

SPECIAL EVENT MENUS

JONES

American Comfort Food



COMFORT FOOD WITH A HUGE DOSE OF STYLE DOMINATES A MENU FILLED WITH CLASSIC, ECLECTIC AND INVENTIVE FARE AT JONES. DINE ON SCRUMPTIOUS, FEEL-GOOD FOOD AND SIP ON PLAYFUL, RETRO-INSPIRED LIBATIONS IN A DINING ROOM REMINISCENT OF THE BRADY BUNCH'S LIVING ROOM.

FEATURES

- Available lunch, brunch or dinner.
- Jones is available to be reserved exclusively for up to 150 people.
- Extensive specialty cocktail list.
- Private balcony seating for 20 available

Jones

700 CHESTNUT ST
PHILADELPHIA
jones-restaurant.com

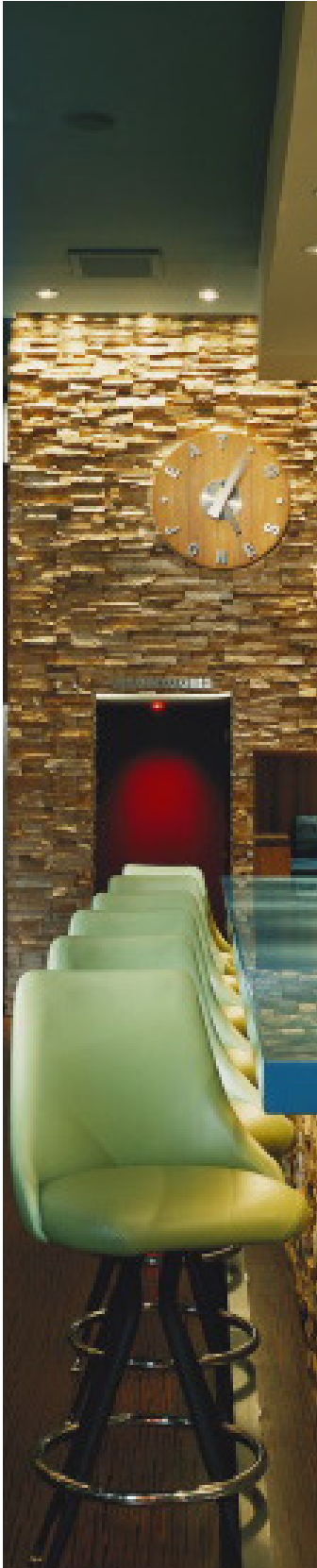
For more info
contact Abby Niznik:
Abby.Niznik
[@starr-restaurant.com](https://www.instagram.com/starr-restaurant)

267-238-3649

LUNCH

Jones

Served Family Style



APPETIZER

HUMMUS & PITA

BAKED MACARONI & CHEESE

MIXED GREEN SALAD

ENTRÉE (CHOICE OF THREE)

ALT*

with mozzarella and lemon aioli on multi grain toast

ROASTED TURKEY CLUB*

country toast, roasted turkey, applewood smoked bacon, honey jalapeño mayo

MEATLOAF

whipped mash potatoes & buttered peas

GRILLED CHEESE*

with fontina & cheddar

*Served with chips

SIDES (CHOICE OF ONE, ADDITIONAL SIDE FOR \$4 PER PERSON)

FRENCH FRIES

MASHED POTATOES

BUTTERED PEAS

GLAZED CARROTS

ONION RINGS

CHARRED GREEN BEANS

ROSEMARY RED BLISS POTATO SALAD

DESSERT

CHEF'S DESSERT TASTING (\$4 PER PERSON)

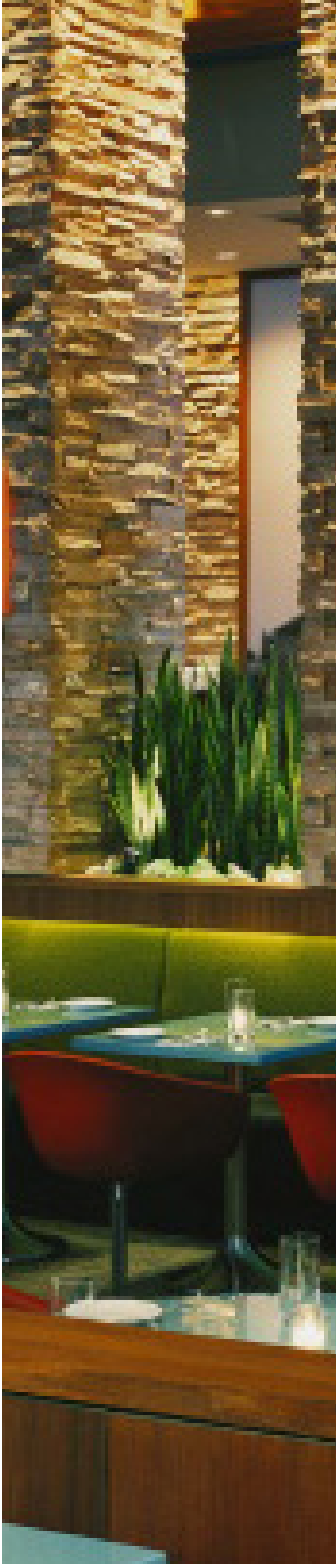
\$25.00 PER PERSON**

**Amount does not include taxes, gratuity or special events fee.

BRUNCH one

Jones

Served Family Style



MONKEY BREAD ON THE TABLE WITH EVERY BRUNCH PARTY

MAIN COURSE (CHOICE OF THREE)

CHEDDAR SCRAMBLED EGGS

CHOCOLATE CHIP WAFFLES
with whipped cream and powdered sugar

BROCCOLI & CHEESE QUICHE
pepper jack cheese and side salad

ALT
avocado, lettuce, tomato and mozzarella on multi grain toast with lemon aioli

BAGELS AND CREAM CHEESE (ADD LOX FOR \$3 PER PERSON)

HUEVOS RANCHEROS CHILAQUILES
black beans, avocado, corn tortillas

SIDES

FRESH FRUIT

TATER TOTS

TURKEY SAUSAGE

OR

APPLEWOOD SMOKED BACON

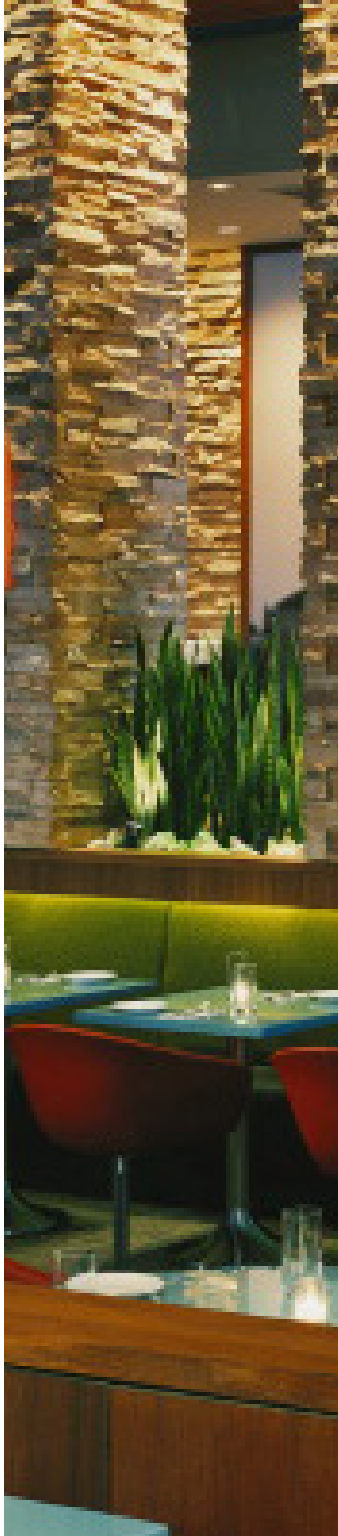
\$25.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.
Available ONLY on Saturday and Sunday during brunch service.

BRUNCH two

Jones

Served Family Style



MONKEY BREAD ON THE TABLE WITH EVERY BRUNCH PARTY

MAIN COURSE (CHOICE OF THREE)

MUSHROOM AND CHEDDAR SCRAMBLED EGGS

CHOCOLATE CHIP WAFFLES
with whipped cream and powdered sugar

BROCCOLI & CHEESE QUICHE
pepper jack cheese and side salad

ALT
avocado, lettuce, tomato and mozzarella on multi grain toast with lemon aioli

BAGELS AND CREAM CHEESE (ADD LOX FOR \$3 PER PERSON)

HUEVOS RANCHEROS CHILAQUILES
black beans, avocado, corn tortillas

FRIED CHICKEN AND WAFFLES
whipped butter and warm syrup

SIDES (CHOICE OF THREE)

FRESH FRUIT

TATER TOTS

MIXED GREEN SALAD

TURKEY SAUSAGE

OR

APPLEWOOD SMOKED BACON

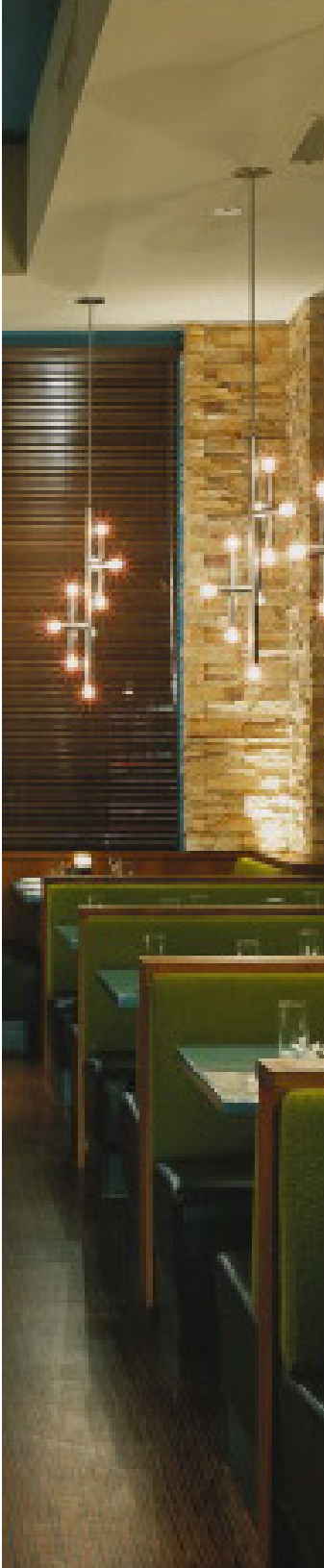
\$30.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.
Available ONLY on Saturday and Sunday during brunch service.

DINNER one

Jones

Served Family Style



APPETIZERS (CHOICE OF THREE)

MIXED GREENS SALAD
CAESAR SALAD
CRISPY CALAMARI WITH POMODORO
ZUCCHINI FRITES
BAKED MACARONI & CHEESE
DEVILED EGGS
HUMMUS & PITA

MAIN COURSE (CHOICE OF THREE)

ALT*
avocado, lettuce, tomato and mozzarella on multi grain toast with lemon aioli

ROASTED TURKEY CLUB*
country toast, roasted turkey, applewood smoked bacon, honey jalapeño mayo

COBB SALAD
with chicken, bacon, bleu cheese, tomato and a red wine vinaigrette

ROASTED SALMON
with charred broccoli and grilled meyer lemon

THANKSGIVING DINNER
roasted turkey, stuffing, mashed potatoes, carrots, cranberry relish, gravy

PASTA
sweet green peas, tomato sauce, pecorino cheese

MEATLOAF
whipped potatoes and buttered peas

BEEF BRISKET
with green beans and whipped potatoes

*Served with chips

SIDES (CHOICE OF ONE, ADDITIONAL SIDE FOR \$4 PER PERSON)

MASHED POTATOES
BUTTERED PEAS
GLAZED CARROTS
ONION RINGS
FRENCH FRIES
CHARRED GREEN BEANS
ROSEMARY RED BLISS POTATO SALAD

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE, HOT TEA

\$30.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

Available Sunday - Thursday at any time or Friday & Saturday after 9 pm

DINNER two

Jones

Served Family Style



APPETIZERS (CHOICE OF FOUR)

MIXED GREENS SALAD
CAESAR SALAD
CRISPY CALAMARI WITH POMODORO
ZUCCHINI FRITES
BAKED MACARONI & CHEESE
DEVILED EGGS
HUMMUS & PITA

MAIN COURSE (CHOICE OF FOUR)

ALT*
avocado, lettuce, tomato and mozzarella on multi grain toast with lemon aioli

ROASTED TURKEY CLUB*
country toast, roasted turkey, applewood smoked bacon, honey jalapeño mayo

COBB SALAD
with chicken, bacon, bleu cheese, tomato and a red wine vinaigrette

ROASTED SALMON
with charred broccoli and grilled meyer lemon

THANKSGIVING DINNER
roasted turkey, stuffing, mashed potatoes, carrots, cranberry relish, gravy

PASTA
sweet green peas, tomato sauce, pecorino cheese

MEATLOAF
whipped potatoes and buttered peas

BEEF BRISKET
with green beans and whipped potatoes

*Served with chips

SIDES (CHOICE OF ONE, ADDITIONAL SIDE FOR \$4 PER PERSON)

MASHED POTATOES
BUTTERED PEAS
GLAZED CARROTS
ONION RINGS
FRENCH FRIES
CHARRED GREEN BEANS
ROSEMARY RED BLISS POTATO SALAD

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE, HOT TEA

\$35.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

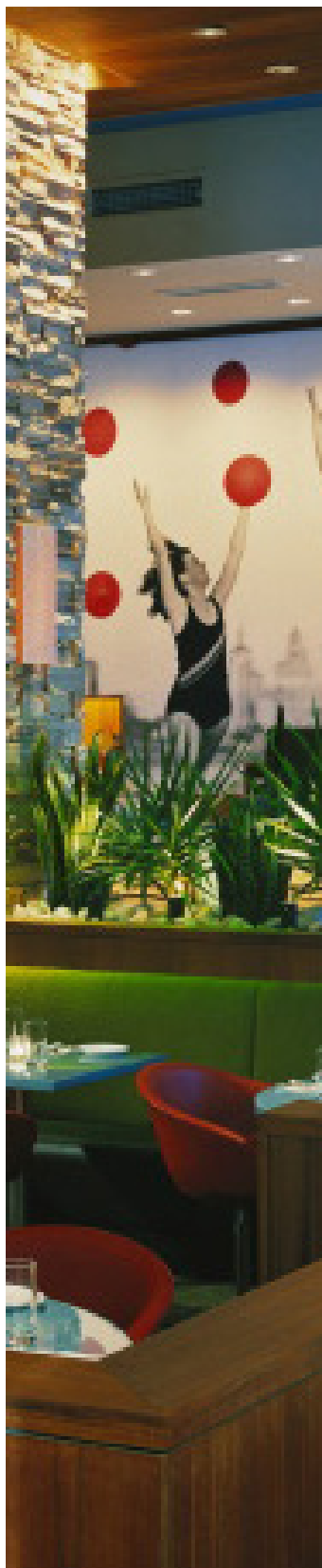
Available Sunday - Thursday at any time or Friday & Saturday after 9 pm

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DINNER three

Jones

Served Family Style



APPETIZERS (CHOICE OF FOUR)

MIXED GREENS SALAD
CAESAR SALAD
CRISPY CALAMARI WITH POMODORO
ZUCCHINI FRITES
BAKED MACARONI & CHEESE
DEVILED EGGS
HUMMUS & PITA
CHICKEN NACHOS
pico de gallo & lime sour cream

MAIN COURSE (CHOICE OF FOUR)

ROASTED SALMON
with charred broccoli and grilled meyer lemon

THANKSGIVING DINNER
roasted turkey, stuffing, mashed potatoes, carrots, cranberry relish, gravy

GRILLED HALLOUMI
vegetable farro risotto, roasted tomato vinaigrette

MEATLOAF
whipped potatoes and buttered peas

BEEF BRISKET
with green beans and whipped potatoes

FRIED CHICKEN AND WAFFLES
whipped butter and warm syrup

SESAME SEARED TUNA
coconut rice, snow pea salad, sweet wasabi soy sauce

SIDES (CHOICE OF ONE, ADDITIONAL SIDE FOR \$4 PER PERSON)

MASHED POTATOES
BUTTERED PEAS
GLAZED CARROTS
ONION RINGS
FRENCH FRIES
CHARRED GREEN BEANS
ROSEMARY RED BLISS POTATO SALAD

DESSERT

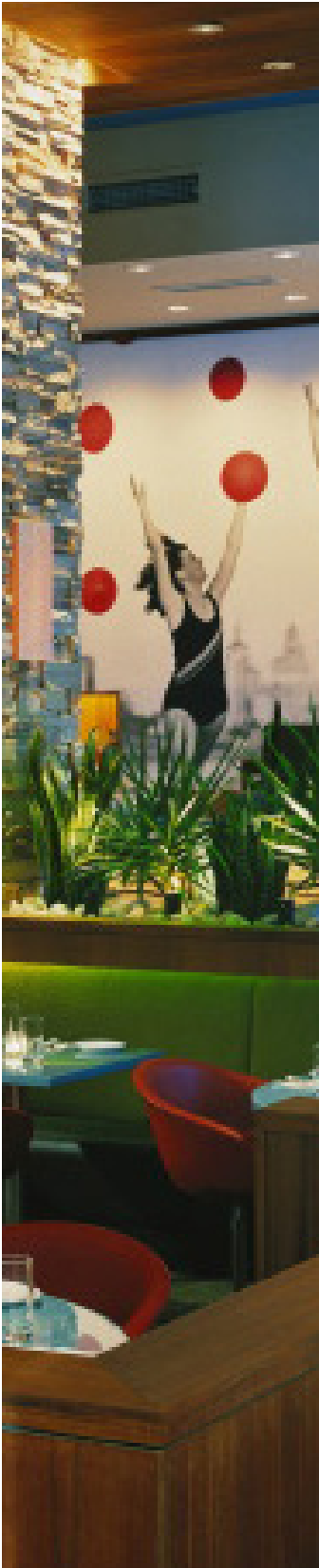
A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE, HOT TEA

\$40.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

ENHANCERS

Jones



PRE-SET APPETIZERS

(WE WILL HAVE THESE ON THE TABLE AS GUESTS ARE SEATED)

DEVILED EGGS

HUMMUS & PITA

CRISPY CALAMARI, lemon and pomodoro

\$6 PER PERSON

SIDES (SERVED FAMILY STYLE)

ONION RINGS

CREAMED SPINACH

FRENCH FRIES

DEVILED EGGS

GLAZED CARROTS

BUTTERED PEAS

CHARRED GREEN BEANS

ROSEMARY RED BLISS POTATO SALAD

\$4 PER PERSON, PER SIDE



BRUNCH BEVERAGE PACKAGE

SPECIALTY COCKTAIL

Mimosa
Bloody Mary
Seasonal Bellini

WINE

House Chardonnay
House Merlot

BEER**

Yuengling Lager
Brooklyn Seasonal
Sly Fox Pikeland Pilsner

\$25.00 PER PERSON*

2 Hour Minimum.

*Amount does not include taxes, gratuity or special events fee.

**Subject to change.

DINNER BEVERAGE PACKAGE

SEASONAL SELECTION

Seasonal Bellini
Red Sangria
White Sangria

WINE**

House Merlot
House Chardonnay

BEER**

Yuengling Lager
Brooklyn Seasonal
Sly Fox Pikeland Pilsner

LIQUOR

VODKA- Smirnoff
RUM- Bacardi
GIN- Bombay
TEQUILA- Sauza
BOURBON- Jim Beam
WHISKEY- Jack Daniels
SCOTCH- Dewar's White

\$30.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

**Subject to change.

All other beverages will be added to the final check based upon consumption.