



MEET ME AT JAMOS

📍 17TH AVE • 1230 17TH AVE SW
FOR BOOKING REQUESTS: JAMESV@JAMESONSPUBS.COM • 403 984 9445

📍 BRENTWOOD • 3790 BRENTWOOD RD NW
FOR BOOKING REQUESTS: CHRISM@JAMESONSPUBS.COM • 403 220 9888

www.jamesonspubs.com • IG @jamesonspubs

Calgary, AB

BUILD YOUR SPREAD

Chicken Wings \$1.70/pc

served with ranch or blue cheese dip
min 50

Sauced BBQ • Jamesons BBQ • Blueberry BBQ
Bourbon Sauce • Buffalo Jack • Hot • Suicide • Sweet Chili
Sweet Chili Hot • Greek • Cajun • Tangy Carolina
Caribbean Jerk • Teriyaki • Teriyaki Hot • Honey Garlic
Maple Bacon • Maple Hot • Tao's Korean & Sesame Seed
Smoked Lime Tequila

Dry Seasoned Lemon Pepper • Salt & Pepper
Dill Pickle • All Dressed

Crispy Chicken Tenders \$3⁵⁰/pc

house breaded and battered, plum & sweet chili sauce
10 min

Vegetable Spring Rolls \$4/pc

with sweet chili sauce

V NF DF min 10

Sliders \$5/pc

Pulled Pork • Nashville Crispy Chicken • Bacon Jam
min 10

Tacos \$5/pc

Chicken • Pulled Pork • Baja Fish
min 10

Bruschetta \$5/pc

cherry tomato olive oil balsamic glaze + feta cheese

V NF min 20

Lettuce Wraps \$10/person

Platter of crispy Szechuan chicken, toasted peanut, crispy
wontons, green/red pepper, carrot, green onion, cilantro,
sesame seed, chili oil, yogurt sauce, iceberg lettuce wraps
min 20

Chips + Salsa \$4/guest

+ Guacamole \$3/guest

GF V VE NF DF

Vegetable Spread + Ranch Dip \$5/guest

V NF DF min 20

Avocado Hummus Dip \$5/guest

avocado, hummus, jalapeños, onion, cilantro, pico de gallo,
chili oil, lime, tortilla chips

V NF DF min 20

Spicy Feta Dip \$6/guest

Feta, yogurt, cream cheese, roasted red pepper, served
with pita bread, tortilla chips, vegetables

min 20

Ricotta cheese, honey, pistachio dip + crostini \$6/guest

min 20

Cheese and Charcuterie \$12/guest

Assorted meats, spicy pickles, fig jam, dijon mustard and
cheeses, toasted crostini, crackers

min 20

DESSERT

Dessert Board \$3⁵⁰/pc

Choose your Assorted Dessert Squares:

Deep Dutch Brownie • Lemon Burst Macaron • Butter Tart

min 10

PIZZA BUFFET

—\$22 HANDMADE PIZZAS 12"—

DIPS +\$2/per • Garlic Aioli • Chipotle Aioli • Dill • Ranch
Gluten Free Dough +\$4/per

ADD \$2/per Chicken Hot Honey • Pesto

Cheese

tomato sauce, mozzarella

Hot Honey Pepperoni

tomato sauce, mozzarella, pepperoni, jalapeno,
hot honey

Creamy Chicken & Pesto

creamy garlic sauce, chicken, mozzarella,
ricotta, pesto

Jalapeno Hawaiian

tomato sauce, ham, pineapple, jalapeño, hot
honey

Spicy Italian Sausage

tomato sauce, spicy italian sausage, red pepper,
mozzarella, creamy chili sauce

Canadian Classic

tomato sauce, pepperoni, back bacon, spicy
ground sausage, mozzarella

All pizzas 12" and made with handcrafted dough
are finished with grana padana & olive oil.

min. order 5 pizzas.



MEET ME AT JAMOS

VE VEGAN

V VEGETARIAN

NF NUT FREE

GF GLUTEN FREE AVAILABLE

DF DAIRY FREE

Any Dietary Restrictions or Allergies? Please advise us during your ordering process. We try our best to accommodate where we can, but please note: that while we take steps to minimize risk, cross-contamination with allergen cannot be 100% guaranteed.

Looking for a menu that is a little more custom? Our Chef loves to create amazing food to your taste!...**Let's Chat!**



BUILD YOUR BUFFET DINNER



Select the buffet that suites your group, let us know how many people are going to be enjoying the party & let us do the rest! **All buffet options come with: Buns & Butter**
min 20 guests

BUFFET A

(1) Protein
(1) Salad
(1) Starch or Pasta
(1) Vegetable
Assorted Dessert Board

\$50

BUFFET B

(2) Protein
(1) Salad
(1) Vegetable
(1) Starch
(1) Pasta
Assorted Dessert Board

\$58

BUFFET C

(2) Protein
(2) Salad
(2) Vegetable
(2) Starch
(1) Pasta
Vegetable & Dip Platter
Assorted Dessert Board

\$65

PICK YOUR PROTEIN

based on 8oz serving per person, min of 20 guests

Slow Roast Turkey

turkey gravy, cranberry sauce

Chicken Souvlaki Skewers

Greek marinade, tzatziki

Cajun Salmon

garlic butter, Cajun spice, pineapple salsa

Slow Roasted Ham House Maple Glaze

house maple glaze

LIVE CHEF +\$60

AAA Alberta Roast Beef

beef gravy & au jus

LIVE CHEF +\$60

AAA Alberta Prime Rib +\$10/person

beef au jus

LIVE CHEF +\$60

SALADS

Caesar

romaine, croutons, parmesan, house caesar dressing

Spring Beet

golden & red beets, arugula, pine nuts, celery, radish, goat cheese, olive oil, balsamic dressing

Jamesons Classic

strawberry, quinoa, mixed greens, goat cheese, avocado, candied pecan, lemon poppy seed dressing

Santorini

quinoa, hummus, mixed greens, kale, red pepper, cucumber, olive, grape tomato, onion, chick pea, Mediterranean vinaigrette

House Green

mixed greens, grape tomato, carrot, cucumber, raspberry vinaigrette (dressing can be substituted, please ask)

VEGETABLES

Seasonal Brocolini + Peppers

butter, salt & pepper

Spicy Green Beans

butter, chili oil, soya sauce, garlic, toasted pine nut

Charbroiled Asparagus

garlic butter, salt & pepper

Roasted Carrots

maple glaze, olive oil, salt & pepper

STARCH

Garlic Mashed Potatoes

cream & garlic butter

Oven Roasted Potatoes

olive oil, lemon & herbs

Wild Rice Pilaf

peas, corn, celery, carrot, fresh dill, herbs

Roasted Sweet Potato

garlic butter, thyme, basil, salt, pepper, parm

PASTA

Sausage Penne

Italian sausage, mushrooms, creamy rose

Baked Meat Lasagna

ground beef, tomato sauce herbs, ricotta, mozzarella, parmesan

Baked Vegetarian Lasagna

eggplant, zucchini, potato, ricotta, mozzarella, herbs, spinach on top

3 Cheese Mac n Cheese

fontina, mozzarella, asiago, panko

PICK YOUR DESSERT SQUARES

(1) one square per guest, let us know the quantity of each:

Dutch Chocolate Brownie

Lemon Burst Macaron

Butter Tart

ADDITIONAL SQUARES +\$3⁵⁰/PC

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PLATED DINNERS

Each guest can choose the protein + starter salad of their choice, all vegetables + starch choices are selected for the group.

Protein (1)
Choice of Starter Salad (1)
Vegetable (1) + Starch (1)
Assorted Dessert Squares

\$52

UPGRADE YOUR SERVICE

Second Vegetable **+\$2/per**
Second Starch **+\$2/per**
Plated Dessert **+\$5/per**

PICK YOUR PROTEIN

based on 8oz serving per person, min of 20 guests

Slow Roast Turkey

turkey gravy, cranberry sauce

Chicken Souvlaki Skewers

Greek marinade, tzatziki

Cajun Salmon

garlic butter, Cajun spice, pineapple salsa

Slow Roasted Ham House Maple Glaze

house maple glaze min 20 guests

LIVE CHEF **+\$60**

AAA Alberta Roast Beef

beef gravy & au jus (min 20 guests)

LIVE CHEF **+\$60**

AAA Alberta Prime Rib **+\$10/person**

beef au jus (min 20 guests)

LIVE CHEF **+\$60**

STARTER SALADS

Caesar

romaine, croutons, parmesan, house caesar dressing

House Green

mixed greens, grape tomato, carrot, cucumber, raspberry vinaigrette (dressing can be substituted, please ask)

VEGETABLES

Seasonal Brocolini + Peppers

butter, salt & pepper

Spicy Green Beans

butter, chili oil, soya sauce, garlic, toasted pine nut

Charbroiled Asparagus

garlic butter, salt & pepper

Roasted Carrots

maple glaze, olive oil, salt & pepper

STARCH

Garlic Mashed Potatoes

cream & garlic butter

Oven Roasted Potatoes

olive oil, lemon & herbs

Wild Rice Pilaf

peas, corn, celery, carrot, fresh dill, herbs

Roasted Sweet Potato

garlic butter, thyme, basil, salt, pepper, parm

PICK YOUR DESSERT SQUARES

(1) one square per guest, let us know the quantity of each:

Dutch Chocolate Brownie

Lemon Burst Macaron

Butter Tart

ADDITIONAL SQUARES **+\$3.50/PC**

SUB BOARD FOR PLATED DESSERT **+\$5/guest**

Seasonal Cheesecake

Sticky Toffee Pudding

Apple Cobbler & Vanilla Gelato

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Vegan

BUFFET for 5 or more guests Add a VEGAN option to your BUFFET in substitution of a portion of the protein.

Minimum 5 guests required

BUFFET for 5 of less guests if you have less than 5 VEGAN guests, a plated dinner can be ordered.

PLATED DINNER OPTION this will replace protein for plated dinners.

Stuffed Peppers

Rice Pilaf & garlic, vegetable stuffed peppers, mushroom, tomato Sauce

GF V VE NF DF

Wild Mushroom Risotto

Arborio rice, truffle oil, roasted oyster & maitake mushrooms, finished with cashew cream and fresh herbs

GF V VE DF

Vegan Burger

Vegan Patty (split pea, carrot, brown rice, lentil, sweet potato, parsley) vegan caper mayo, micro greens, tomato, cucumber on a lettuce bun

Vegan Patty - Gluten Free, Nut Free & Corn Free

GF V VE NF

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