

## JJ'S TAVERN CATERING MENU

For more information email:  
[jjstavernflorence@icloud.com](mailto: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

#### ASSORTED MINI CHEESECAKES \$100

Blueberry, Cherry, Dark Chocolate, Pineapple, Lemon-Coconut, Peanut Butter Nut <60 pieces>

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