

CATERING



CLAIM JUMPER RESTAURANTS

SERVICES AVAILABLE THROUGHOUT ORANGE COUNTY
18050 BROOKHURST STREET
888.435.8777

WELCOME

Claim Jumper Catering provides the Award Winning flavor and high standards of service that makes Claim Jumper one of the most popular restaurants in the west. From casual parties to corporate luncheons, Claim Jumper Catering offers a selection of favorites sure to satisfy everyone.

ORDERING

Our experienced staff is ready to assist you with all of your catering needs. Please allow at least 48 hours notice when placing orders.

PICK-UP

All menu selections are prepared fresh daily and available for pickup at our Fountain Valley Restaurant located at 18050 Brookhurst Street. Orders should be placed 48 hours prior to pick-up.

DELIVERY/DROP-OFF

Our friendly and professional staff will arrange buffet-style, toss salads fresh on-site, light the chafing trays and arrange your plastic ware. A delivery charge will apply. \$300 Minimum.

FULL SERVICE

Full Service events are available for parties of 100 or less. Our Experienced staff and award winning cuisine is sure to make your next corporate or social event extraordinary. Speak to one of our Event Planning Specialists for more details.

BILLING

We accept Visa, Master Card, American Express, Discover and Diners Club. All events must be paid for in full prior to delivery.

APPETIZERS

	Serves	8-10	16-20
BUFFALO WINGS Spicy or Mild Chicken Drumettes with Celery, Carrots & Bleu Cheese Dressing		45.00	90.00
SPINACH ARTICHOKE DIP Topped with Tomato Relish and Fresh Parmesan. Served with Tortilla Chips and Italian Bread		40.00	75.00
CHICKEN TENDERLOINS Breaded and Lightly Fried Premium all White Chicken Tenderloins. Served with Your Choice of BBQ, Honey-Mustard or Sweet 'n' Spicy Sauce		45.00	85.00
CALIFORNIA ROLLS Avocado, Crab and Cucumber Wrapped in a Soybean Sesame Sheet. Served with Wasabi Pepper and Sweet Ponzu Sauces		50.00	100.00
FRESH FRUIT PLATTER Assorted Melons, Fresh Strawberries and Grapes		35.00	65.00
VEGETABLE PLATTERS A Seasonal Array of Garden Vegetables with Choice of Dipping Sauces		35.00	65.00
IMPORTED CHEESE PLATTER Muenster Cheese, Smoked Gouda and Swiss Cheeses. Assorted Crackers and Grapes		45.00	90.00



SOUPS AND CHILI

	Serves	8-10	16-20
TORTILLA CHICKEN SOUP		45.00	85.00
Rotisserie Chicken, Chillies, Spices, Onions and Tortillas Pureed. Garnished with Avocado, Poblano Sauce and Crisp Tortillas			
NEW ENGLAND CLAM CHOWDER		45.00	85.00
Thick and Creamy Chowder with Premium Clams, Potatoes, Onions and Celery			
VEGETABLE SOUP		45.00	85.00
Fresh Garden Vegetables, Baby Spinach, Seared Mushrooms in a Light Vegetable Broth with Basil Pesto, Chives, Garlic & Seasonings			
BAKED POTATO CHEDDAR		45.00	85.00
Our Original Cheddar Cheese Soup Topped with Baked Potato Crisps and Tillamook Cheddar Cheese			
STEAK & BLACK BEAN CHILI		55.00	110.00
Prime Top Sirloin, Black Beans, Tomatoes, Onions and Spices. Topped with Sour Cream and Salsa			
SOURODOUGH BOWLS			
A San Francisco Style Sourdough Bowl - ADD \$1.50 PER BOWL			

SALAD LUNCH BOX

CHOOSE A SALAD

Served with a Fresh Sourdough Roll and a CJ Cookie
Utensils & Napkin
9.25

BUFFET SALADS

	Serves	8-10	16-20
POTATO SALAD		25.00	45.00
Our Signature Potato Salad with Hard Boiled Eggs			
BOWTIE PASTA SALAD		24.00	36.00
Bowtie Pasta with Olives, Tomatoes and Mozzarella			
BROCCOLI SALAD		25.00	45.00
Broccoli Florets with Grapes, Raisins and Crispy Bacon Bits			
THAI SLAW		20.00	30.00
Chinese Salad, Coconut, Peanuts and Sweet & Spicy Sauce			
MACARONI SALAD		25.00	45.00
Macaroni Pasta, Bell Peppers, Celery, Pickles in a creamy Dijon Dressing			

SALADS AND QUICHE

	Serves	8-10	16-20
HOUSE SALAD		45.00	85.00
Crisp Greens, Fresh Vegetables, Jack & Cheddar, Cornbread Croutons, Fresh Egg and Crisp Bacon			
CLASSIC CAESAR SALAD		35.00	60.00
Romaine Hearts, Crouton Dust, Shaved Parmesan Cheese and Caesar Dressing ADD GRILLED OR BLACKENED CHICKEN \$10/20			
CHINESE CHICKEN SALAD		55.00	95.00
Chicken Breast, Greens, Crispy Angel Hair Pasta, Almonds, Sesame Seeds, Scallions, Carrots, Cilantro and Soy-Ginger Dressing			
BBQ CHICKEN SALAD		60.00	95.00
Fresh Chicken Breast, Chopped Salad, Black Beans, Corn, Tomato, Jicama, Green Onions, Cilantro & Crispy Corn Tortilla Strips			
CRUNCHY SPINACH SALAD		35.00	55.00
Tender Spinach Leaves Tossed with Crunchy Noodles, Chopped Red Onions, Tomatoes, Crisp Bacon, Feta Cheese, Candied Pecans, Sesame Seeds & Our Citrus Dressing			
CHOPPED COBB SALAD		55.00	95.00
Chicken Breast, Crumbled Bleu Cheese, Tomato, Avocado, Bacon, Fresh Egg, Chopped Greens and Bleu Cheese Dressing			
CANDIED WALNUT & ASIAN PEAR SALAD		45.00	90.00
Field Greens, Candied Walnuts, Asian Pears, Raspberries, Red & Yellow Bell Peppers, Tomatoes, Bleu Crumbles and Citrus Dressing			
CALIFORNIA CITRUS SALAD		50.00	85.00
Iceberg, Romaine, Avocado, Candied Pecans, Green Apples, Golden Raisins, Dried Cranberries, Mandarin Wedges, Bleu Cheese Crumbles and Green Onions. Tossed with our Citrus Dressing. ADD CHICKEN \$10/20			



SANDWICHES Comes with choice of one Buffet Salad

Serves -- 8-10

MOTHERLODE SANDWICH	65.00
Roast Tri Tip, Fresh Turkey, "Cure 81" Ham, Tomato, Mixed Lettuce, Cheddar & Swiss Cheese	
CLUBHOUSE SANDWICH	65.00
Fresh Turkey, Sweet Ham, Bacon, Gouda, Muenster, Garlic Mayo, Tomato and Greens	
ORIGINAL TRI TIP DIP	65.00
Hand Sliced Tri Tip, Mild Chillies, Caramelized Onions and Gouda Cheese on Pistolette with Au Jus or BBQ Sauce	
CASHEW CHICKEN	60.00
Chicken, Cashews, Celery and Curried Mayo	
BBQ CHICKEN SANDWICH	60.00
Julienne Chicken Breast, BBQ Sauce, Smoked Gouda, Mayo, Sliced Tomato, Crisp Greens and Watercress	
GRILLED COBB SANDWICH	60.00
Chicken Breast, Avocado, Tomato, Bleu Cheese, Applewood Smoked Bacon, Garlic Mayo, and Greens	
ALBACORE TUNA	55.00
All White Meat Tuna Salad, Muenster Cheese, Tomato and Greens	
ROAST TURKEY ON WHEATBERRY	60.00
Sliced Turkey Breast, Tomato, Crisp Greens and Mayo	

SANDWICH LUNCH BOX

CHOOSE A SANDWICH

Served with Fresh Fruit or Potato Salad and a CJ Cookie Utensils & Napkin
9.25

FRESH PASTA

Serves 8-10 16-20

BLACK TIE PASTA	85.00	130.00
Bow Tie Pasta, Spinach Tortellini, Blackened Chicken Breast and Rich Cream Sauce. Topped with Fresh Grated Parmesan		
CHICKEN & NOODLES	80.00	130.00
Fresh Egg Noodles, Chicken Breast, Broccoli and Rich Cream Sauce. Topped with Fresh Grated Parmesan		
SPICY JAMBALAYA	95.00	165.00
Jumbo Shrimp, Rotisserie Chicken, Andouille Sausage, Mixed Peppers & Onions Sauteed in a Spicy Cajun Butter Sauce. Spinach and Egg Pasta or Steamed White Rice		

ROTISSERIE SPECIALTIES

Serves 8-10 16-20

ROTISSERIE BBQ CHICKEN	85.00	150.00
A Quarter Chicken Slowly Barbequed and Basted in its Own Natural Juices and Herbs		
BABY BACK PORK RIBS	125.00	220.00
Hickory Smoked and Tender, Basted with Claim Jumper BBQ Sauce		
BEEF BACK RIBS	95.00	190.00
Hickory Smoked Beef Back Ribs. Extra Meaty and Loaded with Flavor		
RIB AND CHICKEN COMBO	125.00	200.00
Our Original Baby Back Pork Ribs with a Half Rotisserie Barbequed Chicken		
ROASTED CHICKEN BREAST	75.00	135.00
A Boneless Breast of Chicken Marinated and Grilled to Perfection		
ROASTED PRIME RIB DINNER	160.00	300.00
Our Signature Boneless Roasted & Aged Prime Rib		

FAVORITES

Serves 8-10 16-20

IDAHO BAKED POTATO BAR	80.00	150.00
Skillet Blackened Chicken & Fresh Vegetables. Topped with Fresh Herbs, Assorted Cheeses and Rich Cream Sauce		
CHICKEN OR STEAK FAJITAS	90.00	170.00
Black Beans, Fresh Salsa, Sour Cream Guacamole, Mixed Cheeses and Flour Tortillas		
SWEET & SPICY LETTUCE CUPS	90.00	170.00
Tender Chicken Skewers Marinated in a Shanghai Peanut Sauce Served with Butter Leaf Lettuce Cups, Asian Noodles, Cilantro, Green Onion, & Two Dipping Sauces		
PARMESAN CRUSTED CHICKEN	90.00	170.00
Served over Mashed Potatoes with a Tomato Spinach White Wine Sauce		
ROASTED TURKEY SUPPER	95.00	160.00
Hand Carved Roasted Turkey, Warm Apple Stuffing, Mashed Potatoes with Turkey Gravy and Cranberry-Orange Relish		
CHICKEN & BUTTERMILK BISCUITS	80.00	150.00
Southern-Fried Double Breast of Chicken Served over Mashed Potatoes, Smothered with Country Gravy and Buttermilk Biscuits		
MEATLOAF & MASHED POTATOES	75.00	140.00
Our Own Special Recipe made with Fresh Ground Chuck, Pork, Mild Onions, Green Peppers. Mashed Potatoes & Gravy.		
POT ROAST & VEGETABLES	90.00	170.00
Braised Slowly in a Rich Burgundy Beef Sauce Surrounded by Fresh Roasted Vegetables and Potatoes		



BREAKFAST

Per Person

CONTINENTAL BREAKFAST

9.95

Fresh Fruit Platter, Baked Pastries, Bagels and Cream Cheese, Regular and Decaf Coffee and Fresh Chilled Orange Juice

CJ BREAKFAST

12.95

Continental Breakfast Plus Scrambled Eggs, Red Potato Hash Browns and your Choice of one: Sausage, Ham or Bacon

MOTHERLODE BREAKFAST

14.95

Continental Breakfast plus Scrambled Eggs, Denver Scrambled Eggs, French Toast, Hash Browns and your Choice of two: Sausage, Ham or Bacon

SIDES

Serves 8-10 16-20

MASHED POTATOES

25.00 40.00

Our Signature Red Skin Mashed Potatoes Served with Beef Gravy

APPLE SOURDOUGH STUFFING

25.00 40.00

Apples, Onions and Celery Mixed with Sourdough Bread and Herbs. Baked and Served Warm

ROASTED VEGETABLES

30.00 50.00

A Collection of Seasonally Fresh Garden Vegetables Roasted with Fresh Herbs

BAKED POTATOES

35.00 65.00

Idaho's Finest are Baked Fluffy and Served with Sour Cream, Butter and Fresh Chives

RICE PILAF

30.00 55.00

A Blend of Wild Rice Cooked Pilaf Style

BREADS

Serves 8-10 16-20

SOURDOUGH ROLLS

15.00 25.00

BUTTERMILK BISCUITS

15.00 25.00

CHEESE TOAST

15.00 25.00

MUFFINS

15.00 25.00

BEVERAGES

SOFT DRINKS

\$1.25 each

BOTTLED WATER

\$1.50 Each

FRESH BREWED ICED TEA

\$1.50 Each

FRESH LEMONADE

\$1.50 Each

FRESH BREWED COFFEE/DECAF

96oz \$12 - 160oz \$18 - 3gal \$50



DESSERTS

Whole Cake

SIX LAYER CHOCOLATE MOTHERLODE CAKE

49.95

Moist Six Layer Chocolate Cake with Chocolate Chips, Fresh Walnuts and Chocolate Fudge Frosting

THREE LAYER CHOCOLATE MOTHERLODE CAKE

25.00

Moist Three Layer Chocolate Cake with Chocolate Chips, Fresh Walnuts and Chocolate Fudge Frosting

Serves 8-10 16-20

MINI MOTHERLODE CAKES

30.00 55.00

Bite Size Motherlode Cakes

MINI ECLAIRS

25.00 45.00

Fresh Baked Custard Filled Eclair Topped with Hot Fudge and Whipped Cream

CREAM CHEESE PIE

25.00 45.00

Original, Chocolate, Caramel Apple or Raspberry White Chocolate Chip

CHOCOLATE WALNUT BROWNIE

20.00 35.00

Chocolate Fudge Brownie with Walnuts

HEATH BAR CHOCOLATE CHIP COOKIES

20.00 35.00

Chocolate Chip Cookies Made with Heath Bar Toffee and Walnuts

SCRATCH CARROT CAKE

25.00 45.00

Rich Cream Cheese Butter Frosting, Fresh Carrots, Raisins, Walnuts, Coconut and Pineapple

LEMON BAR BRULEE

25.00 45.00

Cheesecake and Tart Lemon Filling, Shortbread Crust. Handfired Crisp Brulee Top. Served with Whipped Cream

BREAD PUDDING

25.00 45.00

San Francisco Style Sourdough Baked with Raisins, Apples and Cinnamon. Topped with Whiskey Sauce