



PRIVATE DINING & CATERING

WHERE ITALIAN FARE MEETS FRENCH FLAIR

2839 Selwyn Ave
Charlotte, NC 28209

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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:

QUALIFICATIONS & MAXIMUMS

parties of 14 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 with the events manager





CATERING

OFF-SITE CATERING

The Jimmy is now offering catering for large groups, delivered directly to your home, office, or event space.

**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.*

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





LUNCH PRIVATE DINING at The Jimmy

FAMILY STYLE LUNCH

\$24.00 PER PERSON FOR PARTIES OF 20 OR MORE

SERVED FOR THE TABLE

- Radicchio Caesar
- Local Lettuce

SELECT 3 ITEMS (SERVED FAMILY STYLE)

- Margherita Pizza
- Salsiccia Pizza
- Funghi AKA Jimmy's Pie
- Paccheri with Brisket Ragù
- Ricotta Ravioli
- Gemelli with Roasted Vegetables
- Tomato & Burrata Panini
- Prosciutto Panini

*OPTIONAL ADDITION

DESSERT

Choose 2 (served family style +\$8 pp)

- Seasonal Cheesecake
- Chocolate Torte
- Tiramisu

PLATED LUNCH

\$22.00 PER PERSON, SUGGESTED FOR PARTIES OF 20 OR LESS

- The Jimmy Chopped Salad
- Radicchio Caesar w/ Grilled Chicken
- Local Lettuce w/ Grilled Shrimp
- Linguini with Shrimp
- Spaghetti Carbonara
- Tomato Burrata Panini
- Chicken Panini

SIDES for the table
(Choose 2 items for the table)

- Tuscan Fried Potatoes
- Creamy Polenta
- Seasonal Vegetable
- Cacio E Pepe

*OPTIONAL ADDITIONS

DESSERT

Choose 2 (served family style +\$8 pp)

- Chocolate Torte
- Seasonal Cheesecake
- Tiramisu

PIZZA COURSE (SERVED FAMILY STYLE) + \$6.00 PP





TO-GO CATERING MENU

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

Starters

Cheese and Charcuterie \$10

Mezze (Hummus, Pickled and Roasted Vegetables) \$6

Salads

The Jimmy Chopped Salad \$10

Local Lettuces \$6

Radicchio Caesar \$6

Add A Protein

Chicken +\$5

Shrimp +\$6

Salmon \$18

Secondi

Paccheri with Brisket Ragu \$12

Burrata and Heirloom Tomato, Baguette \$10

Wood Grilled Salmon, Dill Yogurt \$15

Joyce Farms Chicken, Salsa Verde \$14

Grilled Chicken Panini \$10

Contorni

Tuscan Potatoes \$5

Seasonal Vegetable \$5

Dessert

Tiramisu ½ Pan \$80

Copain Cookies \$3 ea

Handpies \$3 ea



PLATED DINNER PRIVATE DINING at The Jimmy

PLATED DINNER

\$55.00 PER PERSON

Add Cheese or Charcuterie family style + \$10.00 per person

Add Pizza course served family style +\$6.00 per person

FOR THE TABLE

Local Lettuce

Radicchio Caesar Salad

DINNER

(Choose 3 items for your guests menu choices)

- Wood Grilled Salmon*
- Tuscan Veal Loin*- lemon, arugula, +\$10pp
- Linguini with Shrimp
- Paccheri with Short Rib Ragù
- Grilled Joyce Farms Chicken
- Tagliatelle with Mushrooms
- Bistecca + \$20 pp

CONTORI

(Choose 2 items for the table to share)

- Fried Tuscan Potatoes
- Seasonal Veggies
- Charred Broccolini, Parmesean, Lemon, Garlic
- Creamy Polenta
- Cacio E Pepe

DESSERT

(Choose 2 for your guests menu options)

- Chocolate Torte
- Tiramisu
- Seasonal Cheesecake



FAMILY STYLE DINNER PRIVATE DINING at The Jimmy

**available for pick up, delivery or on-site in our private dining space*

FAMILY STYLE RECOMMENDED FOR PARTIES OF 20 OR MORE 49.00 per person

TO START

(Choose 2 for the table, 3rd option is
an extra \$5.00 per person)

Local Lettuce

Radicchio Caesar

Roasted Veal Meatballs

Seasonal Bruschetta

Margherita Pizza

Cheese & Charcuterie +\$3.00 per
person

The Jimmy Chopped Salad + \$2.00
per person

DINNER

(Choose 3 for the table) additional
options are \$5.00 pp

Wood Grilled Salmon*

Basil Gemelli with Roasted Vegetables

Paccheri with Brisket Ragù

Funghi Pizza

Joyce farms chicken, under a brick

Salsiccia Pizza

Ravioli

Wood Grilled Veal Loin + \$5.00 per person

Bistecca* Alla Fiorentina + \$10.00 per person

SIDES : Contorni
(Choose 2 for the table)

Fried Tuscan Potatoes
Charred Broccoli Creamy
Polenta Parmigiano
Seasonal Vegetable
Cacio E Pepe

DESSERT

(Choose 2 for the table)
Chocolate Torte
Tiramisu Cream Puffs
Seasonal Cheesecake

MENU & DRINKS

Menu specifications will be finalized prior to 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 and water options are encouraged

Client is required to provide a final headcount to the Sales Manager 3 days prior to the event.

The Jimmy adheres to all alcohol and beverage laws set forth by the county & state.



PAYMENT & DEPOSITS

a credit card & signed contract to secure all events. in the event of cancellation of a confirmed function within 7 days of the event, a \$200 cancellation fee plus 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 & beverage minimum plus service charge will be charged. in the event of a cancellation within 24 hours of the event, a 100% of the food & beverage minimum plus service charge will be charged. extenuating circumstances will always be considered.

no deposit is required to hold the semi-private 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 & services shown on your contract represent **an estimate only of quantities consumed & actual charges.** the final actual charges will be based on the actual items & quantities consumed during the event.

automatic gratuity of 18% percent is applied to the bill

Minimums are subject to change based on date, holidays, and availability

A 4% administrative fee will be applied to the FOOD, BEVERAGE AND RENTALS

