

DIETARY GUIDE:

V — Vegetarian

VG — Vegan

GF — Gluten-Free

NF — Nut-Free

DF — Dairy-Free



"WE AIN'T SKIMPIN' ON THE SHRIMPIN'!"

JUMPIN' JAMBALAYA

Cajun Flavor, Creole Tradition, Southern Heart

Curbside Pick-Up | Take-Out | Delivery | Full-Service Catering

catering@jumpinjambalaya.com | (206) 771-7724

2400 S 240th St, Bldg. 8, Floor 1, Des Moines, WA 98198

— 2026 CATERING MENU —

BREAKFAST & BRUNCH

Minimum Order: 20 guests · Priced per person

All packages include condiments, utensils, plates, and napkins. Hydration stations featuring infused cucumber water included with all breakfast & brunch packages.

Fresh Drip Coffee Service: Locally roasted regular and decaffeinated artisan coffee, served with sweeteners, creamers, stirrers, and eco-friendly cups.

Complete Breakfast Packages

The Commuter V NF **\$13.50/guest**
Buttery croissants, seasonal fruit danishes, and signature house-baked muffins.

The Bayou Deluxe V NF **\$16.95/guest**
A polished continental assortment including fresh pastries, assorted muffins, New York-style bagels with cream cheese, and a display of seasonal fresh fruit.

Executive Rise & Shine V NF **\$19.95/guest**
A refined breakfast featuring assorted pastries, bagels with flavored spreads, layered yogurt parfaits, gourmet granola bars, and whole seasonal fruit.

Jumpin' Burrito Bar NF **\$25.50/guest**
Warm flour tortillas filled with fluffy scrambled eggs, seasoned potatoes, and melted cheddar. Choice of bacon, chicken sausage, or chorizo. Served with papas bravas and fresh seasonal fruit.

Highline Power-Up GF DF **\$26.50/guest**
Egg-white and spinach scramble, warm oatmeal bar with toppings, turkey sausage, Greek yogurt with berries, and whole seasonal fruit. Includes fresh drip coffee service.

Southern Soul Breakfast NF **\$27.95/guest**
Creamy scrambled eggs, signature bread pudding, applewood bacon and Cajun sausage links, golden breakfast potatoes, assorted pastries, and fresh fruit. Includes fresh drip coffee service.

Southern Biscuits & Gravy NF V **\$20.50/guest**
Flaky buttermilk biscuits smothered in rich country-style pepper gravy, served with fluffy scrambled eggs, crumbled sausage sautéed with peppers and onions, and a side of fresh seasonal fruit.

The Big Easy Brunch GF NF

\$36.00/guest

Salmon croquettes, creamy Shrimp & Grits with andouille gravy, scrambled eggs, applewood bacon, mixed greens with vinaigrette, warm buttermilk biscuits, and a seasonal fruit display. Includes fresh drip coffee service.

Vegan Tofu Scramble VG GF

\$27.95/guest

A hearty scramble of seasoned tofu served with fried breakfast potatoes, fresh royal tomatoes, scrambled eggs, and a fresh fruit platter. Includes fresh drip coffee service.

Spicy Kale Breakfast Hash VG GF

\$27.95/guest

A flavorful hash featuring Beyond Meat, sweet potatoes, celery, and crispy potato hash, topped with Tabasco hollandaise, scrambled eggs, and a fresh fruit platter. Includes fresh drip coffee service.

Belgian Waffle Breakfast Feast NF

\$27.50/guest

Thick Belgian waffles served with maple syrup, whipped cream, honey butter, and seasonal fruit. Accompanied by fluffy scrambled eggs, seasoned potatoes, strawberries with cream, and a succulent Boneless Fried Chicken Thigh. Includes fresh drip coffee service.

Cajun Crab Cakes NF

\$36.00/guest

Savory jumbo lump crab cakes served with fluffy scrambled eggs, seasoned potatoes, sliced tomatoes, herb greens, and a fresh fruit platter. Includes fresh drip coffee service.

Breakfast À La Carte & Sandwiches

Perfect for grab-and-go convenience or assembling a custom morning spread.

Breakfast Burritos GF V

\$8.99 each

Fluffy eggs, melted cheese, and choice of bacon, chicken sausage, spicy chorizo, vegetarian, or vegan.

Egg & Cheese Breakfast Burritos V

\$6.25 each

Seasoned scrambled eggs and melted cheddar in a warm flour tortilla.

Breakfast Croissant Sandwiches NF

\$8.99 each

Choice of Ham & Cheese with Egg or Turkey & Cheese with Egg on a buttery croissant.

English Muffin Egg Sandwiches NF

\$7.99 each

Chicken sausage, American cheese, and egg on a toasted English muffin.

Big Country English Muffin NF

\$10.00 each

Chicken fried steak, applewood smoked bacon, Pepper Jack cheese, and egg patty on a toasted English muffin.

Breakfast Po' Boy NF

\$9.00 each

Fried egg, hotlink, and cheddar cheese on a soft hoagie roll.

Breakfast Bowls GF NF

\$7.50 each

Customizable base of breakfast potatoes and scrambled eggs topped with melted cheese and salsa.

Crustless Egg Bites (12 pc) NF

\$24.50

Protein-packed savory bites (4-dozen limit per order).

Yogurt Granola Parfait V NF

\$4.95 each

Fruit Cups VG GF NF DF

\$4.25 each

BAYOU BITES & STARTERS

Cajun Heritage Muffuletta Platter NF

\$53.04/24

Traditional New Orleans muffuletta loaded with cured meats, provolone, and house olive salad on seeded Italian bread.

Southern Style Chicken Salad Croissants NF

\$79.56/24

Buttery croissants piled high with savory, house-made chicken salad and crisp greens.

Curated Artisanal Charcuterie Board NF

Price Varies

An artfully arranged selection of cured meats, artisan cheeses, seasonal fruits, nuts, and crackers.

Traditional Barbecue Cocktail Meatballs NF

\$104.98 HP / \$198.90 FP

Tender beef meatballs simmered in a rich, tangy southern barbecue sauce.

Signature Southern Fried Chicken Wings NF

\$82.88 HP / \$154.70 FP

Crispy, golden-brown chicken wings seasoned with our signature Cajun spice blend.

Crispy Southern Catfish Bites NF

Market Price

Bite-sized cornmeal-crusted catfish fillets fried to golden perfection, served with house tartar sauce.

Gulf Coast Cornmeal-Crusted Popcorn Shrimp NF

\$93.93 HP / \$182.33 FP

Crispy, bite-sized Gulf shrimp fried with a light cornmeal crust, served with cocktail sauce.

Classic Hushpuppies V NF

\$4.50 each

Golden-brown, crispy cornmeal fritters fried to perfection with a light, sweet onion flavor. (Min. order 24)

Jumbo Shrimp Cocktail Platter GF NF DF

\$82.88 Sm / \$160.23 Lg

Chilled jumbo Gulf shrimp served with zesty, house-made cocktail sauce and fresh lemons.

Southwest Fusion Eggrolls NF

\$4.37 each

Crispy fried eggrolls stuffed with black beans, corn, chicken, and pepper Jack cheese, served with chipotle ranch. (Min. order 24)

Individual Layered Dip Cups V NF

\$4.15 each

Individual portions of seasoned refried beans, guacamole, sour cream, cheese, and salsa with crisp tortilla chips. (Min. order 18)

Mini Crawfish Turnover Empanadas NF

\$3.82 each

Golden, flaky pastry pockets filled with spicy crawfish étouffée-style filling. (Min. order 24)

New Orleans Style Barbecue Shrimp GF NF

\$82.88 HP / \$160.23 FP

Plump shrimp simmered in a rich, buttery Worcestershire and cracked black pepper sauce.

Sweet Chili Glazed Chicken Bites NF DF

\$60.78 HP / \$110.50 FP

Tender bite-sized chicken pieces tossed in a sweet chili glaze with green onions.

GARDEN HARVEST SALADS

Small Bowl (3–5 as main / 6–8 as side) · Large Bowl (8–10 as main / 12–15 as side) · Extra-Large Bowl (15–20 as main / 20–25 as side)

Garden District Field Salad VG GF NF DF \$28 / \$46.41 / \$79.56

Organic field greens tossed with cucumbers, cherry tomatoes, and red onions with house vinaigrette.

Traditional Caesar Salad V NF \$24 / \$39.78 / \$71.83

Crisp romaine hearts tossed with shaved parmesan, garlic croutons, and Caesar dressing.

Mediterranean Herb Pasta Salad V NF \$42 / \$71.83 / \$121.55

Tender pasta tossed with cherry tomatoes, cucumbers, kalamata olives, feta cheese, and zesty herb dressing.

Muffuletta Pasta Salad NF \$38 / \$64 / \$109

Fusilli pasta tossed with salami, ham, mozzarella, provolone, red bell peppers, and olives in Creole Italian dressing.

Spinach & Toasted Walnut Salad V \$32 / \$53.04 / \$93.93

Baby spinach, toasted walnuts, dried cranberries, and goat cheese with raspberry vinaigrette.

Southern Potato Salad V GF NF \$20 / \$35 / \$55

Homestyle potato salad with red potatoes, celery, green onions, and seasoned mayo-mustard dressing.

Creamy Coleslaw V GF NF \$20 / \$35 / \$55

Shredded cabbage and carrots folded into smooth, tangy dressing.

SOUPS & GUMBO

Each gallon serves 8–10 as a main or 16–20 as a side.

Authentic Gulf Seafood Gumbo NF

Market Price/Gal

Rich dark-roux gumbo with seasonal fresh Gulf seafood and seasonings. Comes with half a pan of rice.

Collard Greens Soup with Beans & Ham NF

\$65.00/Gal

Savory Southern soup simmered with smoked ham, tender beans, and collard greens. Comes with cornbread.

Hearty Curried Lentil Soup VG GF NF DF

\$58.00/Gal

Red and green lentils simmered with aromatic vegetables, coconut milk, and curry spices. Comes with half a pan of rice.

New England Clam Chowder NF

\$72.00/Gal

Creamy chowder packed with sea clams, diced potatoes, onions, and salt pork. Comes with crackers.

SIGNATURE EXPERIENCES

Minimum Order: 20 guests

Signature Jambalaya Experience NF

Market Price

Slow-cooked proprietary blend with chicken, sausage, and market seafood, served with rice, Garden District Field Salad, fried okra, banana pudding, iced tea, and a cucumber-infused hydration station.

Southern Catfish Fry Experience NF

\$28.50/person

Cornmeal-crusted catfish fillets with tartar sauce, lemons, hushpuppies, macaroni salad, Garden District Field Salad, banana pudding, iced tea, and a cucumber-infused hydration station.

Crispy Sole Fish Fry Experience (Halal-Friendly) NF

\$30.00/person

Breaded and fried sole fillets with remoulade, lemons, hushpuppies, southern potato salad, Garden District Field Salad, banana pudding, iced tea, and a cucumber-infused hydration station.

BOXED MEALS

Minimum Order: 15 guests. Each boxed meal features a choice of one signature side: Seasonal Fruit, Orzo Pasta, or Tim's Chips, accompanied by a freshly baked gourmet cookie. Bottled water included. Make any sandwich GF +\$2.50. GF or vegan cookie +\$2.50.

Signature Wrap Boxes — \$24.26/guest

Bayou Southwest Chicken Wrap NF \$24.26

Cajun chicken with charred corn, black beans, avocado, pepper Jack cheese, Spanish rice, and chipotle-Cajun dressing.

Hot & Crispy Cajun Chicken Wrap NF \$24.26

Spicy crispy chicken with pickled onions, sweet-heat pickles, Roma tomatoes, and Louisiana Sriracha slaw.

Roasted Turkey Bayou Club Wrap NF \$24.26

Slow-roasted turkey with bacon, avocado, Roma tomatoes, provolone, and Creole-herb horseradish aioli.

Smoked Turkey & Maple Bacon Cajun Club Wrap NF \$24.26

Smoked turkey layered with maple-glazed bacon, avocado, Roma tomatoes, provolone, and honey-Sriracha Creole aioli.

Crescent City Falafel Wrap V NF \$24.26

Seasoned falafel with pickled onions and carrots, cucumbers, Roma tomatoes, feta, and red pepper hummus.

Signature Salad Boxes — \$25.36/guest

Cajun Asian Chicken Salad \$25.36

Roasted chicken over napa cabbage and romaine with red peppers, edamame, crisp rice noodles, and toasted almonds with sesame-Cajun dressing.

Southwest Bayou Chicken Salad GF NF \$25.36

Roasted chicken with black beans, charred corn, toasted pepitas, queso fresco, and romaine in smoky chipotle-Cajun dressing.

Grilled Garden Veggie Salad V GF NF \$25.36

Grilled eggplant, zucchini, summer squash, and carrots with feta, dried cranberries, and organic greens with balsamic vinaigrette.

Mediterranean Cajun Chicken Chop Salad GF NF \$25.36

Roasted chicken with arugula, feta, kalamata olives, sun-dried tomatoes, garbanzo beans, and capers with Cajun Mediterranean balsamic vinaigrette.

Bayou Kale, White Bean & Chicken Salad GF NF **\$25.36**

Roasted chicken with kale, white beans, sweet potato, organic greens, sunflower seeds, cranberries, and feta with white balsamic vinaigrette.

Spa Greens & Gulf Coast Veggie Salad V GF NF **\$25.36**

Hearts of palm, artichoke hearts, grilled asparagus, Roma tomatoes, dried cranberries, feta, and field greens with light balsamic vinaigrette.

Classic Cajun Caesar Salad V **\$25.36**

Romaine hearts with shaved parmesan, Roma tomatoes, pine nuts, and garlic croutons in creamy Cajun-style Caesar dressing.

Chopped Insalata Bayou Style VG GF NF DF **\$25.36**

Chopped romaine and organic greens with garbanzo beans, cucumbers, tomatoes, kalamata olives, scallions, and sun-dried tomatoes in balsamic vinaigrette.

Signature Sandwich Boxes — \$25.95 each

Pesto Turkey Ciabatta **\$25.95**

Smoked turkey with roasted red peppers, fresh mozzarella, Roma tomatoes, sweet basil, house pesto, and organic arugula.

Turkey with Honey-Sriracha Aioli NF **\$25.95**

Roast turkey layered with provolone, Roma tomatoes, roasted red peppers, and honey-Sriracha herb aioli over field greens.

Turkey Bacon Club Ciabatta NF **\$25.95**

Roast turkey, crisp bacon, beefsteak tomatoes, provolone, avocado, and honey-Sriracha aioli with field greens.

Balsamic Chicken Caprese Ciabatta NF **\$25.95**

Roasted balsamic chicken with fresh mozzarella, Roma tomatoes, roasted red peppers, sweet basil, balsamic reduction, and arugula.

Chipotle Chicken Ciabatta NF **\$25.95**

Roasted chicken with pepper Jack cheese, roasted chilis, Roma tomatoes, smoky chipotle aioli, and arugula.

Basil Pesto Chicken Ciabatta **\$25.95**

Roasted pesto chicken with roasted red peppers, Roma tomatoes, fresh mozzarella, sweet basil, house pesto, and arugula.

Crispy Panko Chicken Ciabatta NF \$25.95

Panko-crusted chicken with marinated onions, provolone, sweet-heat pickles, Sriracha aioli, and field greens.

Albacore Tuna, Avocado & Sprouts NF \$25.95

Albacore tuna mixed with celery, chives, and dill, topped with avocado, Roma tomatoes, sprouts, herbed horseradish aioli, and field greens.

BLT & Avocado Ciabatta NF \$25.95

Crispy bacon with heirloom tomatoes, provolone, avocado, herbed horseradish aioli, and field greens.

Herbed Beef Ciabatta NF Market Price

Tender sliced beef with cheddar, beefsteak tomatoes, pickled onions, herbed horseradish aioli, and field greens.

Honey Ham Ciabatta NF \$25.95

Honey ham with provolone, roasted red peppers, Roma tomatoes, avocado, honey-mustard aioli, and arugula.

Pesto Caprese Ciabatta V \$25.95

Fresh mozzarella with roasted red peppers, Roma tomatoes, sweet basil, house pesto, and arugula.

Grilled Veggie Ciabatta V NF \$25.95

Grilled eggplant, zucchini, summer squash, and carrots with roasted red peppers, fresh mozzarella, sweet basil, and balsamic reduction.

California Veggie Ciabatta V NF \$25.95

Shaved cucumbers, pickled onions and carrots, Roma tomatoes, avocado, provolone, sprouts, and honey-mustard aioli.

Bayou Muffuletta Ciabatta NF \$25.95

Smoked ham, seasoned salami, roast turkey, and provolone layered with Jumpin' Jambalaya's olive relish pressed on rustic ciabatta.

THEMED BUFFETS

Min. 15 guests · Priced per guest · All-inclusive packages. Substitute Grilled Salmon at Market Price. Every buffet includes chilled iced tea and cucumber-infused hydration station.

The French Quarter Classic Buffet

NF

\$30.00/guest

Muffuletta Platter, Garden District Field Salad, Authentic Gulf Seafood Gumbo, Crawfish or Shrimp Étouffée, Six-Cheese Macaroni, Smothered Green Beans, and New Orleans French Toast Bread Pudding.

The Backyard BBQ Classic Buffet

NF

\$28.00/guest

Fried Chicken Wings, Traditional Caesar Salad, choice of two smoked meats (Bourbon-Molasses Slow-Smoked Pulled Pork/Chicken or Garlic-Herb Crusted Leg Quarters), Six-Cheese Macaroni, Green Beans, Southern Cornbread or Rolls, and Southern Peach Cobbler.

The Italian & Creole Pasta Fusion Buffet

NF

\$27.00/guest

Garden District Field Salad, choice of two pasta entrées (Cajun Chicken Alfredo, Meatballs with Pasta Marinara, or Cheese Raviolis), seasonal roasted vegetables, warm garlic herb breadsticks, and a cookie platter.

The Southwest & Tex-Mex Fiesta Buffet

NF

\$25.00/guest

Individual Layered Dip Cups (or Southwest Fusion Eggrolls), choice of fajitas or grilled chicken (Southwest Grilled Chicken Breasts with Lime Crema or Cajun-Spiced Fajita Bar), Cilantro-Lime Rice & Black Bean Blend, Roasted Corn and Pepper Medley, and Churros.

The Mediterranean & Island Breeze Buffet

\$27.00/guest

Mediterranean Herb Pasta Salad, Spinach & Toasted Walnut Salad, choice of entrée (Simple Herb-Grilled Chicken Breasts or Gulf Coast Popcorn Shrimp), Garden Salad, and Seasonal Fresh Fruit Tray.

The Bourbon & Island Fusion Buffet

NF

DF

\$24.00/guest

Spring rolls, vibrant cabbage salad, savory bourbon chicken, fluffy white rice, seasonal steamed broccoli, and blondies.

Classic Cookout Buffet

\$18.50/guest

Assorted cookies and a platter of sliced cheese, onions, fresh tomatoes, lettuce, pickles, mustard, mayonnaise, ketchup, and relish. **Entrée (Choose 1):** Juicy Hamburgers, Hot Dogs, or Grilled Brats with Peppers & Onions. **Sides (Choose 3):** Potato Salad **V GF**, Macaroni Salad **V**, Baked Beans **V DF GF**, Creamy Coleslaw **V GF**, or Corn on the Cob with Latin-Infused Toppings **V GF**.

À LA CARTE PANS

Half Pan serves 10–12 | Full Pan serves 20–24

Crawfish or Shrimp Étouffée with Rice GF NF

Market Price

Classic rich blonde roux stew loaded with seasonal crawfish tails or plump Gulf shrimp, served with steamed white rice.

Traditional Red Beans & Rice with Smoked Sausage GF NF DF

\$57.80 HP / \$103.70 FP

Slow-simmered red beans seasoned with smoked sausage and traditional Creole aromatics over rice.

Cajun Dirty Rice GF NF DF

\$61.20 HP / \$112.20 FP

Fluffy rice sautéed with finely minced meats, bell peppers, celery, onions, and bold Cajun spices. (Contains pork products)

Decadent Six-Cheese Macaroni V NF

\$51.00 HP / \$93.50 FP

Rich, ultra-creamy macaroni baked with a blend of six distinct cheeses and a golden breadcrumb crust.

Fresh or Smothered Green Beans VG GF NF DF

\$51.00 HP / \$80.75 FP

Tender green beans prepared fresh or slow-simmered southern-style with savory seasonings.

Traditional Corn Maque Choux V GF NF

\$48.00 HP / \$88.00 FP

Sweet corn sautéed with bell peppers, onions, celery, butter, and a touch of cream.

Southern Cabbage V GF NF

\$45.00 HP / \$78.00 FP

Tender cabbage slow-cooked with onions and savory spices for a classic Southern taste.

Fried Okra V NF

\$50.00 HP / \$85.00 FP

Crispy, golden-fried okra seasoned with a hint of Southern spices.

PLATED MEALS

Minimum Order: 25 guests · Priced per guest. Each plated meal includes: choice of starter course, dinner rolls with butter, entrée selection, sweet ending, cucumber-infused hydration station, and coffee service. GF and DF modifications available on request for select dishes.

Starter Course (Choose One)

Spicy Mixed Greens V GF NF

Shredded carrots, toasted pecans, herbed goat cheese, and house vinaigrette.

Crisp Lettuce Salad V NF

Tomato gems, blue cheese, herb crostini, pickled onions, and buttermilk ranch or classic vinaigrette.

Iceberg Wedge V GF NF

Shredded carrots, vine-ripened tomatoes, farmer's cheese, and creamy chive dressing or balsamic vinaigrette.

Cajun Caesar Salad V NF

Chopped romaine, tomato gems, Parmesan, crispy herb croutons, and creamy Cajun-style Caesar dressing.

Entrée Course — Poultry

Herb-Roasted Chicken GF NF

\$34 L / \$40 D

Bone-in chicken quarters roasted with garlic, rosemary, and thyme, finished with a light pan jus. Served with creamy mashed potatoes and seasonal roasted vegetables.

Lemon Herb Chicken Breast GF NF

\$34 L / \$40 D

Tender chicken breast roasted with lemon and fresh herbs, paired with garlic mashed potatoes, grilled asparagus, and a bright lemon pan jus.

Mandarin Orange BBQ Glazed Chicken Thighs NF

\$36 L / \$42 D

Juicy chicken thighs lacquered in sweet-smoky mandarin orange BBQ sauce, served with stone-ground grits and charred corn succotash.

Herb-Roasted Chicken Alfredo NF

\$36 L / \$42 D

Roasted chicken breast layered over penne pasta in a creamy Alfredo sauce, finished with garlic broccolini.

Roasted Airline Chicken Breast GF NF

\$36 L / \$42 D

Skin-on airline breast with brown-butter truffle sauce, baby carrots, and mashed garlic potatoes.

Entrée Course — Beef (All Market Price)

Red Wine Braised Wagyu Sirloin Tips GF NF

Market Price

Tender Wagyu sirloin tips braised with red wine, pearl onions, and garlic, served over creamy mashed potatoes with roasted seasonal vegetables.

Grilled Flank Steak GF NF

Market Price

Marinated flank steak grilled to perfection, topped with chimichurri, served with crispy fingerling potatoes and grilled zucchini.

Garlic-Rubbed Sirloin GF NF

Market Price

Pan-seared sirloin rubbed with garlic and herbs, paired with sweet potato mash, sautéed greens, and a rich demi-glace.

Filet Mignon with Herb Butter GF NF

Market Price

Center-cut filet finished with herb compound butter, roasted garlic mashed potatoes, Brussels sprouts, and bordelaise sauce.

Beef Medallions with Mushroom Gravy GF NF

Market Price

Pan-seared medallions topped with thyme-scented mushroom gravy; served with creamy mashed potatoes and roasted carrots.

Entrée Course — Seafood

Garlic Butter Salmon GF NF

Market Price

Pan-seared salmon finished with lemon-garlic butter; served with roasted fingerling potatoes and sautéed greens.

Herb-Crusted Cod NF

\$36 L / \$42 D

Flaky cod with fresh herb crust, wild rice pilaf, and grilled asparagus.

Seared Prawns with Citrus Beurre Blanc GF NF

Market Price

Jumbo prawns seared and finished with citrus beurre blanc; served with creamy mashed potatoes and roasted carrots.

Lemon Dill Halibut GF NF

Market Price

Grilled wild halibut topped with lemon-dill sauce; served with herbed gnocchi and seasonal vegetables.

Sweet Ending (Choose One)

Southern Peach Cobbler V NF

Sweet sliced peaches baked under a golden, flaky lattice crust, served warm.

Banana Pudding V NF

Layers of vanilla wafers, fresh sliced bananas, and rich, creamy vanilla custard topped with whipped cream.

Classic Lemon Bars V NF

Tangy, refreshing lemon custard set on a buttery shortbread crust and dusted with powdered sugar.

Bourbon Pecan Tartlet V

Decadent miniature tart featuring toasted pecans and a subtle touch of Kentucky bourbon.

BEVERAGES

Coffee & Hot Tea Service V GF NF

\$4.50/guest

Hot brewed coffee and hot water with assorted tea bags—featuring two rotating flavor varieties—served with cups, cream, and sweeteners.

Bulk Hot/Cold Service (Per Gallon — serves 10–12 guests)

Premium Coffee V GF NF

\$35.00/Gal

Freshly brewed premium roast coffee served hot with cups, creamers, and sweeteners.

Hot Chocolate V GF NF

\$25.00/Gal

Rich, velvety traditional hot cocoa served hot with optional toppings and cups.

Hot Spiced Apple Cider VG GF NF DF

\$25.00/Gal

Warm, comforting apple cider infused with traditional fall spices and autumn aromatics.

House-Made Iced Tea VG GF NF DF

\$22.25/Gal

Refreshing, classic southern-style brewed iced tea served chilled with lemons and ice.

Fresh Lemonade VG GF NF DF

\$22.25/Gal

Bright, citrusy, house-made lemonade crafted with real lemons and pure cane sweetness.

Arnold Palmer VG GF NF DF

\$23.50/Gal

A perfect half-and-half blend of our signature house-made iced tea and fresh lemonade.

Jumpin' Fruit Punch VG GF NF DF

\$28.00/Gal

A vibrant, fruit-forward tropical punch blend bursting with sweet, refreshing citrus and berry flavors.

Single-Serve Beverages (All VG, GF, NF, DF)

Hydration Station

\$2.00

Sparkling Water

\$2.50

Assorted Soft Drinks

\$3.00

Bottled Juice

\$4.50

Bottled Iced Tea

\$4.50

Energy Drinks

\$4.50

SNACKS

Fresh Fruit Selections

Seasonal Fruit & Berries VG GF NF DF \$9.00/guest

A bright mix of fresh-cut seasonal fruit and berries.

Whole Fresh Fruit VG GF NF DF \$4.00 each

Individually portioned whole fruit, chef's selection.

Savory Crunch & Dip (Priced per guest)

Tortilla Chips & House Salsa VG GF NF DF \$5.50/guest

Crisp tortilla chips served with house red salsa and Creole-style guacamole.

Potato Chips & Cajun Onion Dip V GF NF \$4.00/guest

Kettle-style chips paired with a smooth Cajun-onion sour cream dip.

Pretzel Twists VG NF DF \$3.50/guest

Salted pretzel twists with a light crunch.

Mixed Nuts VG GF NF DF \$6.00/guest

Premium roasted nut blend, lightly seasoned.

Traditional Snack Mix V NF \$4.50/guest

A crunchy blend of seasoned crackers, pretzels, and corn bites.

Single-Serve Snack Items (Min. order of 12 per item)

Assorted Yogurts V GF NF \$5.00 each

Cereal & Milk Cups V NF \$6.50 each

Granola Snack Bars V \$3.50 each

Fruit & Marshmallow Treat Bars V NF \$3.50 each

Assorted Candy Bars V \$5.00 each

Veggie Straws VG GF NF DF \$4.50 each

Baked Chips	V	NF	\$4.50 each
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White Cheddar Popcorn Bags	V	GF	NF	\$5.00 each
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Trail Mix Packs	VG	GF	DF	\$6.00 each
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Ice Cream Novelties	V	NF	\$5.00 each
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Individual Cajun-Style Chips	VG	GF	NF	DF	\$4.50 each
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Individual Spicy Cheese Snacks	V	NF	\$5.00 each
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New Orleans Favorites

Traditional New Orleans King Cake	V	NF	\$75.00/20 slices
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Braided sweet dough with cinnamon filling and festive icing.

Southern Pecan Pralines	V	\$78.00/dozen
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Classic Louisiana caramelized pecan candies.

Beignets	V	NF	\$55.00/dozen
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Fresh-fried pillows of dough dusted generously with powdered sugar.

BAKERY

Minimum Order: Priced per dozen.

Artisan Pastries & Morning Breads

Assorted New York-Style Bagels V NF **\$48.00/dozen**

An assortment of fresh New York-style bagels including plain, sesame, and everything. Served with whipped cream cheese, butter, and fruit preserves.

Cinnamon Rolls V NF **\$48.00/dozen**

Soft, pillowy rolls swirled with cinnamon and brown sugar, finished with a generous drizzle of our signature vanilla cream cheese glaze.

Buttery Croissants V NF **\$45.00/dozen**

Buttery, flaky, and golden-brown croissants served with butter and seasonal fruit preserves.

Curated Muffins V **\$36.00/dozen**

A curated mix of our house-baked muffins. Flavors include Wild Blueberry, Banana Nut, and Double Chocolate Chip.

Fruit-Filled Pastries V NF **\$48.00/dozen**

A colorful variety of crisp, buttery pastries filled with fruit preserves and sweet cream cheese.

Southern Buttermilk Biscuits V NF **\$24.00/dozen**

Warm, fluffy southern-style biscuits served with honey butter and house-made berry jam.

Scones (Blueberry or Cinnamon Apple) V NF **\$38.00/dozen**

DESSERTS

Individual Sweets

Fresh-Baked Gourmet Cookies V NF **\$28.00/dozen**

An assortment of freshly baked cookies including chocolate chip, oatmeal raisin, and double chocolate chunk.

Assorted Rich Brownies V NF **\$36.00/dozen**

Rich, fudgy brownies made with premium chocolate, cut into generous squares.

Specialty Cupcakes V NF **\$42.00/dozen**

Gourmet 10" Whole Pies V NF **\$35.00 each**

Pecan, Sweet Potato, or Apple.

Classic Blondies V NF **\$32.00/dozen**

Churros with Caramel Dipping Sauce V NF **\$30.00/dozen**

Cajun Pralines V GF NF **\$54.00/dozen**

Traditional southern-style caramelized pecan candies made from scratch.

Sweet Potato Tartlets V NF **\$54.00/dozen**

Spiced sweet potato custard in a crisp pastry crust with a hint of cinnamon.

Bourbon Pecan Mini Pies V **\$63.00/dozen**

Decadent miniature pies featuring toasted pecans and a subtle touch of Kentucky bourbon.

Classic Southern Bread Pudding Bites V NF **\$48.00/dozen**

Rich, custard-soaked brioche served with a warm bourbon caramel drizzle.

Lemon Bars V NF **\$36.00/dozen**

Tangy lemon custard on a buttery shortbread crust, dusted with powdered sugar.

Dessert Cookie Platters

Signature Assorted Cookie Platter (Small) V **\$45.00**

An artfully arranged selection of freshly baked gourmet cookies. Serves 12–14.

Signature Assorted Cookie Platter (Large) V **\$85.00**

A generous display of assorted gourmet cookies for larger gatherings. Serves 24–28.

Pans & Puddings

Southern Peach Cobbler (Half Pan) V NF

\$63.75

Sweet sliced peaches baked under a golden, flaky lattice crust.

New Orleans French Toast Bread Pudding (Half Pan) V NF

\$59.50

Rich French bread custard topped with a warm syrup-butter sauce.

Banana Pudding V NF

\$8.00/guest

Layers of vanilla wafers, fresh sliced bananas, and rich, creamy vanilla custard topped with whipped cream.

POLICIES & FAQ

All catering services and billing follow applicable institutional per diem rates and contracted service agreements. Highline College service rates apply per the current contracted agreement.

Institutional Meal Rates (2026 Reference)

	Breakfast	Lunch	Dinner
Student Rates	\$16	\$19	\$28
Staff Rates (King County)	\$24	\$27	\$41

Dietary Accommodations

Jumpin' Jambalaya proudly offers Vegetarian (V), Vegan (VG), Gluten-Free (GF), Dairy-Free (DF), and Nut-Free (NF) options. Certified halal-friendly selections (such as our Crispy Sole Fish Fry Experience) are available upon request. All allergen-specific requests must be submitted at least five (5) business days prior to service.

Portioning Standards

Half Pan serves 10–12 guests. Full Pan serves 20–24 attendees.

Service Charge & Tax

An 18% service charge is included on invoices, along with Washington State sales tax of 10.02%.

Booking, Lead Time & Late Fees

Please contact the catering department at least ten (10) business days prior to your event. Short-notice orders (<10 business days) are subject to availability. Orders placed within 24 hours may incur a 10% late fee, and a 25% rush fee applies for orders placed within 5 days of service. Final guest count due five (5) business days prior.

Cancellations

Standard cancellations made at least 5 business days in advance incur no charge; cancellations within 48 hours are billed at 75% of total estimated charges.

Food Safety

Leftover food remains the property of Jumpin' Jambalaya and is removed after four (4) hours of service.

Quality & Sustainability

We source high-quality ingredients and use sustainable service practices, including biodegradable paper products where applicable.

Force Majeure

Jumpin' Jambalaya is not liable for service interruptions caused by circumstances beyond our control.

Deposits, Agreements & Billing

Signed Catering Agreement + deposit required to secure event date. Final payment and guest count follow the executed agreement. Invoices based on guaranteed count or actual attendance, whichever is greater.

Taste Testing

Available for wedding receptions only. Includes three entrées + three sides. \$25 per person, up to six guests. Credited to final invoice upon booking.

Serviceware & Equipment

China included for full banquet dinner events at Highline College. Breakfast/Lunch China: \$3.00 per place setting. Premium hard-plastic dishware: \$2.00 per place setting. Premium paper

products included for breakfast, lunch, and snack events. Client responsible for lost or damaged equipment.

Staffing & Event Duration

Standard pricing includes up to two (2) hours of service. Additional hours billed per staff member. Catering requires 90 minutes of venue access prior to service.

Alcohol Policy

Jumpin' Jambalaya does not sell alcohol. Clients must provide all alcoholic beverages. Washington State Banquet Permit required. Bartenders are MAST 12 certified and billed hourly. Alcohol Policy Agreement required.

Required Items Before Event Confirmation

- Signed Catering Agreement
- Deposit Payment
- Final Guest Count (5 business days prior)
- Dietary/Allergen Requests (5 business days prior)
- Washington State Banquet Permit (if serving alcohol)
- Signed Alcohol Policy Agreement (if serving alcohol)

Frequently Asked Questions

How far in advance should I book?

At least ten (10) business days prior to your event. Short-notice orders are subject to availability and may incur rush fees.

Can you accommodate dietary restrictions?

Yes — Vegetarian (V), Vegan (VG), Gluten-Free (GF), Dairy-Free (DF), and Nut-Free (NF) options are available. All allergen requests must be submitted five (5) business days prior to service.

What delivery options do you offer?

Curbside pick-up, take-out, and direct delivery to campus or corporate event spaces.

Thank you for choosing Jumpin' Jambalaya!

catering@jumpinjambalaya.com | (206) 771-7724
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