THE SUITES MENU



ORDERING INFORMATION

 $Orders\ must\ be\ placed\ at\ least\ one\ week\ in\ advance\ through\ your\ event\ specialist.$ $Service ware\ not\ included.$

Minimum catering order of \$200 required for service.

Delivery fees apply: $$25\ o ext{-10}$ miles from Jay's headquarters$ \$50 10+ miles from Jay's headquarters

BREAKFAST AND BRUNCH

by Ellie's Table

PASTRIES

HOMEMADE MINI CROISSANTS Chocolate and almond TRAY OF 12\$33.00
GINA'S APRICOT OATMEAL BARS Oatmeal bars with brown sugar, apricots and walnuts
TRAY OF 12\$30°00
FRESH BAKED BAGELS WITH CREAM CHEESE
Plain and everything
TRAY OF 12\$33°00
EUROPEAN COFFEE CAKES Fresh baked coffee cake with creamy center
$T_{RAY OF 6}$
ELLIE'S TABLE GOURMET PASTRY ASSORTMENT Almond and Chocolate Croissants, European Coffee Cakes, and Fresh Fruit Danish TRAY OF 16
SEASONAL FRESH FRUIT PLATTERS Curated assortment of the season's best fruit 12 X 12 Tray (SERVES UP TO 12)
SWEETS
FRENCH MACARONS (GLUTEN FREE) Assorted Flavors TRAY OF 18
LARGE OLD FASHIONED COOKIES Seasonal Flavors TRAY OF 12\$31.00
SWEET TREAT TRAY An assortment of fruit tarts, vanilla bean chocolate eclairs, dark chocolate ganache brownies, butterscotch blondies & oreo cheesecake squares.
TRAY OF 15

ELLIE'S BREAKFAST BURRITOS

SAUSAGE & EGGS

with cheddar cheese

BACON & EGGS

with scallions and pepper jack cheese

EGG WHITE SCRAMBLE

with herbs de provence, wild mushrooms, spinach, and boursin cheese

SERVED WITH JAY'S HOMEMADE SALSA

6 PACK	
(2 SAUSAGE, 2 BACON, 2 EGG WHITE - OR ALL ONE TYPE)	49.50
12 PACK	
(4 SAUSAGE, 4 BACON, 4 EGG WHITE - OR ALL ONE TYPE)	\$98.00
EACH	\$8.50

ELLIE'S QUICHE (Gluten Free)

BACON QUICHE

 $Onion,\,bacon,\,\&\,havarti\,che ese$

VEGETARIAN QUICHE

Caramelized red onion, garlic, gruyere cheese, scallions

CHILE RELLENO QUICHE

Bacon, chile relleno, pepper jack cheese

5 PACK	\$46.00
10 PACK	\$91.00

SANDWICHES, SALADS AND MORE

COMPOSED SALADS

SANDWICHES

SANDWICHES	GUMPUSED SALADS
JAY'S FAMOUS PALM SANDWICHES	AGAVE FRUIT SALAD
Turkey and Ham	Diced cantaloupe, honeydew, pineapple, grapes, and blueberries.
TRAY OF 6\$24.00	Tossed with agave nectar
TRAY OF 12\$46.00	Serves 10-12\$35.00
EGG SALAD OR TUNA SALAD PALM SANDWICHES	ELLIE'S POTATO SALAD
Tray of 8\$32.00	Potatoes, hard-boiled eggs, sweet relish, mayo, & mustard
TRAY OF 12\$47°°	Serves 10-12\$25°°
TARRAGON CHICKEN SALAD PALM SANDWICHES	GREEK QUINOA SALAD
With grilled chicken, red and green grapes, almonds, cranberries and	Quinoa with tomatoes, cucumber, olives and feta cheese
tarragon dressing	Serves 10-12\$30 ⁻⁰⁰
Tray of 8	
TRAY OF 12	BROCCOLI BACON SALAD
	Broccoli, bacon, sunflower seeds, golden raisins and mayo dressing
	Serves 10-12\$35°°°
VEGETARIAN PALM SANDWICHES	
TRAY OF 8\$34.00	PANINI PASTA SALAD
TRAY OF 12\$50 ⁻⁰⁰	Penne pasta, sun-dried tomatoes, feta, and fresh basil
	Serves 10-12\$28.00
TURKEY FOCACCIA SANDWICH	DERVES 10-12-111111111111111111111111111111111
With sun-dried tomato mayo	
Tray of 12	ELLIE'S PASTA SALAD
	Penne pasta, red onion, feta, salami, peppadews, basil, red wine
	vinaigrette
VEGETARIAN FOCACCIA TRIANGLE SANDWICH	Serves 10-12\$35.00
With buffalo mozzarella, tomato, arugula radicchio mix, and pesto aioli	
TRAY OF 12	TARRAGON CHICKEN SALAD
	Grilled chicken, red and green grapes, almonds, cranberries and
TRAYS	tarragon dressing
IIIAIU	Serves 10-12\$42
CHARCUTERIE TRAY	•
Includes salami, prosciutto, mortadella, European cheeses, olives,	
pistachios, & dried apricots. Served with fig jam, crostinis & crackers	
14 x 14 tray (Serves up to 15)\$125°°	
14 A 14 IRAI (SEKVES UP 10 15)	
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 and sage deroy, pepper jack, navarit, and mustard seed die, served	
12 x 12 tray (Serves up to 15)	
MEDITERRANEAN TRAY	
Includes caprese skewers, prosciutto de Parma, mozzarella cheese,	
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kalamata olives, artichoke hearts, roasted vegetables, pita triangles and

BEVERAGES

ALCOHOL PACKAGES

*All alcohol onsite must be provided through Jay's Catering, and quantities are limited for liability purposes. Please note that additional non-approved alcohol will be removed from the suite and returned upon event end. Jay's Catering Bar Policy applies to all suite alcohol as well. One package per suite.

HOUSE PROSECCO

750 ML BOTTLE\$30.00

BUBBLES: \$175

6 bottles of House Prosecco

SOFT: \$150

One case of beer (from our inhouse selections, including craft & White Claw offerings)

Plus 2 bottles of House Prosecco

PREMIUM: \$200

One bottle of liquor (choice of: Tito's Vodka, Patron Silver Tequila, Jameson Irish Whiskey, Jack Daniels Whiskey, or Maker's Mark Bourbon)

Plus your choice of one case of beer (from our inhouse selections, including craft and White Claw offerings) OR 2 bottles of House Prosecco and 12 individual mixer cans (choice of: club soda, tonic water, sweet and sour, cranberry juice, orange juice, Coke, Diet Coke, 7Up)

NON-ALCOHOLIC

ASSORTED SODAS

 Diet & regular

 12 0Z CANS
 \$1.50 EACH

 ARROWHEAD WATER

 16.9 0Z
 \$1.50 EACH

 PERRIER SPARKLING WATER

 200 ML
 \$2.25 EACH

 PURE LEAF UNSWEETENED ICED TEA

 18.5 0Z BOTTLE
 \$2.50 EACH

 TROPICANA OJ OR CRANBERRY JUICE

10 OZ BOTTLE\$2.75 EACH