

Jeremiah's

Cafe & Catering
In loving memory of Jeremy.



Catering Menu

Jeremiah's offers a wide variety of foods as well as:

- Kids birthday cooking classes
- Bridal & baby showers or tea parties
- Weddings and anniversaries
- Rehearsal dinners
- Adult cooking classes
- House parties
- Appetizer parties
- Tricky tray, or fundraiser dinners
- Holiday catering

Whatever your occasion, Jeremiah's can help you make it great. LARGE or small give us a call.

Catering Hours

Catering 7 day's a week by appointment

Deli/Cafe Lunch Hours

Tuesday to Friday 10:30 to 5 pm
Saturday's 11-2:30

44 North Beverwyck Road, Lake Hiawatha N.J.

Phone: 973.334.2004

Fax: 973.334.0104

www.jeremiahsdeli.com

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Pinwheel Sandwiches

Pinwheel's are like wrap's cut into 6 with your choice of filling and lettuce then placed in a basket or disposable tray.

Turkey w/ honey mustard
Roasted beef w/ horseradish sauce
Black forrest ham w/ mustard
Grilled veggies w/ pesto
White tuna salad
Fresh mozzarella & tomato w/ pesto
Portobello & roasted pepper

\$1.10/piece in 6 pc increments

Quiches

Broccoli and cheddar
Spinach and mushroom
Mushroom, onion, and swiss
Bacon, onion, swiss
Ham, cheddar and onion
Bacon cheddar
4 cheese

SOLD BY WHOLE QUICHE \$15.00 ea

Finger Sandwiches/ Wraps

All sandwiches or wraps are cut in 4 pieces & put in a basket or on a disposable tray

- # 1. oven roasted turkey w/ jack cheese, lettuce, tomato, herb mayo on grain bread \$6.60 wrap \$7.15
- # 2. salami, ham, provolone, roasted peppers, lettuce & tomato, balsamic on italian roll \$6.75 wrap \$7.25
- # 4. roast beef w/ horseradish dressing, lettuce and tomato on grain bread \$6.60 wrap \$7.15
- # 6. grilled chicken topped w/ lettuce, tomato, herb mayo on an italian roll \$6.60 wrap 7.15
- # 7. grilled veggies & roasted peppers on italian roll balsamic dressing \$6.25 wrap \$6.95
- # 10. veggie w/ avocado, lettuce, tomato, portobello, & balsamic dressing \$6.15 wrap \$6.45
- # 11. black forest ham & jack cheese mustard, lettuce, tomato on rye bread \$6.60 wrap \$6.95
- # 13. grilled chicken, greens and crisp prosciutto on a roll with balsamic \$6.60 wrap \$7.05
- # 14. oven roasted turkey w/ brie cheese, & apple cranberry dressing on grain \$6.95 wrap \$7.30
- #16a. Tuna salad on italian roll w/ lettuce & tomato \$6.75 wrap \$7.25
- #16b. Chicken salad on italian roll w/ lettuce & tomato \$6.75 wrap \$7.25

Other Sandwiches

Focaccia #8: homemade focaccia bread w/roasted peppers, sundried tomatoes, fresh mozzarella w/ pesto \$65.00/half tray (30 mini sandwiches)

Croissant: cut in three pieces. Made w/your choice of salads: white tuna, crab(imitation), or chicken salad. 3pc /sandwich \$ 5.95/sandwich

Gourmet Croissant:

Pecan chicken salad w/ grapes & apples
or
Turkey and brie w/ apple cranberry sauce
\$6.55/sandwich

Portobello focaccia #12:

homemade bread w/portobello mushrooms, roasted peppers, greens
\$65.00/half tray (30 mini sandwiches)

Chicken focaccia #6:

homemade bread w/grilled chicken, herb mayo, lettuce tomato \$65.00/half tray (30 mini sandwiches)

Grilled veggie & chicken focaccia #20:

Filled w/grilled eggplant, zucchini, roasted peppers, grilled chicken, balsamic
\$65.00/half tray (30 mini pieces)

Signature Green Salads

ALL salads sold by the person, Minimum of 15pp ****contains nuts

Add PROTEIN: \$.75 Chicken, \$1.10 Shrimp, \$2.00 Steak

#1 seller *Salad Theresa: greens, tomatoes grilled onions, candied walnuts \$1.50

Caesar: romaine, croutons & parmesan \$1.35

Garden: greens, tomatoes, onions, cucumbers, carrots, roasted pepper. \$1.40

House: greens, artichoke hearts, roasted peppers, & pasta. \$1.60

***Harvest:** Greens, grilled apples, dried cranberries, pecans & goat cheese \$1.80

Valerie: greens, crisp prosciutto, roasted peppers, & parmesan \$1.50

***Liz:** greens, strawberries, oranges, fresh mozzarella, & candied walnuts, raspberry dressing \$1.80

***Alex:** greens, grilled apples, brie cheese, & candied walnuts \$1.70

***Allison:** Greens, apples, oranges, goat cheese, candied walnuts \$1.80

***Oriental Spinach:** Baby spinach, red peppers, oranges, sesame, & cashews. \$1.85

NOT SO Traditional Spinach: Baby spinach, grilled portbello, egg, pickled red onion, bacon \$1.95

Pasta & Other Salad's

ALL salads sold by the pound. (2 lb minimum)

Coleslaw \$3.95, **Red skin potato salad** \$4.95

Fruit salad \$5.50, **Crab salad** \$8.95,

Chicken salad \$8.25, **Tuna salad** \$8.25

Pecan chicken salad w/ grapes & sliced apples \$8.95

Bowties Pesto: pesto, & sundried tomato \$5.50

Toasted orzo salad: walnuts, sundried tomatoes, spinach \$5.50

Fussili tricolor: radicchio, arrugola, balsamic \$5.50

Bowties grecco: spinach, feta cheese, roasted peppers w/ garlic dressing \$5.50

Linguini oriental: chicken, veggies & oriental dressing \$5.95 no chicken \$5.50

Lemony Orzo: fresh mozzarella, veggies in a lemon dressing \$5.50

Penne w/ fresh mozzarella, & tomato \$5.50

Asian slaw: sesame seeds w/cabbage, carrots, zucchini, onion \$4.50

German potato: vinegarette, sauteed onions, bacon, potatoes \$5.25

Sweet potato: toasted pecans, caramelized onions & honey dressing \$5.25

Asian Potato Salad: Sauteed onion, sesame, cabbage, carrots in a sesame dressing \$5.25

Spanish slaw: cabbage, carrots, onion, cilantro w/ a lime dressing \$4.50

NEW....NEW...NEW...

Broccoli sunflower slaw \$5.25, **Wasabi slaw** \$4.25,

Quinoa & veggies \$6.50, **Black bean & corn** \$5.75,

Asian greenbean & pepper \$5.75, **Chick pea & potato** \$5.25, **Dijon potato & egg** \$5.25,

Cannelloni bean \$5.25

GLUTEN FREE PASTA SALADS ALSO AVAILABLE

Ethnic Spanish

Tasty not spicy, ALL made in half trays too

Chicken & cheese enchilada's \$75.00/tray

Shrimp & cheese enchiladas \$90.00/tray

Spanish rice w/ veggies \$50.00/ tray

Black beans \$35.00/tray

Pink beans w/ plantains \$45/tray

Lomo saltado: tender pulled beef, peppers, onions, cilantro, tomatoes \$90/tray

Spanish Roasted chicken: Marinated chicken on the bone. \$90/tray

Veal Scallopini

All Veal is sauteed & finished w/ sauce of your choice:

Marsala, Picatta, Franchese, Murphy, Balsamico, Portobello, Scampi
\$50/half \$100/full

Gourmet Veal Scallopini

Saltimbocca: veal topped w/ prosciutto, spinach, mozzarella in a rosemary brown sauce \$110.00/tray

Napolean: grilled veal layered w/ roasted peppers, eggplant, & mozzarella, lite garlic sauce. \$110.00/tray

Loretta: grilled veal topped w/ artichokes, sliced tomato & fresh mozzarella in wine sauce \$110.00/tray

Cold Stationary Appetizers

Bruschetta: toasts in a basket w/choice of toppings: -eggplant roasted pepper dip -tomato basil -shrimp scampi -crab dip

Vegetable Crudite w/peppercorn dip
small \$25.00 medium \$45.00

Fruit and cheese platter
small \$ 32.00 medium \$55.00

Grilled veggie antipasto
small \$30.00 medium \$50.00

Fresh fruit platter
small \$32.00 medium \$55.00

Cheese and cracker platter
small \$32.00 medium \$55.00

Portobello mushroom skewer: roasted peppers, tomatoes, fresh mozzarella, portobello \$1.65/ skewer

Fresh fruit skewers (minimum of 18pc)
\$1.10/ skewer

Fresh mozzarella & tomato platter
small \$35.00 medium \$55.00

Mediterranean sampler: hummus, eggplant dip, olives, pita chips, & feta cheese.
One size \$45.00

Hummus and homemade pita chips
Small \$25.00 medium \$40.00

Homemade tortilla chips and salsa
Small \$18.00 medium \$28.00

Hot Stationary Appetizers

Stuffed mushrooms choice of:
sausage, spinach artichoke, crab, traditional, french onion
Full tray \$50.00 Half tray \$25.00

Raspberry Baked brie served w/ fruit garnish & baguette bread
\$68.00 / platter one size

Mango Jalapeño Baked brie w/ crackers and bread \$72.00

Regular, Sesame, or Coconut chicken fingers \$1.15

Coconut shrimp \$ 1.25/ea

Hot spinach & artichoke dip w/ rustic bread & cracker basket \$47.00 one size

Hot crab & corn dip w/ rustic bread & cracker basket \$60.00 one size

Hot spinach and crab dip w/ rustic bread & cracker basket \$60.00 one size

NEW...NEW...NEW Sliders by the dozen

Crab cake w/ remoulade sauce
Ahi tuna on hawaiian bun spicy avocado
Crab cake BLT
Blackened salmon w/ dill remoulade
Korean pulled pork, sour pickles, scallions
BBQ pulled pork, crispy onions
Cajun chicken, pepperjack cheese
Chicken parmesan
Meatball parmesan
Burger and cheese burger sliders

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Passed Appetizers

Minimum 20 pieces per passed appetizer

Goat & apple filo triangle \$1.00/ea

Scallops w/ bacon \$1.35/ea

Shrimp wrapped in bacon \$1.35/ea

Sesame chicken skewer \$1.15/ea

Swedish meatballs \$.85/ea

Lemon dill shrimp cocktail \$1.25/ea

Spanicopita \$1.00 /ea

Mini crab cakes \$1.10 /ea

Mini baked bries \$1.00 /ea

Sesame chicken nibbles \$.95/ea

Regular chicken nibbles \$.95/ea

Coconut chicken nibbles \$.95/ea

Coconut shrimp \$1.25/ea

Veggie spring roll \$1.00/ea

Terriyaki chicken skewer \$1.20/ea

Mini Chicken quesadilla \$.95/ea

Mini steak quesadilla \$1.00/ea

Mini cheese quesadilla \$.75/ea

Blue cheese steak crostini \$1.30/ea

Beef or chicken empanadas \$1.05/ea

Asian chicken dumplings \$1.05/ea

Asian shrimp dumpling \$1.10/ea

NEW...NEW...NEW...

Beef satay mango chili sauce \$1.25

Panko chicken & waffles \$1.35

Tequila lime chicken satay \$1.20

Tequila lime shrimp satay \$1.35

Chicken meatballs, hoisin ginger sauce \$1.15

Mexican meatballs, chipolte tomato sauce \$1.05

Rice balls w/ spicy marinara \$.85

Mac and cheese bites \$1.00

Wild mushroom goat cheese filo triangles \$1.10

Steak crostini: creamy spinach, onion straws \$1.35

Korean Chili shrimp w/ mango lime sauce \$1.35

Mini potato pancakes: chive sour cream \$1.00

Mini potato pancakes w/ smoked salmon \$1.65

Beef

Beef burgundy over noodles \$80.00/tray

Roast beef and gravy \$95.00/tray

Sliced flank steak over peppers, onions, and potatoes \$110.00/tray

Cool Filet mignon sliced & arranged w/ grilled onions, horseradish dressing, & baguette bread \$ market price

Cool flank steak arranged like the filet mignon \$110.00

Cool Chimichurri Flank steak w/ grilled mushrooms and baguette bread \$115.00

Italian, swedish, or sweet/sour meatballs \$85/tray

Seafood and Fish

Seafood stuffed shrimp \$100.00/tray

Cold poached salmon platter with cucumber dill sauce \$100.00/platter

Flounder franchise \$95.00/tray

Shrimp Franchise \$105.00/tray

Shrimp scampi w/herbed rice \$100.00/tray

Honey glazed salmon on marinated zucchini topped w/caramelized onions \$ 115.00/tray

Grilled salmon bundles wrapped in grilled zucchini over sauteed veggies w/lemon butter sauce \$115.00/tray

Sesame crusted salmon: asian green beans \$115/tray

ALL items can be made in half tray's

Boneless Chicken

All chicken is sauteed and finished with the sauce of your choice:

Marsala, Picatta, Franchise, Murphy, Balsamico, Portobello, Scampi
\$90/full tray \$45/half tray

Gourmet Boneless Chicken

Saltimbocca: chicken sauteed & topped w/prosciutto, spinach, mozzarella in a brown sauce \$95.00/tray

Valerie: grilled chicken, grilled veggies & fresh mozzarella \$92.00/tray

Chicken pot pie: veggies & soft shredded chicken in a homemade gravy w/biscuit crust \$90.00/tray

Tuscan: Grilled chicken, roasted tomatoes, sauteed spinach, melted mozzarella garlic basil sauce \$95.00/tray

Chicken on the bone:

Buttermilk fried chicken \$90.00/tray

Thai BBQ, Honey BBQ, or Korean BBQ Chicken Specify please \$90.00/tray

Herbed lemon garlic \$90.00/tray

ALL items can be made in half tray's

Pork

Thai marinated BBQ ribs \$95.00/tray

Korean BBQ Ribs \$95.00/tray

Honey BBQ ribs \$95.00/tray

Sausage, peppers, onions \$65.00/tray

Pork tenderloin stuffed w/apples & sausage
\$105.00/tray

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Comfort Zone:

Buttermilk fried chicken w/ biscuits and coleslaw \$100

Sliced turkey and gravy w/ traditional stuffing \$100

Pot Roast & gravy w/ carrots and potatoes \$100

Traditional meatloaf & gravy w/ mashed potatoes \$85

Chicken pot pie biscuit crust \$90

Poutine: Fries w/ cheese curd and gravy \$60

Stuffed peppers: Meat and rice filling with a crispy panko topping \$75

ALL items can be made in half tray's

Pasta's

Prices are for full tray's.
Also available in half trays

Cavatelli and broccoli \$70

Penne vodka: \$65

Penne veggie Primavera: \$65

Penne Gratinate: \$70

Meat Lasagna Bolognese: \$75

Veggie Lasagna \$70

Cheese Lasagna: \$65

Bowtie bolognese & Mozz: \$75

Cheese Ravioli or Cheese Tortellini \$80

Choice of sauce (tomato basil, vodka, alfredo, scampi)

Gourmet Pasta's

Fussili Jeremiah: chunks of chicken, asparagus, & pink sauce \$75.00

Linguini Pescador: shrimp, garlic, onions, spinach, & pink sauce \$90

Fussili Portobello: tossed w/portobello, sundried tomatoes, spinach & shrimp in an alfredo sauce \$95

Butternut squash ravioli w/ shrimp, spinach, tomatoes, in a sage sauce \$95

Gourmet Mac and cheese: pasta tossed with 4 cheeses and baked with a cracker crumb topping topped w/ bacon **\$80**

SMACK your Mac:

Add any of these toppings to your Mac and cheese. (Priced accordingly.)

Lobster, short rib, truffle, cheese burger, cajun chicken

Garden Penne: Sundried tomatoes, spinach, artichokes, garlic & parmesan \$65

Side Dishes

**may contain nut's.

Potatoes:

Rosemary roasted, Roasted garlic mashed, Honey mashed sweet, Potatoes au gratin, Potato pancakes, candied sweet potatoes, sweet potato casserole
\$25/half \$50/full

Rice/Grains:

Pecan wild rice
\$22.50/half \$45.00/tray

Quinoa and roasted veggies
\$30/half \$60/full

Veggies:

Honey glazed carrots, Broccoli w/ walnuts & garlic, broccoli with sesame and garlic, String bean almandine, Zucchini cups filled w/ creamy spinach, Primavera veggies
\$50/tray \$25/half tray

Gourmet veggies:

Eggplant rollatini
Broccoli raab w/ walnuts & garlic,
Grilled zucchini rolletini w/ spinach & mozzarella
Asian stirfry veggies hoisin ginger
Asparagus parmesan gratin
Veggie and rice stuffed peppers
Eggplant parmesan
\$35/half tray \$70.00/tray

About Us

Jeremiah's

In loving memory of Jeremy

Lunch & Fine Full Service Catering

44 north Beverwyck road
Lake Hiawatha N.J. 07034

Phone: 973-334-2004

Fax: 973-334-0104

jeremiahsdeli1@gmail.com

Hello, good day !!!!

I am Theresa Navarro the owner of Jeremiah's. I am grateful that you are considering us for your special event. I myself was trained at the culinary institute of America and have been cooking for over 30 years.

In 1998 Jeremiah's was born. It was a dream of Jeremy's as well as mine to open a store one day. When he wasn't able to fulfill that dream, I opened this store, in memory of Jeremy. As you can see by the décor in the gourmet cafe, I love Jeremy and miss him very much. The bullfrogs and decor represent humorous childhood memories of Jeremy.

We hope that you are pleased with our service, and of course the food.

Thank you again for thinking of us for your special occasion.

Services Available

Waitpersons available @ \$30/hr

Chef available @ \$40/hr

