



## *Take Away Offerings*

WHATEVER THE OCCASION, WE LOOK FORWARD TO  
WORKING CLOSELY WITH YOU TO CRAFT THE  
PERFECT MENU FOR YOUR EVENT.

### **CATERING CONTACT INFO:**

EMAIL: [CATERING@JAMMINCREPES.COM](mailto:CATERING@JAMMINCREPES.COM) / PHONE: 609-924-5387

- 48 HOUR ADVANCE NOTICE NEEDED FOR ALL ORDERS
- PRE-PAYMENT REQUIRED FOR ALL ORDERS
- LIMITED DELIVERY AREA - DELIVERY CHARGES MAY APPLY
- PRICES DO NOT INCLUDE TAX & ARE SUBJECT TO CHANGE WITHOUT NOTICE
- A 3% CREDIT CARD FEE WILL BE CHARGED TO HELP OFFSET PROCESSING COSTS. THIS AMOUNT IS NO MORE THAN WHAT WE PAY IN FEES. WE DO NOT SURCHARGE DEBIT CARDS



20 NASSAU STREET, PRINCETON, NJ  
[WWW.JAMMINCREPES.COM](http://WWW.JAMMINCREPES.COM) • 609-924-5387



# • BREAKFAST FARE •

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## ASSORTED FRESHLY BAKED PASTRIES

- *Jam-Filled Muffins*
- *Oatmeal Currant Scones*
- *Chocolate Banana Nut Crêpe Rolls*
- *Energy Balls (vegan / gluten free)*
- *Buttermilk Biscuits (w/ side of Jam)*
- *Seasonal Gluten Free Muffins*

1 DOZEN ASSORTED PASTRIES	(SERVES 8-10)	\$ 42
2 DOZEN ASSORTED PASTRIES	(SERVES 15-20)	\$ 84
3 DOZEN ASSORTED PASTRIES	(SERVES 25-30)	\$ 126

## INDIVIDUAL YOGURT PARFAITS \$ 6.95 PER PERSON

LAYERS OF ALL-NATURAL CREAMY PLAIN YOGURT WITH OUR SEASONAL HOUSE JAM AND HONEY ALMOND GRANOLA

## INDIVIDUAL OVERNIGHT OATMEAL ( VEGAN ) \$ 6.50 PER PERSON

LOCAL OATS, CHIA SEEDS, OAT MILK, PRESERVED PEACHES, MAPLE SYRUP, CURRANTS, CASHEWS, SPICES & ORANGE ZEST

## SEASONAL FRUIT PLATTER

SMALL PLATTER (SERVES 10-12) \$ 75 | LARGE PLATTER (SERVES 15-20) \$ 135

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ASK ABOUT OUR “BOXED BREAKFAST” & “BOXED LUNCH”

FOR PARTIES OF 10 OR MORE

ARTFULLY CURATED READY-TO-GO MEALS PACKAGED IN PORTABLE / STACKABLE BOXES.  
PERFECT FOR ROAD TRIPS OR MEETINGS ON THE GO!

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# BEVERAGES



## HOT BEVERAGES

**HOT BEVERAGE BOX | SERVES 12 X 10 OZ CUPS | STAYS HOT FOR UP TO 2 HRS | DISPOSABLE.**

- **SMALL WORLD COFFEE: REGULAR \$ 44.50 | DECAF \$ 47.00**
- **"HARNEY & SONS" ASSORTED TEAS: \$ 32.00**
- **HOT COCOA: \$ 58.00 | FOR GROUPS OF 25 OR MORE, INQUIRE ABOUT OUR CUSTOM "HOT COCOA BAR"**
- **HOT MULLED TERHUNE CIDER: \$ 58.00 (SEASONAL)**

**INCLUDES: CUPS / LIDS / STIR STICKS / SWEETENERS / DAIRY & NON-DAIRY OPTIONS**

## COLD BEVERAGES

**SERVED IN 1/2 GALLON JUGS WITH HANDLE**

**KEEP CHILLED AND SERVED OVER ICE (ICE NOT INCLUDED)**

- **FRESHLY BREWED "HARNEY & SONS" COLD TEAS | 64 FL. OZ. / \$ 21.00**

**CHOICES: RASPBERRY HERBAL | BLACK PEACH | TROPICAL GREEN CITRUS**

**INCLUDES: CUPS / LIDS / STRAWS**

- **COLD BREW | SMALL WORLD COFFEE | 64 FL. OZ. / \$ 35.00**

**INCLUDES: CUPS / LIDS / STRAWS**

**ASSORTED BOYLAN'S BOTTLED SODAS \$2.95 EACH**

**CANE COLA | DIET COLA | ROOT BEER | GINGER ALE | ORANGE | SELTZER (ASSORTED FLAVORS)**



**small world coffee®**



**HARNEY & SONS**  
MASTER TEA BLENDEES

**BOYLAN  BOTTLING**

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# SAVORY CRÊPE WRAPS & MORE



AN ARTFULLY ARRANGED SELECTION OF WRAP-STYLE SANDWICHES PREPARED WITH OUR TENDER WHOLE-GRAIN CRÊPES PACKED WITH FARM-FRESH SEASONAL INGREDIENTS.

- *Ham & Brie:* BLACK FOREST HAM & CREAMY BRIE WITH MUSTARD AIOLI, HOUSE CUCUMBER PICKLES & FRESH GREENS
- *Smoked Turkey Club:* SMOKED TURKEY, SAVORY TOMATO JAM, THICK-CUT SMOKEHOUSE BACON, MOZZARELLA WITH HORSE RADISH AIOLI & GREENS
- *Chicken BLT:* ROASTED CHICKEN, THICK-CUT SMOKEHOUSE BACON, OVEN-ROASTED TOMATOES, LOCAL GREENS, MOZZARELLA CHEESE & TOMATO BASIL AIOLI
- *PB & Arugula:* PEANUT BUTTER, APPLES & THICK-CUT SMOKEHOUSE BACON WITH HONEY & FRESH BABY ARUGULA
- *Oven-Dried BLT:* THICK-CUT SMOKEHOUSE BACON, OVEN-ROASTED TOMATOES, LOCAL GREENS, FRESH GOAT CHEESE & A DRIZZLE OF BALSAMIC GLAZE
- *Seasonal Chicken Salad:* SCRATCH MADE SEASONAL CHICKEN SALAD & FRESH BABY ARUGULA
- *Chipotle Smoked Turkey:* SMOKED TURKEY, BRIE, SEASONAL BERRY CHIPOTLE SAUCE & FRESH BABY ARUGULA
- *Buffalo Chicken:* ROASTED BUFFALO CHICKEN WITH CHeddar & MOZZARELLA CHEESE, CELERY & CABBAGE SLAW & OUR BLUE CHEESE SAUCE
- *Pesto Veggie:* **VEGETARIAN** / OVEN-ROASTED TOMATOES, BABY ARUGULA, GOAT CHEESE & HOUSE KALE PESTO (CONTAINS NUTS & CHEESE)
- *Blue Moon Veggie Burrito:* **VEGETARIAN** / FERMENTED CARROT & CABBAGE SLAW, ROASTED SWEET POTATO SPEARS, BLUE MOON ACRES ORGANIC NEW JERSEY RICE, BLACK BEANS & VEGAN KIMCHEE AIOLI
- *Rainbow Veggie:* **VEGETARIAN** / JERSEY SWEET POTATO HUMMUS, HOUSE PICKLED CORN, SHREDDED CARROTS & BABY SPINACH (VEGAN OPTIONAL / \$2.00 PER WRAP)
- *Jersey Tomato Pie:* **VEGETARIAN** / OVEN-ROASTED TOMATOES, VEGAN MOZZARELLA CHEESE, SAVORY TOMATO JAM & FRESH BABY ARUGULA

SMALL PLATTER OF 10 WRAPS (FEEDS 8-10)	\$ 80
MEDIUM PLATTER OF 20 WRAPS (FEEDS 15-20)	\$ 160
LARGE PLATTER OF 30 WRAPS (FEEDS 25-30)	\$ 240

WRAPS CAN BE CUT IN TO HALVES - OR - BITE SIZE PORTIONS (7 TO 8 PCS) | CHOOSE UP TO THREE VARIETIES PER PLATTER | FOR GLUTEN-FREE WRAPS / ADD \$2.00 PER WRAP





# • HOT BUFFET STYLE CRÊPES •



OVEN-READY ROLLED CRÊPES FILLED WITH FARM-FRESH FLAVORS  
GREAT OPTIONS FOR BREAKFAST OR BRUNCH  
MINIMUM 10 SERVINGS PER VARIETY

***Bacon, Egg & Cheese:*** SCRAMBLED FREE-RANGE LOCAL EGGS, THICK-CUT SMOKEHOUSE BACON & OUR BLEND OF MELTING CHEESES  
\$ 92.00 PER SERVING TRAY OF 10

***Egg & Cheese:*** SCRAMBLED FREE-RANGE LOCAL EGGS & OUR BLEND OF MELTING CHEESES  
\$ 75.00 PER SERVING TRAY OF 10 / ADD ROASTED SEASONAL VEGGIES + \$1.00 PER SERV

***Kimchee Egg & Cheese:*** SCRAMBLED FREE-RANGE LOCAL EGGS WITH OUR BLEND OF MELTING CHEESES & SPICY CABBAGE KIMCHEE  
\$ 82.00 PER SERVING TRAY OF 10 / ADD ROASTED SEASONAL VEGGIES + \$1.00 PER SERV

***Green Eggs & Ham:*** SCRAMBLED FREE-RANGE LOCAL EGGS, BLACK FOREST HAM, MOZZARELLA, FRESH BABY SPINACH & OUR HOUSE KALE PESTO (CONTAINS NUTS & CHEESE)  
\$ 95.00 PER SERVING TRAY OF 10

***Turkey Sausage, Egg & Cheese:*** OUR HOUSE-MADE TURKEY SAUSAGE, SCRAMBLED FREE-RANGE EGGS & OUR BLEND OF MELTING CHEESES  
\$ 95.00 PER SERVING TRAY OF 10

***Sweet Potato Crêperito:*** **VEGETARIAN** / OVEN-ROASTED JERSEY SWEET POTATOES, BLACK BEANS & SCALLIONS WITH OUR BLEND OF MELTING CHEESES & FRESH CILANTRO CREMA  
\$ 95.00 PER SERVING TRAY OF 10

FOR GLUTEN-FREE WRAPS / ADD \$2.00 PER WRAP

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# • HOT BUFFET STYLE CRÊPES •



OVEN-READY ROLLED CRÊPES FILLED WITH FARM-FRESH FLAVORS  
GREAT OPTIONS FOR LUNCH OR DINNER BUFFET  
MINIMUM 10 SERVINGS PER VARIETY

*Low Country Pork BBQ:* PULLED SLOW ROASTED PORK, OVEN-ROASTED SWEET POTATOES, ONION JAM AND HOUSE PICKLED CORN WITH A LOW COUNTRY BBQ GRAVY  
\$ 100.00 PER SERVING TRAY OF 10

*Chicken Crêpechiladas:* PULLED ROASTED CHICKEN, BLACK BEANS, HOUSE PICKLED CORN & JALAPENOS, CHEDDAR & MOZZARELLA CHEESE WITH FRESH CILANTRO CREMA, TOPPED WITH OUR OVEN-ROASTED TOMATILLO SAUCE  
\$ 100.00 PER SERVING TRAY OF 10

*Wild Mushroom Crepelloni:* **VEGETARIAN** / A CREAMY FILLING OF WILD MUSHROOMS, SPINACH, HERBS & RICOTTA CHEESE TOPPED WITH A RAGU OF WILD MUSHROOMS  
\$ 95.00 PER SERVING TRAY OF 10

*Spinach & Oven-Dried Tomato Crepecotti:* **VEGETARIAN** / FRESH SPINACH, OVEN DRIED TOMATO & RICOTTA FILLING SERVED WITH FIRST FIELD LOCAL TOMATO MARINARA  
\$ 95.00 PER SERVING TRAY OF 10

*Local Heirloom Tomato Cannelloni:* **VEGETARIAN** / RICOTTA, PARMESAN & PECORINO FILLING SERVED OVER A BED OF FRESHLY SLICED HEIRLOOM TOMATOES TOPPED WITH HOUSE KALE PESTO (CONTAINS NUTS & CHEESE)  
\$ 95.00 PER SERVING TRAY OF 10

*(available August & September)*

FOR GLUTEN-FREE WRAPS / ADD \$2.00 PER WRAP

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# SEASONAL SALADS



THE PERFECT COMPLEMENTS TO OUR WARM, FILLED CRÊPES ARE OUR FRESH SEASONAL SALADS. WORKING WITH OUR LOCAL FARMERS, WE TAKE THE FRESHEST AVAILABLE PRODUCE AND CRAFT DELICIOUSLY DISTINCTIVE SALADS SUITABLE AS SIDE DISHES, BUT ENTRÉE-WORTHY ALONE.

- *Pea, Pesto and Pasta Salad*
- *Kale Salad with roasted Beets or Apples and a choice of Goat Cheese or Blue Cheese, with Maple Glazed Walnuts*
- *Wheatberry Waldorf Salad*
- *Raw Broccoli Slaw with toasted Pecans*
- *Carrot, Almond and Arugula Salad*
- *Mediterranean Couscous Salad*
- *Arugula & Pickled Beets Salad w/ Goat Cheese & candied Almonds*
- *Quinoa, Kale & Apple Salad w/ Goat Cheese & toasted Almonds*
- *Roasted Sweet Potato & Pecan Salad*
- *Seasonal Pasta Salad*

VARIETIES CHANGE WITH SEASON

\$6.75 PER PERSON / MINIMUM 10 SERVINGS PER VARIETY

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## • COOKIES & PASTRIES •



GET YOUR JAM ON . . . WITH A PLATTER OF OUR  
JAMMIN' GOOD HOUSE-BAKED PASTRIES & COOKIES.

CHOOSE THREE FROM THE FOLLOWING ASSORTMENT:

- *P B & Jam Bars:* TENDER PEANUT BUTTER COOKIE BARS FILLED WITH OUR SEASONAL HOUSE JAM
- *Happy Trails Cookies:* GLUTEN FREE & VEGAN TRAIL MIX COOKIES WITH DRIED CHERRIES, CHOCOLATE CHIPS & PUMPKIN SEEDS
- *Thumbprint Cookies:* OUR CLASSIC SHORTBREAD COOKIE ROLLED IN ALMONDS ( OR COCONUT ) AND FILLED WITH OUR SEASONAL JAM
- *Double Chocolate Espresso:* A DARK CHOCOLATE BROWNIE-LIKE COOKIE WITH A RICH ESPRESSO FLAVOR
- *Cherry Chocolate Chip:* A CLASSIC CHOCOLATE CHIP COOKIE ENRICHED WITH DRIED SOUR CHERRIES
- *Morganics Honey Oatmeal Raisin:* A CLASSIC OATMEAL COOKIE MADE WITH LOCALLY GROWN ORGANIC OATS, EINKORN FLOUR & HONEY
- *Strawberry White Chocolate:* STRAWBERRY JAM FILLED SUGAR COOKIE WITH WHITE CHOCOLATE CHIPS

SMALL PLATTER:	12 ASSORTED TREATS	\$ 42
MEDIUM PLATTER:	24 ASSORTED TREATS	\$ 84
LARGE PLATTER:	36 ASSORTED TREATS	\$126

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# CRÊPE CAKES



OUR AWARD WINNING 20 LAYERS OF HAND CRAFTED CRÊPES,  
FILLED WITH PILLOWY LAYERS OF:

- *Lemon Meringue:* LAYERS OF CREAMY, FRESH LEMON MOUSSE TOPPED WITH A TOASTED LAYER OF FRESH MERINGUE
- *Chocolate Hazelnut:* LAYERS OF CHOCOLATE-HAZELNUT MOUSSE PREPARED WITH OUR HOUSE-MADE "NUT-CHO-TELLA", TOPPED WITH A SILKEN CHOCOLATE GANACHE & A SPRINKLING OF COARSE SUGAR
- *Peaches & Cream:* LAYERS OF CREAMY VANILLA MOUSSE WITH OUR PRESERVED PEACHES, TOPPED WITH A LAYER OF TOASTED MERINGUE AND OUR RASPBERRY COULIS
- *Black & White:* LAYERS OF VANILLA CREAM CHEESE MOUSSE, TOPPED WITH A SILKEN CHOCOLATE GANACHE AND A SPRINKLE OF WHITE & DARK CHOCOLATE CHIPS
- *Strawberry Lavender:* LAYERS OF OUR STRAWBERRY LAVENDER MOUSSE, TOPPED WITH A LAYER OF FRESH MERINGUE & A DRIZZLE OF DARK CHOCOLATE GANACHE
- *24 Layer Carrot Cake:* 24 ALTERNATING LAYERS OF CREPES AND CARROT CAKE MOUSSE, WRAPPED IN CARROT CAKE CRUMBS AND TOPPED WITH WHITE CHOCOLATE & CANDIED CARROTS
- *Campfire & More:* LAYERS OF CHOCOLATE HAZELNUT MOUSSE AND OUR HOUSE-MADE TOASTED COCONUT MARSHMALLOWS WITH CHOCOLATE BITS AND GRAHAM CRACKERS TO ROUND OUT THE AUTHENTIC S'MORE FLAVOR!
- *Chocolate Covered Rainbow:* LAYERS OF CREAMY VANILLA MOUSSE AND CREPES TINTED, USING ALL NATURAL COLORS, WITH A STUNNING ARRAY OF ALTERNATING RAINBOW TONES TOPPED WITH A DARK CHOCOLATE GANACHE (ADDITIONAL \$15 SURCHARGE PER CAKE)

ASK ABOUT OUR "SEASONAL" CREPE CAKE OPTIONS

OUR HAND CRAFTED CRÊPE CAKES ARE AVAILABLE IN TWO SIZES:

8" ROUND (SERVES 10-12)     \$ 60.00     |     10" ROUND (SERVES 16-20)     \$ 80.00

\* GLUTEN FREE CRÊPE CAKES AVAILABLE UPON REQUEST / \$10 SURCHARGE



# • SWEET CRÊPE PLATTER •



A CLASSIC WORK OR STUDY BREAK CHOICE. CHOOSE FROM AN ASSORTMENT OF OUR POPULAR SWEET CRÊPES. INDIVIDUALLY WRAPPED AND PLACED IN OUR SIGNATURE CREPE CONES FOR EATING OUT-OF-HAND

- *Classic Toasty:* BROWNE BUTTER & CINNAMON SUGAR
- *Apple Toasty:* BROWNE BUTTER & CINNAMON SUGAR W/OUR SPICED ORCHARD APPLES
- *Nut-Cho-Tella:* OUR OWN BLEND OF ROASTED HAZELNUTS & ALMONDS GROUND INTO A CREAMY CHOCOLATE SPREAD
- *Fruitella:* OUR "NUT-CHO-TELLA" COMBINED WITH ONE OF OUR "MICRO-BATCH" SEASONAL JAMS
- *Orchard Lemon:* OUR "MICRO-BATCH" OF LEMONS AND LOCAL ORCHARD APPLES COOKED INTO A SWEET & TANGY LEMON CURD
- *The Wyatt:* BROWNE BUTTER & CINNAMON SUGAR W/OUR CLASSIC "NUT-CHO-TELLA"
- *Jammin' Good:* OUR SIGNATURE SWEET CREPE FILLED WITH ONE OF OUR SEASONAL "MICRO-BATCH" HOUSE JAMS
- *P B & Jam:* CREAMY ALL-NATURAL PEANUT BUTTER PAIRED WITH ONE OF OUR SEASONAL HOUSE JAMS

SMALL PLATTER OF 15 CRÊPES      \$ 105.00

MEDIUM PLATTER OF 30 CRÊPES      \$ 210.00

\* FOR GLUTEN FREE / ADD \$ 2.00 PER CRÊPE

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## OTHER GOODIES



### SOUP & BISCUIT BUNDLE

A GREAT OPTION FOR A QUICK & NOURISHING WEEKNIGHT SUPPER

A QUART OF OUR POPULAR SCRATCH MADE SOUP ACCOMPANIED BY YOUR CHOICE OF (3) FRESHLY BAKED BUTTERMILK BISCUITS OR WEDGES OF OUR FAMOUS CORNBREAD (3)

#### *Soup Choices:*

- JERSEY TOMATO BACON
  - CREAMY PEA & POTATO (VEGETARIAN)
  - OR, ASK ABOUT OUR DAILY SOUP SPECIAL
  - SWEET POTATO CHICKEN CORN CHOWDER
  - MUSHROOM FARRO (VEGAN)
- PRICE: \$24.00

THE PERFECT DIP FOR ANY GATHERING  
OUR HOUSE-MADE

*Jersey Sweet Potato Hummus*  
& OVEN-BAKED CREPE CHIPS

AVAILABLE IN TWO SIZES: PINT \$15.00 | QUART: \$22.00

OUR SIGNATURE SMALL BITES ARE THE PERFECT

#### *Crêpe Pockets:* 2-BITE APPETIZERS FOR ANY GATHERING

- HOUSE-MADE TOMATO JAM & SMOKED MOZZARELLA SERVED WITH HORSE RADISH AIOLI
- JALAPENO PESTO CHICKEN
- CREAMY BRIE & CARAMELIZED ONION JAM
- PULLED PORK & HOUSE PICKLED CORN SERVED WITH CILANTRO CREMA
- SPINACH & THREE-CHEESE FRITTATA SERVED WITH RED PEPPER AIOLI

MINIMUM 2 DOZEN (24) PER VARIETY | PRICE: \$30 PER DOZEN

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