



JENNIE COOKS

catering

MENU | 2011

WWW.JENNIECOOKS.COM
323.982.0052

SENSATIONAL SALADS

These are a few of our favorites – what's yours?

EXOTIC SALAD

Mesclun, toasted walnuts, feta, dried apricots balsamic vinaigrette.

PARIS SALAD

Romaine, dried cranberries, feta and croutons.

CAESAR SALAD

Anchovies on request.

NICOISE SALAD

Romaine and mesclun greens, olives, feta, green beans, onions, potatoes.

SANTA FE CAESAR SALAD

With black beans, chips and sassy dressing.

ROCKET MAN SALAD

Arugula, pears, chevre and candied walnuts.

SPINACH SALAD

with pistachios and strawberries.

SUNSHINE SALAD

Mesclun mix with oranges, chile pecans and blue cheese with tangy dressing.

SOUPS, CHOWDERS & CHILIS

Give us a call and we'll make a seasonal suggestion.

CHILI

Turkey chili, vegetable chili, sustainably raised beef chili, white chili and just bean chili.

CHOWDERS

Corn chowder & clam chowder.

PASTA FAGIOLE

Pasta bean soup of comfort and soul.

NAME A VEGETABLE

You name the vegetable, we'll make a soup!
The same applies to beans. Vegan and traditional recipes.



ORGANIC OFFERINGS

Many of our current offerings come from organic sources. Feel free to upgrade to a 75% organic meal including pastured meats and wild seafood for an additional 15% surcharge. We currently use organic dairy products, potatoes and produce. We always offer wild salmon.

PARTICULARLY DELICIOUS SIDES

THE AMAZING CORN SENSATION

Old school corn pudding with a masa twist.

BAKED POLENTA

With pesto, feta and marinara.

CORNBREAD APPLE STUFFING

A vegetarian classic with the roasted turkey.

NOODLE KUGEL

With cornflake crumb topper, why wait for the holiday?

POTATOES

Gratin, mashed, roasted, baked, fried, frittered or stuffed. Have you heard about the perogi casserole?

PASTA

Red or white lasagna, checca, pesto, marinara, baked artichoke, mac & cheese.

VEGETABLES

Grilled, roasted, seared, steamed and stuffed. Let us know your favorites. We like to work with the seasons.

GRAINS

Assorted rice varieties, faro, couscous, bulgur and quinoa.

BAKED POTATO BAR

With shredded cheeses, creams, salsa and bacon bits.

SAVORY BREAD PUDDING

Like stuffing but better because of the cheese and mushrooms.

BEANS: SIMMERED & BAKED

White, pinto, pinto, black, navy and garbanzo.



EXCELLENT ENTRÉES

After 25 years in the biz, these are our most requested crowd pleasing centerpieces. Of course with all that experience, know that we do it all, and we're here to make you happy.

CHICKEN BREASTS

Sauteed or grilled. Piccata, artichoke, marsala, formia, rosemary, parmesan, sesame crusted, sundried tomato, sesame sauce or chimmi churri.

CHICKEN ON THE BONE

Lemon garlic, Moroccan, marbella, mole, honey dijon, jerk or Miriam's California Cassoulet.

TRI TIP AND FLANK STEAK

Campania, peppershroom, sesame, blackened, maple glaze, dijonnaise, kebobs.

SLOW ROASTED AND STEWED UP

Gumbo, beef stroganuv, beef burgundy, pot roast, chicken and dumplings and Moroccan lamb.

PORKIE'S FINEST

Slow roasted barbeque, kah lua, red ribs and pork loin, stuffed tenderloin.

TURKEY

Roasted, grilled or stuffed.

GROUND MEAT

Minced in lettuce cups, meatloaves, meatballs, moussaka, bolognese, burgers!

BLACK COD

In a classic miso marinade.

WILD SALMON

Raspberry, classic tartar, poached, smoked, gravlax.

MAHI MAHI

Sesame, seared, grilled or veracruz.

SOLE OR SNAPPER

Nut crusted, lemon and herb, roasted pepper roulade.

BEEF TENDERLOIN

Petite roasts with port reduction, bordelaise, dijonnaise, atomic stuffed, or peppered & golden mushrooms.

LAMB

Leg of lamb or petite rack of lamb, double cut with a choice of sauces.

VEGAN

Cashew cream lasagne, masa rellenos, potato tian, stuffed squash, beanie cakes, quinoa fritters.

VEGETARIAN

Stuffed pasta, white beans provençal, baked polenta, lasagne.



MENUS & COMBINATIONS

A few of our most popular price points, with many, many combinations not printed here. Your personalized menu* is a phone call away! Please inquire.

SEASONAL LOCAL PASTURED **PRICES VARY**

All available. Premiums apply. Let's talk.

SANDWICH DAY **\$11**

Assorted selections, with a green salad and your choice of side with brownies. Box lunches available.

SIMPLE SUPPERS AND AFFORDABLE LUNCH **\$10 to \$13**

Meatloaf, Slow roasted pork shoulder, or chicken on the bone. With mashed potatoes, vegetable of the day and mixed green salad.

PASTA DAY **\$12**

Chicken Caesar salad, baguettes and olive oil, three cheese lasagne, linguini with turkey bolegnese and pesto on the side vegetables of the day

CLASSIC JENNIE COOKS **\$17**

Our most popular menus on set with 2 entrees, 2 salads and 2 sides. Menus include: Cajun Day, Fresh & Healthy, Tuscany Table, California Cooking, and the all time number one winner, A Barbeque Afternoon. But don't let that limit your imagination! We can pair any two entrees you like and make a favorite menu just for you. Please call for details.

FAJITAS **\$17**

Chicken and beef fajitas, Mexican rice and refried beans or black bean ensalada, tortillas, salsa and sour cream (guacamole available for an additional fee), Santa Fe Caesar salad, and chile rellenos casserole.

TURKEY AND HAM HOLIDAY STYLE DINNER **\$21**

Sliced turkey breast with gravy and homemade cranberries, glazed ham with dijon, mashed potatoes and stuffing, green beans, mixed green salad and dinner rolls. Sweet potatoes in your pie or roasted. Pumpkin and fudge pie with cream.

SUSTAINABLE SUPPERS **\$21**

Arugula salad with pears and cranberries, layered vegetable tian with cashew cream, bread and olive oil, hazelnutted noodles, corn fritters with maple syrup, roasted carrots, sweet potatoes and chestnuts. Baked fruit crisp included for dessert. Vegan or vegetarian options.

PREMIUM PALATE **\$30 & up**

Have a hankering for tenderloin of beef? Petite lamb chops on the grill make you happy? Do you dream about miso marinated black cod (I do)? These are a few of the options available for that special occasion. Please call for more details.

* Minimum orders apply

