

JAYS CATERING CO.

---

# THE 2021 SOCIAL MENU

LET'S GET THIS PARTY STARTED...

Whether you want to walk through a buffet, interact at a station, or sit down for a plated meal, the Social Menu has a vast array of perfectly paired and culturally diverse menu offerings that are sure to check off all your boxes. Welcome to the Jay's family, we can't wait to celebrate with you.





## THE TASTE OF JAY'S

Our "Taste of Jay's" is an evening event that invites you to experience everything Jay's Catering has to offer. More than simply a food tasting, the Taste of Jay's brings you into a Jay's event complete with music, decor and, of course, a fantastic array of Jay's delicious menu items! You'll indulge in a variety of small bites: From hors d'oeuvres and exhibition food stations to one of our signature dessert stations. The Taste of Jay's also offers you the chance to connect with your Jay's Event Specialist who is available to answer any questions you have as you plan your perfect event! Space is limited and requires advance reservation through your Event Specialist.

## PRIVATE TASTINGS

We recommend that all of our clients attend a Taste of Jay's before scheduling a private tasting. We offer private tastings for custom menus and plated dinner packages. Private tastings are scheduled on weekdays according to chef's availability, and a minimum of 3 weeks' notice is required. Price is based on menu selection – please contact your Event Specialist for more information!

## MENU SELECTION AND CREATION

Jay's is proud to offer many types of cuisine and service, as outlined in this menu. We are also extremely adept in creating custom menus, including vegan, vegetarian, and halal options, so if you don't see your dream menu here, contact us today! Additionally, we have partnered with a few select multicultural caterers to provide their authentic cuisine alongside our stellar service to provide the perfect option for every occasion.

## COMPLIMENTARY DESIGN CONSULTATIONS

When you choose Jay's Catering you really are choosing a full-service catering company. We aspire to be a one-stop-shop with a boutique, hands on approach to catering, event rental and design services that transform your dream into a reality. To that end, we offer Complimentary Design Consultations with our in-house event designer when you book your wedding with us! At this appointment you will discuss event inspiration and color scheme, place setting options both included with your package and specialty upgrade options, layouts and event setup, event and buffet or station signage, and any vendor referrals you may need. We can discuss whatever is on your mind and tailor the appointment to whatever you specifically need assistance with!



## EVENT VENUES

*Jay's is proud to partner with many amazing venues throughout Orange and Los Angeles counties. We are sure to have a space for whatever your guest count, style and budget needs are. The beautiful Spanish style architecture and ocean views of the Casino San Clemente, along with the colorful history and famous figures who have graced the halls, are sure to amaze your guests! With the old-world treasures at LA's Natural History Museum, or dancing under the starry sky and shimmering chandeliers at Serra Plaza in San Juan Capistrano, our venue partners offer mesmerizing evenings for your guests. Or maybe you're looking for an immersive experience for your guests – OC Polo Club can provide entertainment in the form of a polo match while your guests enjoy bites and sips surrounded by the unique equestrian-inspired design. Contact us today to get started on the journey to your perfect venue!*



## YOUR VENUE IS OUR VENUE

*Our roots run deep in backyard weddings and we've been thrilled to see the resurgence of this special venue recently. If you have the perfect, intimate setting for your wedding or special event, we would be honored to make your dreams a reality there! Our vast experience in layouts, rental setup, and design help us take your location and turn it into the venue of your dreams.*

*With award winning food offerings traditionally imagined by our founder Jay and his wife Eleanor, then crafted and elevated by our chefs to push boundaries while tastefully merging art and cuisine, we are excited to showcase how Jay's originally found its footing and gained popularity through intimate backyard events and honored you have considered us to serve you. We aspire to be a one-stop-shop offering a boutique, hands on approach to catering, event rental and design consultation services that transform your dream into a reality. Bringing people to the table is our specialty, and what better way than an intimate, designed by you, backyard event?*

## GRAND GIMENO

*Grand Gimeno, named after the architect who designed the beautiful space, is located in the heart of Historic Old Towne Orange just steps away from the antique shops and restaurants. Spanish Colonial Revival architecture welcomes you into the front courtyard with large stucco arches, gorgeous fountain, and Spanish tiles. Step inside and you'll find yourself in the grand foyer. To your right and left are two rooms that can be used however you like: pre-functions, dinner, cocktail hour, or more. Two furnished VIP suites carry on Spanish Colonial Revival detailing and are perfect for getting ready for the big occasion or hiding away until the perfect moment. Our large gallery houses massive windows allowing natural light into the venue. Look up and find exposed wooden ceiling beams throughout our charming space. The event possibilities extend well beyond the indoor space with our expansive patio, featuring old world olive trees and views of the stars. Grand Gimeno is a romantic venue that can be easily customized to your liking with ample layout options able to accommodate up to 300 guests. From cozy fireplaces to one-of-a-kind al fresco gathering spaces perfect for a Jay's Catering asado experience, this venue has it all.*

OPENING NOVEMBER 2021



## HANGAR 21 SOUTH

*From helicopter rides and tarmac sunsets to the sleek, industrial interior and multiple versatile spaces, it's no wonder Hangar 21 South is one of Orange County's most sought after and one-of-a-kind event spaces. We have welcomed birthday parties, product launches, corporate conferences, holiday parties, weddings and more at our one-of-a-kind venue. With 8,000 total square feet of open space, 20-foot ceilings, iron beams, and massive floor-to-ceiling rolling doors that bathe the hangar in natural light and our 4,000 square foot outdoor terrace featuring lush greenery, runway views, and the perfect lighting for entertaining under the stars, Hangar 21 provides the ultimate customizable canvas for your event needs with flexible and affordable options to suit a variety of budgets. There is no event too big or too small. Impress your guests with a helicopter grand entrance - and even a ride of their own at Hangar 21!*



## FORME LOS ANGELES

*Located in Burbank, the Media Capital of the World, Forme Los Angeles sits on the Digiland lot, a communal workspace for creatives. Forme is a customizable venue designed as a blank canvas to fulfill your unique vision with 6,000 square feet of indoor space, spacious outdoor courtyard, and two VIP suites all enclosed by beautiful wooden beam fencing to ensure privacy for your event.*

*The Gallery gives off an industrial, mid-century charm and features vaulted ceilings, massive sliding glass doors, concrete floors, large geometric statement wall and plenty of space to accommodate a formal wedding reception or special occasion of up to 300 guests. With an expansive, open floor plan, you can showcase your own unique aesthetic to leave your guests speechless. Just outside our Gallery is the courtyard, perfect for seated ceremonies and cocktail hour alike. Let blue skies set the scene for your celebration or go for an evening under the stars. With a plethora of backdrops like wooden planks, black industrial shipping containers, sliding glass doors and more, this location has endless opportunities for your dream event.*



## THE ROSE CENTER

*The Rose Center is one of Orange County's premier venues for grand events. Located in the heart of Westminster, the Rose Center is designed to host events of up to 400 guests and is home to a 10,721 square foot event space, outdoor patio, and complete commercial kitchen. With its elegant and modern architecture and floor to ceiling windows, this venue is the perfect place for your wedding, cocktail soir ee, corporate party or birthday extravaganza!*

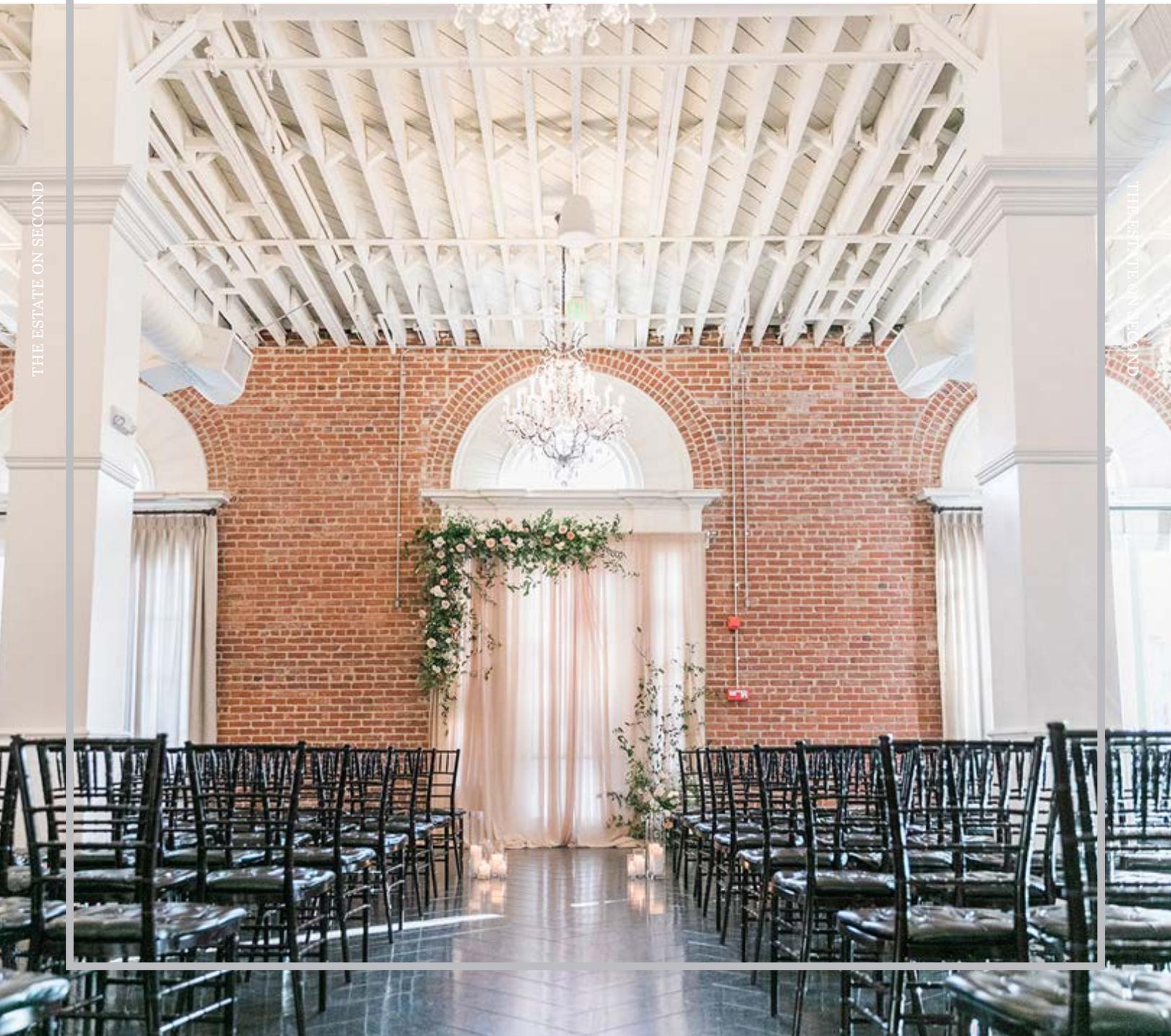
*Our large indoor space sparkles with our stunning chandeliers and soft draping – made for extravagant receptions! Smaller spaces can be created for intimate parties, or the entire ballroom can be used to seat our maximum guest count. Your event can also span out into our beautiful courtyard surrounded by greenery and capped by market lighting, the perfect place for your ceremony, cocktail hour or even a beautiful dinner under the stars! Our secluded bridal suite offers the ideal location to add the finishing touches, slip into your dress, and take photos with your bridal party while remaining hidden as guests begin to arrive. Plenty of parking, expansive restrooms, and a private entrance are the perfect amenities to ensure your day runs smoothly for guests and vendors alike.*



## THE ESTATE ON SECOND

*From the Southern Counties Gas Company in 1923 to The Estate on Second now, this magnificent, historic structure is located in the heart of downtown Santa Ana and boasts unique to the area Georgian Colonial architecture and framework from its original construction. Ceiling beams, exposed brick, wooden floors, tiles, sparkling chandeliers and more design details create an elegant and romantic atmosphere both inside and outside the venue. Not to mention the Palladian windows that flood the ballroom with natural light casting a golden glow over your event. The Estate on Second is a charming, full-service venue crafted with versatility in mind and equipped with plenty of beautiful rooms for entertaining guest counts of up to 175. Whether you're hosting a themed cocktail soiree, a corporate holiday party, a birthday extravaganza, or a glamorous wedding, The Estate on Second is a perfect place to celebrate.*

*Every grand affair needs a grand ballroom. Named after the radiant crystals in the chandeliers, the Crystal Ballroom is ready for anything from corporate cocktail parties to exquisite weddings. With high ceilings, brick walls, and exposed wooden beams, The Crystal Ballroom is one of a kind in its luxurious style and timeless beauty.*





## JAY'S SIGNATURE MENUS *Served Buffet Style*

*Spice up your life with our broad variety of international and ethnic cuisines served buffet style! Each component of our Buffet Menu is carefully crafted to ensure authenticity and prepared with bold flavors that embody the geographic location they come from. With an abundance of options, your guests are sure to love any item of your choosing.*

### WHAT'S INCLUDED

**PROFESSIONAL WAIT STAFF**

**FLOOR LENGTH LINENS & NAPKINS**  
*White / Ivory / Black / Grey*

**CHINA & FLATWARE**

**WATER GOBLETS & GLASS COFFEE MUGS**

**BEVERAGE STATION**  
*Homemade Lemonade & Citrus Infused Water*

**COFFEE STATION**

# CLASSIC

## ENTRÉE *Choose One:*

### ZUCCHINI LIME

Chicken breast filled with zucchini & lime bread stuffing.  
Served with a lime chardonnay sauce.

### VERONIQUE

Sautéed chicken breast in a champagne cream sauce  
garnished with seedless red and green grapes.

### TEQUILA LIME CHICKEN

Grilled chicken breast in a tequila lime marinade with a  
cilantro cream sauce

### SANTORINI

Grilled chicken breast in Greek lemon sauce. Garnished with  
artichoke hearts, mushrooms, sun-dried tomatoes, capers &  
fresh basil.

### CHICKEN MARSALA

Chicken breast sautéed with mushrooms. Served in a  
Marsala wine cream sauce.

### SONOMA CHICKEN + \$2.00 PER PERSON

Frenched chicken breast stuffed with wild rice, apricots  
and almonds. Finished with a white balsamic glaze.

## DUAL ENTRÉE OPTIONS

### TRI-TIP CARVERY + \$14.00 PER PERSON

### CABERNET BRAISED SHORT RIBS + \$16.00 PER PERSON

### FILET MIGNON CARVERY + \$20.00 PER PERSON

*Choose Two Sauces for Carveries:*

Cognac Creamed Horseradish / Argentinian Chimichurri /  
Three Charred Onion / Au Jus / Crunchy Onions

## HORS D' OEUVRES *Choose Two:*

### MINI BEEF WELLINGTONS WITH BÉARNAISE SAUCE

### CRAB CAKES WITH MANGO PAPAYA SALSA

### FIG, GOAT CHEESE AND MASCARPONE TARTS

### *Add a 3rd Hors D' Oeuvres*

### LEMON PARMESAN ARTICHOKEs + \$2.75 PER PERSON

### CHICKEN SPRING ROLLS + \$2.75 PER PERSON

## ACCOMPANIMENTS

*Choose One from Each Section:*

### VEGETARIAN ROTOLO BOLZANO

### TORTELLINI WITH CREAMY PESTO

### PENNE A LA CHECCA

### RICE PILAF OR JASMINE RICE

### GOURMET MASHED POTATOES

### ROASTED RED POTATOES

### FRESH VEGETABLE MEDLEY

### SAUTÉED GREEN BEANS WITH BACON, SHALLOTS & DILL

### GRILLED MARINATED VEGETABLES

### TRADITIONAL CAESAR SALAD

### PEAR & WALNUT SALAD

### WILD CHERRY & GOAT CHEESE SALAD

### TANGERINE AND PECAN SALAD

*Menu served with Jay's Famous Cheese Rolls*

## RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50 to 74	\$59.00	\$61.00	\$63.00	\$65.00
75 to 99	\$53.00	\$55.00	\$57.00	\$59.00
100+	\$51.00	\$53.00	\$55.00	\$57.00

### EVENT CAPTAIN \$275.00

Service Charge, Delivery, Gratuity and Tax Additional

## ADD ONS

### GOURMET DESSERT STATION + \$8.50 PER PERSON

A collection of mini lemon curd tarts, berry champagne  
macarons, raspberry chocolate decadence cakes, mini carrot  
cupcakes with cream cheese frosting & caramel crème with  
lemon curd and praline crisp dessert shots.

# TUSCAN

## ENTRÉE *Choose One Chicken and One Pasta:*

### CHICKEN PARMIGIANA

*Breaded chicken breast with marinara and topped with mozzarella*

### CHICKEN MARSALA

*Sautéed chicken with mushrooms and a creamy Marsala wine sauce*

### CHICKEN PICATTA

*Sautéed chicken breast in a light lemon sauce with capers*

### CHICKEN PIGNOLI

*Chicken breast stuffed with gruyere, fontina and parmesan cheeses with pine nuts and sun-dried tomatoes, Served with an sun-dried tomato pesto*

### CHICKEN RIGATONI

*Rigatoni pasta with chicken and mushrooms. Served with a creamy marinara and topped with parmesan cheese*

### ROASTED SALMON WITH FRESH PESTO + \$6.00 PER PERSON

*Seared and baked with fresh pesto*

### CHICKEN OR VEGETARIAN ROTOLO BOLZANO

*Individual rolled pasta filled with mixed vegetables, chicken and Béchamel sauce. Baked in marinara and topped with parmesan*

### CHEESE TORTELLINI WITH CREAMY PESTO

*Ring shaped pasta stuffed with creamy ricotta and pecorino cheese. Tossed in a homemade creamy pesto sauce*

### TORTELLINI CORSICA WITH PANCETTA

*Cheese tortellini with mushrooms and pancetta tossed in a carbonara sauce and topped with parmesan cheese*

### PENNE A LA CHECCA

*Penne pasta tossed in olive oil with fresh roma tomatoes, basil and garlic*

### CAPELLINI WITH OLIVE OIL

*Capellini noodles, tossed in olive oil and fresh herbs*

## UPGRADE AN ENTRÉE TO A STATION

### PASTA STATION *(Choose One)* +\$6.00 PER PERSON

*Please no drooling while you watch our chef's toss homemade noodles with silky sauces and farm fresh toppings.*

### GRILLED FLATBREAD STATION *(Choose One)* + \$7.50 PER PERSON

*Call it a flatbread or call it a pizza, either way your guest will be asking for more. Crispy crust topped with melted cheese and array of toppings.*

**SEE FLATBREAD OPTIONS ON PAGE 19**

## ACCOMPANIMENTS *Choose Three:*

### ROASTED ITALIAN ZUCCHINI

### ITALIAN GREEN BEANS WITH PANCETTA

### ROASTED BROCCOLINI WITH ALMONDS

### GRILLED MARINATED VEGETABLE STACKS

### SLICED TOMATOES WITH BUFFALO MOZZARELLA

### ROASTED GARLIC PARMESAN MUSHROOMS

### CAESAR SALAD

### ITALIAN CHOPPED SALAD

*Menu served with Rosemary Focaccia Bread*

## HORS D' OEUVRES *Choose Two:*

### CAPRESE SKEWER WITH BASIL PESTO OIL

### CHERRY TOMATO BRUSCHETTA

### SAUSAGE STUFFED MUSHROOMS

*Add a 3rd Hors D' Oeuvres*

### LEMON PARMESAN ARTICHOKE + \$2.75 PER PERSON

### SHRIMP MASCARPONE + \$3.75 PER PERSON

## RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50 to 74	\$59.00	\$61.00	\$63.00	\$65.00
75 to 99	\$53.00	\$55.00	\$57.00	\$59.00
100+	\$51.00	\$53.00	\$55.00	\$57.00

### EVENT CAPTAIN \$275.00

*Service Charge, Delivery, Gratuity and Tax Additional*

## ADD ONS

### ITALIAN DESSERT STATION + \$7.50 PER PERSON

*A collection of fresh fruit tarts with mascarpone, chocolate dipped cannoli with lemon ricotta filling, Meyer lemon cheesecake bars & mini espresso Italiano tiramisu cupcakes*

# ALL-AMERICAN

## ENTRÉE *Choose Two:*

### BBQ CHICKEN

Grilled boneless thighs served with homemade BBQ Sauce

### SMOKED BEEF BRISKET

Smoked for 16 hours to create complex and rich flavors

### BBQ PULLED PORK

Slow roasted pork, shredded and tossed with our homemade tangy BBQ Sauce

### PORK BELLY BURNT ENDS

Cubed pork belly rubbed in spices, infused with smoky flavor, and tossed in BBQ sauce

### ST. LOUIS PORK RIBS

Oven baked ribs that are tender, sticky and lip smacking

### GARLIC AND HERB CRUSTED TRI-TIP +\$7.00 PER PERSON

Served with bourbon horseradish

## UPGRADE AN ENTRÉE TO A STATION

### SLIDER STATION *(Choose One)* + \$6.50 PER PERSON

Our sliders are so tasty they truly do "Slide on down." With numerous combinations you can easily find something for everyone.

#### CLASSIC BEEF SLIDER

Angus beef patties, sliced cheddar cheese, caramelized onions, red pepper aioli. Served on Jay's signature cheese rolls

#### KALUA PULLED PORK SLIDER

Slow roasted Kalua pork, apple cabbage slaw, tangy Maui BBQ sauce & crunchy onions. Served on Jay's signature cheese rolls

#### SMOKED BRISKET SLIDER

Horseradish creme fraiche, & crispy onions. Served on Jay's signature cheese rolls

### GOURMET MELT BAR *(Choose One)* + \$6.50 PER PERSON

Crispy homemade bread, gooey cheeses and decadent fillings. These grilled cheese will "Melt" your heart.

#### BLACKBERRY, JALAPEÑO, BACON & BRIE MELT

Sweet blackberry jam, with creamy brie, smoky bacon and a kick of jalapeno. Served on French country bread

#### CAPRESE MELT WITH BALSAMIC REDUCTION

Heirloom tomatoes, buffalo mozzarella, prosciutto, and fresh basil. Served on parmesan rosemary bread

#### PULLED PORK & MAC N CHEESE MELT

Slow Cooked pulled pork, creamy mac n cheese and caramelized onions. Served on French Country Bread

## ACCOMPANIMENTS *Choose Three:*

### BAKED BEANS

### MASHED POTATOES

### CHEDDAR AND HAVARTI MAC N CHEESE

### PARMESAN CRUSTED CREAMED CORN

### CHEESY POTATOES

### SEASONAL FRESH FRUIT

### FINGERLING POTATO SALAD

### AGAVE FRUIT SALAD

### BBQ CHOPPED SALAD

### CAESAR SALAD

*Menu served with Warm Skillet Cornbread & Honey Butter*

## HORS D' OEUVRES *Choose Two:*

### JAY'S FAMOUS MINI CHEESE ROLL SANDWICHES

Turkey, ham, and roast beef

### GLORIA'S CARAMELIZED BACON WRAPPED MINI FRANKS

### BBQ MEATBALLS

### *Add a 3rd Hors D' Oeuvres*

### MAC N CHEESE LOLLISTICKS + \$3.25 PER PERSON

Baked mac n cheese squares with Gorgonzola sauce

### TOMATO SOUP SHOOTER + \$4.25 PER PERSON

Topped with a mini grilled cheese sandwich

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50 to 74	\$61.00	\$63.00	\$65.00	\$67.00
75 to 99	\$55.00	\$57.00	\$59.00	\$61.00
100+	\$53.00	\$55.00	\$57.00	\$59.00

### EVENT CAPTAIN \$275.00

Service Charge, Delivery, Gratuity and Tax Additional

## ADD ONS

### ALL-AMERICAN DESSERT STATION + \$7.50 PER PERSON

S'more macarons, gourmet rice krispy treats, chocolate ganache brownies, individual strawberry shortcakes, fresh baked chocolate chip cookies

# LATIN

## ENTRÉE *Choose Two:*

### TEQUILA LIME CHICKEN

Tequila and lime marinated, grilled chicken breast with a creamy cilantro sauce

### SOUTHWEST CHICKEN

Boneless chicken breast filled with pepper jack cheese stuffing in a cilantro tomatillo sauce

### SLOW ROASTED CARNITAS

Served with corn tortillas, diced onions, fresh cilantro and lime wedges

### CHICKEN FAJITAS

Fire roasted chicken with onions, tomatoes & peppers. Served with corn tortillas

### BARBOCOA SHREDDED BEEF

Served with corn tortillas, diced onions, fresh cilantro and lime wedges

### ESPRESSO CRUSTED TRI-TIP + \$7.00 PER PERSON

With ancho chili sauce and avocado and corn salsa

### CHIPOTLE BRAISED SHORT RIBS + \$10.00 PER PERSON

Tender slow cooked short ribs with flavors of adobo, chipotle and red wine

## UPGRADE AN ENTREE TO A STATION

### STREET TACO STATION *(Choose One)* + \$8.00 PER PERSON

Our most popular station consists of traditional favorites from various regions of Mexico. Meats with bold flavors topped with fresh toppings and wrapped in warm tortillas make every bite unforgettable.

### POLLO ASADO

Smoky, tangy, and oh so tasty. The mother of all Mexican chicken recipes hits every flavor note with a delectable marinade and charcoal-grilled crust.

### CARNITAS

Slowly cooked pork that is tender and juicy on the inside, while deliciously crisp and golden on the outside.

### AL PASTOR

Pork shoulder marinated in roasted peppers, herbs, and pineapple

### BIRRIA TACOS

Tortillas stuffed with slow stewed beef and oaxaca cheese. Served with rich, silky consommé for dipping

### HANDMADE TORTILLAS + \$2.00 PER PERSON

Requires On-Site Chef

## ACCOMPANIMENTS *Choose Three:*

### BLACK BEANS

### REFRIED WHITE BEANS

### RANCH STYLE BEANS

### SPANISH RICE

### PASILLA RICE

### SWEET CORN CAKE

### ELOTE CREAM CORN

### SPANISH CAESAR SALAD

### ENSALADA LAS MESAS

*Menu served with Jay's Famous Chips & Salsa*

## HORS D' OEUVRES *Choose Two:*

### CRAB CAKES WITH MANGO SALSA

### EMPANADAS WITH CILANTRO SOUR CREAM

Chicken jalapeño, beef picadillo, or black bean & sweet potato

### POLOTÈ (POLENTA & ELOTÈ)

Baked polenta topped with eloté and creamy chipotle sauce

### *Add a 3rd Hors D' Oeuvres*

### MINI AL PASTOR TACOS + \$3.00 PER PERSON

### SHRIMP CEVICHE + \$3.50 PER PERSON

## RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50 to 74	\$61.00	\$63.00	\$65.00	\$67.00
75 to 99	\$55.00	\$57.00	\$59.00	\$61.00
100+	\$53.00	\$55.00	\$57.00	\$59.00

### EVENT CAPTAIN \$275.00

Service Charge, Delivery, Gratuity and Tax Additional

## ADD ONS

### LATIN DESSERT STATION + \$7.50 PER PERSON

A collection of petite tres leches cakes, mini caramel custard flan, coconut macaroons, dulce de leche chocolate tarts & Mexican wedding cookies

# ASIAN

## ENTRÉES *Choose Two:*

### STICKY KOREAN CHICKEN

*Bone-In chicken thighs marinated in Gochujang, soy sauce, brown sugar and ginger. Topped with sesame seeds and green onions*

### THAI THREE FLAVORED BBQ CHICKEN

*Marinated Bone-in chicken thighs and drumsticks with a sauce of chili, garlic, shallots and cilantro*

### VIETNAMESE LEMONGRASS PORK

*Marinated in dark soy sauce, fish sauce and Lemongrass. Roasted until perfectly caramelized*

### ROASTED PORK BELLY

*Sliced roasted pork belly that is savory, salty and sweet*

### KOREAN BULGOGI BEEF + \$2.00

*Thinly shaved sirloin marinated in a sweet and savory sauce*

### KOREAN BEEF SHORT RIBS (GALBI) + \$8.00 PER PERSON

*Marinated flanken short ribs cooked on site (Requires on-site chef)*

### VIETNAMESE BRAISED SHORT RIBS + \$10.00 PER PERSON

*English cut short ribs braised in traditional Vietnamese aromatics and sauces*

### HONEY & GINGER GLAZED SALMON + \$6.00 PER PERSON

*Roasted Atlantic salmon with a honey and ginger glaze*

## UPGRADE AN ENTREE TO A STATION

### BAO BAR *(Choose One)* + \$6.50 PER PERSON

*Bao in Chinese means all things wrapped and bundled which perfectly describes our soft pillowy Baos. Steamed buns stuffed with meats bursting with umami and finished with fresh toppings.*

### BRAISED PORK BELLY BAO

### BULGOGI BEEF BAO

### VIETNAMESE SHORT RIBS BAO + \$3.00 PER PERSON

### POKE STATION *(Choose One)* + \$12.00 PER PERSON

*Our poke station lets your guests design the poke creation of their dreams. Start with fresh fish and flavorful sauces and end with a wide variety of toppings.*

### PACIFIC AHI TUNA POKE

### FAROE ISLAND SALMON POKE

### HAMACHI (PACIFIC YELLOWTAIL)POKE

## ACCOMPANIMENTS *Choose Three:*

### BBQ PORK FRIED RICE

### VEGETABLE FRIED RICE

### STEAMED JASMINE RICE

### FAR EAST WOK LONG BEANS

### BROCCOLINI SPEARS WITH RAISINS, BUTTER, AND PEANUTS

### CHOW MEIN

### FLAT NOODLES WITH BLACK BEAN SAUCE

### VERMICELLI NOODLE SALAD

### ASIAN CUCUMBER SALAD

## HORS D'OEUVRES *Choose Two:*

### SWEET AND SOUR MEATBALLS

### CHICKEN, SHRIMP OR VEGETARIAN SPRING ROLLS WITH PEANUT SAUCE

### STICKY PORK BELLY BITES

### *Add a 3rd Hors D'Oeuvres*

### CURRY APPLE CHICKEN SKEWERS + \$2.75 PER PERSON

### BRAISED PORK BELLY STEAMED BUNS + \$4.50 PER PERSON

## RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50 to 74	\$61.00	\$63.00	\$65.00	\$67.00
75 to 99	\$55.00	\$57.00	\$59.00	\$61.00
100+	\$53.00	\$55.00	\$57.00	\$59.00

### EVENT CAPTAIN \$275.00

*Service Charge, Delivery, Gratuity and Tax Additional*

## ADD ONS

### CLASSIC DESSERT STATION + \$7.50 PER PERSON

*A collection of raspberry chocolate decadence cakes, fresh fruit tarts, vanilla bean chocolate Éclairs, mango and passion fruit macarons & French apple tarts.*

# ISLAND

## ENTRÉE *Choose Two:*

### TERIYAKI AND PINEAPPLE CHICKEN SKEWERS

Grilled Chicken with sliced pineapple and red onion in a savory teriyaki sauce

### MANGO PAPAYA GLAZED CHICKEN BREAST

Grilled chicken with mango and papaya glaze and served with a mango and papaya salsa

### HULI HULI CHICKEN

Boneless chicken thighs marinated in brown sugar, soy sauce, ginger and garlic

### ROASTED KALUA PORK

Succulent pulled pork with a pineapple and brown sugar glaze

### SMOKED BEEF BRISKET

Smoked for 16 hours and served with pineapple BBQ Sauce

### TERIYAKI TRI-TIP + \$7.00 PER PERSON

With pineapple salsa

### MACADAMIA MAHI MAHI + \$6.00 PER PERSON

Requires On-Site Chef

## UPGRADE AN ENTRÉE TO A STATION

### WHOLE PIG STATION + \$12.00 PER PERSON

Wow your guest with a truly memorable experience. Our whole pig station includes a succulent whole roasting pig/s (with head on), tangy pineapple BBQ sauce and sweet chili sauce.

## HORS D' OEUVRES *Choose Two:*

### CRAB CAKES WITH MANGO PAPAYA SALSA

### CHICKEN, OR SHRIMP SPRING ROLLS WITH PEANUT SAUCE

### VEGETARIAN SPRING ROLLS WITH THAI GINGER SAUCE

### PINEAPPLE RUMAKI

### CURRIED MANGO CHICKEN TARTS

### *Add a 3rd Hors D' Oeuvres*

### COCONUT SHRIMP + \$3.75 PER PERSON

### SEARED AHI ON A WON TON CHIP + \$3.75 PER PERSON

## ACCOMPANIMENTS *Choose Three:*

### HAWAIIAN RICE

### FRIED RICE WITH PINEAPPLE

### COCONUT LIME RICE

### JASMINE RICE

### LONG BEANS

### CANDIED SWEET POTATOES

### WASABI MASHED POTATOES

### STIR FRY VEGETABLES

### SEASONAL FRESH FRUIT

### WILD CHERRY SALAD

### PAPAYA SALAD

### POTATO MAC SALAD

*Menu served with Hawaiian Sweet Rolls*

## RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50 to 74	\$61.00	\$63.00	\$65.00	\$67.00
75 to 99	\$55.00	\$57.00	\$59.00	\$61.00
100+	\$53.00	\$55.00	\$57.00	\$59.00

### EVENT CAPTAIN \$275.00

*Service Charge, Delivery, Gratuity and Tax Additional*

## ADD ONS

### TROPICAL DESSERT STATION + \$8.50 PER PERSON

*Individual pineapple upside down cakes, mango and passion fruit macarons, seven layer coconut bars, tropical fruit tarts, & banana passion fruit cream puffs*

# MEDITERRANEAN GRILL

## OFF THE GRILL SKEWERS

Take a trip through the Mediterranean with our selection of skewers grilled on site. Your guests will savor the bright flavors, colors and mouthwatering aromas.

### Choose Two:

#### GREEK CHICKEN KABOBS

Citrus marinated with bold Mediterranean flavors

#### MIDDLE EASTERN CHICKEN KABOBS

Marinated in a tangy blend of yogurt, lemon, garlic and spices

#### KOFTA KABOB

Ground beef and lamb mixed with fresh parsley, onions, garlic and warm Middle Eastern spices

#### GRILLED MOROCCAN VEGETABLES

Zucchini, squash, mushrooms, onions and bell peppers. Marinated in lemon, garlic, spices and fresh herbs

#### BEEF SOUVLAKI + \$4.00 PER PERSON

Top Sirloin marinated in olive oil, lemon juice, balsamic vinegar fresh herbs and spices

#### SHRIMP + \$5.00 PER PERSON

Grilled and finished with lemon, garlic and parsley

## ACCOMPANIMENTS *Choose Three:*

#### BASMATI RICE WITH CURRANTS & TOASTED PINE NUTS

#### PERSIAN SAFFRON RICE WITH CARAMELIZED ONIONS

#### MARINATED GRILLED VEGETABLE STACKS

#### GREEK LEMON POTATOES

#### COUSCOUS SALAD

#### ORZO SALAD

#### SHIRAZI SALAD

#### GREEK SALAD

#### SANTORINI SALAD

#### TRADITIONAL HUMMUS

**Menu served with Pita Bread and Tzatziki**

## HORS D' OEUVRES *Choose Two:*

#### LEMON PARMESAN ARTICHOKE HEARTS

#### ZUCCHINI ROLL UP

#### FIG, GOAT CHEESE, AND MASCARPONE TART

#### FALAFEL BITES WITH MEYER LEMON HUMMUS

### Add a 3rd Hors D' Oeuvres

#### LAMB MEATBALLS + \$3.50 PER PERSON

with homemade Tzatziki

#### CHILLED GARLIC SHRIMP SKEWER + \$3.25 PER PERSON

#### NEW ZEALAND BABY LAMB CHOPS + \$4.50 PER PERSON

## RATES PER GUEST

*Includes chefs & cooking equipment*

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50 to 74	\$65.00	\$67.00	\$69.00	\$71.00
75 to 99	\$59.00	\$61.00	\$63.00	\$65.00
100+	\$57.00	\$59.00	\$61.00	\$63.00

#### EVENT CAPTAIN \$275.00

*Service Charge, Delivery, Gratuity and Tax Additional*

## ADD ONS

#### HUMMUS TRIO STATION / + 2.50 PER PERSON

*Includes roasted poblano chile, sun-dried tomato, and traditional hummus served with pita chips*

#### MEDITERRANEAN PLATTER (SERVES UP TO 25) .....\$98.00

*Includes caprese skewers , prosciutto de parma, mozzarella cheese, kalamata olives, artichoke hearts, roasted vegetables, pita triangles and hummus*



## ADD A STATION

*We're bringing fun and flavor back to cocktail hour to ensure you are dubbed the best host/hostess ever! Our Station options were imagined to excite the many senses of your guests by combining delicious food with lively entertainment. Cocktail hour is known as the time when guests are the hungriest and have little to do, so why not surprise them with this interactive experience they'll never forget?*

*Not only are stations perfect for cocktail hour, but they can be added on to your dinner menu to keep the excitement alive! Our Stations Menu is a one-of-a-kind, unique offering your guests will never forget. All pricing includes culinary assistants and cooking equipment.*

# ADD A STATION

## SLIDER STATION

Our sliders are so tasty they truly do “Slide on down.” With numerous combinations you can easily find something for everyone.

HORS D' OEUVRE STATION.....\$10.00 PER PERSON

### Choose Two:

#### CLASSIC BEEF SLIDER

Angus beef patties, sliced cheddar cheese, caramelized onions, red pepper aioli. Served on Jay's signature cheese rolls

#### KALUA PULLED PORK SLIDER

Slow roasted Kalua pork, apple cabbage slaw, tangy Maui BBQ sauce & crunchy onions. Served on Jay's signature cheese rolls

#### SMOKED BRISKET SLIDER

Horseradish creme fraiche & crispy onions. Served on Jay's signature cheese rolls

#### ITALIAN MEATBALL SLIDER

Italian meatballs in marinara sauce with provolone cheese. Served on Jay's signature cheese rolls

#### GRILLED VEGETABLE SLIDER

Grilled marinated vegetables with havarti cheese and a balsamic reduction. Served on Jays signature cheese rolls

#### CHICKEN PARMESAN SLIDER

Breaded chicken breast topped with provolone, parmesan, and marinara. Served on Jay's signature cheese rolls

#### BRAISED SHORT RIB SLIDER + \$2.00

Cabernet braised short ribs with creamy horseradish, Stilton cheese & crunchy onions. Served on Jays signature cheese rolls

## GOURMET MELT BAR

Crispy homemade bread, gooey cheeses and decadent fillings. These grilled cheese will “Melt” your heart

HORS D' OEUVRE STATION.....\$10.00 PER PERSON

### Choose Two:

#### BLACKBERRY, JALAPEÑO, BACON & BRIE MELT

Sweet blackberry jam, with creamy brie, smoky bacon and a kick of jalapeno. Served on French country bread

#### CAPRESE MELT WITH BALSAMIC REDUCTION

Heirloom tomatoes, buffalo mozzarella, prosciutto, and fresh basil. Served on parmesan rosemary bread

#### QUATTRO FORMAGGI MELT WITH ROMESCO

Monterey jack, cheddar, and mozzarella cheese. Served on parmesan rosemary bread

#### PULLED PORK & MAC N CHEESE MELT

Slowed Cooked pulled pork, creamy mac n cheese and caramelized onions. Served on French Country Bread

## POKE STATION

An ideal option for cocktail hour our poke station lets your guests design the poke creation of their dreams. Start with fresh fish and flavorful sauces and end with a wide variety of toppings.

HORS D' OEUVRE STATION.....\$14.00 PER PERSON

### Choose Two Fish Options:

#### PACIFIC AHI TUNA

#### FAROE ISLAND SALMON

#### HAMACHI (PACIFIC YELLOWTAIL)

#### GULF ROCK SHRIMP

Poke served with Calrose Sticky Rice

#### SAUCES

Miso Aioli, Sriracha Aioli, and Citrus Ponzu

#### TOPPINGS

Masago / Pickled Ginger / Chopped Scallions / Furikake Flakes / Crispy Won Ton Chips / Wakame Seaweed Salad

## BAO BAR

Bao in Chinese means all things wrapped and bundled which perfectly describes our soft pillowy baos. Steamed buns stuffed with meats bursting with umami and finished with fresh toppings.

HORS D' OEUVRE STATION.....\$10.00 PER PERSON

### Choose Two:

#### BRAISED PORK BELLY

Savory, salty and sweet

#### BULGOGI BEEF

Thinly shaved beef marinated in a sweet and savory sauce

#### VIETNAMESE SHORT RIBS + \$3.00 PER PERSON

English cut short ribs braised in traditional Vietnamese aromatics and sauces.

#### TOPPINGS:

Pickled Carrots & Daikon. Sliced Jalapeños, Chopped Cilantro, and Sriracha Aioli.

#### INCLUDES ASIAN CUCUMBER SALAD

Cucumbers, red onions, sesame seeds and red pepper flakes. With a sweet and sour dressing

# ADD A STATION

## STREET TACO STATION

Our most popular station consists of traditional favorites from various regions of Mexico. Meats with bold flavors topped with fresh toppings and wrapped in warm tortillas make every bite unforgettable.

**HORS D' OEUVRE STATION.....\$12.00 PER PERSON**

### Choose two:

#### POLLO ASADO

Smoky, tangy, and oh so tasty. The mother of all Mexican chicken recipes hits every flavor note with a delectable marinade and charcoal-grilled crust.

#### CARNITAS

Slowly cooked pork that is tender and juicy on the inside, while deliciously crisp and golden on the outside.

#### AL PASTOR

Pork shoulder marinated in roasted peppers, herbs, and pineapple

#### BIRRIA TACOS

Tortillas stuffed with slow stewed beef and oaxaca cheese. Served with rich, silky consommé for dipping

### Served with

Diced onions, chopped cilantro, cotija cheese, fresh lime wedges, Jay's famous tortilla chips, Jay's homemade salsa and corn tortillas.

**HOMEMADE CORN TORTILLAS + \$2.00 PER PERSON**

Requires On-Site Chef

## OFF THE GRILL SKEWERS

Take a trip through the Mediterranean with our selection of skewers grilled on site. Your guests will savor the bright flavors, colors and mouthwatering aromas. Served with pita bread, tzatziki, and mint & cilantro pesto.

**HORS D' OEUVRE STATION.....\$11.50 PER PERSON**

### Choose two:

#### GREEK CHICKEN KABOBS

Citrus marinated with bold Mediterranean flavors

#### MIDDLE EASTERN CHICKEN KABOBS

Marinated in a tangy blend of yogurt, lemon, garlic and spices

#### KOFTA KABOB

Ground beef and lamb mixed with fresh parsley, onions, garlic and warm Middle Eastern spices

#### GRILLED MOROCCAN VEGETABLES

Zucchini, squash, mushrooms, onions and bell peppers. Marinated in lemon, garlic, spices and fresh herbs

**BEEF SOUVLAKI + \$4.00 PER PERSON**

Top Sirloin marinated in olive oil, lemon juice, balsamic vinegar fresh herbs and spices

**SHRIMP + \$5.00 PER PERSON**

Grilled and finished with lemon, garlic and parsley

## GRILLED FLATBREAD STATION

Call it a flatbread or call it a pizza, either way your guest will be asking for more. Crispy crust topped with melted cheese and array of toppings.

**HORS D' OEUVRE STATION.....\$10.00 PER PERSON**

### Choose Two:

#### TOMATO & BASIL

Shredded mozzarella, sliced Roma tomatoes, and fresh basil

#### GRILLED CHICKEN & PESTO

Grilled chicken, shredded mozzarella, crumbled goat cheese, arugula, and fresh pesto

#### SWEET & SALTY

Fig onion marmalade, chopped pancetta, shredded mozzarella, crumbled blue cheese, and confit garlic.

#### MEAT LOVERS

Sliced pepperoni, Italian sausage, diced ham, shredded mozzarella, and crushed tomato marinara

#### MUSHROOM & PROSCIUTTO

Prosciutto de parma, diced sliced mushrooms, shredded mozzarella, and crushed tomato marinara

#### MEDITERRANEAN VEGGIE

Grilled carrots, eggplant, zucchini, artichoke hearts, shredded mozzarella, and fresh pesto

## PAELLA STATION

This sultry smoky classic Rice dish is filled with Chicken, Andouille Sausage, Spanish Chorizo, fresh Tomatoes, and a hint of Saffron for added Romance. Certain to be center stage at your next event.

**HORS D' OEUVRE STATION.....\$8.00 PER PERSON**

## FRENCH FRY STATION (Fryer Rental Required)

Typically served as a side dish these fries can stand on their own. Seasoned shoestring and sweet potato fries cooked until crispy and golden and served with a selection of sauces. Upgrade your fry game even further by adding one of our custom seasonings or warm sauces.

**HORS D' OEUVRE STATION.....\$7.50 PER PERSON**

Choose 4 Sauces from the following list: Ketchup, Ranch, Miso Aioli, Charred Three Onion Sauce, Chipotle Aioli, Thai Peanut Sauce, Red Pepper Aioli, Cilantro Sour Cream, Creamy Chipotle Sauce, Sriracha Aioli, Horseradish Aioli, Vegan Chipotle Sauce, Homemade Romesco

### Upgrades:

**GARLIC AND PARSLEY MIX + \$1.00 PER PERSON**

**PARMESAN TRUFFLE MIX + \$1.00 PER PERSON**

**STOUT BEER CHEESE SAUCE + \$2.00 PER PERSON**

**COUNTRY GRAVY + \$2.00 PER PERSON**



## DUAL ENTREE PLATED

*Begin with a light salad course delivered straight to you via one of our professional wait staff, then ease your way into a pre-selected dual entree course to elevate your event dining experience. From plate touchdown and first impression, to last succulent bite, guests love our Dual Plated Menu. Rave reviews on flavor, freshness and composition are always shared around each table. This multi-course, upscale menu will accentuate and compliment your special day by providing an exquisite and uniform experience sure to please your guests' palates.*

### WHAT'S INCLUDED

**EXECUTIVE CHEF, CULINARY ASSISTANTS & PROFESSIONAL WAIT STAFF**

**FLOOR LENGTH LINENS & NAPKINS**

*White / Ivory / Black / Grey*

**CHINA & FLATWARE**

**WATER GOBLETS & GLASS COFFEE MUGS**

**SIGNATURE CHEESE ROLLS OR ROSEMARY FOCACCIA**

**BEVERAGE STATION**

*Homemade Lemonade & Citrus Infused Water*

**COFFEE STATION**

### ALL PRICES BASED ON A 5 HOUR EVENT

#### ADDITIONAL TIME

*Rates per guest*

5.5 hrs.	6 hrs.	6.5 hrs.	7 hrs.
\$2.00	\$4.00	\$6.00	\$8.00

**EVENT CAPTAIN REQUIRED 275.00**

*Service Charge, Delivery, Gratuity and Tax Additional*

# CHEF CREATED MENUS

## LEMON AND THYME CHICKEN

*Marinated Frenched Chicken Breast, Grilled and Glazed with Fresh Lemon and Thyme.*

## VEGETARIAN ROTOLO BOLZANO

*Individual Rolled Pasta filled with Mixed Vegetables and Béchamel Sauce Baked in Marinara*

## GREEN AND WHITE ASPARAGUS

*Lightly Grilled and tossed with Butter*

## FINGERLING POTATOES

*Roasted in Olive Oil with Garlic and Fresh Rosemary*

50+ ..... \$72.00  
75+ ..... \$68.00  
100+ ..... \$64.00

---

## CHICKEN VERONIQUE

*Sautéed Frenched Chicken Breast in a Champagne Cream Sauce with Red and Green Grapes*

## SHORT RIB ROTOLO BOLZANO

*Individual rolled pasta filled with Mixed Vegetables, Shredded Short Ribs and Béchamel Sauce Baked in Marinara*

## HARICOT VERTS

*Fresh Green Beans Topped with Toasted Almonds*

## GOURMET MASHED POTATOES

*Yukon Potatoes with Butter, Garlic and Heavy Cream*

50+ ..... \$75.00  
75+ ..... \$71.00  
100+ ..... \$67.00

---

## CABERNET SHORT RIBS

*Beef Short Ribs Braised Slowly in Red Wine & Demi-Glaze with Aromatics*

## ATLANTIC SALMON

*Champagne Cream Sauce*

## SEASONAL BABY VEGETABLES

*French Baby Carrots and Baby Green and Yellow Sunburst Squash.*

## GOURMET MASHED POTATOES

*Yukon Potatoes with Butter, Garlic and Heavy Cream*

50+ ..... \$89.00  
75+ ..... \$85.00  
100+ ..... \$81.00

## CABERNET SHORT RIBS

*Beef Short Ribs Braised Slowly in Red Wine & Demi-Glaze with Aromatics*

## CHICKEN SONOMA

*Frenched Chicken Breast with Wild Rice Stuffed Chicken with Apricots, Almonds and White Balsamic Glaze*

## BROCCOLINI

*Grilled and Finished with Fresh Lemon*

## GOURMET MASHED POTATOES

*Yukon Potatoes with Butter, Garlic and Heavy Cream*

50+ ..... \$82.00  
75+ ..... \$78.00  
100+ ..... \$74.00

---

## CABERNET SHORT RIBS

*Beef Short Ribs Braised Slowly in Red Wine & Demi-Glaze with Aromatics*

## MAHI MAHI

*Cilantro & Lime Butter*

## HEIRLOOM CARROTS

*Oven Roasted Rainbow Mix*

## GOURMET MASHED POTATOES

*Yukon Potatoes with Butter, Garlic and Heavy Cream*

50+ ..... \$87.00  
75+ ..... \$83.00  
100+ ..... \$79.00

---

## VIETNAMESE SHORT RIBS

*English Cut Short Ribs Braised in Traditional Vietnamese Aromatics and Sauces.*

## ATLANTIC SALMON

*Honey and Ginger Glaze*

## GOCHUJANG BRUSSEL SPROUTS

*Roasted Brussel Sprouts tossed with Shallots, Peanuts and Gochujang*

## WASABI MASHED POTATOES

*Yukon Potatoes with Butter and hint of Wasabi*

50+ ..... \$89.00  
75+ ..... \$85.00  
100+ ..... \$81.00

# CHEF CREATED MENUS

## FILET MIGNON

*Espresso Crusted with ancho chili sauce*

## SHRIMP ENCHILADA WITH TOMATILLO SAUCE

*Hand rolled Enchiladas garnished with Sour Cream, Avocado and Cilantro*

## GRILLED CORN ESQUITES

*Corn cut of the Cob and tossed with Crema, Lime, & Cotija Cheese*

50+ ..... \$90.00  
75+ ..... \$86.00  
100+ ..... \$82.00

---

## CLASSIC FILET MIGNON

*Fresh Herbs & Tuscan Compound Butter*

## ZUCCHINI LIME CHICKEN

*Frenched Chicken Breast Filled with a Zucchini & Lime Bread Stuffing.  
Served with Lime Chardonnay sauce*

## SEASONAL BABY VEGETABLES

*French Baby Carrots and Baby Green and Yellow Sunburst Squash.*

## FINGERLING POTATOES

*Roasted in Olive Oil with Garlic and Fresh Rosemary*

50+ ..... \$89.00  
75+ ..... \$85.00  
100+ ..... \$81.00

---

## CLASSIC FILET MIGNON

*Black Truffle Sauce*

## ATLANTIC SALMON

*Cilantro & Lime Butter*

## GRILLED GREEN AND WHITE ASPARAGUS

*Lightly Grilled and tossed with Butter*

## DAUPHINOISE POTATO TOWER

*Thinly sliced Yukon Potatoes with Heavy Cream and Parmesan*

50+ ..... \$96.00  
75+ ..... \$92.00  
100+ ..... \$88.00

---

## CHICKEN CHEVRE

*Frenched Chicken Breast Stuffed with Goat Cheese and Fresh Herbs.  
Served with a Creamy Sun-Dried Tomato Sauce*

## ATLANTIC SALMON

*Lemon Beurre Blanc*

## SEASONAL BABY VEGETABLES

*French Baby Carrots and Baby Green and Yellow Sunburst Squash.*

## JASMINE RICE

*Sautéed Shallots and Parsley*

50+ ..... \$79.00  
75+ ..... \$75.00  
100+ ..... \$71.00

---

## CHICKEN SANTORINI

*Grilled Frenched Chicken Breast in Greek Lemon Sauce. Garnished with  
Artichoke Hearts, Mushrooms, Sun-Dried Tomatoes, Capers & Fresh  
Basil.*

## MAHI MAHI

*Tangerine Citrus Jus*

## BROCCOLINI

*Grilled and Finished with Fresh Lemon*

## DAUPHINOISE POTATO TOWER

*Thinly sliced Yukon Potatoes with Heavy Cream and Parmesan*

50+ ..... \$77.00  
75+ ..... \$73.00  
100+ ..... \$69.00

---

## LEMON AND THYME CHICKEN

*Marinated Frenched Chicken Breast, Grilled and Glazed with Fresh  
Lemon and Thyme.*

## ATLANTIC SALMON

*Sun-dried Tomato and Caper Relish*

## HARICOT VERTS

*Fresh Green Beans Topped with Toasted Almonds*

## FINGERLING POTATOES

*Roasted in Olive Oil with Garlic and Fresh Rosemary*

50+ ..... \$79.00  
75+ ..... \$75.00  
100+ ..... \$71.00

# DUAL ENTREE PLATED

Complete your meal with the following options

## HORS D' OEUVRES *Choose Two:*

MINI BEEF WELLINGTONS WITH BÉARNAISE SAUCE

CRAB CAKES WITH MANGO PAPAYA SALSA

LEMON PARMESAN ARTICHOKE HEARTS

*Add a 3rd Hors D' Oeuvres*

FIG MASCARPONE TART +\$2.75 PER PERSON

CAPRESE SKEWER +\$2.75 PER PERSON

EMPANADAS WITH CILANTRO SOUR CREAM +\$2.75 PER PERSON

## SALAD COURSE *Choose One:*

### TANGERINE AND PECAN SALAD

Goat Cheese, Pecans, Tangerines, Cranberries, Mixed Greens, Agave Vinaigrette

### PEAR SALAD

Mixed Greens with sliced Asian Pears, Aged Stilton Cheese, and candied Walnuts. Drizzled with a Pear and White Balsamic Vinaigrette.

### ROASTED GOLDEN BEET SALAD

Roasted Golden Beets, Arugula, Baby Greens and Julienne Radicchio Mix, Hazelnuts, Scallions, Crumbled Goat Cheese, Lemon and Thyme Vinaigrette

### ENSALADAS LAS MESAS

Frisee & Baby Arugula, Baby Radish, Red Onion, Paprika Candied Pepitas, Sharp Cotija Cheese, and Grape Tomatoes. Served with our Blue Agave Lime Dressing

### SUMMER SPINACH AND BERRY SALAD (SUMMER ONLY)

Strawberries, Blue Berries, Raspberries, Almonds, Feta Cheese, and Peach Vinaigrette

### GRILLED PANZANELLA SALAD + \$2.00 PER PERSON

Arugula and Heirloom Tomato Salad with Grilled Smoky Brioche, Pine Nuts, and Sweet Maui Onions. Served with Feta Cheese and a Fresh Oregano Vinaigrette.

## VEGETARIAN *Choose One:*

### ROTOLO BOLZANO

Jay's Famous Pasta creation with Fresh Vegetables, Marinara Sauce, and Fontina Cheese

### STUFFED PORTOBELLO MUSHROOM

Quinoa & Grilled Vegetables

### WILD MUSHROOM WELLINGTON

Homemade pastry stuffed with wild mushrooms and finished with Marsala sauce

50+ .....	\$72.00
75+ .....	\$68.00
100+ .....	\$64.00



# HORS D'OEUVRES

## BY THE PIECE

**MINI BEEF WELLINGTONS WITH BEARNAISE SAUCE**  
12 - \$35.00 / 24 - \$70.00/50 - \$140.00

**FIG, GOAT CHEESE, AND MASCARPONE TART**  
*With pomegranate reduction*  
12 - \$35.00 / 24 - \$70.00/50 - \$140.00

**FRIED CHICKEN AND WAFFLE BITES**  
*With maple pecan drizzle*  
12 - \$40.00 / 24 - \$80.00 / 50 - \$160.00

**CHICKEN JALAPENO, BEEF PICADILLO, OR BLACK BEAN & SWEET POTATO EMPANADAS**  
*Cilantro sour cream, avocado crema, or creamy chipotle*  
10 - \$25.00 / 20 - \$50.00 / 50 - \$120.00

**CRAB CAKES WITH MANGO PAPAYA SALSA**  
24 - \$66.00 / 50 - \$135.00

**ARTICHOKE HEARTS**  
*Lemon parmesan or goat cheese stuffed*  
20 - \$55.00 / 40 - \$110.00

**STUFFED MUSHROOMS**  
*Chicken, sausage, crab, or asiago and artichoke*  
20 - \$50.00 / 35 - \$85.00/ 75 - \$175.00

**GLORIA'S CARAMELIZED BACON WRAPPED MINI FRANKS**  
30 - \$60.00 / 50 - \$100.00/ 100 - \$190.00

**GLAZED PEAR AND GOAT CHEESE TART**  
*Poached pears with goat cheese and cranberries*  
15 - \$42.00 / 30 - \$84.00/ 49 - \$135.00

**CHICKEN OR VEGGIE SPRING ROLL**  
*Peanut or Thai ginger sauce*  
15 - \$42.00 / 30 - \$84.00/ 50 - \$135.00

**SESAME SHRIMP & MANGO ROLL**  
*Citrus ginger soy sauce*  
15 - \$50.00 / 30 - \$100.00/ 50 - \$135.00

**CAPRESE SKEWER**  
*With basil pesto oil and balsamic*  
15 - \$42.00 / 30 - \$84.00/ 50 - \$135.00

**CURRIED MANGO CHICKEN TARTS**  
*Served in a savory tart shell and garnished with fresh mint*  
15 - \$50.00 / 30 - \$100.00/ 49 - \$155.00

**ROASTED BEET CROSTINI**  
*Roasted beets and baby spinach with stilton cheese and spicy pecans. Drizzled with a balsamic glaze*  
16 - \$50.00 / 28 - \$85.00/ 48 - \$140.00

## BY THE TRAY

### CHARCUTERIE TRAY

Includes salami, prosciutto, mortadella, European cheeses, olives, pistachios, & dried apricots. Served with fig jam, Crostinis & crackers  
SERVES UP TO 25 .....\$160.00

### CHEESE TRAY

May include an assortment of sliced brie, gouda, smoked gouda, port wine and sage derby, pepper jack, havarti, and mustard seed ale, served with crackers  
SERVES UP TO 25 .....\$72.00

### MEDITERRANEAN TRAY

Includes caprese skewers, prosciutto de Parma, mozzarella cheese, kalamata olives, artichoke hearts, roasted vegetables, pita triangles and hummus dip  
SERVES UP TO 25 .....\$93.00

### ANTIPASTO TRAY

Includes salami, prosciutto de parma, mortadella, capicola, provolone, fontina, mozzarella, pepperoncinis, artichokes, grilled red peppers and kalamata olives  
16 X 16 TRAY (SERVES UP TO 25) .....\$95.00

### FRESH VEGETABLE TRAY

May include carrots sticks, jicama, celery, bell peppers, grape tomatoes and buttermilk ranch dip  
SERVES UP 25) .....\$50.00

### GRILLED MARINATED VEGETABLE TRAY

Includes grilled bell peppers, eggplant, squash, carrots, kalamata olives and artichoke hearts  
SERVES UP 25 .....\$70.00

### CHILLED SHRIMP COCKTAIL TRAY

Large shrimp with cocktail sauce and lemon wedges  
TRAY OF 50 .....\$115.00  
TRAY OF 100 .....\$225.00

### CRAB CLAW TRAY

Cracked crab claws with diablo cocktail sauce and lemon wedges  
TRAY OF 50 .....MARKET PRICE  
TRAY OF 100 .....MARKET PRICE

### WHOLE SIDE OF SALMON

Smoked, poached, or mesquite smoked  
SERVES 20-25 .....\$140.00

# DESSERTS BY ELLIE'S TABLE

## CLASSIC DESSERT STATION

A collection of raspberry chocolate decadence cakes, fresh fruit tarts, vanilla bean chocolate Éclairs, mango and passion fruit macarons & French apple tarts.

Minimum 25 \$8.00 PER PERSON

Minimum 100 \$7.50 PER PERSON

## GOURMET DESSERT STATION

A collection of mini lemon curd tarts, berry champagne macarons, raspberry chocolate decadence cakes, mini carrot cupcakes with cream cheese frosting & caramel crème with lemon curd and praline crisp dessert shots.

Minimum 25 \$9.00 PER PERSON

Minimum 100 \$8.50 PER PERSON

## ALL AMERICAN DESSERT STATION

A collection of S'more macarons, gourmet rice krispy treats, chocolate ganache brownies, individual strawberry shortcakes, fresh baked chocolate chip cookies

Minimum 25 \$8.00 PER PERSON

Minimum 100 \$7.50 PER PERSON

## TROPICAL DESSERT STATION

A collection of individual pineapple upside down cakes, mango and passion fruit macarons, seven layer coconut bars, tropical fruit tarts, & banana passion fruit cream puffs

Minimum 25 \$9.00 PER PERSON

Minimum 100 \$8.50 PER PERSON

## ITALIAN DESSERT STATION

A collection of fresh fruit tarts with mascarpone, chocolate dipped cannoli with lemon ricotta filling, Meyer lemon cheesecake bars & mini espresso Italiano tiramisu cupcakes

Minimum 25 \$8.00 PER PERSON

Minimum 100 \$7.50 PER PERSON

## LATIN DESSERT STATION

A collection of petite tres leches cakes, mini caramel custard flan, coconut macaroons, dulce de leche chocolate tarts & Mexican wedding cookies

Minimum 25 \$8.00 PER PERSON

Minimum 100 \$7.50 PER PERSON

## ADD A CAKE

6" Round Cake \$70.00

8" Round Cake \$80.00

Tall 8" Round 3 layer Cake \$100.00

2 Tier 9"x6" Round 2 layer Cake \$175.00

\*Dessert stations are thoughtfully created, no substitutions please.

**WEDDING CAKE** (Price includes cake cutting and delivery on full service events. Choose from our selection of cake designs.)

Minimum 100 \$4.75 PER PERSON

Minimum 75 \$5.75 PER PERSON

Minimum 50 \$6.75 PER PERSON

## KOUIGN AMANN

Our signature pastry with crème brûlée filling. Requires on-site chef.

Minimum 75 \$4.50 PER PERSON

## GRAND COFFEE BAR & HOMEMADE DONUT STATION

Assorted Homemade Donuts alongside Seattle's Best Coffee served with Whipped Cream, Chocolate Shavings, Cinnamon, and Flavored Syrups

50-99 \$6.25 PER PERSON

100+ \$5.75 PER PERSON

## COOKIES AND MILK SHOTS

Warm cookies baked on location & served with ice cold milk

Minimum 25 \$3.00 PER PERSON

Ellie's Table

# HOSTED BARS

## SOFT BAR

Imported & Domestic Beer, DeLoach Wine, Sodas, Bottled Water, Ice & Clear Acrylic Disposable Glassware

### HESS SHIRTAIL WINE UPGRADE + \$5.00 PER PERSON

#### RATES PER GUEST

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.	6 hrs.
50 to 74	\$20.50	\$21.50	\$22.50	\$23.50	\$24.50
75 to 99	\$18.50	\$19.50	\$20.50	\$21.50	\$22.50
100+	\$16.50	\$17.50	\$18.50	\$19.50	\$20.50

## PREMIUM BAR

Premium Alcohol, Mixers, Garnishes, Imported & Domestic Beer, DeLoach Wine, Sodas, Bottled Waters & Clear Acrylic Disposable Glassware

### HESS SHIRTAIL WINE UPGRADE +\$5 PER PERSON

#### RATES PER GUEST

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.	6 hrs.
50 to 74	\$24.00	\$25.25	\$26.50	\$27.75	\$29.00
75 to 99	\$22.00	\$23.25	\$24.50	\$25.75	\$27.00
100+	\$20.00	\$21.25	\$22.50	\$23.75	\$25.00

## TOP SHELF BAR

Top Shelf Alcohol, Mixers, Garnishes, Imported & Domestic Beer, Hess Shiretail Wine, Sodas, Bottled Waters & Clear Acrylic Disposable Glassware

#### RATES PER GUEST

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.	6 hrs.
50 to 74	\$29.00	\$30.50	\$32.00	\$33.50	\$35.00
75 to 99	\$27.00	\$28.50	\$30.00	\$31.50	\$33.00
100+	\$25.00	\$26.50	\$28.00	\$29.50	\$31.00

## BRIDE & GROOM SIGNATURE COCKTAILS

Included with Premium & Top Shelf bars. Add a personal touch with two signature cocktails designed and named by you

## CRAFT COCKTAIL BAR

If you really want to treat your guests to an interactive experience, let them create their own Craft Cocktails! With a focus on fresh Herbs, Fruits, and house-made Syrups, our Craft Cocktail Bar's ingredients are creatively displayed in labeled glass and on wood risers. Mason jar bar glasses are included.

Selections include:

Vodka / Rum / 7-Up / Club Soda / Limes / Lemons / Jalapeño / Rosemary / Mint / Basil / Pineapple / Blueberries / Raspberries / Cucumbers / Key Lime Syrup / Pomegranate Syrup / Sugar Cane Stirrers.

### ADD ON TO THE PREMIUM BAR

5 hours + \$7.00 PER PERSON

### ADD ON TO SOFT BAR

5 hours + \$9.00 PER PERSON

## GLASSWARE

Our bar packages include clear acrylic disposable serveware. Glassware can be added for an additional cost.

### CHAMPAGNE AND CIDER TOAST + \$3.00\*

Includes Champagne flute

\* With purchase of a bar package

Service Charge, Bartenders and Tax Additional

Jay's Hosted Bar Services Are Not Unlimited. Some Items May Run Out During the Duration of Your Event.

Jay's Bartenders Will Not Serve Shots.

ABC License Fee May Be Required



MEET THE TEAM HERE TO UTILIZE THEIR EXPERTISE AND YEARS OF EXPERIENCE TO GUIDE YOU THROUGH THE PLANNING PROCESS!



## HANNAH CLUCK, DIRECTOR OF SALES

*I started my career in the event industry in the corporate world, working on tradeshows and corporate experiences. When I saw that Jay's was hiring, I jumped on the opportunity to enter the catering world. After years at Jay's as an Event Specialist and over 200 weddings, I am now the Director of Sales and have been involved in the opening of most of our venues, establishing some of our largest accounts, and managing our amazing sales team.*

*The one piece of advice I'd lend to anyone planning their wedding is: Enjoy every step of the process! Your wedding is just one day, but there is so much that goes into that day that is just as fun and memorable. Your engagement is a short period of your life, and this will make it seem so much richer!*



## BRANDON HARRIS, DIRECTOR OF FOOD & BEVERAGE

*Growing up, Jay's Catering was my family's caterer of choice (and of course still is), so I have known about the company long before joining the team here. I have worn many hats throughout my years of experience in the catering industry: Server, Bartender, Event Captain, Event Specialist, and now the Director of Food and Beverage for Jay's. With diverse industry experience I pride myself on my ability to advise clients on every aspect of their events and cohesive menu choices.*

*My favorite wedding memory is: A surprise flash mob dance with bridal party and guests (when the Bride and Groom had no clue it was coming).*



## BRIANNA LONG, EVENT SPECIALIST

*I am originally from Paso Robles but made the move to Southern California for college at California State University Long Beach. After college I worked as an assistant wedding coordinator at venues across Orange County and Los Angeles and also worked as a wedding sales manager and coordinator at a waterfront venue in Newport Beach. I found my way to Jay's after seeking out a new challenge and am loving continuing my career in the wedding and hospitality industry.*

*My favorite wedding memory is: My favorite part of every wedding is the couple's first dance together! It is such a sweet moment between newlyweds & was one of my favorite memories from my own wedding.*



## BRITTANY KLEIN, EVENT SPECIALIST

*My passion for the industry developed through many jobs in the hospitality world (including customer service experience with a major 5-star hotel) & my experience working with multiple wedding coordinators and in a wedding dress salon after graduation. Together, my background in hospitality and desire to organize beautiful gatherings led me to a career in catering and events – I was drawn to the catering world and Jay's Catering to further pursue my dream!*

*The one piece of advice I'd lend to anyone planning their wedding is: Not to forget that it's worth all the hard work that comes with the planning process! When you are celebrating and enjoying delicious food with your friends and family, you'll have those memories forever!*



## CASEY GOLDING, EVENT SPECIALIST

*As a child, I was a complete tomboy, playing sports and refusing to put on a dress, but over time as I grew older, I developed a love for reality wedding tv shows and coordinating my friends events that led to a passion for weddings. I realized that I could take this enthusiasm for weddings and make a career out of it! I started working as an Event Specialist for a 5-star hotel where I gained an overflowing amount of knowledge and experience that eventually led me to Jay's.*

*My favorite wedding memory is: Planning my own wedding at The Estate on Second, a Jay's Venue!*



## LAUREN MACLEOD, EVENT SPECIALIST

*During my time at CSULB, I successfully balanced academics, a rigorous sport schedule, and club activities, with working part-time at Jay's Catering as an event server. I worked hundreds of events all over OC/LA which prepared me for a successful career in the event and catering industry. After holding a sales position at another company, I decided I wanted to come back to the catering world and Jay's, where I could use both my customer service experience and event background to help clients through their event planning journey!*

*My favorite wedding memory is: Watching the bride and groom descend from the sky in a helicopter for their Grand Entrance at Hangar 21! This surreal moment truly wow's guests and creates an everlasting memory for the couple on their special day.*



## PATTI ROBLEDO, EVENT SPECIALIST

*Growing up I watched my parents entertain guests and frequently traveled with them across the world. These experiences developed a passion in me for fine cuisine, wine, and planning parties. For 10 years I worked in guest services at major hotels ranging from Club Med in the Bahamas to The Ritz Carlton and The Westin. When I started at Jay's I worked as an Event Captain on the floor at events, and quickly grew into my current position as an Event Specialist where I have loved using my vast knowledge of our Jay's food and experience with cuisine around the world to assist clients in creating the perfect menu for their unique tastes and experience!*

*The one piece of advice I'd lend to anyone planning their wedding is: Treasure the moment & whole wedding planning process!*



## SIERRA SPRAGUE, EVENT SPECIALIST

*I moved to California from Illinois 5 years ago to start my career in hospitality and events. I have always had a love for events and began working in the industry as soon as I was old enough to. I have worked as a Server, Guest Relations Coordinator, Guest Receptionist and Catering Administrative Assistant at a 5-star luxury hotel in Laguna Beach, and now am a part of the Jay's team as an Event Specialist!*

*The one piece of advice I'd lend to anyone planning their wedding is: Hire a wedding coordinator that you trust & work well with. They will help you navigate the entire process and make decisions with their expertise so that the process is as stress-free as possible.*



## ARIELLE MARTE, EVENT SPECIALIST

*Growing up, always being on the go and my travel experiences sparked my love for the hospitality industry. Through college, I worked both as a server for a catering company and with a wedding coordinator who spoke nothing but praises about Jay's Catering, both of which ignited my passion for catering specifically. When I saw that Jay's was hiring, I jumped at the chance to apply and happily accepted the position of Event Specialist.*

*The one piece of advice I'd lend to anyone planning their wedding is: Don't be afraid to lean heavily on the people around you to ask for help and advice. Your vendors, your family, and your friends are all here to help you turn your vision into a reality! However, never forget that at the end of the day, the only thing that matters is your happiness.*



## RACHEL PANCZENKO, VENUE & CATERING SALES MANAGER

*I am originally from Baltimore, Maryland where I grew up with a passion for music and the arts. I eventually found myself in Connecticut at the University of Hartford where I attended the Hartt School of Music and received my B.A. in Performing Arts Management with a minor in Business Administration. After graduating, I worked in concert production for multiple venues in New England and then moved back home to Maryland and transitioned into the world of special events. In 2018, after many hours of continuing education, I earned the CPCE designation, through the National Association of Catering & Events. With my husband working in the film industry, it eventually made sense for us to move out to California. I saw that Jay's was hiring for a Venue Manager position in LA and interviewed for the job. I now bring 13+ years of experience to our team and work with an assortment of clientele at Forme and many other venues.*



