Jann Caran's
CATERING & EVENTS

DROP OFF CATERING

Award-winning food delivered Straight to your door.



DELIVERY OR PICK UP

We would be happy to deliver your order directly to you. A delivery fee and minimum order applies. All orders include disposable plates, napkins, flatware and serving utensils. Orders must be placed no later than 24 hours prior to delivery (some orders may require 48 hours notice). We would be happy to create a custom menu for you to meet your event needs, please contact us at holycow@harrycarays.com or call the location of your choice listed below.

Morning Favorites

BUFFETS

PRICED PER PERSON | MINIMUM 10 GUESTS

CONTINENTAL | \$9.95

Banana Bread and Blueberry Bread Freshly Baked Assorted Breakfast Pastries Everything Bagels and Plain Bagels with Whipped Cream Cheese, Fruit Preserves and Whipped Butter Sliced Seasonal Fresh Fruit

CLASSIC BREAKFAST | \$15.95

Scrambled Eggs
Thick Cut Brioche French Toast with Warm Maple Syrup
Choice of Applewood Smoked Bacon or Breakfast Sausage
O'Brien Potatoes

Seasonal Sliced Fruit Display
Banana Bread and Blueberry Bread
Plain Bagels and Everything Bagels
Whipped Cream Cheese, Fruit Preserves, Whipped Butter

PLATTERS

PRICED PER PLATTER

SMALL — MEDIUM — LARGE — 8-10 PEOPLE | 14-16 PEOPLE | 18-20 PEOPLE

FRESHLY ASSORTED BREAKFAST BREADS & PASTRIES \$34 | \$55 | \$70

THICK CUT BRIOCHE FRENCH TOAST \$34 | \$55 | \$70

Served with Warm Maple Syrup

SLICED SEASONAL FRESH FRUIT & BERRIES \$36 | \$63 | \$80

SMOKED SALMON DISPLAY \$45 | \$68 | \$90

Served with Tomato, Red Onion and Capers

SCRAMBLED EGGS \$34 | \$55 | \$70

O'BRIEN POTATOES \$30 | \$45 | \$60

EVERYTHING & PLAIN BAGELS

Served with Whipped Butter and Cream Cheese

ONE DOZEN \$34 | TWO DOZEN \$63 | THREE DOZEN \$92

PLAIN OR VANILLA YOGURT PARFAIT

Served with Granola and Fresh Berries \$5.95 EA | 8 GUEST MINIMUM

OVERNIGHT OATS

Rolled Oats, Almond Milk, Vanilla, Berries \$5.95 EA | 8 GUEST MINIMUM

BREAKFAST SANDWICH

English Muffin with Scrambled Eggs, Cheddar Cheese Choice of Sausage, Applewood Smoked Bacon or Ham

\$6.95 EA | 8 GUEST MINIMUM

BEVERAGES

BOTTLED FRUIT JUICES | \$3.50 EA Cranberry, Apple, Orange

AQUAFINA, SAN PELLIGRINO | \$3.00 EA

FRESHLY BREWED COFFEE | \$21.00 PER GALLON

Serves 10-12 | Regular or Decaffeinated

GOURMET HOT TEA SELECTIONS | \$19.00 PER GALLON

Serves 10-12 | Cream, Sweeteners, Honey

CANNED PEPSI, DIET PEPSI AND SIERRA MIST | \$2.50 EA

BOTTLED ICED TEA | \$3.50 EA

Disposable heating kit (chafing dishes with two sterno) can be purchased for \$7 each.



BOXES

PLATTERS & BOWLS

Meals presented in individual boxes.

SANDWICHES

SALADS

Choice of three, minimum 4 per type of sandwich.

Minimum 5 per type of salad.

\$14.95

SANDWICHES

Choice of three types per platter

SALADS

One type per bowl

SMALL 8-10 PEOPLE MEDIUM

LARGE

14-16 PEOPLE

18-20 PEOPLE

\$120 \$180 \$240

SANDWICHES & WRAPS

BOXES SERVED WITH HOLY COW!® POTATO CHIPS AND A FRESHLY BAKED CHOCOLATE CHIP COOKIE

VG CAPRESE

Vine-Ripened Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Vinaigrette, Baguette

ROAST BEEF

Provolone, Horseradish Aioli, Lettuce, Tomato, Baguette

TRUFFLED CHICKEN SALAD

Green Leaf Lettuce, Tomato, Baguette

ROASTED TURKEY CLUB

Applewood Smoked Bacon, Basil Aioli, Whole Grain Bread

HONEY BAKED HAM

Swiss, Dijon Aioli, Lettuce, Tomato, Kaiser Roll

CORNED BEEF

Swiss, Pommery Mustard, Light Rye

CHICKEN CAESAR WRAP

Caesar Dressing, Romaine Lettuce, Shaved Parmigiano-Reggiano, Flour Tortilla

VG VEGETABLE WRAP

Hummus, Cucumbers, Shredded Carrots, Roasted Red Pepper, Whole Wheat Tortilla

BUFFALO CHICKEN WRAP

Shredded Carrots, Green Onions, Tomato, Lettuce, Crumbled Blue Cheese, Ranch Dressing, Flour Tortilla

SOUTHWESTERN STEAK WRAP

Grilled Flank Steak, Sautéed Peppers, Caramelized Onions, Chihuahua Cheese, Chipotle Vinaigrette, Flour Tortilla

BOX ADD \$1 | PLATTER ADD \$10

SALADS

BOXES SERVED WITH A BAKERY FRESH ROLL AND A FRESHLY BAKED CHOCOLATE CHIP COOKIE

CHOPPED CHICKEN

Mixed Greens, Avocado, Scallions, Tomatoes, Crispy Pancetta, Gorgonzola, Sweet Herb Vinaigrette

vg KALE

Tuscan Kale, Apples, Currants, Garbanzo Beans, Toasted Pine Nuts, Lemon Basil Vinaigrette

COBB

Chopped Greens, Applewood Smoked Bacon, Grape Tomatoes, Avocado, Sliced Egg, Gorgonzola, Citrus Poppyseed Dressing

GRILLED CHICKEN CAESAR

Homemade Garlic Croutons, Shaved Parmigiano-Reggiano

CHINESE CHOPPED CHICKEN SALAD

Sesame Chicken, Romaine, Red Cabbage, Carrots, Edamame, Red Peppers, Green Onions, Wonton Strips, Sesame Ginger Dressing

VG SOUTHWESTERN

Chopped Romaine, Black Beans, Roasted Corn, Grape Tomatoes, Chihuahua Cheese, Crispy Tortilla Strips, Roasted Jalapeño Ranch

SIDES

ADD ONE SIDE TO ANY BOX FOR \$4.95 OR ORDER BY THE BOWL

SMALL — MEDIUM — LARGE — 8-10 PEOPLE 14-16 PEOPLE 18-20 PEOPLE **\$34 \$49 \$64**

HOLY COW!® POTATO CHIPS CREAMY COLE SLAW GRILLED VEGETABLE PASTA SALAD FRESH SEASONAL FRUIT SALAD CORN AND BLACK BEAN SALAD



PRICED PER PERSON

BALL PARK | \$15.95 MINIMUM 10 GUESTS

Char-Grilled Hamburgers
Kosher All-Beef Hot Dogs
Beyond® Burgers I add \$3
Creamy Cole Slaw
Holy Cow!® Potato Chips
Cheddar and Swiss Cheeses, Lettuce, Tomato, Onion, Relish, Pickles

ITALIAN FAVORITES | \$17.95 MINIMUM 10 GUESTS

Caesar Salad

Harry's Chicken Vesuvio with Sweet Green Peas and Quartered Potatoes Rigatoni alla Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano Italian Sausage and Peppers I add \$5 Fresh Rolls with Whipped Butter

TEX MEX | \$16.95 MINIMUM 20 GUESTS

BUILD YOUR OWN FAJITAS

Cumin-Lime Marinated Chicken, Sautéed Bell Peppers and Onions, Flour Tortillas
Cumin-Lime Marinated Skirt Steak I add \$4.00
Mexican Rice with Green Peas, Tomatoes
Southwest Black Beans
Pico de Gallo, Queso Fresco, Lettuce, Tomatoes, Sour Cream
Chips and Guacamole I add \$3.00

MEDITERRANEAN | \$18.95 MINIMUM 20 GUESTS

Grilled Chicken Kabobs with Peppers and Onions
Grilled Tenderloin of Beef Kabobs with Peppers and Onions I add \$5
Greek Salad with Romaine, Feta, Tomato, Red Onion, Cucumber, Red Wine Vinaigrette
Roasted Vegetable Couscous
Hummus and Grilled Pita
Tzatziki Sauce

SOUTHERN COMFORT | \$19.95

MINIMUM 20 GUESTS

Hearts of Romaine with Pecans, Roasted Corn, Cucumber and
Poppyseed Buttermilk Dressing
Slow Roasted BBQ Pulled Pork Sliders with Crispy Onion Strings on Pretzel Roll
Buttermilk Double Dipped Fried Chicken Breasts
Four Cheese Macaroni and Cheese

Disposable heating kit (chafing dishes with two sterno) can be purchased for \$7 each.



BITES

PRICES ARE PER DOZEN

VG WARM SOFT PRETZEL BITES \$25

Beer Cheese Fondue

VG THREE CHEESE QUESADILLAS \$25

Tomatillo Salsa

VG CAPRESE SKEWERS \$26

Cherry Tomato, Fresh Mozzarella, Fresh Basil, Pesto, Balsamic Reduction

VG HARRY'S TOMATO BRUSCHETTA \$26

Shaved Parmigiano-Reggiano

HARRY'S CHICKEN VESUVIO SKEWERS \$30

Extra Virgin Olive Oil, White Wine, Fresh Herbs

BUFFALO CHICKEN SKEWERS \$30

Panko Crusted, Blue Cheese or Ranch

PROSCIUTTO WRAPPED ASPARAGUS \$28

Crumbled Gorgonzola, Balsamic Glaze

GRILLED ITALIAN SAUSAGE & PEPPERS SKEWERS \$32

Green & Red Bell Peppers

SLOW COOKED MEATBALL \$34

Tomato Sauce, Parmigiano-Reggiano, Basil

BRAISED BEEF SHORT RIB EMPANADA \$48

Potato, Carmelized Onions, Chimichurri

BEEF TENDERLOIN SKEWERS \$48

Peppercorn Crust, Bordelaise

STEAK QUESADILLAS \$46

Fire Roasted Salsa

JUMBO LUMP CRAB CAKES \$48

Caper Rémoulade

DISPLAYS

SMALL -	—— MEDIUM ——	—— LARGE ——
8-10 PEOPLE	14-16 PE0PLE	18-20 PEOPLE

V6 HOLY COW!® POTATO CHIPS \$20 | \$35 | \$45

ADD BUFFALO BLUE CHEESE FONDUE | \$3 ADD FRENCH ONION DIP | \$3

VG TORTILLA CHIPS AND SALSA \$20 | \$35 | \$45

VG TORTILLA CHIPS AND GUACAMOLE \$35 | \$63 | \$70

vg **HUMMUS** \$28 | \$49 | \$63

Cucumbers, Carrots, Celery, Grilled Herb Pita

VG GRILLED BALSAMIC MARINATED VEGETABLES \$36 | \$63 | \$81

Zucchini, Eggplant, Red Peppers, Portabella Mushrooms

VG SEASONAL FRESH FRUIT AND BERRIES \$35 | \$63 | \$70

BAKED JUMBO LUMP CRAB AND BRIE DIP \$48 | \$84 | \$108

Garlic Crostini

VG SPINACH AND ARTICHOKE DIP \$30 | \$45 | \$60

Rosemary Flatbread and Garlic Crostini

DOMESTIC CHEESE \$36 | \$63 | \$81

Tillamook Cheddar, Baby Swiss, Smoked Gouda Cheeses, Assorted Breads and Crackers, Fresh Seasonal Fruit

ARTISANAL CHEESE \$48 | \$84 | \$108

Fontina, Parmigiano-Reggiano, Brie, Galbani Dolcelatte Gorgonzola and Cacciocavalla Ragusano Cheeses, Dried Apricots, Candied Walnuts, Fig Compote, Assorted Breads and Crackers

ANTIPASTO \$64 | \$94 | \$125

Genoa Salami, Soppressata, Bresaola, Prosciutto di Parma, Speck Alto Adige, Salamini, Galbani Dolcelatte Gorgonzola, Pecorino Toscano and Cacciocavalla Ragusano Cheeses, Roman Artichokes, Prosciutto and Provolone Stuffed Cherry Peppers, Cerignola Olives, Assorted Breads and Crackers

Disposable heating kit (chafing dishes with two sterno) can be purchased for \$7 each.



FRESHLY BAKED COOKIES \$24

Chocolate Chip Cookie, M&M Cookie, Sugar Cookie, Oatmeal, Peanut Butter

ASSORTED DESSERT BARS \$26

ELI'S ASSORTED CHEESECAKE BITES \$36

CHOCOLATE DIPPED STRAWBERRIES \$36

HOMEMADE FUDGE BROWNIES \$24

CHOCOLATE DIPPED RICE KRISPIE TREATS \$24

MINI TIRAMISU \$26

KEY LIME PIE \$45

10 slices per order



BOTTLED FRUIT JUICES | \$3.50 EA

Cranberry, Apple, Orange

AQUAFINA, SAN PELLIGRINO | \$3.00 EA

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Serves 10-12 | Regular or Decaffeinated

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