

BREAKFAST

SCRAMBLED EGGS

1 full tray feeds 25

Traditional Scramble Farm fresh eggs, sharp cheddar, cracked black pepper, kosher salt—75

Italian Scramble Farm fresh eggs, fresh basil, Italian crumbled sausage*, mozzarella cheese—85

Mediterranean Scramble Farm fresh eggs, artichoke hearts, sundried tomatoes, olives, housemade pesto, provolone cheese—80

Tuscan Scramble Farm fresh eggs, roma tomatoes, spinach, parmesan, fresh mozzarella, extra-virgin olive oil—90

Breakfast Burritos Farm fresh scrambled eggs wrapped in flour tortilla with beans, green chili, potatoes, sharp cheddar cheese—5/each
Options: Shredded beef—1
Shredded chicken—1
Pancetta—1

CONTINENTAL

All breakfast sides are priced per person

Apple Wood Smoked Bacon—2.5/Person

Sausage Links—2.5/Person

Fresh Seasonal Fruit—4/Person

Bagels and Cream Cheese—2.5/Person

Seasonal Muffins—3.5/Person

*All natural product homemade by Old Style Sausage, Louisville, CO

BEVERAGES

Coffee Half Gallon (serves 12)—30

Iced Tea Gallon—10

Lemonade Gallon—10

Bottled Water—2

Sodas—2/can

BOXED LUNCHES

All Boxed Lunches—12

Includes a choice of sandwich served on a hoagie roll with chips and a cookie.

SANDWICHES

Individual Sandwiches

Caprese Roma tomatoes, fresh mozzarella, housemade pesto—8

Jay’s Especial Capicola, provolone, pineapple, roasted chilies—8

Turkey Pesto turkey, housemade pesto, red onion, roma tomatoes, provolone—8

Submarine Mortadella ham, capicola ham, Genoa Salami, roma tomatoes, red onions, provolone—10

Vegetarian Provolone, roma tomatoes, sauteed mushrooms, roasted peppers, olives, red onion—7

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NOTES

CATERING SERVICES

We offer 4 Catering Packages...

Drop-Off Service \$25 delivery fee. Includes serving utensils, condiments and mints. For an additional \$1.00 per person we can provide compostable or recyclable plates, napkins and silverware.

Delivery/Pick-Up Service \$75 delivery fee. Includes chafing dishes, serving equipment, food labels, condiments and mints. For an additional \$1.00 per person we can provide compostable or recyclable plates, napkins and silverware. Based on 50 person maximum.

Full Service \$100 service fee. Includes everything in the Delivery/Pick-Up Service, plus servers/ bartenders starting at \$20 per hour per staff member. Additional fees may apply.

Catering Plus We would be proud to help you create your own customized event. In addition to our full service catering options—we offer specialized menus, on-site chefs, event rentals and event planning.

Event Venues

Koenig Alumni Center • Boettcher Mansion Golden, CO
Rembrandt Yard • Dal Ward Event Center • Dove House
Coors Events Center • Brookside Gardens Berthoud, CO
Gate House • Chataqua • Events Center at Church Ranch
City Park Pavilion, Denver • Legacy Ridge, Westminster
Omni Interlocken, Broomfield • Broker Inn • BMOCA
Chateaux, Broomfield • Dellaterra, Estes Park
Spirit of Flight Center • 1st Bank Center • Island Grove
Regional Park, Greeley, CO

Servers and bartenders available on request.
24 hour notice required for all catering.
Online ordering available at pastajays.com

For more information contact us at
720.442.1107 or emily@pastajays.com



CATERING

WE CAN CATER YOUR EVENT
OR INTIMATE GATHERING.

CHOOSE FROM OUR MENU OR
YOUR OWN CUSTOMIZED VISION.

CASUAL OR ELEGANT.
CORPORATE OR PRIVATE.
WE’LL MAKE SURE YOUR EVENT
IS AS MEMORABLE AS IT
IS DELICIOUS!

Boulder, Colorado
1001 Pearl Street | 80302 | 720-442-1107

Lone Tree, Colorado
9226 Park Meadows Drive | 80124 | 720-442-1107

HOUSE MENU

All APPETIZERS REQUIRE A MINIMUM OF 25 PER ORDER

APPETIZERS

Bruschetta Tomatoes, fresh basil, balsamic, extra-virgin olive oil, on a crostini—2.00 each

Stuffed Piquant Peppers Piquant peppers, romano, cream cheese—1.50 each ⑩

Pancetta Wrapped Dates—2.00 each ⑩

Stuffed Mushrooms Mushrooms, Italian sausage*, sharp cheddar—1.50 each ⑩

Mini Italian Sausages Homemade Italian sausage* served with marinara sauce—1.00 each ⑩

Mini Italian Meatballs Delicious bite size meatballs, served with marinara sauce—1.00 each

***Meatball Sliders** Our delicious bite size meatballs baked in our famous marinara and fresh baked slider rolls—1.50 each

***Prime Rib Sliders** Slow roasted Italian encrusted prime rib, medium rare, served with horseradish—3.50 each

***Chicken Parmigiana Sliders** Tender breast of chicken cutlet lightly breaded and served on a fresh baked slider roll—2.00 each
*Build your own for delivery or pickup orders

Pancetta Wrapped Shrimp—3.50 each ⑩

Finger Sandwiches—2.25 each.

Finger size versions of Pasta Jay's favorite sandwiches. Served cold. Choice of:

Turkey Pesto – sliced turkey with pesto sauce, onions, tomatoes and provolone

The Jay Especial – capicola, provolone, pineapple, and chili peppers

Submarine – wine salami, cotto salami, capicola, mortadella, tomatoes, onions and provolone

Vegetarian – provolone, tomatoes, mushrooms, green peppers, olives and onions

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SALADS

1 full tray feeds 20 and 1 half tray feeds 10
prices per full tray/half tray

*Add Gorgonzola to any full tray for 15
and any half tray for 10*

Pasta Jay's House Salad Fresh romaine lettuce tossed in our housemade Italian and topped with black olives, garbanzo beans, pepperoncini and mozzarella cheese—60/35 ⑩

Traditional Caesar Salad Romaine, parmesan, housemade garlic croutons, and housemade caesar dressing—60/35

Citrus Summer Salad Mixed greens, ruby red grapefruit, avocado, toasted almonds, citrus vinaigrette—60/40 ⑩

Baby Spinach Salad Fresh baby spinach, arugula, toasted pecans, roma tomatoes and gorgonzola with our housemade balsamic vinaigrette—90/50 ⑩

Cranberry & Walnut Salad Mixed greens, sundried cranberries, toasted walnuts, Haystack Farms goat cheese, housemade balsamic vinaigrette—90/50 ⑩

Antipasto Salad Our veggie salad, with mortadella ham, capicola ham and cotto and wine-cured salami—105/55 ⑩

Pasta Salad Al dente pasta, seasonal vegetables, housemade balsamic vinaigrette—60/35

Pesto Primavera Pasta Salad Artichoke hearts, spinach, tomatoes and black olives—110/60

Pasta Jay's Veggie Salad A house favorite served with provolone and mozzarella cheese, roasted bell peppers, artichoke hearts, black olives, red onions, roma tomatoes, garbanzo beans and pepperoncinini—90/50 ⑩

ENTREES

1 full tray feeds 15 and 1 half tray feeds 7
prices per full tray/half tray

🍽️ **Housemade Manicotti** Fresh pasta sheets stuffed with ricotta cheese, basil and spinach baked in our famous marinara sauce—120/65

🍽️ **Tortellone Alfredo** Housemade pasta pillows stuffed with four cheeses and baked in alfredo—135/70

ENTREES

Tortellone Borbellini Tortellone with crumbled sausage* and fresh baby spinach, baked in our tomato cream sauce—145/75

Portobello and Chicken Cannelloni Fresh pasta sheets stuffed with portobello mushroom, chicken, ricotta cheese, basil and spinach, baked in our tomato cream sauce—130/70

Housemade Ravioli Traditional Italian dish filled with cheese, baked in our famous marinara sauce—125/65

🍽️ **Chicken Parmigiana** Tender breast of chicken cutlet lightly breaded, topped with mozzarella and baked in our famous marinara sauce—145/75

Fresh Eggplant Parmigiana Fresh eggplant breaded, sautéed and baked in our famous marinara sauce, topped with mozzarella—135/70

Buffalo Ravioli Housemade buffalo ravioli baked in a marsala cream sauce with whole mushrooms—140/75

Meat Lasagna Serves 15—150

Vegetarian Lasagna Serves 15—170

Gnocchi Homemade plump Italian red potato dumplings baked in our tomato cream sauce and topped with mozzarella cheese—120/65

Stuffed Chicken Genovese Chicken breast stuffed with Italian sausage*, roasted red peppers, provolone cheese and mushrooms, baked in a fresh tomato and sweet basil sauce—145/75

Roasted Lemon Rosemary Chicken Breast Lemon, housemade chicken broth, fresh rosemary—6/Breast (8 breast minumum) ⑩

Prime Rib Prime rib served with your choice of au jus or horseradish—market price ⑩

Beef Short Ribs Bone-in beef short ribs braised in red wine—market price ⑩

Black Angus NY Strip Roast Slow roasted Italian encrusted black angus New York strip roast, cooked medium rare—market price ⑩

Pork Tenderloin Seared and slow roasted, served with an Asian demi-glace—market price ⑩

Call 720.442.1107 for availability

🍽️ *The Big Three* Our most popular catered entrees

PASTA

1 full tray feeds 15-20 and 1 half tray feeds 6-10
prices per full tray/half tray

*Add chicken for an additional 45 tray/25 half tray
or shrimp for an additional 55 tray/30 half tray.*

Enjoy your choice of baked pastas: penne or rigatoni –OR– traditional long grain pastas: linguine, spaghetti or fettuccine. Substitute gluten-free penne 25/15

Choose your sauce:

Marinara—85/45

with Meatballs—120/65
30 Meatballs per tray/15 per half tray

with Sausage*—120/65
15 Links per tray/7 per half tray

with Mushroom Sauce—110/60

with Meat Sauce—100/55

Alfredo—110/60

Tomato Cream—90/50

Fresh Tomato Sweet Basil—90/50

Pesto—95/55

Pesto Cream—110/60

Carolena Artichoke hearts sautéed with a fresh tomato sweet basil cream sauce, served over your choice of pasta—110/60

Margherita Fresh tomatoes sautéed in olive oil, garlic, roasted peppers and sweet basil, served over your choice of pasta—110/60

a la Genovese Fresh mushrooms and artichoke hearts sautéed in a fresh tomato and sweet basil sauce, served over your choice of pasta—110/60

Giacamo Sun dried tomatoes simmered in our gorgonzola cream sauce, served over your choice of pasta—\$110/\$60

Noto artichoke hearts, broccoli, and whole mushrooms sautéed in a fresh tomato sweet basil cream sauce, served over your choice of pasta—110/60

Menu selections and prices are subject to change. All entrees include a free order of fresh baked rolls and butter chips. Customize any dish by substituting sauces – additional charges may apply.

MAC 'N' CHEESE

1 full tray feeds 15-20 and 1 half tray feeds 6-10
prices per full tray/half tray

Coach Mac—110/60

Veggie with fresh asparagus, mushrooms and artichoke hearts—120/65

Lobster—135/70

Crab with pancetta—135/70

New Mexico Hatch Green Chile —120/65

Diavolo with crumbled sausage* and shrimp—135/70

Also available as a saute station at full service events.

SIDES

Items are priced for 25 people

Seasonal Vegetable Medley—75 ⑩

Roasted Red Potatoes Baby red potatoes, garlic, paprika, extra-virgin olive oil—75 ⑩

Mashed Potatoes Yukon gold potatoes, with cream, butter, kosher salt, cracked black pepper—75 ⑩

Honey Glazed Carrots Honey roasted carrots, orange juice—75 ⑩

Cheesy Broccoli Roasted broccoli topped with our housemade mac 'n' cheese sauce and extra-virgin olive oil—80 ⑩

Brussel Sprouts Balsamic glazed roasted brussel sprouts with pancetta—80 ⑩

DESSERTS

Tiramisu—6 a slice

Assorted Homebaked Cookies—2 each

Classic Fudge Brownies—3 each (25 minimum)

Assorted Cheesecakes—6 a slice

Menu choices are uniques to restaurant location

**For more information contact us at
720.442.1107 or emily@pastajays.com**