



JW3

KITCHEN

a palate pleasing experience

EVERYDAY CATERING MENU

CONTACT US
(404) 421 – 1062
wecater@jw3kitchen.com
www.jw3kitchen.com
Social: @jw3kitchen

BREAKFAST



BREAKFAST BUFFETS

Minimum 10 guests per item. \$2 upcharge for all individually boxed orders.

CONTINENTAL

Chef selection of fresh baked muffins, cinnamon rolls, savory & sweet pastries, scones, and danishes, and a fresh fruit display. \$11.95

ALL AMERICAN

Scrambled eggs, choice of Applewood smoked bacon or chicken sausage, buttermilk breakfast biscuit, choice of breakfast potatoes or grits, and a fresh fruit salad. \$18.95

BUFFET ENHANCEMENTS

Must be added on a current buffet order.

VEGGIE EGG FRITTATA (GF)

Fresh spinach, cremini mushrooms, sundried tomato, feta cheese. \$8

BELGIAN WAFFLE STATION

Syrup, cultured butter, whipped cream, mixed berries. \$10

OMELET STATION (GF)

Onion, mushroom, peppers, tomato, spinach, cheddar and Swiss cheese, bacon, chicken sausage, pork sausage. (egg whites available upon request). \$12
Chef-Attendant required.

GOURMET PARFAIT BAR (GF)

Vanilla Greek yogurt, strawberries, blueberries, shaved almonds, granola, honey, chia seeds. \$10

A.M. BEVERAGES

Colombian Coffee (Regular or Decaf), \$2.5

Assorted Hot Tea, \$4

Orange, Apple, or Cranberry Juice, \$5
individually bottled

Bottled Water, \$2.5

Assorted Flavored Sparkling Water, \$4

Half Gallon Orange Juice, \$16

SUNRISE GRAB-N-GO

Assortment of handheld breakfast croissants, biscuits, and bagels with egg, cheese, and your choice of protein (bacon, pork sausage, & fried chicken), hash-brown patty, and fresh fruit salad. \$14.95

BREAKFAST BURRITOS

Breakfast burritos with egg and cheese and your choice of protein (bacon, sausage, chopped fried chicken, spinach). Served with homemade salsa & avocado crema, breakfast potatoes with peppers & onions, and fresh fruit salad. \$15.95

A LA CARTE

Peanut Butter Energy Bites (GF) 3pp, \$4.25

Assorted Greek Flavored Yogurts (GF), \$3.5

Greek Yogurt Parfait (GF), \$7

Vanilla greek yogurt, honey, granola and berries *Served individually*

Assorted Fresh Baked Bagels with Whipped Cream Cheese, \$5.95

Assorted Muffins and Pastries, \$4.25

Assorted Breakfast Bagel Sandwiches, \$8.5

Assorted Breakfast Biscuits, \$7.5

Assorted Breakfast Burritos, \$7.5

Breakfast Croissants, \$8.5

Breakfast Potatoes (GF), \$4

Southern Style Grits (GF), \$4

Applewood Smoked Bacon (GF), \$5

Maple Chicken Sausage (GF), \$5

Pork Sausage Patty (GF), \$5

Fresh Fruit Salad (GF), \$6

DELI



DELI

CHOOSE YOUR PRESENTATION:

BOXED OR BUFFET

INCLUDES DELI SIDE OF YOUR CHOICE, BAGGED KETTLE CHIPS OR FRESH CUT FRUIT (+\$2), AND FRESH BAKED COOKIE.

Minimum 10 guests per item.

SIGNATURE DELI \$18.95

Our top shelf sandwich line, chef created recipes, always freshly made.

SMOKED TURKEY & GOUDA

Smoked Turkey, smoky gouda, bacon, lettuce, tomato, dill aioli, on ciabatta bun

ADOBO GRILLED CHICKEN

Grilled Chicken, sriracha mayo, lettuce, pickled onion, jack cheese, on baguette

CURRY CHICKEN SALAD

JW3's Famous Chicken Salad, lettuce, tomato, on croissant

ROASTED TURKEY RUBEN *BOXED ONLY*

Boar's Head Roasted Turkey, sauerkraut, thousand island, provolone, on marble rye

CUBAN

Thinly Sliced Roasted Pork, Ham, swiss cheese, mustard, dill pickles, on Cuban bread

ITALIAN POBOY

Salami, Prosciutto, Italian Ham, swiss cheese, lettuce and tomato, on baguette

CAPRESE (VG)

Fresh mozzarella, fresh basil, sliced tomato, and a balsamic glaze on ciabatta

DELI SIDES

Broccoli Salad (GF)

Greek Orzo Salad

Cucumber Salad

Pasta Salad

Avocado Chickpea (GF)

Fresh Cut Fruit Salad

Quinoa Arugula (GF)

Homemade Kettle Chips (GF)

GOURMET WRAPS \$16.95

CAESAR CHICKEN

Grilled Chicken Breast, romaine lettuce, parmesan cheese, Caesar dipping sauce

BUFFALO CHICKEN

Fried Chicken Breast tossed in buffalo sauce, cheddar cheese, lettuce, tomato, with creamy ranch dipping sauce

CHICKEN PESTO

Grilled Chicken, basil pesto, sundried tomato, mozzarella, lettuce, cucumbers, in spinach wrap

FALAFEL (VG)

Falafel, hummus, romaine, pickled veggies, in tomato wrap, with tzatziki dipping sauce

BLACK BEAN BURGER WRAP (VG)

Sliced Black Bean Burger, lettuce, pickles, tomato, red onion, comeback sauce, in tomato wrap

CLASSIC DELI \$15.95

Boar's Head deli sandwich on deluxe bakery bread.

OVEN ROASTED TURKEY BREAST

BLACK FOREST HAM

TOP ROUND ROAST BEEF +\$3

JW3'S FAMOUS CHICKEN SALAD

HOMEMADE TUNA SALAD

GARDEN VEGGIE (VG)



GREENS & GRAINS

Healthy, colorful, and packed with flavor! Items served individually boxed. Priced per person. Minimum 10 guests per item.

SALADS

SIMPLE GARDEN (GF)

Grilled Chicken, romaine, shredded carrots, spiced crispy chickpeas, tomatoes, cucumber, red onion, shallot vinaigrette. \$15.95

CITRUS ARUGULA (GF)

Grilled Chicken, arugula, shaved parmesan, cherry tomatoes, shredded carrots, sunflower seeds, citrus vinaigrette. \$16.95

TUSCAN KALE CAESAR (GF)

Grilled Chicken, romaine, shredded lacinato kale, cherry tomato, spiced crispy chickpeas, parmesan cheese, lemon Caesar dressing. \$16.95

BERRY SPINACH (GF)

Grilled Chicken, spinach, fresh strawberries, blueberries and raspberries, sliced almonds, cucumbers, goat cheese, balsamic vinaigrette. \$17.95

COBB (GF)

Grilled Chicken, romaine, cherry tomatoes, hard-boiled egg, bacon crumble, pickled veggies, shredded cheese, ranch dressing. \$17.95

GREEK (GF)

Grilled Chicken, romaine, cherry tomatoes, black olives, banana peppers, feta cheese, shallot vinaigrette. \$17.95

THAI CRUNCH

Grilled Chicken, Napa cabbage, kale, cherry tomatoes, cucumbers, bell peppers, scallions, crunchy ramen noodles, cilantro, sesame ginger dressing. \$17.95

JW3'S TACO SALAD

Chopped Cilantro Lime Chicken, romaine, jack cheese, cilantro, pico de gallo, avocado, tortilla strips, lime wedge, avocado ranch dressing. \$17.95

VEGAN SUPERFOOD (GF)

Raw kale, purple cabbage, blueberries, chopped apples, golden raisins, shredded carrot, shaved almonds, citrus vinaigrette. \$16.95

GRAIN BOWLS

MEXICALI BOWL (GF)

Grilled Chicken Breast, brown rice, romaine, black beans, tomatoes, roasted corn, pickled red onion, cilantro, avocado ranch dressing. \$18.95

BUFFALO CHICKEN BOWL (GF)

Chopped Grilled Chicken, chopped romaine, quinoa, pickled red onion, shredded cabbage, cucumber, buffalo sauce, creamy ranch dressing. \$17.95

POKE BOWL

Ahi Tuna, brown rice, mixed greens, Napa cabbage, avocado, cucumber, edamame, scallions, sesame ginger vinaigrette. \$18.95

CITRUS SALMON BOWL

Grilled Citrus Salmon, brown rice, carrots, mixed greens, cucumber, edamame, sesame ginger dressing. \$18.95

VEGAN POWER BOWL (GF)

Tuscan kale, quinoa, crispy chickpeas, grape tomatoes, sunflower seeds, shredded carrots, roasted brussel sprouts, shallot vinaigrette. \$14.95 *Top with Tofu +\$4*

SUBSTITUTE PROTEIN ON ANY SALAD OR BOWL

Grilled Shrimp, +\$3 Grilled Salmon, +\$4
Grilled Steak, +\$4 Tofu, no charge

THE EXECUTIVE SALAD BAR

Base (choose 2): Romaine, spring greens, spinach, seasoned quinoa

Protein: Sliced Char-grilled Chicken & Grilled Salmon

Toppings: Cucumber, tomatoes, chickpeas, banana peppers, shredded carrots, pickled red onion, croutons, olives, hard-boiled egg, feta cheese, shredded cheddar

Dressing: Balsamic vinaigrette & homemade ranch

additional toppings and dressing available upon request

Add Grilled Flank Steak +\$7pp

Add Tomato Basil Bisque +\$5pp

22.95, minimum 20ppl

HOT BOWLS



HOT BOWLS

Build-Your-Own bowl! Minimum 10 guests per item. Served buffet style, priced per person

BAJA BOWL (GF)

Base: Cilantro lime rice, chopped romaine
Protein: Chopped ancho chicken
Hot Toppings: Sautéed peppers and onions, black beans
Cold Toppings: Sour cream, pico de gallo, shredded jack cheese, pickled jalapeño, and fresh cilantro
Sides: Tortilla chips and homemade salsa verde. \$19.95

Add Beef Barbacoa +\$6

Add Shrimp Fajita +\$6

Add Queso + \$3

Add Guacamole

+\$3

HIBACHI BOWL

Base: Veggie fried rice, spring mix
Protein: Chopped teriyaki chicken
Hot Toppings: Stir fried onion, bell peppers, broccoli
Cold Toppings: Pickled cucumber carrot salad, soy sauce, yum yum sauce, chopped green onion
Sides: Fried veggie spring rolls. \$19.95

Add Mongolian Grilled Steak +\$6

Add Hibachi Garlic Shrimp +\$5

MEDITERRANEAN BOWL

Base: Basmati rice, chopped romaine
Protein: Chopped lemon oregano grilled chicken
Hot Toppings: Falafel
Cold Toppings: Feta cheese, pickled onion, cucumber tomato salad, tzatziki sauce
Side: Fresh pita chips + house hummus. \$19.95

Add Grilled Shrimp +\$5

THAI CURRY BOWL (GF)

Base: Jasmine rice
Protein: Red coconut curry chicken
Toppings: Minced Thai basil & mint, cilantro, chopped red cabbage, lime wedge, chopped peanuts, sriracha sauce
Sides: Steamed bok choy, Thai pickled cucumber salad
\$19.95

Add Green Curry Sautéed Shrimp with Mixed Vegetables +\$5

BRUSCHETTA BOWL

Base: Garlic parmesan pasta shells, fresh spinach
Protein: Herb-roasted sliced chicken breast
Hot Toppings: Tuscan beans, sautéed thyme mushrooms
Cold Toppings: Italian marinated artichokes, roasted red peppers, evoo bruschetta tomatoes with fresh mozzarella, and balsamic reduction

Sides: Fresh baked garlic bread.
\$19.95

Add Herb-Roasted Salmon +\$6

PERUVIAN BOWL (GF)

Base: Cilantro lime rice, mixed greens
Protein: Peruvian spiced grilled chicken
Toppings: Black beans, roasted yellow corn, pickled red onion, queso fresco, fresh cilantro, lime wedge
Sauce: Jalapeno lime crema, avocado red pepper. \$19.95

Add Peruvian Blackened Citrus Shrimp +\$5



THE EXECUTIVE BYOB BAR

Base: Creole Rice, Garlic Mashed Potatoes
Protein: Char-Grilled Chicken, Blackened Citrus Shrimp
Hot Toppings: Roasted Corn, Pinto Beans, Sweet Potatoes, Roasted Vegetables, Mushrooms
Cold Toppings: Lettuce, Jack Cheese, Cucumber Salsa, Peach Salsa, Tomato Salsa
Sauces: Cilantro-Lime, Avocado Ranch, Sweet Pink, Jerk
\$24.95, minimum 20pp

OFFICE FAVORITES



OFFICE FAVORITES

Our greatest hits! Minimum 15 guests per item, priced per person.

THEMED MENUS

served buffet style

FAJITA BAR

Fajita Grilled Chicken served with sautéed peppers and onions, spanish rice, black beans, and warm flour tortillas. Comes with tortilla chips, house salsa roja and salsa verde. Cold toppings include – sour cream, shredded jack cheese, shredded lettuce, pickled jalapeno, and fresh cilantro. \$18.95

Add Carne Asada +\$6

Add Shrimp Fajita +\$6

Add Cheese Dip +\$4

Add Guacamole +\$3

SOUTHERN FRIED CHICKEN

Fried Chicken served with mac and cheese, sautéed garlic green beans, simple garden side salad with house ranch and shallot vinaigrette, and jalapeno cornbread. \$20.95

Add Braised Short Rib + \$8

Add Strawberry Shortcake +\$4

ITALIAN FEAST

San Marzano Tomato Braised Meatballs, Pan-Seared Chicken Piccata, spinach ricotta baked penne, lemon roasted broccoli, classic Caesar salad, garlic bread, red pepper flakes and shaved parmesan. \$23.95 *Add Tiramisu +\$6*

JW3 BBQ

Choice of two proteins: Pulled BBQ Pork, Chopped BBQ Chicken, or Grilled Bone-in BBQ Chicken, and served with mac and cheese, baked beans, coleslaw, house pickles, and two types of sauce. \$21.95

Sub Slow-Cooked Ribs +\$6

Sub Sliced Beef Brisket +\$4 Add

Homestyle Banana Pudding + \$4

MEDITERRANEAN GRILL

Grilled Chicken Breast with caramelized onions, roasted cherry tomatoes, artichoke hearts, Kalamata olives and capers, served with rice pilaf, char grilled vegetables, roasted red pepper hummus & pita chips, Greek salad with shallot vinaigrette. \$21.95

Add Grilled Flank Steak +\$7

Add Lemon Garlic Shrimp +\$5

COASTAL KITCHEN

Lemon and Rosemary Chicken, Grilled Salmon finished with sundried tomato cream sauce, parmesan risotto, char-grilled vegetables, rolls & butter, citrus arugula salad. \$25.95

Add Grilled Flank Steak +\$7

SOUP + BAKED POTATO BAR

Tomato Basil Bisque, Baked Potato, served with sour cream, scallions, whipped butter, cheddar cheese, and a simple garden salad with grilled chicken, ranch dressing and shallot vinaigrette. \$17.95

Add Choice of Additional Soup: Broccoli Cheddar, Vegetarian Chili, or Traditional Beef Chili +\$5

JAMAICAN GRILL

Caribbean Jerk Chicken, bone-in chicken with spicy jerk seasoning, garnished with pepperoncini, tomatoes and onion, served with rice & beans, braised cabbage, fried plantains, jalapeno cornbread. \$19.95 *Add Honey-Jerk Grilled Salmon +\$6*

TAVERN LUNCH

Grilled Beef Hamburgers served with all the trimmings (lettuce, tomato, onions, pickles, ketchup, mustard, mayonnaise, cheese tray – cheddar, swiss, provolone, and pepperjack, comeback sauce, brioche buns, salt & cracked black peppers homemade chips, house tavern salad with homemade ranch, fruit salad. \$18.95

Add Black Bean Burger +\$5

Add Fried Chicken Sandwiches +\$6

Add Applewood Smoked Bacon +\$3

HOT ENTREES



ENTRÉES

Tried and true recipes. Each entrée comes with two side dishes of your choice. Served buffet style with rolls and butter. Minimum of 10 people per entrée. Meals can be individually boxed for +\$2.

LEMON & ROSEMARY GRILLED CHICKEN (GF)

Grilled Chicken Breast seared and finished with fresh citrus and herb jus. \$17.95

CHICKEN PICCATA

Pan-Seared Chicken Breast, lemon butter sauce, and capers, garnished with fresh citrus. \$19.95

CHICKEN MARSALA (GF)

Boneless Chicken Breast, seared and finished with a wild mushroom marsala sauce. \$19.95

BONE-IN CHICKEN

Choose your preparation:

Southern Fried, Herb-Roasted, Jamaican Jerk, or Barbecue. \$16.95

TRADITIONAL BEEF OR VEGGIE LASAGNA

Served with a tossed salad and garlic bread \$15.95

PETIT BISTRO STEAK WITH CHIMICHURRI (GF)

Tender Steak with bright parsley and garlic herb sauce. \$22.95

BBQ BEEF BRISKET (GF)

Sweet cola infused smoked beef. \$22.95

BRAISED SHORT RIBS (GF)

Slow cooked tender beef with a savory braising jus. \$22.95

SEARED SALMON

Choose your preparation:

Lemon Caper (GF) or Sesame Garlic. \$21.95



VEGETARIAN PLATES \$16.95

Sweet Thai Chili Tofu

with fried tofu and Asian vegetable stir fry

Mexican Stuffed Bell Pepper (GF)

with rice, cheese, and corn

California Penne Pasta

with artichoke, tomatoes, onions, and capers

Roasted Vegetable Polenta Stack (GF)

with balsamic glaze

Daily Vegetarian Specials

SIDES

All sides are vegetarian

Add a la carte side
+\$4.75 (min 10)

STARCH

Rice Pilaf (GF)
Creole Rice
Cilantro Lime Rice (GF)
Baked Mac & Cheese
Roasted Sweet Potatoes (GF)
Garlic Herb Roasted Potatoes (GF)

VEGGIE

Sautéed Garlic Green Beans (GF)
Crispy Brussel Sprouts (GF)
Citrus Steamed Broccoli (GF)
Collard Greens (V)
Steamed Cabbage (V)
Roasted Seasonal Vegetables (GF)

SWEETS

COOKIE + BROWNIE PLATTER

\$4.95

HOMEMADE RICE KRISPY TREATS

\$3.95

CHEF'S BREAD PUDDINGS

Sweet Potato, Peach, Red Velvet, Classic
\$6.95

FUDGE BROWNIE

\$3.95

FRESH BAKED COOKIES

\$1.95

ASSORTED DESSERT TRAY

Cookies, brownies, and assorted dessert bars
\$5.95

CAKE SLICES

Chocolate, Lemon, Key Lime, Strawberry
\$5.95

CUPCAKES

\$5.95

SNACK BASKET

Feeds 25 people
Includes whole fruit, trail mix, and prepacked snacks
\$59.95

DRINKS

SPARKLING WATER \$4

Assorted Grapefruit, Peach, Lemon, Blood Orange
Lime, Original

CANNED SODAS \$2.75

BOTTLED SPRING WATER \$2.50

BOTTLED TEA \$3.75

ORANGE JUICE \$5

LEMONADE \$5

HOUSEMADE LEMONADE \$18/GAL

Pomegranate

Mango Lemonade

Peach Lemonade

Strawberry Lemonade

COLUMBIAN HOT COFFEE \$2.50

10 person minimum

HOT TEA \$4

Assorted Flavors

BY THE GALLON

Sweet Tea, \$12.5

Unsweet Tea, \$12.5

Lemonade, \$13

SNACKS + APPS

These menu items are designed for casual office receptions or afternoon meetings.

BENTO BOXES \$12

Individual snack boxes to get your guests through the afternoon. Each box comes with carrots, celery, and pita chips.

GREEK DIP DUO

with hummus and tzatziki

PIMENTO CHEESE

a Southern favorite

CHARCUTERIE

Italian cured meats, assorted cheeses, grapes, & crackers

CHICKEN SALAD

our signature recipe

RECEPTION PACKAGES

Includes a professional catering set up. All items labeled. Please inquire about additional event elements if needed: linen, florals, or onsite attendants. Minimum 20 guests per package.

DAYTIME RECEPTION \$30

Fresh Fruit Skewer with vanilla honey yogurt (1 pp)
Deviled Eggs with bacon, radish, parsley slaw (1pp)
Chicken Salad Phyllo Cup (2pp)
Assorted Mini Quiche (2pp)
Baked Brie and Raspberry En Croute (1 pp)
Pecan Chicken Skewer (1pp)

AFTERNOON MEETING SPREAD \$19

Assorted Bento Boxes (1 pp)
Large Sea Salt Chocolate Chip Cookies (1 pp)
Bottled Waters, Canned Sodas and Montane Waters
Regular Coffee

HAPPY HOUR HANDHELDS \$26

Wings (Original or Boneless) – Buffalo and Lemon Pepper (3 wings pp)
Homemade Tortilla Chips with Salsa and Queso
BBQ Meatball Skewer (1pp)
Vegetable Spring Rolls (2pp)
Fresh Garden Veggie Crudit  with Homemade Ranch (.5 pp)

CASUAL EVENING LIGHT BITES \$24

Bourbon Meatball Skewer (1 pp)
Mini Chicken Quesadilla Roll-Up w salsa (2 pp)
Vegetable Spring Roll (2 pp)
Caprese Skewer (1 pp)
Artisan Cheese Display with crackers (.5 pp)

CASUAL EVENING RECEPTION \$44

Slider Bar | Cheeseburger & Pulled Pork Sliders (2 sliders pp)
Pecan Crusted Chicken Skewer (1 pp)
BBQ Meatball Skewer (1 pp)
Ga Coast Shrimp Salad with fresh cucumber chips (1 pp)
Mushroom Beggars Purse (1 pp)
Vegetable Spring Roll (1pp)
Mint, Cantaloupe and Prosciutto Skewer (1pp)

ORDERING GUIDELINES

This menu is intended to serve as a guide. If there is something you would like that you don't see, our chef can most likely prepare it.

NEW ORDERS

Friendly reminder we require 48-hour notice for new orders and final modifications on all existing orders.

ORDER MINIMUMS

Monday and Fridays - \$250
All Other Days - \$400

ADDITIONAL FEES: 23% Service Fee 8.9 Sales Tax

Drop Off Catering (Price Included): Includes Pans of Food Only

Full-Service Drop Off Catering (\$75): Includes Pans of Food, Wire Racks, Sternos, Serving Utensils, Plastic Flatware, Paper Products, Plates and Cups

Private Chef Fee: Billed at \$150 per hour

Additional Servers: Billed at \$100 Per Server for up to 4 hours

Cleaning Fees: Kitchen/Food Holding Area and Buffet Table included in price. Clearing Tables and/or taking trash with us for disposal offsite will be billed to the client (Pricing based on event)

Real China Packages: Starts at \$12 Per Person

50% Deposit Required to book your event with final balance due within 5 days
(Deposit based on estimated guest count/Final balance based on actual count)

ADDITIONAL INFORMATION:

Tastings: We offer tastings on Wednesday Afternoons Only.

We Charge \$50 Per Person for up to 4 menu items. If the event is booked, we will apply the amount paid to your balance.

We look forward to the opportunity to serve you and your guests!