

JJ'S TAVERN CATERING MENU

For more information email:
jjstavernflorence@icloud.com

Banquet Room Rates

BASIC RENTAL \$100

Includes use of the room for private gatherings up to four hours

STANDARD RENTAL \$200

Includes use of the room & private bartender for up to 5 hours

DELUXE RENTAL \$275

Includes use of the room, private bartender, open pool table, complimentary soft drinks

SALADS

TOSSED SALAD \$35 (25-30)

Fresh spring mix tossed with tomato, cucumber, carrots & red onion
Choose Ranch or Balsamic Vinaigrette

CHOP CHOP SALAD \$30 (25-30)

Crisp romaine, candied bacon & tomato tossed in a creamy ranch
Add Grilled Chicken...\$15

SOUPS

ASK ABOUT SEASONAL SELECTIONS

COLD APPETIZERS

ASSORTED DELI SANDWICHES \$75 (25-30)

Ham, lettuce, tomato, Swiss
Turkey, lettuce, tomato, cheddar
Salami, lettuce, tomato, American
Served on fresh, sliced rolls, with mayo & pickles on the side

HAND CUT POTATO CHIPS \$25 (15-20)

A JJ's Staple! Locally sources potatoes, sliced thin and served with a buffalo cream dip

VEGGIE PLATTER \$35 (20-25)

We take to the local farms for tomatoes, mushrooms, carrots, cucumbers & celery and serve with a creamy ranch

CHEESE & CRACKERS \$60 (20-25)

An assortment of cheese served w/ crackers

THE BIG DIPPER \$50 (25-30)

House cooked tortillas served w/ salsa, fresh hummus and guacamole

HOT APPETIZERS

TERIYAKI MEATBALLS \$100 (30-35)

A platter of jumbo meatballs tossed in a teriyaki glaze and topped with grilled pineapple

SMOKED KIELBASA \$80 (25-30)

Hardwood smoked kielbasa tossed in our signature whiskey BBQ sauce

WINGS - Market Price (30-35)

Bone-in & breaded jumbo wings crisped to perfection!
Choose: Plain, Mild Buffalo or Whiskey BBQ

VEGETARIAN SPRING ROLLS \$60 (25-30)

Shredded cabbage, carrots, onion & mushroom wrapped in a spring roll & lightly fried. Served over a bed of greens and a sweet chili glaze

ENTREES

BAKED ZITI \$60 (40-45)

Tender ziti tossed in a tuscan marinara & topped w/ melted mozzarella. Served w/ dinner rolls

STUFFED SHELLS \$90 (35-40)

Jumbo shells filled w/ ricotta & parmesan, topped w/ marinara and melted mozzarella. Served w/ dinner rolls

CRUMB TOP MAC & CHEESE \$60 (40-45)

Spiral macaroni tossed in our three cheese sauce, topped with ritz cracker crumbs and baked

CHICKEN PARMESAN \$80 (25-30)

Italian breaded chicken cutlets baked in our house marinara, topped with melted mozzarella and parmesan cheese

SAUSAGE, ONION & PEPPERS \$75 (30-35)

Beer braised, local sweet sausage, chopped and smothered in a medley of grilled onions and peppers. A true fan favorite for any occasion!

BBQ CHICKEN \$45 (30-35)

Marinated, boneless chicken thighs, baked in our bourbon BBQ sauce then finished on the grill

ROASTED PORK LOIN \$90 (30-35)

Slow roasted boneless pork tenderloin carved thin and served over a garlic mashed potatoes

DESSERTS

ASSORTED COOKIE PLATTER \$50

An assortment of European style 'fancy' cookies

100 CHEESECAKE LOLLIPOPS \$75

Key Lime, Cookies & Cream, Raspberry & Tiramisu

** We also encourage our guests to bring their own desserts**