

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

CATERING@JAYDESMARKET.COM | 310.773.9483



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

