



THE

JIMMY

**PASTARIA
+ PIZZERIA**

PRIVATE DINING & EVENT CATERING

Where Italian Fare meets French Flair!

2839 Selwyn Ave
Charlotte, NC 28209

thejimmyclt.com · [@thejimmyclt](https://www.instagram.com/thejimmyclt)

Braeden Carlton: Private Events Coordinator
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CATERING & LARGE PARTIES



PRIVATE DINING

The Jimmy is pleased to offer a semi-private dining experience for larger parties, in-house at our Selwyn Ave restaurant. The following qualifications are required to ensure a smooth experience for our guests and staff:

- Parties of 13 or more are required to reserve with the private events manager. A signed contract and credit card on file are required prior to dining.
- Parties must meet a required minimum set forth in the contract.
- Parties can have a maximum of 4 separate checks.
- Parties over 14 adults must select from the private dining menu chosen by the events manager.
- Parties of 20 or more will be offered a Family Style service. Parties may request plated service, but is not guaranteed and at Chef & Management's discretion for approval. A final headcount for plated dinner above 20 people will be needed 1 week prior to event. This will ensure The Jimmy meets all service and food standards.



OFF-SITE CATERING

We offer catering for large groups, delivered directly to your home, office, or event space.

Menu options will vary based on location (on-site or off-site).

PAYMENTS & DEPOSITS

Credit card must be processed before dropping the order off.

Client must provide directions and time of drop off including any set up time that will be needed

Any off-menu items will be priced accordingly and presented to client prior to credit card being processed

The Jimmy reserves the right to charge for utensils or serving dishes that may be required. Meal drop-off fees and pick-up fees may apply.



TO-GO CATERING MENU

STARTERS

- Cheese & Charcuterie - \$10
- Hummus & Pickled Vegetables - \$10

SALADS

- The Jimmy Chopped Salad - \$10
- Local Lettuces - \$6
- Radicchio Caesar - \$10

Add a Protein:

- Chicken - \$5
- Shrimp - \$6
- Salmon - \$18

SECONDI

- Rigatoni with Brisket Ragu - \$12
- Burrata, Heirloom Tomato & Baguette - \$10
- Wood-Grilled Salmon - \$10
- Chicken - Under a Brick - \$14
- Grilled Chicken Panini - \$10

CONTORNI

- Tuscan Potatoes - \$5
- Seasonal Vegetables - \$5

DESSERT

- Tiramisu - ½ Pan - \$80
- Copain Bakery Cookies - \$3 ea.
- Seasonal Torte - \$8 ea.

**Tax, gratuities, and delivery fees not included in the price.
Individually priced per person. Available for pick up or delivery.**

LUNCH PRIVATE DINING MENU

FAMILY STYLE

\$25 PER PERSON

FOR THE TABLE:

Radicchio Caesar
Local Lettuce

SELECT THREE ITEMS:

Margherita Pizza
Sausage Pizza
Funghi Pizza (Jimmy's Pie)
Rigatoni with Brisket Ragu
Radiatore with Roasted Vegetables
Tomato & Burrata Panini
Proscuitto Panini

DESSERT - OPTIONAL

Choose Two (+\$8 per person)

Copain Seasonal Dessert
Seasonal Chocolate Torte
Tiramisu

PLATED

\$30 PER PERSON

PARTIES OF 20 OR LESS

ENTRÉE

The Jimmy Chopped Salad
Radicchio Caesar w/ choice of protein
Local Lettuce w/ choice of protein
Rigatoni w/ Brisket Ragu
Tomato Burrata Panini
Chicken Panini

SIDES

Choose Two Per Table

Tuscan Fried Potatoes
Seasonal Vegetable
Cacio E Pepe

DESSERT - OPTIONAL

Choose Two (+\$8 per person)

Copain Seasonal Dessert
Seasonal Chocolate Torte
Tiramisu

ADD A PIZZA COURSE

(SERVED FAMILY STYLE) + \$6.00 PER PERSON

PLATED DINNER

\$65 PER PERSON

Add Cheese or Charcuterie family style - +\$10 per person

Add Pizza course served family style - +6 per person

Add Copain Bread Service - +4 per person

FOR THE TABLE:

Local Lettuce Salad

Radicchio Caesar Salad

DINNER

(Choose three for your guest's menu choices)

Wood Grilled Salmon*

Lamb Loin with Olive Chimichurri

+\$10 per person

Linguini with Shrimp

Rigatoni with Short Rib Ragu

Chicken - Under a Brick

Tagliatelle with Mushrooms

Bistecca alla Fiorentina

+ \$20 per person

CONTORNI

(Choose two for the table to share)

Fried Tuscan Potatoes

Seasonal Vegetable

Cacio E Pepe

DESSERT

(Choose two for your guest's menu choices)

Seasonal Chocolate Torte

Copain Seasonal Dessert

Tiramisu

For parties of 20 or less

FAMILY STYLE DINNER

\$55 PER PERSON

TO START:

*Choose two for the table,
the third option is an
extra \$5.00 per person*

Local Lettuce Salad
Radicchio Caesar Salad
Roasted Veal Meatballs
Seasonal Bruschetta
Margherita Pizza
Cheese & Charcuterie
+ \$5.00 per person
The Jimmy Chopped Salad
+ \$2.00 per person

DINNER:

*Choose three for the table, additional
options are an extra \$5.00 per person*

Wood Grilled Salmon*
Radiatore with Roasted Vegetables
Rigatoni with Brisket Ragu
Funghi Pizza
Chicken - Under a Brick
Sausage Pizza
Lamb Loin with Olive Chimichurri
+ \$8 per person
Bistecca* Alla Fiorentina
+ \$10 per person

CONTORNI:

Choose two for the table

Fried Tuscan Potatoes
Seasonal Vegetable
Cacio E Pepe

DESSERT:

Choose two for the table

Seasonal Chocolate Torte
Copain Seasonal Dessert
Tiramisu

BRUNCH - FAMILY STYLE MENU

\$28 PER PERSON

FOR THE TABLE

SELECT TWO ITEMS:

Jimmy Chopped Salad

+ \$2.00 per person

Hummus & Pickled Veggies

Local Lettuce Salad

Beignets

CONTORNI

SELECT TWO ITEMS:

Seasonal Vegetable

Creamy Polenta

Cacio e Pepe

Rosemary Potatoes

ENTRÉES

SELECT THREE ITEMS:

Farm Egg Frittata

Shrimp & Grits

Porchetta Hash

Tomato Burrata Panini

Margherita Pizza

Sausage Pizza

Rigatoni with Short Rib Ragu

Radiatore with Roasted Vegetable

Crab Benedict

+ \$6.00 per person

NY Steak & Eggs

+ \$6.00 per person

(all eggs will be served over easy or scrambled)

DESSERT - OPTIONAL

+ \$8 per person

Copain Seasonal Dessert

Seasonal Chocolate Torte

Tiramisu

BRUNCH - PLATED STYLE MENU

**\$32 PER PERSON
FOR PARTIES OF 20 OR LESS**

FOR THE TABLE

SELECT TWO ITEMS:

Jimmy Chopped Salad
+ \$2.00 per person
Hummus & Pickled Veggies
Local Lettuce Salad
Beignets

CONTORNI

SELECT TWO ITEMS:

Seasonal Vegetable
Creamy Polenta
Cacio e Pepe
Rosemary Potatoes

ENTRÈES

SELECT THREE ITEMS:

Farm Egg Frittata
Shrimp & Grits
Porchetta Hash
Tomato Burrata Panini
Margherita Pizza
Sausage Pizza
Rigatoni with Short Rib Ragu
Radiatore with Roasted Vegetable
Crab Benedict
+ \$6.00 per person
NY Steak & Eggs
+ \$6.00 per person

(all eggs will be served over easy or scrambled)

DESSERT - OPTIONAL

+\$8 per person

Copain Seasonal Dessert
Seasonal Chocolate Torte
Tiramisu

MENU & DRINKS

- Menu specifications will be finalized before the reservation. Seasonal changes may occur.
- Parties of 13 or less can order off the full a la carte menu.
- All beverages are charged on consumption. We are happy to assist you in choosing wines or crafting a limited beverage menu prior to your event.
- Preselecting wine options is encouraged.
- The client must provide a final headcount to the Sales Manager 5 days before the event for Family Style, and 7 days for Plated Style.
- The Jimmy adheres to all alcohol and beverage laws set forth by the county & state.



PAYMENTS & DEPOSITS

A credit card and a signed contract are required to secure all events. In the event of cancellation of a confirmed function within 7 days of the event, a \$200 cancellation fee plus a service charge can be charged to the credit card used to secure the reservation. In the event of a cancellation within 72 hours of a confirmed function, 50% of the food & and beverage minimum plus a service charge will be charged. In the event of a cancellation within 24 hours of the event, 100% of the food & and beverage minimum plus a service charge will be charged. Extenuating circumstances will always be considered.

No deposit is required to hold the private dining space.

All payments must be made in the form of cash or card. **All payments must be paid on-site after the event unless the sales coordinator approves direct billing.** The sales coordinator must approve any other payment in advance. The products and services shown on your contract represent **an estimate only of quantities consumed and actual charges.** The final actual charges will be based on the actual items and quantities consumed during the event.

An automatic gratuity of 18% percent is applied to the bill. An additional gratuity option can be provided with the final bill.

Minimums are subject to change based on date, holidays, and availability
A 6% administrative fee will be applied to the FOOD, BEVERAGE AND RENTALS.