



Emma Rosie's Homecookin'

Catering With You In Mind!

Catering Menu

Phone: 701-320-9280 ~ **Web:** www.jamestownNDcatering.com

Email: AlexandEmmaK@yahoo.com

Thank you for considering Emma Rosie's Homecookin' for your next event! Please be sure to read this page in its entirety before browsing through the menu; it will likely answer many questions that may arise. Please call or email with questions and for our availability for your event date. Please note that we do generally require a minimum of fifty guests for a catered event, however we may be able to accommodate smaller groups depending on our schedule, so please do ask.

About the Menu & Meal Service

Your meal is not necessarily limited to the items on this menu; we can present you with custom options if the items listed here don't suit your event! If you have any special requests for your meal, please let us know, and we will do our best to accommodate. Special dietary needs can generally be accommodated if advance notice is given. All menu items may not be available for all size groups or at all venues; please confirm your choices with us before printing menus, etc. for your event.

The prices listed on this menu include buffet-style service, tended when appropriate, and upscale disposable dinnerware. Samples of disposables are available for viewing upon request. Special order disposables are also available. Stoneware dishes, stainless utensils, and glassware may be available for use depending on venue. Table service is available. Cake service is available.

When you choose us, you will always receive well-presented, flavorful, quality food and personal service including professional, helpful staff to ensure the service at your event goes smoothly. We believe no other caterer in our area offers their customers the same great value we do.

Billing & Payment

Please keep in mind that our calendar often fills quickly, and we may turn away other customers after booking your event in order to ensure you and your event are given proper attention. Because of this we may ask you to sign an agreement and make a deposit to secure your date.

A final guest count is required one week prior to your event, and that is the number we must use for billing purposes. Sales tax must be added to your bill. Some venues charge us a fee to provide food on their premises; any such fee incurred by us will also have to be added to your bill. A gratuity is never added to your bill. An incredible amount of planning, organization, and labor goes into each event. If you were pleased with the service you received, please consider leaving a gratuity. Payment in full is due no later than the day of your event. Cash or check are preferred. If necessary, credit/debit card payments can be made online at our website or in person, however a 4% fee must be charged to cover the processing fee.

This menu is updated frequently, and all prices are subject to change unless you have received a menu and pricing confirmation email from Emma.

LUNCH MENU

7.00

Baked Potato Bar
Walking Taco Bar
Sandwich Bar and Potato Chips

8.00

Taco Bar (2/person)
Salad Bar (with lots of fixings!)
Sloppy Joe, Potato Chips, and one side
Scalloped Potatoes & Ham, Dinner Roll, and one side
Any soup, Garlic Breadstick, and one side
Beef or Chicken Pot Pie and two sides
Bubbly Pizza Bake with Iceberg/Romaine Salad and one side

9.00

Shredded Beef, Chicken, or Pork Sandwich with side sauces, Potato Chips, and one side
Traditional or White Lasagna, Garlic Breadstick and one side
Gourmet Macaroni & Cheese with Sausage, Garlic Breadstick and one side
Fajita Bar (2/person)
Knopfle-Sausage-Sauerkraut with two sides

**lunch items may be used for evening meals upon request;
additional fee will be necessary due to larger portion size and additional staff required.**

Sides

(choices for lunch sides and also available as an addition to any meal)

Bread

Dinner Roll 1.00
Garlic Breadstick 1.25
Cheddar Biscuit 1.25

Potatoes & Rice

Garlic Mashed Potatoes 2.25
Loaded Mashed Potatoes 2.50
Mashed Potatoes & Gravy 3.00
Cheesy Potato Bake 2.50
Au Gratin Potatoes 2.50
Scalloped Potatoes 2.50
Baked Potato 2.50
Potato Chips 1.00
Spanish Rice 2.50
Rice Pilaf 2.25

Vegetables

Cooked Cut Green Beans 1.75
Fresh Steamed Green Beans,
seasoned and in olive oil 3.00
Cooked Corn with Parsley 1.50
Cooked Sliced Carrots 1.75
Baby Glazed Carrots 2.25
Maple Bacon Baked Beans 1.50
Black Beans 1.50
Mexicorn 1.75
Fresh Vegetables with Dip 2.00

Salads & Fruit

Birdseed Salad 2.00
Nacho Taco Salad 1.75
Potato Salad 1.75
Coleslaw 1.25
Kaleslaw 1.75
Classic Macaroni Salad 1.50
Italian Pasta Salad 1.75
Iceberg/Romaine Salad 2.50
Caesar Salad 2.50
Seasonal Spinach Salad 3.00
Cut Fresh Fruit 2.75
Fruit Salad 1.75
Snickers Salad 1.75
Strawberry Cloud Salad 1.25

Soups

(choices for the 7.99 soup lunch and also available as an addition to any meal; crackers included)

Chicken Tortilla 3.50
(add tortilla chips for .50)

Creamy Italian Pesto 3.50

Tomato Basil 3.00

Chicken Wild Rice 3.50

White Chicken Chili 3.50

Tomato Tortellini 3.50

Chili 4.00

(add cheese and sour
cream for 1.00)

Stuffed Pepper 3.50

Knoepfle 3.50

Dinner Menu

Choose one item from each category to build your meal. Add a salad or any other item from our Sides menu if desired. If you would like to offer a choice of two entrees at your event, an additional \$1 fee will apply (when choosing entrees from the same price point). If you would like to allow your guests to each have two entrees or would like to mix and match between price points, please ask for a custom quote.

10.00

Entree Choices: Hickory Ham, Grilled Chicken Breast with BBQ & Honey Mustard sauces, Baked Chicken (assorted pieces), Traditional Lasagna, White Lasagna, Beef Marinara over Penne, Chicken Alfredo over Penne

pasta entrees include Caesar Salad (or similar) and Garlic Breadstick; no other sides

Vegetable Choices: Maple Bacon Baked Beans, Cooked Corn with Parsley, Cooked Cut Green Beans, Cooked Sliced Carrots

Starch Choices: Au Gratin Potatoes, Scalloped Potatoes, Garlic Mashed Potatoes, Loaded Mashed Potatoes, Baked Potato (includes sour cream)

Dinner roll and butter included.

12.00

Entree Choices: Roast Beef, Roast Turkey Breast, Meatballs with Brown Gravy, Swedish Meatballs with White Gravy, Salisbury Steak with French Onion Gravy, Balsamic Chicken Breast with Mushrooms & Onions

Vegetable Choices: Maple Bacon Baked Beans, Cooked Corn with Parsley, Cooked Cut Green Beans, Cooked Sliced Carrots, Baby Glazed Carrots

Starch Choices: Au Gratin Potatoes, Scalloped Potatoes, Mashed Potatoes & Gravy, Garlic Mashed Potatoes, Loaded Mashed Potatoes, Baked Potato (includes sour cream), Rice Pilaf, Wild Rice Pilaf, Whipped Sweet Potatoes

Dinner roll and butter included.

14.00

Entree Choices: Creamy Chicken Marsala, Chicken Dijon, Chicken Tarragon, Sirloin Tips in Burgundy Gravy, Prime Rib with Horseradish Cream Sauce

Vegetable Choices: Cooked Corn with Parsley, Cooked Cut Green Beans, Cooked Sliced Carrots, Baby Glazed Carrots, Steamed & Seasoned Green Beans in Olive Oil (add sliced almonds, crumbled bacon, or dried cranberries if desired for .25)

Starch Choices: Mashed Potatoes & Gravy, Roasted & Herbed Red Potatoes, Garlic Mashed Potatoes, Rice Pilaf, Wild Rice Blend Pilaf, Whipped Sweet Potatoes

Assorted artisan dinner rolls and butter included.

Appetizers, Hors d'oeuvre & Snacks

priced per serving unless noted

Pinwheels (Ham & Swiss, Turkey & Cheddar)	.75 each
Deluxe Pinwheels (Fiesta, BLT, Turkey-Brie-Cranberry)	1.00each
Lemon-Garlic Marinated Shrimp	2.50
Cold Cut Sliders (ham & turkey cuts and cheese on slider buns)	1.50 each
Cheese & Crackers (add meat for .50)	2.00
String Cheese	1.00
Artisan Fruit/Nut/Cheese/Meat Board	3.00
Veggie Pizza	1.25
Layered Mexican Dip with Tortilla Chips	2.00
Shrimp & Tortellini Mini Kebabs	1.75 each
Meat & Cheese Mini Kebabs (cubed cheeses, summer sausage, ham)	1.50 each
Antipasto Kebabs (salami, pepperoni, mozzarella, tortellini, tomato, olive, basil)	2.00each
Fruit & Cheese Mini Kebabs	1.50 each
Potato Chips (Add dip for .50)	1.00
Snack Mix or Variety of Sweet & Salty Snacks	1.00
Apple Slices with Pretzels with Caramel Dip	2.00
Strawberry Blossoms (filled with a sweet cream cheese whip)	1.00 each
Chocolate Covered Strawberries	1.00 each
Fruit Pizza	1.25
Apple-Cinnamon Dip with Graham Crackers and Cookies	2.00
Mini Fruit Kebabs	1.50 each

*more fresh fruit & vegetable selections in Sides section

Hot Appetizers & Hors d'oeuvre

priced per serving unless noted

Shrimp & Sausage Mini Kebabs	2.00each
Barbecue Cocktail Sausages	2.00
Cocktail Meatballs (Barbecue, Brown Gravy, or Parmesan-Marinara)	2.00
Spinach & Artichoke Dip with Tortilla Chips	2.50
Mushroom & Smoked Gouda Puff Pastry Pinwheels	2.00each
Shredded Pork or Beef Sliders with side sauces	2.00
Shredded Chicken Sliders with side sauces	2.00
Glazed Meatball Kebabs	2.00each
Stuffed Mushrooms	1.20each
Nacho Bar (with meat, add 2.00)	3.00

Breakfast

priced per serving unless noted

Cheesy Ham & Hashbrown Bake	3.50
Oven Denver Omelet	3.50
Burrito Bar (2/person)	6.00
Salmon Frittata	4.00
Biscuits & Gravy	4.50
Baked French Toast	3.00
Yogurt Bar (2 flavors; toppings: fruit, granola, nuts)	3.00
Sausage Patty, Links, or Bacon	2.50
Maple Bacon Skewers	2.00each
Scrambled Eggs	2.50
Fresh Fruit Mix (fresh cut; varies seasonally)	2.75
Whole Fruit (bananas, apples, oranges, grapes, pears, kiwis—varies seasonally)	1.50
Caramel Roll or Cinnamon Roll	2.00 each
Cinnamon Roll Crumble (available in cherry, blueberry, or apple)	2.50
Assorted Muffins (large but not jumbo size)	1.50 each
Assorted Bagels (halves; served with cream cheese)	1.25 each
Assorted Donuts	1.50each

Sweets & Desserts

priced per serving unless noted

Cookies (Peanut Butter, Chocolate Chip, Oatmeal Raisin, Monster, White Chocolate Chip)	1.00 <i>each</i>
Bars (Scotcheroos, Pumpkin, Lemon, Blondies, Brownies, Coconut, etc.)	1.25 <i>each</i>
White Chocolate Strawberry Crème Squares	2.50
Sheet Cake	1.25
Carrot Cake with Cream Cheese Frosting	2.50
Upside Down Cake (Pineapple/Maraschino Cherry or Peach/Cranberry/Pecan)	2.50
Cupcakes / Filled Cupcakes	1.00 / 1.50 <i>each</i>
Kuchen (any flavor)	2.00
Cheesecake with choice of topping(s)	3.00
White Chocolate Fudge Torte with Raspberry Sauce	3.00
Bread Pudding with Rum Sauce	2.50
Peach Cobbler	1.50
Blueberry or Cherry Cobbler	2.00
Baked Rice	1.50
Peanut Butter Cookie Bark/White Chocolate Cranberry Orange Bark/Chocolate Almond Coconut Bark + many more available!	1.00
Dessert Shooters (available in Tiramisu, Strawberry Marscapone, or special requests!)	2.00

Beverages

priced per serving unless noted

Coffee Service (to the tables; includes creamer, sugar, and sweetener packets)	8.00/ <i>table</i>
Coffee Bar (includes creamer, sugar, and sweetener packets and flavored syrups)	1.00
Milk	1.00
Orange Juice	1.00
Lemonade, Iced Tea or Punch	1.00
Sherbet Punch	1.25
Soda (assorted cans)	1.00 <i>each</i>
Infused Water	.50

*Water included at no charge upon request, served either in a dispenser or pitchers on each table, whichever is more appropriate for the event.

*Punch served in clear acrylic beverage dispensers or a pedestal punch bowl, whichever is more appropriate or requested.

*Cups, stir sticks, etc. are included.