

Our Culinary Program



Jail To Jobs empowers youthful offenders to find purpose, potential, and achievement. In our Culinary Program, we teach our students the technical skills that will help them succeed in the culinary world. Our students are food-handler certified, understand culinary language, and the importance of communication. They also learn how to work together, and they receive training in professional service standards. We focus on helping them learn soft skills to succeed in the world around them. **When you hire us, you help our graduates prepare to integrate into the culinary field and the opportunity to gain permanent employment with our hiring partners.**

VISIT US AT WWW.JAILTOJOBS.COM

If you'd like to place a lunch catering order
for 10-80 people, please contact
chefsaulo@jailtojobs.com

512-998-2717
JailToJobs.com
309 E. Powell Ln
Austin, TX 78753

OUR

CULINARY

PROGRAM

Fresh

FOOD

HAND PREPARED

With

Healthy

Ingredients

for the benefit of

your business and

your community

JAIL

→

JOBS

JAILTOJOBS.COM

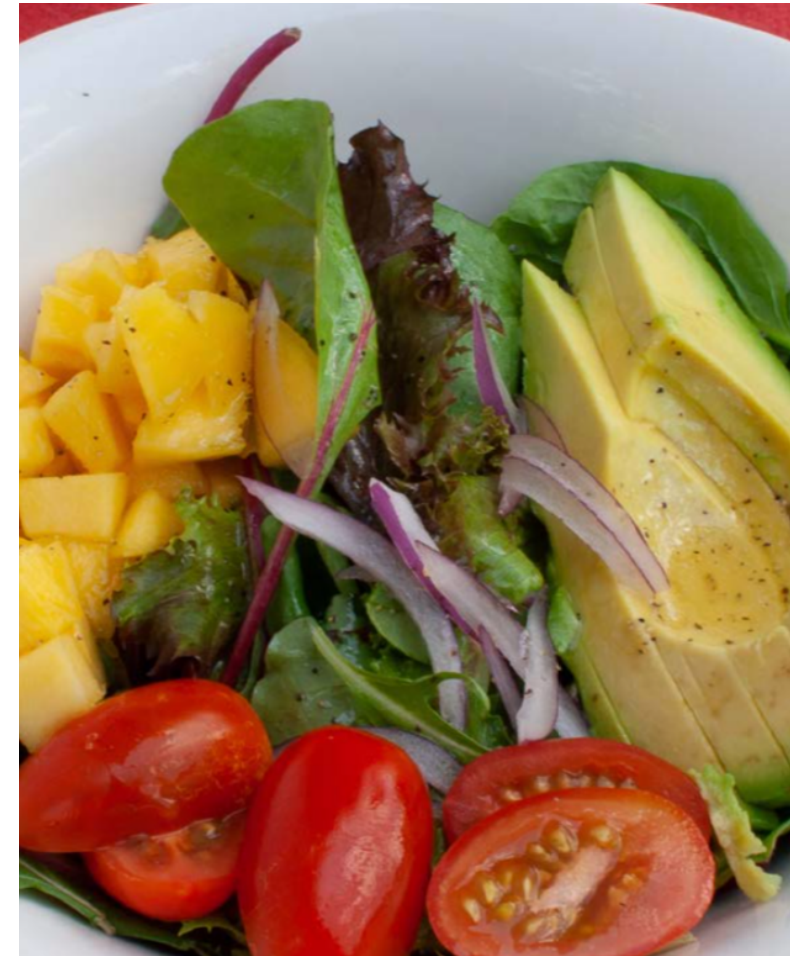
For More Information

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CATERING MENU



Finger Food

Pick 2 for \$12 per person

- KOREAN CHICKEN SATE**
on a stick with a spicy Korean sauce
- CRISPY CHICKEN SLIDERS**
With blue cheese and buffalo sauce
- SMOKEY-SALMON**
Smashed-avocado toast points
- CAJUN BOUDIN BALL**
with a cajun pan-gravy
- FIRECRACKER SHRIMP**
with a spicy pepper sauce
- FIRE-ROASTED HUMMUS**
With roasted red peppers & garlic pita chips



Sandwich And a Salad

\$13 per person 20 order min

- CHICKEN CAPRESE SANDWICH** Grilled chicken breast, roasted tomatoes, mozzarella cheese and pesto mayo on cibatta bread. Served with Tortellini Pasta Salad including tomatoes, basil, zucchini, balsamic vinegar and parmesan cheese.
- HOMESTYLE CHICKEN SALAD** Garlic-roasted chicken, topped with lettuce and tomatoes on sourdough bread. Served with Quinoa and Sweet Potato Salad made with cranberries, onions, and a parsley-lime vinaigrette.
- FOUR-CHEESE GRILLED CHEESE** Fontina, Mozzarella, Gruyere and Cheddar with fire-roasted apples, bacon, and candied jalapenos on sourdough bread. Served with Herby Potato Salad.
- MEATLOAF SANDWICH** Grilled meatloaf, pickled onions, boiled egg, lettuce, tomatoes with a barbecue mayo served on sourdough bread. Served with Jalapeno Ginger Slaw.



\$25 delivery fee. all prices are for family-style service and will be set up in aluminum tins on butcher paper. Cutlery, napkins and plates are also included. Drinks, desserts and full table service are available for an extra fee. Tax is not included in the pricing.

Chicken And a Salad

\$15 per person 10 order min

- CUBAN CHICKEN BOWL** Grilled chicken breast over cilantro rice with black bean corn and tomato succatach. Mixed green salad with romaine lettuce, pickled onions, pineapple cuban salsa and roasted sunflower seeds.
- CHICKEN POMODORO** Chicken breast breaded in a parmesan cheese and breadcrumb mix and oven roasted with seasonal vegetables. Arugula salad with sweet drop peppers, carrots, kalamata olives, capers, topped with Italian vinaigrette and served with garlic bread.
- CURRY CHICKEN BOWL** Curry Chicken with basmati rice and cucumber raita. Warm kale salad with parsley mint chutney, served with garlic naan.
- CHICKEN SALAD BAR** Mixed field greens, tomatoes, sweet potatoes, pickled onions, cucumber quinoa, cranberries, candied walnuts/pecans, boiled eggs, croutons, tortilla strips, honey lime vinaigrette, avocado ranch.



Steak or Seafood And a Salad

\$18 per person 10 order min

- MOROCCAN STEAK AND CHICKEN KABOBS** with onion, peppers and an almond garlic sauce, served with Moroccan spice vegetable couscous. Moroccan tomato and cucumber salad
- CREAMY PESTO GRILLED SHRIMP AND LINGUINE PASTA BOWL** Served with garlic bread. Field greens with grapefruit supremes, pepitas and feta cheese salad
- STEAK AND CHICKEN TACO BAR** Refried black beans with cojita cheese, cilantro lime rice, fire-roasted pineapple salsa, fire-roasted creamy tomatillo salsa, roasted street corn. Flour/Corn tortillas. Organic guacamole, fresh diced onions, cilantro, shredded lettuce, tomato, cheese
- PAN-SEARED SALMON** Served over savory risotto with purple asparagus tips. Sweet potato quinoa salad
- DIABLO SHRIMP** and creamy white corn hominy grits with blistered tomatoes and English green beans harred zucchini and sweet corn salad

