

JAYS CATERING CO.

# THE 2023 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.







## 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.*

### 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!*

### PREFERRED VENDORS

*We work with a team of high quality vendors at all of our Jay's Catering venues. For that list, please inquire with your event specialist.*





## EVENT VENUES

*Jay's is proud to partner with many amazing venues throughout Orange County. Whatever your guest count, style, and budget, we have spaces to suit your unique needs. From beautiful Spanish style architecture at the Casino San Clemente and panoramic views of the ocean with complementary modern architecture at the Ocean Institute, to lush landscaping at the Greenhouse at PNOC and sights of the sun setting from coastal cliffs at the San Clemente Historic Cottage, our venue partners offer mesmerizing, unforgettable evenings for your guests.*

*Contact us today to get started on the journey to your perfect venue!*





## 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.*





## SERRA PLAZA

*Grandeur scenery welcomes you as you enter the courtyard from Serra Plaza's gates. Towering trees with interlaced leaves allow for freckles of light to shine down onto our private courtyard floor while still providing a canopy of shade. Surrounded by elegant archways, a bubbling fountain becomes the center of attention and market lights hang from tree to tree above. Ambient lighting illuminates the draped loggias and adobe walls at night creating a romantic atmosphere and setting the tone for your event. A lounge equipped with indoor and outdoor fireplace provides additional space for your next wedding, gala, or special event. For the imaginative bride, kindred spirits, and hopeless romantics, Serra Plaza offers a breathtakingly beautiful blank canvas for your next special event.*





## ORANGE COUNTY POLO CLUB

*Take the scenic route over to the Orange County Polo Club nestled in the rolling green hills of Silverado Canyon. Upon arrival, a modern meets rustic venue designed for nature lovers greets you at the gate. Inside, a beautiful clubhouse with luxe furnishings like exposed wooden ceiling beams, mallet chandelier, and wicker armchairs overlooks the polo field and offers a relaxing place to sip on a cocktail while catching a match. Next door and cozied up to the foothills and bubbling creek, a breezy equestrian terrace accompanied by hanging market lighting provides an open-air space for dinner under the clear, starry sky. Across the polo field, horse stables act as another eye-catching backdrop for intimate wedding parties and corporate events. Make your event unforgettable by adding interactive activities like a group polo lesson, stable tour, polo exhibition match, and more! If it's not the horses or newly renovated clubhouse that amaze you, the stunning 360 mountain views should do the trick.*





## 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!*





## 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 soirée, 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.*

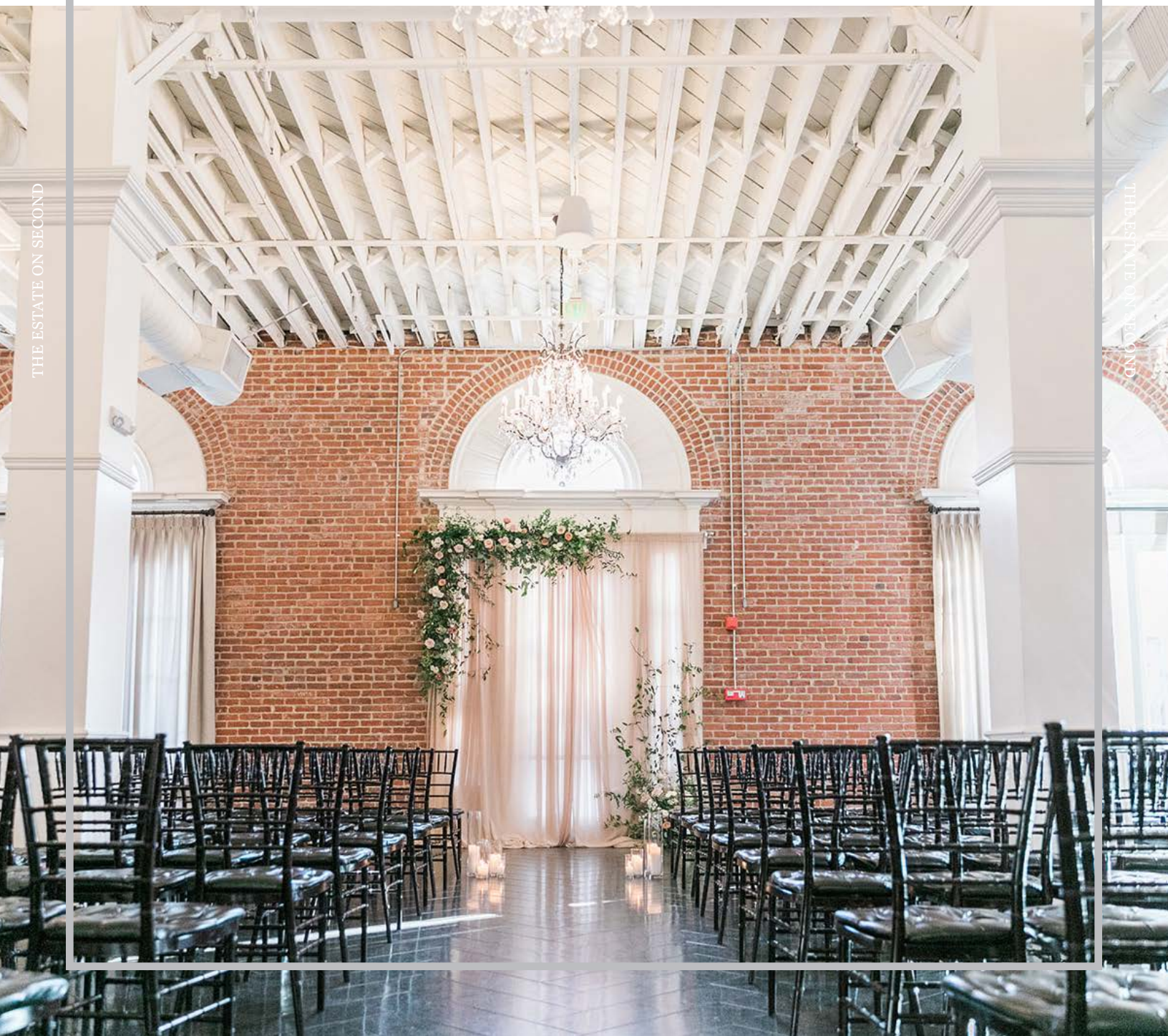




## THE ESTATE ON SECOND

*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

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

### ADD A CARVERY

*Additional Staff Required*

### TRI-TIP CARVERY + \$15.00 PER PERSON

Garlic and herb crusted tri-tip.

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

Center cut beef tenderloin

*Choose Two Sauces for Carveries:*

Argentinian Chimichurri / Three Charred Onion / Bourbon  
Horseradish / Au Jus / Crunchy Onions

## HORS D' OEUUVRES *Choose Two:*

### MINI BEEF WELLINGTONS WITH BÉARNAISE SAUCE

### CRAB CAKES WITH MANGO PAPAYA SALSA

### PEAR AND GOAT CHEESE TARTS

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

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

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

## ACCOMPANIMENTS

*Choose One from Each Section:*

### VEGETARIAN ROTOLO BOLZANO

### TORTELLINI WITH CREAMY PESTO

### PENNE A LA CHECCA

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### RICE PILAF OR JASMINE RICE

### GOURMET MASHED POTATOES

### ROASTED RED POTATOES

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### FRESH VEGETABLE MEDLEY

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

### GRILLED MARINATED VEGETABLES

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### TRADITIONAL CAESAR SALAD

### PEAR & WALNUT SALAD

### WILD CHERRY & GOAT CHEESE SALAD

### TANGERINE AND PECAN SALAD

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*Menu served with Jay's Famous Cheese Rolls*

## RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50+	\$69.00	\$71.00	\$73.00	\$75.00
100+	\$59.00	\$61.00	\$63.00	\$65.00
150+	\$57.00	\$59.00	\$61.00	\$63.00

### EVENT CAPTAIN \$275.00

Service Charge, Delivery, Gratuity and Tax Additional

## ADD ONS

### GOURMET DESSERT STATION + \$8.75 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

#### 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 SCALLOPINI

Breaded chicken breast in a decadent cream sauce and topped with sliced mushrooms and capers

#### LEMON AND THYME CHICKEN

Citrus marinated chicken breast, grilled and finished with lemon and thyme glaze

### Choose one Pasta

#### VEGETARIAN ROTOLO BOLZANO

"Chef's Award Winner" pasta sheet rolled around our special blend of fresh vegetables. Baked in marinara sauce and topped with fontina cheese sauce.

#### SHORT RIB ROTOLO BOLZANO (UPGRADE +\$3.00

"Chef's Award Winner" pasta sheet with shredded short ribs and fresh vegetables. Baked in marinara sauce and topped with fontina cheese sauce.

#### 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

#### FETTUCCINE ALFREDO

Fresh fettuccine noodles tossed in a decadent butter and cream sauce

## ACCOMPANIMENTS *Choose Three:*

### ROASTED ITALIAN ZUCCHINI

### ITALIAN GREEN BEANS WITH PANCETTA

### ROASTED BROCCOLINI WITH ALMONDS

### GRILLED MARINATED VEGETABLE STACKS

### ROASTED GARLIC PARMESAN MUSHROOMS

### SLICED TOMATOES WITH BUFFALO MOZZARELLA

### RED ROASTED GARLIC POTATOES

### CAESAR SALAD

### ITALIAN CHOPPED SALAD +\$2.00

*Menu served with Rosemary Focaccia Bread*

## HORS D'OEUVRES *Choose Two:*

### CAPRESE SKEWER WITH BASIL PESTO OIL

### CHERRY TOMATO BRUSCHETTA

### FIG, GOAT CHEESE AND MASCARPONE TARTS

### LEMON PARMESAN ARTICHOKE

### Add a 3rd Hors D'Oeuvres

### SAUSAGE STUFFED MUSHROOMS + \$2.75 PER PERSON

### MINI PIZZAS (BBQ Chicken, Meat Lovers, or Chicken Pesto) + \$3.50 PER PERSON

### SHRIMP MASCARPONE + \$3.75 PER PERSON

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50+	\$69.00	\$71.00	\$73.00	\$75.00
100+	\$59.00	\$61.00	\$63.00	\$65.00
150+	\$57.00	\$59.00	\$61.00	\$63.00

### EVENT CAPTAIN \$275.00

*Service Charge, Delivery, Gratuity and Tax Additional*

## ADD ONS

### ITALIAN DESSERT STATION + \$7.75 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

### KALUA PULLED PORK SLIDER + \$3.00 PER PERSON

Slow roasted Kalua pork, apple cabbage slaw, & crunchy onions. Served on Jay's signature cheese rolls (Additional Staff Required)

### SMOKED BRISKET SLIDER + \$3.00 PER PERSON

Horseradish creme fraîche, & crispy onions. Served on Jay's signature cheese rolls (Additional Staff Required)

### BBQ CHICKEN SLIDER + \$3.00 PER PERSON

BBQ chicken, red onions, mozzarella cheese, and cilantro. Served on Jays signature cheese rolls (Additional Staff Required)

### FRIED CHICKEN SLIDER + \$4.00 PER PERSON

Fried chicken, onion & cabbage slaw, sliced pickles, and spicy mayo. Served on Jays signature cheese rolls (Additional Staff Required)

### BRAISED SHORT RIB SLIDER + \$5.00 PER PERSON

Cabernet braised short ribs with creamy horseradish, Stilton cheese & crunchy onions. Served on Jays signature cheese rolls (Additional Staff Required)

## UPGRADE TO A CARVERY

Additional Staff Required

### TRI-TIP CARVERY + \$8.00 PER PERSON

Garlic and herb crusted tri-tip.

### FILET MIGNON CARVERY + \$13.00 PER PERSON

Center cut beef tenderloin

Choose Two Sauces for Carveries:

Argentinian Chimichurri / Three Charred Onion / Bourbon Horseradish / Au Jus / Crunchy Onions

## ACCOMPANIMENTS *Choose Three:*

BROWN SUGAR AND BACON BAKED BEANS

GOURMET MASHED POTATOES

CHEDDAR AND HAVARTI MAC N CHEESE

PARMESAN CRUSTED CREAMED CORN

CHEESY POTATOES

SEASONAL FRESH FRUIT

FINGERLING POTATO SALAD

AGAVE FRUIT SALAD

CAESAR SALAD

BBQ CHOPPED SALAD +\$2.00

*Menu served with Warm Skillet Cornbread & Honey Butter*

## HORS D'OEUVRES *Choose Two:*

JAY'S FAMOUS MINI CHEESE ROLL SANDWICHES

Turkey & ham

GLORIA'S CARAMELIZED BACON WRAPPED MINI FRANKS

GORGONZOLA AND CARAMELIZED ONION BRUSCHETTA

MINI CORN DOGS WITH SRIRACHA MUSTARD

*Add a 3rd Hors D'Oeuvres*

SAUSAGE STUFFED MUSHROOMS + \$2.75 PER PERSON

FRIED CHICKEN AND WAFFLES BITES + \$3.75 PER PERSON

Buttermilk fried chicken and waffles served with maple syrup and pecans

## RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50+	\$71.00	\$73.00	\$75.00	\$77.00
100+	\$61.00	\$63.00	\$65.00	\$67.00
150+	\$59.00	\$61.00	\$63.00	\$65.00

EVENT CAPTAIN \$275.00

Service Charge, Delivery, Gratuity and Tax Additional

## ADD ONS

ALL-AMERICAN DESSERT STATION + \$7.75 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 and fresh cilantro

### CHICKEN FAJITAS

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

### BARBOCOA SHREDDED BEEF

Served with corn tortillas, diced onions and fresh cilantro

### ESPRESSO CRUSTED TRI-TIP + \$8.00 PER PERSON

With ancho chili sauce and avocado and corn salsa  
(Requires additional staff)

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

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

## UPGRADE AN ENTREE TO A TACO STATION (Requires on-site chefs)

### STREET TACOS (Choose One) + \$8.00 PER PERSON

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

**All tacos include homemade tortillas made fresh on site**

### POLLO ASADO

Smoky and tangy chicken with a charcoal-grilled crust. Served with avocado lime crema, pickled red onions and cilantro

### CARNITAS

Slowly cooked pork that is tender and juicy on the inside, while deliciously crisp and golden on the outside. Served with diced onions, cilantro, salsa verde and fresh lime

### AL PASTOR

Pork shoulder marinated in roasted peppers, herbs, and pineapple. Served with diced onions, cilantro, salsa verde and fresh lime

### BARBOCOA SHREDDED BEEF

Beef seasoned with dried chilies and spices and slowly cooked until perfectly tender. Served with avocado lime crema, pickled red onions and cilantro

## ACCOMPANIMENTS Choose Three:

### FAJITA VEGGIES

### ELOTE CREAM CORN

### BLACK BEANS

### REFRIED WHITE BEANS

### RANCH STYLE BEANS

### SPANISH RICE

### PASILLA RICE

### SWEET CORN CAKE

### SPANISH CAESAR SALAD

### ENSALADA LAS MESAS

## HORS D' OEUUVRES Choose Two:

### CRAB CAKES WITH MANGO SALSA

### EMPANADAS WITH AVOCADO CREMA

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

### PAPAS RELLENAS + \$3.00 PER PERSON

Served with Argentinian chimichurri

### SHRIMP CEVICHE + \$3.50 PER PERSON

### JAYS FAMOUS CHIPS AND SALSA + \$2.00 PER PERSON

### FRESH GUACAMOLE + \$55.00 PER QUART

## RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50+	\$71.00	\$73.00	\$75.00	\$77.00
100+	\$61.00	\$63.00	\$65.00	\$67.00
150+	\$59.00	\$61.00	\$63.00	\$65.00

### EVENT CAPTAIN \$275.00

Service Charge, Delivery, Gratuity and Tax Additional

## ADD ONS

### LATIN DESSERT STATION + \$7.75 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

Chicken thighs marinated in Gochujang, soy sauce, brown sugar and ginger. Topped with sesame seeds and green onions

### THAI THREE FLAVORED BBQ CHICKEN

Marinated chicken thighs 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

### SESAME & GINGER BEEF + \$2.00

Tender sirloin with an umami packed sauce of sesame, ginger and soy

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

Roasted Atlantic salmon with a honey and ginger glaze

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

English cut short ribs braised in traditional Vietnamese aromatics and sauces

### BRAISED PORK BELLY BAO + \$3.00 PER PERSON

Steamed Bao stuffed with savory, salty and sweet Pork Belly. Topped with Pickled Carrots & Daikon. Sliced Jalapeños, Chopped Cilantro, and Sriracha Aioli. (Additional Staff Required)

### BULGOGI BEEF BAO + \$5.00 PER PERSON

Steamed Bao stuffed with thinly shaved beef marinated in a sweet and savory sauce. Topped with Pickled Carrots & Daikon. Sliced Jalapeños, Chopped Cilantro, and Sriracha Aioli. (Additional Staff Required)

### VIETNAMESE SHORT RIB BAO + \$7.00 PER PERSON

Steamed Bao stuffed with short ribs braised in traditional Vietnamese aromatics. Topped with Pickled Carrots & Daikon. Sliced Jalapeños, Chopped Cilantro, and Sriracha Aioli. (Additional Staff Required)

## ACCOMPANIMENTS *Choose Three:*

### BBQ PORK FRIED RICE

### PINEAPPLE FRIED RICE

### STEAMED JASMINE RICE

### SPICY SICHUAN GREEN 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:*

### THAI LEMONGRASS MEATBALLS

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

### STICKY PORK BELLY BITES

### CURRY APPLE CHICKEN SKEWERS

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

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

### BRAISED PORK BELLY STEAMED BUNS + \$6.50 PER PERSON

## RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50+	\$71.00	\$73.00	\$75.00	\$77.00
100+	\$61.00	\$63.00	\$65.00	\$67.00
150+	\$59.00	\$61.00	\$63.00	\$65.00

### EVENT CAPTAIN \$275.00

Service Charge, Delivery, Gratuity and Tax Additional

## ADD ONS

### CLASSIC DESSERT STATION + \$7.75 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

### SESAME & GINGER BEEF + \$2.00

Tender sirloin with an umami packed sauce of sesame, ginger and soy

### FURIKAKI CRUSTED SALMON + \$6.00 PER PERSON

Jicama and Cucumber Salsa

## UPGRADE TO A CARVERY

*Additional Staff Required*

### GARLIC AND HERB CRUSTED TRI-TIP + \$8.00 PER PERSON

*Choose Two Sauces for Carveries:*

*Pineapple Salsa/Wasabi Horseradish/ Three Charred Onion / Bourbon Horseradish /Au Jus / Crunchy Onions*

## ADD A WHOLE PIG

### WHOLE PIG CARVERY - \$MARKET PRICE

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 OR DATE 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

### 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 or Jay's Famous Cheese Rolls*

## RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50+	\$71.00	\$73.00	\$75.00	\$77.00
100+	\$61.00	\$63.00	\$65.00	\$67.00
150+	\$59.00	\$61.00	\$63.00	\$65.00

### EVENT CAPTAIN \$275.00

*Service Charge, Delivery, Gratuity and Tax Additional*

## ADD ONS

### TROPICAL DESSERT STATION + \$8.75 PER PERSON

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



# MEDITERRANEAN

## 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*

## OFF THE GRILL SKEWERS

*Add chefs to your event to cook any skewers exhibition style in front of your guests. (Dependent on chef availability)*

### BEEF SOUVLAKI + \$4.00 PER PERSON

*Top Sirloin marinated in olive oil, lemon juice, balsamic vinegar fresh herbs and spices (Requires on-site chefs)*

### SHRIMP + \$5.00 PER PERSON

*Grilled and finished with lemon, garlic and parsley (Requires on-site chefs)*

## 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

*with rosemary chimichurri*

## RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50+	\$73.00	\$75.00	\$77.00	\$79.00
100+	\$63.00	\$65.00	\$67.00	\$69.00
150+	\$61.00	\$63.00	\$65.00	\$67.00

### EVENT CAPTAIN \$275.00

*Service Charge, Delivery, Gratuity and Tax Additional*

## ADD ONS

### HUMMUS TRIO STATION / + 4.00 PER PERSON

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

### MEDITERRANEAN PLATTER (SERVES UP TO 30) .....\$130.00

*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?*



# ADD A STATION

(Requires on-site chef or additional staff)

## SLIDER STATION

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

### 50 minimum of each

#### KALUA PULLED PORK SLIDER .....\$7.50

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

#### SMOKED BRISKET SLIDER .....\$7.50

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

#### CHICKEN PARM SLIDER .....\$7.50

Breaded Chicken Breast Topped with Provolone, Parmesan, and Marinara. Served on Jays Signature Cheese Rolls

#### ITALIAN MEATBALL SLIDER .....\$6.50

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

#### GRILLED VEGETABLE SLIDER .....\$6.50

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

#### FRIED CHICKEN SLIDER .....\$8.50

Fried chicken, onion & cabbage slaw, sliced pickles, and spicy mayo. Served on Jays signature cheese rolls

#### BRAISED SHORT RIB SLIDER .....\$9.50

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 50+ .....\$12.00 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

Slow 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.

### PACIFIC AHI TUNA

### FAROE ISLAND SALMON

**One Fish Option:.....\$12.00**

**Two Fish Options:.....\$14.00**

Poke served with Calrose Sticky Rice

### CHOOSE TWO SAUCES

Sriracha Aioli, Citrus Ponzu, or Miso Aioli,

### 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 baus. Steamed buns stuffed with meats bursting with umami and finished with fresh toppings.

### 50 minimum of each

#### BRAISED PORK BELLY BAO .....\$6.50

Steamed Bao stuffed with savory, salty and sweet Pork Belly. Topped with Pickled Carrots & Daikon. Sliced Jalapeños, Chopped Cilantro, and Sriracha Aioli.

#### THAI THREE FLAVOR CHICKEN BAO .....\$6.50

Steamed Bao stuffed with Marinated chicken thighs with a sauce of chili, garlic, shallots and cilantro. Topped with Pickled Carrots & Daikon. Sliced Jalapeños, Chopped Cilantro, and Sriracha Aioli.

#### BULGOGI BEEF BAO .....\$7.50

Steamed Bao stuffed with thinly shaved beef marinated in a sweet and savory sauce. Topped with Pickled Carrots & Daikon. Sliced Jalapeños, Chopped Cilantro, and Sriracha Aioli.

#### VIETNAMESE SHORT RIB BAO .....\$8.50

Steamed Bao stuffed with short ribs braised in traditional Vietnamese aromatics. Topped with Pickled Carrots & Daikon. Sliced Jalapeños, Chopped Cilantro, and Sriracha Aioli. (Additional Staff Required)



# ADD A STATION

(Requires on-site chef or additional staff)

## 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.....\$14.00 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

#### BARBOCOA SHREDDED BEEF

Beef seasoned with dried chilies and spices and slowly cooked until perfectly tender. Served with avocado lime crema, pickled red onions and cilantro

### 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

## 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.

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

### Choose topping for Shoestring Fries:

Sea Salt

Garlic and Parsley

Parmesan and Truffle

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

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

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

## 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.....\$12.00 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.....\$10.00 PER PERSON**

**ADD SHRIMP + \$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*

## ROASTED ASPARAGUS

*Oven roasted in olive oil and garlic and finished with fresh lemon*

## FINGERLING POTATOES

*Roasted in Olive Oil with Garlic and Fresh Rosemary*

50+ ..... \$79.00  
100+ ..... \$71.00  
150+ ..... \$65.00

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## 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+ ..... \$83.00  
100+ ..... \$74.00  
150+ ..... \$68.00

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## CABERNET SHORT RIBS

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

## ATLANTIC SALMON

*Champagne Cream Sauce*

## HEIRLOOM CARROTS

*Oven Roasted Rainbow Mix*

## GOURMET MASHED POTATOES

*Yukon Potatoes with Butter, Garlic and Heavy Cream*

50+ ..... \$99.00  
100+ ..... \$91.00  
150+ ..... \$85.00

## CABERNET SHORT RIBS

*Beef Short Ribs Braised Slowly in Red Wine & Demi-Glace 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*

## PARMESAN POLENTA

*Creamy Polenta with Aged Italian Parmesan*

50+ ..... \$93.00  
100+ ..... \$85.00  
150+ ..... \$79.00

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## CABERNET SHORT RIBS

*Beef Short Ribs Braised Slowly in Red Wine & Demi-Glace 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+ ..... \$97.00  
100+ ..... \$89.00  
150+ ..... \$83.00

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## 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+ ..... \$99.00  
100+ ..... \$91.00  
150+ ..... \$85.00



# 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+ ..... \$101.00  
100+ ..... \$93.00  
150+ ..... \$87.00

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## 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*

## BROCCOLINI

*Grilled and Finished with Fresh Lemon*

## SMASHED BABY POTATOES

*Roasted in Olive Oil with Garlic and Fresh Rosemary*

50+ ..... \$103.00  
100+ ..... \$95.00  
150+ ..... \$89.00

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## CLASSIC FILET MIGNON

*Black Truffle Sauce*

## ATLANTIC SALMON

*Cilantro & Lime Butter*

## ROASTED ASPARAGUS

*Oven roasted in olive oil and garlic and finished with fresh lemon*

## PARMESAN POLENTA

*Creamy Polenta with Aged Italian Parmesan*

50+ ..... \$109.00  
100+ ..... \$101.00  
150+ ..... \$95.00

## 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*

## HEIRLOOM CARROTS

*Oven Roasted Rainbow Mix*

## JASMINE RICE

*Sautéed Shallots and Parsley*

50+ ..... \$88.00  
100+ ..... \$80.00  
150+ ..... \$74.00

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## 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*

## GOURMET MASHED POTATOES

*Yukon Potatoes with Butter, Garlic and Heavy Cream*

50+ ..... \$86.00  
100+ ..... \$78.00  
150+ ..... \$72.00

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## LEMON AND THYME CHICKEN

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

## ATLANTIC SALMON

*Sun-dried Tomato and Caper Relish*

## HEIRLOOM CARROTS

*Oven Roasted Rainbow Mix*

## ROASTED PARSNIP PUREE

*Roasted parsnips with Butter, Garlic and Heavy Cream*

50+ ..... \$88.00  
100+ ..... \$80.00  
150+ ..... \$74.00

# DUAL ENTREE PLATED

Complete your meal with the following options

## HORS D' OEUUVRES *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 +\$3.00 PER PERSON

CAPRESE SKEWER +\$3.00 PER PERSON

EMPANADAS WITH CILANTRO SOUR CREAM +\$3.00 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.

## SPECIAL DIETARY MEALS *Limit Two*

### VEGETARIAN

#### ROTOLO BOLZANO

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

### VEGAN

#### STUFFED PORTOBELLO MUSHROOM

Quinoa & Grilled Vegetables

#### WILD MUSHROOM WELLINGTON

Homemade pastry stuffed with wild mushrooms and finished with Marsala sauce

## GLUTEN FREE/DAIRY FREE

#### LEMON AND THYME CHICKEN

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

#### CHICKEN SANTORINI

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





# HORS D'OEUVRES AND LATE NIGHT SNACKS

## BY THE PIECE *Minimum 50 of each*

<b>MINI BEEF WELLINGTONS</b> .....	<b>\$3.00</b>
<i>With Bearnaise Sauce</i>	
<b>FIG, GOAT CHEESE, AND MASCARPONE TART</b> .....	<b>\$3.00</b>
<i>With pomegranate reduction</i>	
<b>FRIED CHICKEN AND WAFFLE BITES</b> .....	<b>\$3.75</b>
<i>With maple pecan drizzle</i>	
<b>HOMEMADE MINI CORN DOGS</b> .....	<b>\$3.50</b>
<i>Served with Gochujang Brown Sugar Ketchup and Sriracha Mustard</i>	
<b>CHICKEN JALAPENO, BEEF PICADILLO, OR BLACK BEAN &amp; SWEET POTATO EMPANADAS</b> .....	<b>\$2.75</b>
<i>Cilantro sour cream, avocado crema, or creamy chipotle</i>	
<b>CRAB CAKES WITH MANGO PAPAYA SALSA</b> .....	<b>\$2.75</b>
<b>CUBAN PAPAS RELLENAS</b> .....	<b>\$3.00</b>
<i>Mashed potato ball stuffed with beef picadillo and topped with chimichurri</i>	
<b>STUFFED MUSHROOMS</b> .....	<b>\$2.50</b>
<i>Chicken, sausage, crab, or asiago and artichoke</i>	
<b>CARAMELIZED BACON WRAPPED MINI FRANKS</b> .....	<b>\$2.00</b>
<b>GLAZED PEAR AND GOAT CHEESE TART</b> .....	<b>\$2.75</b>
<i>Poached pears with goat cheese and cranberries</i>	
<b>CHICKEN OR VEGGIE SPRING ROLL</b> .....	<b>\$2.75</b>
<i>Peanut or Thai ginger sauce</i>	
<b>SESAME SHRIMP &amp; MANGO ROLL</b> .....	<b>\$3.00</b>
<i>Citrus ginger soy sauce</i>	
<b>CAPRESE SKEWER</b> .....	<b>\$2.75</b>
<i>With basil pesto oil and balsamic</i>	
<b>MINI PIZZAS</b> .....	<b>\$3.50</b>
<i>Meat lovers, BBQ Chicken, or Chicken Pesto with Goat Cheese</i>	

## BY THE TRAY

### CHARCUTERIE TRAY

Includes salami, prosciutto, mortadella, European cheeses, olives, pistachios, & dried apricots. Served with fig jam, Crostinis & crackers

SERVES UP TO 30 ..... \$185.00

### 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 30 ..... \$100.00

### MEDITERRANEAN TRAY

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

SERVES UP TO 30 ..... \$130.00

### 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 30) ..... \$130.00

### FRESH VEGETABLE TRAY

May include carrots sticks, jicama, celery, bell peppers, grape tomatoes and buttermilk ranch dip

SERVES 30) ..... \$80.00

### GRILLED MARINATED VEGETABLE TRAY

Includes grilled bell peppers, eggplant, squash, carrots, kalamata olives and artichoke hearts

SERVES UP 30 ..... \$90.00

### CHILLED SHRIMP COCKTAIL TRAY

Large shrimp with cocktail sauce and lemon wedges

TRAY OF 50 ..... \$138.00

TRAY OF 100 ..... \$250.00

### WHOLE SIDE OF SALMON

Smoked, poached, or mesquite smoked

SERVES 20-25 ..... \$225.00

# 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 ~~\$8.25~~ PER PERSON

Minimum 100 ~~\$7.75~~ 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 ~~\$9.25~~ PER PERSON

Minimum 100 ~~\$8.75~~ 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 ~~\$8.25~~ PER PERSON

Minimum 100 ~~\$7.75~~ 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 ~~\$9.25~~ PER PERSON

Minimum 100 ~~\$8.75~~ 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 ~~\$8.25~~ PER PERSON

Minimum 100 ~~\$7.75~~ 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 ~~\$8.25~~ PER PERSON

Minimum 100 ~~\$7.75~~ PER PERSON

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

## ADD A CAKE

6" Round Cake

8" Round Cake

2 Tier 9"x6" Round Cake

Outside Bakery Cake Cutting Fee ~~\$2.00~~ PER PERSON

## KOUGIN AMANN

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

Minimum 50 ~~\$5.75~~ 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 ~~\$7.75~~ PER PERSON

100+ ~~\$7.25~~ PER PERSON

## TRAY PASSED OLD FASHIONED COOKIES

Warm cookies served hot right out of the oven. Choose three types: Chocolate Chip, Oatmeal Raisin, Snickerdoodle, or Peanut Butter

Tray of 24.....~~\$58.00~~

## COOKIES AND MILK SHOTS

Warm cookies baked on location & served with ice cold milk

Minimum 25 ~~\$3.75~~ 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** *Bar Service is a maximum of 6 hours*

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.	6 hrs.
50+	\$21.50	\$22.50	\$23.50	\$24.50	\$25.50

## 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** *Bar Service is a maximum of 6 hours*

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.	6 hrs.
50+	\$25.00	\$26.25	\$27.50	\$28.75	\$30.00

## TOP SHELF BAR

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

**RATES PER GUEST** *Bar Service is a maximum of 6 hours*

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.	6 hrs.
50+	\$30.00	\$31.50	\$33.00	\$34.50	\$36.00

## BRIDE & GROOM SIGNATURE COCKTAILS

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

## GLASSWARE

*Our bar packages include clear acrylic disposable serviceware. Glassware can be added for an additional cost and requires additional staff*

## CHAMPAGNE AND CIDER TOAST + \$3.50\*

*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 \$150.00*



## 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 trade shows 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).*



A portrait of Selena Lopez, a woman with long, wavy brown hair, smiling. She is wearing a dark grey button-down shirt. The background is a warm, textured wall.

## SELENA LOPEZ, EVENT SPECIALIST

*I moved to Huntington Beach when I was 9 years old, and have been here ever since! My pursuit of a career in criminal justice led me to Cal State Fullerton where I began my education in Sociology. Soon after, I had a change of heart and ended up with a Bachelor's in Communications with an emphasis in Entertainment and Tourism. From a young age and throughout college, all things pointed to event planning, I even had family members who had worked at Jay's Catering. After college, I had my eye on a job at Jay's. I checked the Jay's website every day hoping something would open, and when an Event Specialist position became available, I jumped at the opportunity!*

*The one piece of advice I'd lend to anyone planning a wedding is: Remember the day is about you and your spouse, so do what feels right for you both, not what everyone else or tradition tells you to do.*

A portrait of Brittany Klein, a woman with long dark hair, smiling. She is wearing a black top and a gold necklace. The background is a warm, textured wall.

## 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!*

A portrait of Casey Golding, a woman with long blonde hair, smiling. She is wearing a black sleeveless top with a lace-like pattern. The background is a warm, textured wall.

## 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.*



## KRISTY KEMP, EVENT SPECIALIST

*I grew up in Cypress and acquired my Hospitality, Foodservice and Hotel Management degree from CSULB and have been involved in events ever since. Growing up my family hosted events and my mom would always do a great job at executing them with themes and décor. This is where my initial interest and love for event began. Through college I was a server at various restaurants, so food and people have always been things I enjoy. After college, I worked a few Event Specialist jobs around Southern California, then moved to Alaska – Yes, Alaska. After gaining even more experience there and becoming a first-time mom, I moved my family back to California where I applied and got hired for my current position here at Jay's!*

*My favorite wedding memory is: When in Alaska, I had a winter Wedding and the Bride and Groom opted for a custom ice sculpture and ice goblets to drink from for their bridal party during the reception.*





