

## SIDE SALADS

(\$6 PER PERSON / MINIMUM 8 GUESTS)

GARLIC POTATO SALAD\*  
FARMER'S MARKET POTATO SALAD\*  
BUTTERMILK COLESLAW  
ASIAN CUCUMBER SALAD  
RED CABBAGE COLESLAW\*  
SUMMER CORN SALAD\*  
TRUFFLED RANCH + PARMESAN PASTA SALAD  
ASIAN NOODLE SALAD  
MOROCCAN QUINOA SALAD\*  
BUTTERBEAN SALAD\*  
PASTA PRIMAVERA\*

\*VEGAN

## JAYDE'S BAKERY

**HOUSEMADE MUFFINS (1/2 Dozen \$18 | Dozen \$36)**  
banana-nut & blueberry muffins

**BUTTER CROISSANTS (1/2 Dozen \$24 | Dozen \$48)**  
flaky house-baked butter croissants

**COLOSSAL COOKIE TRAY (1/2 Dozen \$18 | Dozen \$36)**  
chocolate chip, oatmeal raisin or matcha green tea marshmallow

**SEASONAL FRUIT TARTS (Mini \$7 | Full Tart \$38)**  
organic berries, vanilla bean pastry cream, sweet tart shell

## DRINKS

**MIMOSA KIT \$40**  
bottle of house prosecco, fresh pressed orange juice

**JAYDE'S CAFÉ COFFEE SERVICE \$35**  
160 fl. oz. coffee, sugar, sweetener, half & half

**PRESSED JUICERY \$6.50 ea.**  
Orange Turmeric, Cold Pressed Greens, Roots with Ginger

**24 HOUR NOTICE REQUIRED FOR ALL ORDERS**

# JAYDE'S

## CATERING MENU

### BREAKFAST (SERVES 8-10 PPL)

**ORGANIC FRESH FRUIT PLATTER \$60**  
sliced pineapple, melon, strawberries & grapes

**JAYDE'S BREAKFAST BURRITOS \$65**  
organic scrambled eggs, crispy yukon gold potatoes, roasted  
vegetables, shredded cheddar  
+add Beyond Meat crumble \$75  
+add Niman Ranch bacon \$75

**BREAKFAST SANDWICHES \$70**  
**CHOICE OF BRIOCHE OR CROISSANT**  
organic eggs, candied espelette bacon, tillamook cheddar  
cheese, chipotle aioli

**CHALLAH BREAD FRENCH TOAST \$80**  
banana foster maple syrup, powdered sugar

**JAYDE'S "TOAST" SAMPLER PLATTER \$95**  
organic avocado toast, housemade egg salad toast,  
Santa Barbara smoked salmon toast

**ASSORTED PASTRY PLATTER \$24 HALF DOZEN | \$48 DOZEN**  
croissants, scones and muffins

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## JAYDE'S SPECIALTY SALADS + APPETIZERS (SERVES 8-10 PPL)

### CRUNCH SALAD \$65 | +\$15 ADD PROTEIN

romaine, radicchio, tomato, watermelon radish, daikon,  
cucumber, sherry dressing

### CAESAR SALAD \$65 | +\$15 ADD PROTEIN

kale, romaine, radish, garlic croutons, parmesan cheese,  
caesar dressing

### BEYOND TACO SALAD \$80

romaine, tomato, beyond meat crumbles, red onion, black beans,  
cilantro, corn, tortilla strips, pepperoncini, radish, vegan ranch dressing

### SKUNA BAY SALMON CHOP SALAD \$80

romaine, chickpeas, sweet potato, cucumber, tomato, grilled skuna bay salmon,  
pumpkin seeds, yogurt dressing

### CHINESE CHICKEN SALAD \$80

napa cabbage, red & green cabbage, cilantro, mushrooms, crispy  
wontons, poached chicken, ginger-soy dressing

### FRESH FRUIT + CHEESE PLATTER \$85

assorted domestic + imported cheeses, crackers & fresh fruit

### CHARCUTERIE + ACCOUTREMENTS \$95

prosciutto, mortadella, soppressata, toasted baguette, fig jam, whole  
grain mustard, honeyed pecans, grapes & dried fruits

### CHEESE + CHARCUTERIE PLATTER \$110

prosciutto, mortadella, soppressata, truffle pecorino, brie, creamy  
burrata, toasted baguette, fig jam, whole grain mustard, honeyed pecans, grapes  
& dried fruits

### POACHED SHRIMP COCKTAIL (2 Dozen \$95)

zesty horseradish cocktail sauce, green goddess dressing,  
lemon wedges

## DELI SANDWICH PLATTERS (SERVES 8-10 PPL)

### LITE + HEALTHY OPTIONS \$95

#### COLLARD GREEN WRAP

roasted chicken, organic avocado, shredded carrots, ancient grains,  
green goddess dressing

#### GREEK HUMMUS WRAP

whole wheat tortilla, green leaf lettuce, feta cheese, cherry tomatoes,  
diced cucumbers, kalamata olives, organic avocado, lemon-chile hummus

#### GRILLED VEGETABLE PANINI

zucchini, yellow squash, roasted red peppers, caramelized red onions, balsamic,  
fresh basil, extra virgin olive oil, whipped goat cheese

### JAYDE'S MARKET FAVORITES \$110

#### CAPRESE SANDWICH

fresh mozzarella, tomatoes, basil, baguette, extra virgin olive oil

#### CLASSIC TURKEY CLUB

roasted turkey breast, niman ranch bacon, tarragon aioli, lettuce, tomato,  
nine grain bread

#### PROSCIUTTO + BURRATA

la quercia prosciutto, creamy bel gioso burrata, fresh basil, extra virgin  
olive oil, sea salt

### CRAVEABLE CLASSICS \$125

#### KOREAN STEAK SANDWICH

bulgogi marinated skirt steak, sesame, kimchi aioli, shaved vegetables, kale,  
cilantro, toasted baguette

#### PASTRAMI ON RYE

rye bread, caramelized red onions, pickles, gruyere cheese, dijon-mayo dressing

#### THE GODFATHER

genoa salami, mortadella\*, sopressata, herbed ham, provolone, muffalata,  
shredded lettuce, hoagie roll, "Corleone sauce"

\*contains pistachios

