

Jolane's Café

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Thank you for considering Jolane's for your upcoming event. We offer a variety of menu options for both lunch and dinner parties. Our glass-enclosed Conservatory is a comfortable setting where guests experience full-service events while enjoying great outdoor views through all four seasons. Chef John and our management staff will work with each party individually to ensure that your occasion is a memorable experience.

We look forward to working with you!

APPETIZER MENU

Oven Baked Flatbreads

Choice of:

-Caramelized onion & crimini mushroom

-Four cheese

-Bruschetta

8 piece platter - \$12

Crispy Shrimp Satay

Black tiger shrimp served with a Siriracha dipping sauce.

12 piece platter \$24

Bruschetta

Grilled French baguette topped with tomato, red onion, fresh basil and extra virgin olive oil.

12 piece platter \$20

Mini Quiches

Choice of:

-Asparagus & mushroom

-Spinach & goat cheese

-Roasted veggies

-Ham & swiss

12 pc. Platter \$21

Chicken Satay

Served with a Siriracha dipping sauce

12 piece platter \$20

Tea sandwiches

Choice of:

-Pear & French brie on raisin pecan bread

-Madras curry chicken salad on toasted country Italian

-Smoked salmon with a dill crème spread on dark rye

-Thin sliced cucumbers with a fresh herb goat cheese on toasted multi-grain.

12 piece platter \$36

LUNCHEON OPTIONS

All options include:

An assortment of Mini Desserts and Unlimited Non-Alcoholic Beverages.

Option 1: \$18

Choose 2 of the following 5 sandwiches which will be served with Jolane's House or Caesar Salad served family style.

Pear & French Brie Sandwich –

with tarragon aioli and Dijon mustard on raisin pecan bread.

Chicken salad Sandwich –

with grapes, dried apricots, walnuts & yogurt-tarragon dressing on toasted dark rye.

Roast Beef & Cheddar –

house-roasted beef with creamy horseradish sauce, cheddar cheese, lettuce & tomato on a pretzel roll

Turkey & Avocado -

with tomato, cucumber, & Monterrey jack cheese on multigrain bread.

Harvest Tuna Salad Sandwich –

with tomato and cucumber on multigrain bread.

Option 2 : \$25

Start with a bowl of our Soup of the Day or Minestrone, followed by 4 choices of the following to be served family style.

Jolane's Chopped Salad –

romaine, grilled chicken, avocado, carrots, tomatoes, broccoli, blue cheese, bacon, corn, crispy tortilla strips and almonds.

Harvest Salad –

Mixed greens, roasted turkey, dried cranberries, green apples, roasted pumpkin seeds, sliced grape tomatoes, avocado & smoked cheddar, tortilla strips with a walnut vinaigrette.

Orchard Salad –

mixed greens, grilled chicken, broccoli, jicama, cucumbers, carrots, wonton strips, roasted pecans, sesame ginger vinaigrette garnished with julienne beets.

Gorgonzola Salad - mixed greens, grilled chicken, avocado, bacon, red onions, gorgonzola cheese, in a herb ranch dressing.

Pear & French Brie Sandwich

Chicken Salad Sandwich

Roast Beef & Cheddar Sandwich

Turkey & Avocado Sandwich

Harvest Tuna Salad Sandwich

Option 3: \$28

Start with Jolane's Italian Mixed Greens Salad followed by guest choice of one of the following.

Traditional Austrian Goulash –

slow cooked beef, paprika, crispy onions, served over egg dumpling.

Chicken Pot Pie –

Flaky puff pastry filled with roasted chicken and vegetables in a parmesan cream sauce, served with butternut squash and fresh corn.

Quiche –

Choose one of the following quiches made fresh daily: Asparagus & Mushroom, Spinach and Goat Cheese or Ham & Swiss.

DINNER OPTIONS

The following options include:

Artisan Bread Service, House Italian Mixed Greens or Caesar Salad, Choice of Entrée, Followed by an assorted variety of Desserts, and Unlimited Non-Alcoholic Beverages

Option 1: \$35

Braised Austrian Beef Brisket –

Homemade Austrian goulash, spaetzle dumpling and crispy sweet onion.

Fresh Broiled Whitefish –

Choice of Pecan Crusted or Cedar Plank Whitefish

Served with Sautéed Seasonal Vegetables.

Jolane's Chicken Pot Pie –

Flaky puff pastry filled with roasted chicken and vegetables in a parmesan cream sauce, served with butternut squash and fresh corn.

Option 2: \$40

Tomato Basil Salmon –

Ocean raised Norwegian salmon filet with a fresh tomato and basil sauce,

Served with rice pilaf.

Schnitzel –

Organic chicken or Heritage pork, served with Yukon gold potatoes or your choice of side.

Chipotle Shrimp Campanelle –

Campanelle pasta, black tiger shrimp, grilled chicken, sautéed.

Braised Austrian Beef Brisket –

Homemade Austrian goulash, spaetzle dumpling and crispy sweet onion.

Option 3: \$45

Beef Tenderloin –

Slow roasted tenderloin served with herb roasted potatoes.

Cedar Planked Salmon –

Ocean raised Norwegian Salmon Filet roasted with Citrus and Garlic on a Cedar Plank.

Served with Broiled Asparagus and Carrots.

Tuscan Chicken –

Marinated organic chicken breast, rustic garlic bread, natural pan jus, grape tomatoes, red onion, fresh basil, and balsamic vinaigrette.

Chipotle Shrimp Campanelle –

Campanelle pasta, black tiger shrimp, grilled chicken, sautéed.

Additional Information

Confirmation and Guarantee -

A final guaranteed guest count is required 3 business days prior to the event. This is the minimum number you will be charged for on the day of the event. A minimum of \$100.00 deposit is required to secure your date. Deposit is non-refundable.

Service fees -

A 20% service fee and a 9% sales tax are added to all food and beverage prices.

Wine Package Options -

You may add wine service to your party package starting at \$20 for your choice of our house Cabernet, Chardonnay, Pinot Grigio, or Pinot Noir.

Children's menu options -

Menu options for kids include a Cheese Pizza, Chicken Tenders with French Fries, or Macaroni & Cheese along with a beverage and a scoop of "Homer's" famous ice cream.

Lunch party price is \$10.50 per child, and \$12.50 for dinner.

Additional Services -

We will provide table linen service for events at no extra charge if preferred. Appetizer platters may be added to your package for an additional starting price of \$10 per platter.