

# Catering Menu



1039 Park Blvd.  
Massapequa Park, NY 11762  
[www.TheGoodLifeNY.com](http://www.TheGoodLifeNY.com)



1025 Park Blvd.  
Massapequa Park, NY 11762  
[www.JamOnPark.com](http://www.JamOnPark.com)

For all your catering needs please call  
**(516)500-3311**



The Good Life is available for  
Off-Premise Catering



Jam is available in the evenings after 5pm for Private Parties.  
Jam is a great private space for gatherings of 20 to 55 guests.  
Ideal for Rehearsal Dinners, Surprise Birthdays, Retirement Parties,  
Anniversaries, Holiday Parties, Beer or Wine Paired Dinners  
Or any of your catering needs. All Jam events are 4 hour affairs.

20% Service Charge & Tax will be added to all parties  
20% Security Deposit, with final payment due 14 days prior to  
event



# Private Parties

Available After 5 pm

## Plated Dinners \$60

Your 4 Hour Event Includes

One Half Hour of Chef's Selection Passed Appetizers,  
Complete Open Bar, Soft Drinks, Coffee & Tea  
Fresh Baked Rolls & Butter

### Starter Selection

Choose 1

- ❖ Caesar Salad
- ❖ Jam House Salad  
(mixed greens, feta, walnuts, tomato basil vinaigrette)
- ❖ Wedge Salad
- ❖ Lobster Bisque Soup
- ❖ Butternut Squash Soup
- ❖ Italian Wedding Soup

### Entrée Selection

Choose 3

All Entrees come with Seasonal Vegetables

- ❖ Seared Tuna, Wasabi Mashed Potatoes, Soy Reduction, Spicy Mayo
- ❖ Maple Walnut Crusted Salmon, Chickpea & Feta Orzo, Herbed Hollandaise
  - ❖ Lobster Mac & Cheese, Maine Lobster, 3 Cheese Sauce, Ritz Crust
  - ❖ Braised Short Rib, Goat Cheese Polenta, Braising Jus
  - ❖ Filet Mignon, Potato Gratin, Beef Demi-Glace
- ❖ Braised Pork Shanks, Jalapeno Cheddar Grits, Apple Bourbon Glaze
- ❖ 16oz Bone-In Pork Chop, Crisp Home Fries, Brown Sugar Glaze, Spicy Mayo
  - ❖ 1/2 Roasted Chicken, Whipped Potatoes, White Pan Gravy
- ❖ Cheese Raviolis, Butternut Squash Beurre Blanc, Toasted Pumpkin Seeds

### Dessert Selection

Choose 1

- ❖ Molten Lava Cake, Strawberry Merlot Sauce, White Chocolate Whipped
- ❖ Warm Apple Blossom, Salted Caramel, White Chocolate Whipped
  - ❖ Crepes, Macerated Berries, Minted Whipped
- ❖ Caramel & Chocolate Stuffed Churros, White Chocolate Whipped
  - ❖ Occasion Cake



# Private Parties

Available After 5 pm

## Buffet Style \$55

Your 4 Hour Event Includes

One Half Hour of Chef's Selection Passed Appetizers,  
Complete Open Bar, Soft Drinks, Coffee & Tea  
Fresh Baked Rolls & Butter

### Choice of Salad

Classic Caesar, Garden Salad or Jam House Salad

### Choose 2 Cold Sides

Pasta Primavera Salad, Three Bean Salad, Tomato & Mozzarella, Potato Salad

### Choose 1 Starch & 1 Vegetable

Whipped Potatoes, Roasted Potatoes, Potato Croquettes,  
Chickpea & Feta Orzo, Rice Pilaf, Goat Cheese Polenta, Simple Grits  
Steamed or Sautéed Broccoli & Carrots, Roasted Veggies, String Beans Almondine,  
Roasted Brussels Sprout, Creamed Corn, Creamed Spinach

### Choose 2 Entrée Options

- ❖ Chicken Marsala, Chicken Francaise, Chicken Parmesan
- ❖ Coq Au Vin, Braised Chicken, Red Wine, Mushrooms & Onions
  - ❖ Turkey Meatloaf, Fig Gravy
- ❖ Stuffed Pork Tenderloin, Fig & Cornbread & Sausage Stuffing, Pan Gravy
  - ❖ Sliced Beef, Crumbled Blue Cheese, Red Wine Reduction
- ❖ Beef Bourguignon, Braised Beef, Burgundy Wine, Pearl Onions & Mushrooms
  - ❖ Braised Short Ribs, Brown Sugar Coffee Rub, Chipotle Honey
  - ❖ Stuffed Sole, Crab & Shrimp Stuffing, Lemon Butter Sauce
  - ❖ Walnut Crusted Salmon, Herb Scented Hollandaise

### Choice of Pasta Option

Penne Ala Vodka, Cheese Raviolis, Baked Ziti, Stuffed Shells, Penne & Broccoli,  
Penne Bolognese, Eggplant Rollatini, Tortellini Alfredo,  
Cheese Raviolis with Butternut Squash Beurre Blanc, Baked Mac & Cheese

Occasion Cake Included



# Private Parties

Available After 5 pm

## Cocktail Parties \$65

Chefs Selection of continuous passed handmade appetizers.  
Includes classic and inventive little bites, sliders,  
soup shooters & dessert finger foods.

In addition to the passed fare, a station with  
Chilled Shrimp Cocktail, Vegetable Crudités, Dips & Chips  
will be available for your guests to nibble on.

Have a theme for your cocktail party?  
Let us come up with a signature Cocktail, Punch  
or maybe Mulled Wine or Sangria perfect for your event.

## Sample Appetizers Menu

Edamame Potstickers with Soy Ginger Sauce  
3 Cheese Baked Puffs  
Beef Wellington with Horseradish Crème  
Mini Sausage Rice Balls  
Split Pea Shooter with Bacon Lardon  
Butternut Squash Shooter, Toasted Pumpkin Seed, Chipotle Honey  
Truffle Risotto Cakes  
Brie, Blueberry Ginger Jam, Candied Walnut Focaccia  
Vegetarian Samosa  
Beef Satay with Cilantro Pesto  
Smoked Gouda Mac & Cheese  
Spicy Tuna, Cucumber Canapés, Soy Reduction  
Mini Pupusa (corn masa cake filled with roasted pork & cheese)  
Baby Lamb Chops, Parsley Sauce  
Chocolate & Caramel Stuffed Churros  
Apple Crescents with Caramel Sauce  
Mini Trifle

Occasion Cake Included



# Off Premise Trays

## Appetizers

### Wings

50pc \$55/100pc \$90

Any flavor - Buffalo, Buffalo Blue, Garlic Chile, Tikka Masala, BBQ, Spicy Stori, Jamaican Jerk

Chicken Cordon Bleu Balls per dozen \$10

Fried Mac & Jack with side Cajun Ranch per dozen \$18

Mashed Potato Wonton per dozen \$10

Chicken Fingers per dozen \$10

Potato Coins with Jalapeno Cheddar Sauce ½ Tray \$25/Full Tray \$40

Medi Platter, Hummus, Feta, Olives, Red Peppers, Pita ½ Tray \$30/Full Tray \$55

Spinach & Artichoke Dip with Chips ½ Tray \$35/Full Tray \$60

### Eggrolls

**\$40 Per Dozen (Cut in ½)**

Chicken Parmesan, Marinara & Mozzarella Cheese

Philly Cheese Steak, Mushrooms Onions & American

Buffalo Chicken, Sautéed Carrots & Celery

Pulled Pork, Shredded Cabbage

Sausage, Onion & Peppers

Reuben, Corned Beef, Russian, Kraut, Swiss



# Off Premise Trays

## Salads

### Good Life House Salad

**½ Tray \$25/Full Tray \$40**

Crumbled Feta, Golden Raisins, Walnuts, Mixed Greens,  
Honey Balsamic Vinaigrette

### Caesar Salad

**½ Tray \$25/Full Tray \$40**

Shaved Parmesan, Croutons, Marinated Olives, Romaine Lettuce,  
Caesar Dressing

### Wedge Salad

**½ Tray \$25/Full Tray \$40**

Iceberg Wedges, Crumbled Blue Cheese, Cherry Tomatoes, Crumbled Bacon,  
Blue Cheese Dressing

### Cobb Salad

**½ Tray \$35/Full Tray \$50**

Crumbled Blue Cheese, Hard Boiled Eggs, Carrots, Avocado, Cherry Tomatoes,  
Crumbled Bacon, Mixed Greens, Diced Turkey, House Dressing

### Garden Salad

**½ Tray \$25/Full Tray \$40**

Cucumber, Tomatoes, Carrots, Croutons, Shredded Cheddar, Iceberg & Romaine Lettuce,  
House Dressing



# Off Premise Trays

## Entrees

### Chicken

1/2 Tray \$55/Full Tray \$95

- ❖ Chicken Marsala
- ❖ Chicken Francaise
- ❖ Chicken Parmesan
- ❖ Chicken Tikka Masala

### Beef

1/2 Tray \$70/Full Tray \$130

- ❖ Shepherd's Pie
- ❖ Sliced Beef, Crumbled Blue Cheese, Red Wine Reduction
- ❖ Beef Bourguignon, Braised Beef, Burgundy Wine, Pearl Onions & Mushrooms
- ❖ Braised Short Ribs, Brown Sugar Coffee Rub, Chipotle Honey

### Pasta

1/2 Tray \$35/Full Tray \$65

- ❖ Penne Ala Vodka
- ❖ Cheese Raviolis
- ❖ Baked Ziti
- ❖ Stuffed Shells
- ❖ Penne & Broccoli
- ❖ Penne Bolognese
- ❖ Eggplant Rollatini
- ❖ Tortellini Alfredo
- ❖ Baked Mac & Cheese