

JAYS CATERING CO.

---

# THE 2025 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!*

### VENDORS AND PARTNERS

*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.*



## 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!*

***\*For large events please inquire about our Executive Hangar***





## 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.*





## 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.*



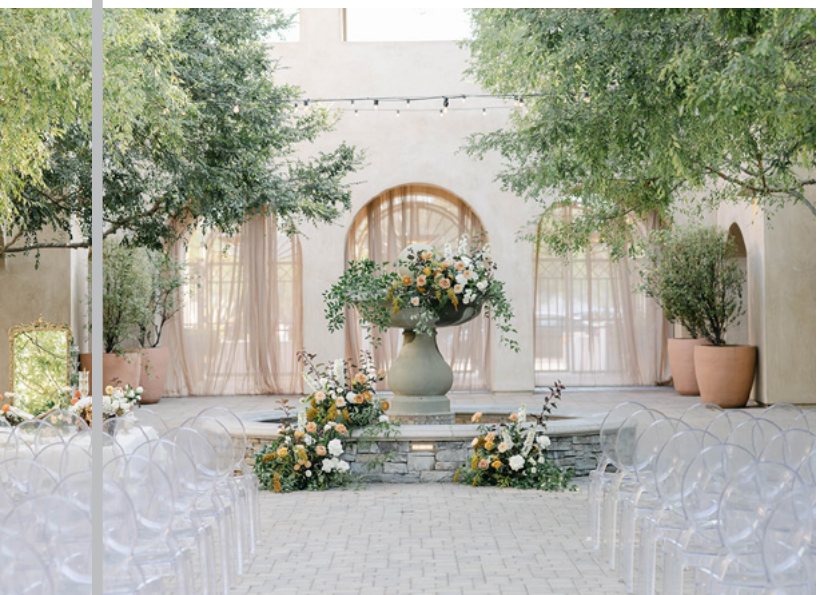


## BESPOKE MENU

*Experience a culinary journey like no other at these two venues via our separate Bespoke Menu. Indulge in thoughtfully crafted menu selections carefully selected to suit each venue's specialty features. Please inquire with your event specialist regarding our Bespoke Menu.*

## GRAND GIMENO

*Spanish Colonial Revival architecture welcomes you into Grand Gimeno located in the heart of Old Towne Orange. Grand Gimeno is a romantic venue with unique culinary experiences and ample layout options able to accommodate up to 300 guests for your wedding or special event.*



## SERRA PLAZA

*Located in historic San Juan Capistrano just down the road from the Mission, Serra Plaza boasts earthen, Spanish-style architecture and a beautiful blank canvas for events of up to 350 guests. Complete with luxurious lounge, breezy courtyard, and stunning bridal suite, Serra Plaza is sure to leave a lasting impression.*





## PARTNER 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!*







## JAY'S SIGNATURE MENUS

Spice up your life with our broad variety of international and ethnic cuisines served buffet style along with tray pass hors d'oeuvres and add-on station options. Each component of our Signature Menus are 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.

### 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.

### TEQUILA LIME CHICKEN

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

### GREEN GODDESS CHICKEN + \$2.00 PER PERSON

Frenched chicken breast stuffed with quinoa, basil, spinach, and chives with a Green Goddess 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' OEUVRES *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 ARTICHOKEs + \$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

### 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+	\$69.00	\$71.00	\$74.00	\$77.00
100+	\$59.00	\$61.00	\$64.00	\$67.00
150+	\$57.00	\$59.00	\$62.00	\$65.00

### 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 a 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

ITALIAN WELLINGTON WITH MARINARA

### 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

## RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50+	\$69.00	\$71.00	\$74.00	\$77.00
100+	\$59.00	\$61.00	\$64.00	\$67.00
150+	\$57.00	\$59.00	\$62.00	\$65.00

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



# ASIAN

## ENTRÉES *Choose Two:*

### THAI THREE FLAVORED BBQ CHICKEN

Marinated chicken thighs with a sauce of chili, garlic, shallots and cilantro

### GOCHUJANG CHICKEN

Breaded chicken breast topped with sweet and spicy Gochujang sauce. Topped with sesame seeds and green onions.

### 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 (CHAMBRE) + \$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 + \$3.50 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)

## ADD ONS

### TASTES OF ASIA DESSERT STATION + \$8.75 PER PERSON

A collection of yuzu-mango tarts, ube crinkle cookies, pandan cupcakes, cafe sua da macarons and golden milk flan with chai whipped cream

## 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

### KIMCHI DEVILED EGGS

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

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

### BRAISED PORK BELLY BAO + \$7.00 PER PERSON

## RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50+	\$72.00	\$74.00	\$77.00	\$80.00
100+	\$62.00	\$64.00	\$67.00	\$70.00
150+	\$60.00	\$62.00	\$65.00	\$68.00

### EVENT CAPTAIN \$275.00

Service Charge, Delivery, Gratuity and Tax Additional



# 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)

### 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 ENTREE 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

## 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

## 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' OEUUVRES *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

## ADD A STATION *(Requires additional staff)*

GRILLED CHEESE AND SOUP + \$6.50 PER PERSON

Classic grilled cheese served with our homemade tomato soup.

## RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50+	\$71.00	\$73.00	\$76.00	\$79.00
100+	\$61.00	\$63.00	\$66.00	\$69.00
150+	\$59.00	\$61.00	\$64.00	\$67.00

EVENT CAPTAIN \$275.00

*Service Charge, Delivery, Gratuity and Tax Additional*



# 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 Jay's Homemade Salsa

### CHICKEN FAJITAS

Fire roasted chicken with onions, tomatoes & peppers. Served with Jay's Homemade Salsa

### BARBOCOA SHREDDED BEEF

Served with Jay's Homemade Salsa

### 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 *(Requires additional staff)*

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 + \$4.00 PER PERSON

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

### CARNITAS + \$4.00 PER PERSON

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 + \$4.00 PER PERSON

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

### BARBOCOA SHREDDED BEEF + \$5.00 PER PERSON

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 VEGETABLES

### 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' OEUVRES *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	\$76.00	\$79.00
100+	\$61.00	\$63.00	\$66.00	\$69.00
150+	\$59.00	\$61.00	\$64.00	\$67.00

### 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



# 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 (CHAMBRE) + \$6.00 PER PERSON

Jicama and Cucumber Salsa

## UPGRADE ENTREE 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	\$76.00	\$79.00
100+	\$61.00	\$63.00	\$66.00	\$69.00
150+	\$59.00	\$61.00	\$64.00	\$67.00

### 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

## ENTRÉE *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 mixed with fresh parsley, onions, garlic and warm Middle Eastern spices*

### 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  
(Requires on-site chefs)*

## ACCOMPANIMENTS *Choose Three:*

### BASMATI RICE WITH CURRANTS & TOASTED PINE NUTS

### PERSIAN SAFFRON RICE WITH CARAMELIZED ONIONS

### MARINATED GRILLED VEGETABLE STACKS

### GRILLED MOROCCAN VEGETABLES

### GREEK LEMON POTATOES

### MEDITERRANEAN COUSCOUS SALAD

### LEMON AND ARTICHOKE ORZO SALAD

### GREEK SALAD

### SANTORINI SALAD

*Menu served with Pita Bread and Tzatziki*

## HORS D' OEUUVRES *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	\$78.00	\$81.00
100+	\$63.00	\$65.00	\$68.00	\$71.00
150+	\$61.00	\$63.00	\$66.00	\$69.00

### 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 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

#### 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

## 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.

### 50 minimum of each

#### BRAISED PORK BELLY BAO .....\$7.00

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 .....\$7.00

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 .....\$8.00

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 .....\$9.00

Steamed Bao stuffed with short ribs braised in traditional Vietnamese aromatics. Topped with pickled carrots & daikon, sliced jalapeños, chopped cilantro, and Sriracha aioli.

## 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 Wonton Chips / Wakame Seaweed Salad*

# ADD A STATION

(Requires on-site chef or additional staff)

## GOURMET MELT BAR

Crispy homemade bread, gooey cheeses and decadent fillings.

These grilled cheese will "Melt" your heart. Served with

**ADD CREAMY TOMATO SOUP SHOOTERS** .....\$2.50

*50 minimum of each*

**BLACKBERRY, JALAPEÑO, BACON & BRIE MELT**.....\$7.50

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

**CAPRESE MELT WITH BALSAMIC REDUCTION** .....\$7.50

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

**QUATTRO FORMAGGI MELT WITH ROMESCO** .....\$6.50

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

**PULLED PORK & MAC N CHEESE MELT**.....\$7.50

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

**BIRRIA MELT**.....\$9.50

Slow braised beef, jack & oaxaca cheese, diced, onion, jalapenos and cilantro. Served on French Country Bread with a side of consommé.

## 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 an array of toppings.

**HORS D' OEUVE STATION**.....\$14.00 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

## 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' OEUVE STATION**.....\$15.00 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.

**FAJITA VEGETABLES**

Thinly sliced peppers and onions sautéed with Mexican spices

**Served with**

Diced onions, chopped cilantro, cotija cheese, fresh lime wedges, and salsa verde

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



# 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>MINI PALM SANDWICHES</b> .....	<b>\$2.00</b>
<i>Turkey, Ham, or Roast Beef</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



## 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**

**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.
<b>\$2.00</b>	<b>\$5.00</b>	<b>\$8.00</b>

**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+ ..... \$89.00  
100+ ..... \$78.00  
150+ ..... \$71.00

## 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+ ..... \$92.00  
100+ ..... \$81.00  
150+ ..... \$74.00

## 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+ ..... \$109.00  
100+ ..... \$98.00  
150+ ..... \$91.00

## 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+ ..... \$103.00  
100+ ..... \$92.00  
150+ ..... \$85.00

## 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+ ..... \$107.00  
100+ ..... \$96.00  
150+ ..... \$89.00

## 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+ ..... \$109.00  
100+ ..... \$98.00  
150+ ..... \$91.00

# 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+ ..... \$111.00  
100+ ..... \$100.00  
150+ ..... \$93.00

---

## 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*

## BROCCOLINI

*Grilled and Finished with Fresh Lemon*

## SMASHED BABY POTATOES

*Roasted in Olive Oil with Garlic and Fresh Rosemary*

50+ ..... \$113.00  
100+ ..... \$102.00  
150+ ..... \$95.00

---

## 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+ ..... \$119.00  
100+ ..... \$108.00  
150+ ..... \$101.00

## 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+ ..... \$98.00  
100+ ..... \$87.00  
150+ ..... \$80.00

---

## CHICKEN SANTORINI

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

## MAHI MAHI

*Roasted Bell Pepper Sauce*

## BROCCOLINI

*Grilled and Finished with Fresh Lemon*

## GOURMET MASHED POTATOES

*Yukon Potatoes with Butter, Garlic and Heavy Cream*

50+ ..... \$96.00  
100+ ..... \$85.00  
150+ ..... \$78.00

---

## LEMON AND THYME CHICKEN

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

## ATLANTIC SALMON

*Sun-dried Tomato and Caper Relish*

## HEIRLOOM CARROTS

*Oven Roasted Rainbow Mix*

## ROASTED PARSNIP PUREE

*Roasted parsnips with Butter, Garlic and Heavy Cream*

50+ ..... \$98.00  
100+ ..... \$87.00  
150+ ..... \$80.00



# DUAL ENTREE PLATED

Complete your meal with the following options

Choose one:

**SIGNATURE CHEESE ROLLS**

**OR**

**ROSEMARY FOCACCIA**

## 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.



# 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 50 \$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 50 \$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 50 \$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 50 \$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, florentine cookies & mini espresso Italiano tiramisu cupcakes

Minimum 50 \$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, churro eclairs & Mexican wedding cookies

Minimum 50 \$8.25 PER PERSON

Minimum 100 \$7.75 PER PERSON

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

## TASTES OF ASIA DESSERT STATION

A collection of yuzu-mango tarts, ube crinkle cookies, pandan cupcakes, cafe sua da macarons and golden milk flan with chai whipped cream

Minimum 50 \$9.25 PER PERSON

Minimum 100 \$8.75 PER PERSON

## ADD A CAKE

[CLICK HERE TO VIEW OUR CAKE MENU](#)

Outside Bakery Cake Cutting Fee \$3.00 PER PERSON

## KOUIGN 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 \$8.25 PER PERSON

100+ \$7.75 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

[CLICK HERE TO VIEW OUR FULL BAR MENU](#)

## SOFT BAR

Imported & Domestic Beer, House Wine, Sodas, Bottled Water, Ice & Clear Acrylic Disposable Cups

HESS SHIRTAIL WINE UPGRADE + \$5.00 PER PERSON

RATES PER GUEST Bar Service is a maximum of 5.5 hours

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

## PREMIUM BAR

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

HESS SHIRTAIL WINE UPGRADE +\$5 PER PERSON

RATES PER GUEST Bar Service is a maximum of 5.5 hours

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.
50+	\$26.00	\$27.25	\$28.50	\$29.75

## TOP SHELF BAR

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

RATES PER GUEST Bar Service is a maximum of 5.5 hours

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

## 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 + \$4.50\*

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 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!*



### 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.*



### SAVANNAH SCHLOTTACH, EVENT SPECIALIST

*From a young age, I always knew I wanted to pursue a career in the event industry. What started as an obsession with wedding movies like Father of the Bride and My Big Fat Greek Wedding as a child soon led me to organizing and planning a variety of events as an adult.*

*While attending Cal Poly Pomona, I joined the Chi Omega sorority which provided me with countless opportunities to hone my skills and gain invaluable experience. Each event I planned taught me something new about the art of planning, and through these experiences, I realized that event planning was my true passion.*

*The one piece of advice I'd share with someone planning their wedding is: Focus on what matters most to you as a couple. Prioritize the moments that reflect your love, and remember that the joy you share is what your guests will remember most.*





## 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.*



## 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!*



## 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'd 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!*



## EMILY VARELA, EVENT SPECIALIST

*With my Bachelor of Science in Business Administration from San Jose State University, I spent most of my time in college diligently working in the current industry I reside. The pandemic, however, prompted a slight shift in my career path leading me back home to Southern California where I began working at Jay's in an admin/receptionist role. My go-getter attitude and work ethic always kept me intrigued by the event specialist role, and that interest eventually led me to getting hired on as a Jay's Catering Event Specialist.*

*One important piece of advice I would give is to not stress over the small things and remember to enjoy the process. It's easy to get caught up in the fine details. The important part is to stay focused on why you are celebrating, take time to enjoy the small moments, celebrate milestones along the way, and don't get too caught up in trying to make everything perfect.*



