sweet Potato Soufflé

FRESH BAKED YEAST ROLLS

BEVERAGES (PICK 2)

Iced Tea, Coffee, Lemonade, or Fruit Punch
Bottle Water (+\$1)

DESSERTS OR APPS (PICK 1)

Variety of Homemade Desserts
OR Vegetable, Fruit, & Cheese Trays

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premium

\$21.99 per person

PROTEIN (PICK 2)

Jimmy's Famous Fried Chicken
Apple Glazed Pork Tenderloin
Old Fashioned Country Ham
Vegetable Lasagna
Boneless Chicken Breast
Marsala, Lemon Herb, or Chablis
Prime Rib Roll-Ups (+\$2 per person)

SEAFOOD (PICK 1)

Crab Imperial Stuffed Flounder
Herb Baked Salmon
Fried Crab Cakes (+\$2 per person)

GARDEN OR CAESAR SALAD STATION

SEASONAL SIDES (PICK 1)

Strawberry Pretzel Salad
Cinnamon Baked Apples
Baked Pineapple Casserole

VEGETABLES (PICK 1)

Skinny Garlic String Beans
Fresh Roasted Asparagus
Cast Iron Skillet Corn
Green Bean Casserole

STARCH (PICK 1)

Potatoes Au Gratin
Wild Rice Pilaf
Fresh Mashed Potatoes w/ Chicken Gravy
Sweet Potato Soufflé

FRESH BAKED YEAST ROLLS

BEVERAGES (PICK 2)

Iced Tea, Coffee, Lemonade, or Fruit Punch
Bottle Water (+\$1)

DESSERTS OR APPS (PICK 1)

Variety of Homemade Desserts
OR Vegetable, Fruit, & Cheese Trays

bbq

\$16.99 per person

SANDWICHES (PICK 1)

GRILLED HAMBURGERS & HOTDOGS

Sandwich Condiment Tray
Includes all buns for burgers & dogs,
lettuce, tomato, onion, ketchup, mayo,
mustard, and relish

OR BBQ PULLED PORK

Served with Potato Slider Rolls

JIMMY'S FAMOUS FRIED CHICKEN

BBQ CHICKEN

PASTA (PICK 1)

Macaroni & Cheese
Chilled Pasta Salad

LOCAL CORN-ON-THE-COB

VEGETABLE (PICK 1)

Cole Slaw
Cucumbers & Onions

STARCH (PICK 1)

Chunky Potato Salad
Baked Beans

STRAWBERRY PRETZEL SALAD

SLICED WATERMELON TRAY

BEVERAGES (PICK 2)

Iced Tea, Coffee, Lemonade, or Fruit Punch
Bottle Water (+\$1)

DESSERTS OR APPS (PICK 1)

Variety of Homemade Desserts
OR Vegetable, Fruit, & Cheese Trays

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holiday

\$16.99 per person

OVEN ROASTED TURKEY

SEASONED TURKEY GRAVY

OLD-FASHIONED COUNTRY HAM

MACARONI & CHEESE

HOMEMADE STUFFING

SEASONAL SIDE (PICK 1)

Strawberry Pretzel Salad
Cinnamon Baked Apples
Baked Pineapple Casserole

VEGETABLES (PICK 1)

Lima Beans & Dumplings
Skinny Garlic String Beans
Cast Iron Skillet Corn
Green Bean Casserole

STARCH (PICK 1)

Potatoes Au Gratin
Wild Rice Pilaf
Fresh Mashed Potatoes
Sweet Potato Soufflé

FRESH BAKED YEAST ROLLS

MIXED GARDEN SALAD W/ DRESSINGS

Can be added to the menu for +\$1pp

BEVERAGES (PICK 2)

Iced Tea, Coffee, Lemonade, or Fruit Punch
Bottle Water (+\$1)

DESSERTS OR APPS (PICK 1)

Variety of Homemade Desserts
OR Vegetable, Fruit, & Cheese Trays

breakfast

\$11.99 per person

FRENCH TOAST

with Maple Syrup

FRUIT SALAD

Cantaloupe, Pineapples,
Grapes, & Honey Dew Melon.

FARM FRESH EGGS

CRISPY BACON

by Hattfield

SAUSAGE LINKS

by Kirby & Holloway

HOME-MADE CREAMED CHIPPED BEEF

BUTTERMILK BISCUITS

SEASONED HOME FRIES

BEVERAGES

Freshly Brewed Coffee,
Whole Milk,
Orange Juice,
& Cranberry Juice.
Bottled Water (+\$1)

luncheon

\$13.99 per person

HOMEMADE SOUP OR FRESH SALAD STATION (PICK 1)

Garden Salad Station with Dressings
Caesar Salad Station
Lima Beans & Dumplings
Broccoli w/ Aged Cheddar
Cream of Crab (+\$1.00 per person)

SANDWICHES SERVED ON ASSORTED SANDWICH ROLLS (ALL FOUR INCLUDED)

Sliced Ham & Cheese
Chunky Chicken Salad
Roasted Turkey Breast with Cheese
Homemade Shrimp Salad

FRESH COLD SALADS (PICK 2)

Chilled Pasta Salad
Creamy Cole Slaw
Chunky Potato Salad
Fruit Salad
Strawberry Pretzel Salad

BEVERAGES (PICK 2)

Iced Tea, Coffee, Lemonade, or Fruit Punch
Bottle Water (+\$1)

DESSERTS

Homemade Assortment of
Fresh Baked Cookies,
Chocolate Brownies,
& Cupcakes



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add-on options

HOT APPETIZERS- PER 50 PIECES

MEATBALLS \$25

Flavors: Italian, Swedish, or Sweet & Sour

STEAMED PEEL & EAT SHRIMP \$65

Served with Zesty Cocktail Sauce

MINI CRAB BALLS \$100

with Tartar Sauce

CHICKEN WINGETTES \$50

Flavors: Honey BBQ, Mild, or Buffalo

SEA SCALLOPS WRAPPED IN BACON \$75

COLD APPETIZERS- PER 50 PIECES

JUMBO SHRIMP COCKTAIL \$65

Served with Zesty Cocktail Sauce

TOMATO & BASIL BRUSCHETTA \$40

CHICKEN SALAD IN PHYLLO CUPS \$40

COCKTAIL DIPS- PER HALF PAN

Served with Assorted Crackers

SPINACH & ARTICHOKE \$40

CHESAPEAKE CRAB \$65

SPICY BUFFALO CHICKEN \$50

ADD TO OUR BUFFET MENUS:

CRAB CAKES

+\$4 per person

PRIME RIB ROLL-UPS

+\$2 per person

VEGGIE/ FRUIT/ CHEESE TRAYS WITH CRACKERS

+\$2 per person

jimmy's desserts

FRESH BAKED PIES

Apple \$15

Apple Crumb \$15

Banana Cream \$15

Cherry Lattice \$15

Chocolate Cream \$15

Coconut Custard \$15

Coconut Meringue \$15

Lemon Meringue \$15

Pecan Cream Cheese \$21

Pumpkin \$15

Sweet Potato \$15

TRIPLE LAYER CAKES

Banana Walnut \$21

Coconut \$25

Double Chocolate \$21

Oreo Cream Cake \$21

JUMBO SHEET CAKES

(feeds 35 people) \$40

Banana Walnut

Coconut

Double Chocolate

Yellow Cake

Oreo Cream Cake

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