

Jim's Place Sides (Serves 10) Mixed Green Salad+.....

	Mixed Green Salad •	POO				
	Sautéed Green Beans+	\$30				
	Jim's Signature Spinach+	\$30				
	Burgundy Mushrooms					
	Mashed Potatoes +					
	Grecian Rice+					
	House Potato Chips+					
Δ	Add Ons					
	Fresh Rolls (each)	\$ 50				
	Rémoulade (pint)					
	Cocktail Sauce (pint)					
	Grecian Marinara (pint)					
	Jim's House Dressing (pint)	\$ 8				
В	Beverages Programme					
	Gallon Sweet Tea	\$9				
	Gallon Unsweet Tea					
	Lemonade					
	Bottled Water (each)					

+Gluten Free

Desserts

For catering requiring service staffing, please contact our Catering & Marketing Director for special event pricing.

Cutlery, plates, and serving utensils are included with price of entrées.

Cups are included with purchase of beverages.

Individual Packaging is available upon request.

Additional fee will be added per person for individual packaging

Special menu preparations may be available upon request.

Prices do not include sales tax.

A minimum charge of \$50 will be added to your order for delivery.

Jim's Place Celebrates 103 Years!

Jim's Place is a Memphis dining tradition that began in 1921 when Nick Taras, along with Jim Katsoudes, opened the restaurant's first location in the basement of the William Len Hotel in downtown Memphis. In 1927, Nick and his brothers Bill (pictured right) and George opened a second location on Union Avenue across from the Hotel Peabody. Jim's remained a downtown Memphis dining landmark for many years, moving once again to South Second Street in 1967 when Bill's sons, Costa and Dimitri, joined him n the business.



Bill's wife Bessie had envisioned converting the family's summer home on Shelby Oaks Drive in East Memphis into a restaurant. In 1976, that vision became reality when Jim's Place East opened, delighting a new generation of diners under the ownership of brothers Costa and Dimitri Taras and brother-in-law Angelo Liollio. For 35 years it was a Memphis Landmark in Fine Dining. In 2006, Jim's place expanded further east to Collierville where Dimitri and sons Sam and James Taras opened Jim's Place Grille. The locations may have changed over the years but the family's commitment to the best in food and service remains the same.

For 103 Years, Jim's Place has maintained its reputation as a Memphis dining landmark, honoured with recognition and numerous awards including Best Locally Owned Restaurant and the Memphis Restaurant Association's prestigious Pioneer Award. Jim's Place upholds a standard of excellence for fine food, service and hospitality which began many years ago. The Taras family is proud to enter its next century of operation as they continue a supreme dining experience for all it's valued customers.



CATERING MENU

catering@jimsplacegrille.com
901-861-5000







STARTERS

YIA YIA KATHERINE'S MEATBALLS(APPROX 40 MEATBALLS) \$4 Sweet Chili Glazed(APPROX 70 MEATBALLS) \$7	
SPINACH FETA & ARTICHOKE DIP\$6	55
Fresh Spinach, Cream Cheese, Tomato, Onion, Feta Cheese	
Baked and Served with Toasted Pita Chips (Serves 20)	

SALADS

	(Serves 10 to 20)			
	APPLE WALNUT ROMAINE SALAD			
	GREEK SALAD			
*	CAESAR SALAD HALF PAN \$40 / FULL PAN \$75 Crisp Romaine, Grana Padano Cheese, Croutons, Caesar Dressing			
	JIM'S CLASSIC HOUSE SALAD			
	Dressings: Jim's Signature House Dressing			

Add to Any Salad (serves 10)

Honey Mustard*, Ranch*, Grecian Herb*, Bleu Cheese*

* Grilled Chicken ... \$60
Grilled Salmon ... \$90
Gulf Shrimp \$90

+Gluten Free

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please make us aware of any food allergies.

ENTREES

JIM'S GRILLE SPECIALTIES

Served with Grecian Rice and Your Choice of One Side

* WHOLE CHAR-GRILLED BEEF TENDERLOIN* . . (Please allow 48 hours notice) MKT PRICE Specially Seasoned and Charcoal Grilled with Choice of House Béarnaise, Grecian Lemon-Oregano Marinade or Homemade Chimichurri Sauce (Avg. 3 lb.—25 Slices approx.)

PARMESAN CHICKEN	\$16/person
Tossed in Breadcrumbs, Herbs, and Parmesan Cheese	
topped with Grecian Tomato Sauce	

*CHARCOAL GRILLED GRECIAN KABOB+

DIMITRI'S JUMBO CHARCOAL GRILLED GULF SHRIMP+.....\$18/person

Basted with our Grecian Marinade (House Rémoulade or Cocktail Sauce available by request) (4 shrimp/person)

JIM'S CHICKEN LINGUINI... HALF PAN \$60 / FULL PAN \$120 Char-grilled Chicken, Cherry Tomato, Squash, Zucchini, White Wine Sauce

JIM'S VEGETABLE LINGUINI .. HALF PAN \$45 / FULL PAN \$80 Sliced Button Mushroom, Ripe Cherry Tomato, Fresh Squash, Zucchini, Bell Pepper, White Wine Sauce

+Gluten Free

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SLIDERS

Served with House Potato Chips

Fresh Ground In-House, Seasoned and Char-grilled with Cheddar, Pickle, and Butter Bun (2 per order)

SOUFLIMA SLIDERS.....\$12/order

Seasoned and Marinated Prime Pork Tenderloin, Lettuce, Tomato, Cucumber Dill Tzatziki Sauce (2 per order)



JIM'S PLACE

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