

THE FULL MENU 2026



JAYS CATERING CO.



CONTACT US AT:
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JAYSCATERING.COM & ELLIES-
TABLE.COM

JANUARY 2026



Founded in 2016 our flagship location,
Ellie's Table Egan House in San Juan Capistrano

FROM OUR FAMILY TO YOURS

Since 1967, and even before then, **Jay & Eleanor Mastroianni** loved hosting friends and family for large events like elegant dinner parties, intimate backyard picnics, holiday gatherings, and more which kick-started their **Jay's Catering and Ellie's Table** journey. From beginning as a milkman to becoming known as one of Orange County's premier caterers, Jay did not flourish alone. Jay employed his family's help from developing recipes to marketing the business. He persuaded Eleanor to join in and trade her nursing cap for a chef's hat. Eleanor conceptualized and brought to life the first Jay's Catering menu that included dishes rooted in Italian family tradition after leaving her beloved job as a registered nurse. The husband and wife duo shared a passion for people and were blessed with impeccable culinary talents that they shared over 50 years ago, and we still share today



CELEBRATING
50
YEARS IN BUSINESS.



Our SANDWICHES, SALADS & MORE MENU

PICK AND CHOOSE YOUR FAVORITE ITEMS FROM OUR SANDWICHES, SALADS AND MORE MENU. FROM OUR FAMOUS PALM SANDWICHES TO SALADS AND TRAYS, CRAFT A PERSONALIZED MENU THAT YOU AND YOUR GUESTS WILL LOVE.

Our

SANDWICHES, SALADS & MORE MENU

A LA CARTE SANDWICHES

JAY'S FAMOUS PALM SANDWICHES

TURKEY & HAM

TRAY OF 12	\$46 ⁰⁰
TRAY OF 16	\$57 ⁰⁰
TRAY OF 20	\$68 ⁰⁰
TRAY OF 45 HAM	\$140 ⁰⁰
TRAY OF 45 TURKEY	\$146 ⁰⁰

ROAST BEEF

TRAY OF 12	\$50 ⁰⁰
TRAY OF 16	\$64 ⁰⁰

EGG SALAD OR TUNA SALAD PALM SANDWICHES

TRAY OF 8	\$32 ⁰⁰
TRAY OF 12	\$47 ⁰⁰
TRAY OF 16	\$62 ⁰⁰

VEGETARIAN PALM SANDWICHES

TRAY OF 8	\$34 ⁰⁰
TRAY OF 12	\$50 ⁰⁰
TRAY OF 20	\$80 ⁰⁰

TARRAGON CHICKEN SALAD PALM SANDWICHES

TRAY OF 8	\$43 ⁰⁰
TRAY OF 12	\$64 ⁰⁰

MINI PALM SANDWICHES

TRAY OF 15	\$46 ⁰⁰
TRAY OF 30	\$87 ⁰⁰

TURKEY FOCACCIA TRIANGLE SANDWICH

With sun-dried tomato mayo

TRAY OF 12	\$48 ⁰⁰
TRAY OF 24	\$90 ⁰⁰

VEGETARIAN FOCACCIA TRIANGLE SANDWICH

Buffalo mozzarella, tomato, arugula radicchio mix, and pesto aioli

TRAY OF 12	\$51 ⁰⁰
TRAY OF 24	\$96 ⁰⁰

TRAYS

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 ⁰⁰
16 x 16 TRAY (SERVES UP TO 25)	\$175 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

12 x 12 TRAY (SERVES UP TO 15)	\$52 ⁰⁰
16 x 16 TRAY (SERVES UP TO 25)	\$84 ⁰⁰
18x18 TRAY (SERVES UP TO 50)	\$154 ⁰⁰

MEDITERRANEAN TRAY

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

14 x 14 TRAY (SERVES UP TO 15)	\$78 ⁰⁰
16 x 16 TRAY (SERVES UP TO 25)	\$115 ⁰⁰

ANTIPASTO TRAY

Includes salami, prosciutto de Parma, mortadella, capicola, provolone, fontina, mozzarella, pepperoncinis, artichokes, grilled red peppers and kalamata olives

14 x 14 TRAY (SERVES UP TO 15)	\$78 ⁰⁰
16 x 16 TRAY (SERVES UP TO 25)	\$115 ⁰⁰

FRESH VEGETABLE TRAY

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

12 x 12 TRAY (SERVES UP TO 15)	\$42 ⁰⁰
14 x 14 TRAY (SERVES UP TO 25)	\$66 ⁰⁰
16 x 16 TRAY (SERVES UP TO 50)	\$115 ⁰⁰

GRILLED MARINATED VEGETABLE TRAY

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

12 x 12 TRAY (SERVES UP TO 15)	\$48 ⁰⁰
16 x 16 TRAY (SERVES UP TO 25)	\$75 ⁰⁰

SEASONAL FRESH FRUIT PLATTERS

Curated assortment of the season's best fruit

12 x 12 TRAY (SERVES UP TO 12)	\$48 ⁰⁰
14 x 14 TRAY (SERVES UP TO 25)	\$90 ⁰⁰
16 x 16 TRAY (SERVES UP TO 40)	\$130 ⁰⁰

Our SANDWICHES, SALADS & MORE MENU

GREEN SALADS

PEAR SALAD

Romaine and wild field greens with sliced pears, dried cranberries, Stilton cheese & walnuts. Served with a pear vinaigrette.

SERVES UP TO 12\$57.00

SERVES UP TO 25\$93.00

TANGERINE AND PECAN SALAD

Goat cheese, pecans, tangerines, cranberries, mixed greens, and agave vinaigrette

SERVES UP TO 12\$57.00

SERVES UP TO 25\$93.00

ENSALADA LAS MESAS

Frisee and baby arugula, baby radish, red onion, paprika candied pepitas, sharp cotija cheese, and grape tomatoes. Served with our blue agave lime dressing.

SERVES UP TO 12\$57.00

SERVES UP TO 25\$93.00

ROASTED GOLDEN BEET SALAD

With hazelnuts, scallions, chicory, fresh picked herbs, shaved aged goat cheese, and a fresh lemon garlic vinaigrette

SERVES UP TO 12\$57.00

SERVES UP TO 25\$93.00

MIXED GREEN SALAD

Romaine with cherry tomatoes, olives, and cucumbers. Served with ranch dressing or balsamic vinaigrette

SERVES UP TO 12\$48.00

SERVES UP TO 25\$87.00

CAESAR SALAD

Romaine lettuce, parmesan cheese, fresh garlic croutons and Caesar dressing,

SERVES UP TO 12\$48.00

SERVES UP TO 25\$87.00

ASIAN KALE SALAD

Kale, carrots, green apples, tangerines, radish sprouts, toasted sliced almonds, and agave vinaigrette

SERVES UP TO 12\$57.00

SERVES UP TO 25\$93.00

COMPOSED SALADS

ELLIE'S POTATO SALAD

Potatoes, hard-boiled eggs, sweet relish, mayo, & mustard

SERVES 15 TO 20\$41.00

GREEK QUINOA SALAD

Quinoa with tomatoes, cucumber, olives and feta cheese

SERVES 15 TO 20\$56.00

BROCCOLI BACON SALAD

Broccoli, bacon, sunflower seeds, golden raisins and mayo dressing

SERVES 15 TO 20\$60.00

THAI NOODLE SALAD

Chow Mein Noodles, julienne veggies, peanuts, and peanut dressing

SERVES 15 TO 20\$45.00

PANINI PASTA SALAD

Penne pasta, sun-dried tomatoes, feta, and fresh basil

SERVES 15 TO 20\$44.00

ELLIE'S PASTA SALAD

Penne pasta, red onion, feta, salami, peppadews, basil, red wine vinaigrette

SERVES 15 TO 20\$56.00

SUMMER IN TUSCANY PASTA SALAD

Grilled kale, red peppers, sun-dried tomatoes, pine nuts, fresh basil and mozzarella

SERVES 15 TO 20\$52.00

AGAVE FRUIT SALAD

Diced cantaloupe, honeydew, pineapple, grapes, and blueberries.

Tossed with agave nectar

SERVES 15 TO 20\$56.00

TARRAGON CHICKEN SALAD

Grilled chicken, red and green grapes, almonds, cranberries and tarragon dressing

SERVES 12 TO 15\$84.00

Our SANDWICH BUFFETS

DELUXE COLD BUFFET

Our Cold Buffet Menu with Gourmet Options.

CHOOSE THREE DELUXE GOURMET SANDWICHES OR WRAPS.

HAM AND SWISS

Honey ham and Swiss with lettuce, tomatoes, mayo and honey dijon mustard on fresh baked hoagie

ROAST BEEF AND CHEDDAR

Roast beef and cheddar with lettuce, tomatoes, crispy onions, and creamy horseradish on fresh baked hoagie

TURKEY, AVOCADO & SWISS

Roasted turkey, sliced avocado, and Swiss cheese with lettuce, tomato and Dijon mustard on fresh baked cheese roll

GRILLED CHICKEN, BACON & AVOCADO

Marinated sliced chicken breast, crisp bacon, sliced avocado, provolone cheese, lettuce, & tomato with Dijon mustard on a large cheese roll

TURKEY FOCACCIA

Homemade focaccia stuffed with thinly sliced turkey breast and sun-dried tomato mayo

BBQ CHICKEN

Sliced smoked BBQ chicken breast, cabbage slaw, crispy onions and mayo on fresh baked brioche

PESTO CHICKEN ON FOCACCIA

Marinated sliced grilled chicken breast with provolone cheese, sun-dried tomatoes and pesto cream cheese spread on homemade focaccia

VEGAN PORTOBELLO MUSHROOM

Balsamic marinated portobello mushrooms, roasted red peppers, spinach, daikon sprouts, and olive tapenade on homemade focaccia. Served with a side of Argentinean chimichurri

RANCH CHICKEN WRAP

Grilled chicken, chopped red onion, tomato, shredded lettuce, jack and cheddar cheeses, wrapped in a flour tortilla and a side of ranch dressing

CHICKEN, BACON & GORGONZOLA WRAP

Grilled chicken breast, bacon crumbles, Gorgonzola cheese, crisp apple slices, shredded lettuce in a flour tortilla and a side of zesty raspberry chipotle spread

CHICKEN CAESAR SALAD WRAP

Grilled chicken, grated parmesan cheese, julienne romaine lettuce in a flour tortilla and a side of our homemade Caesar dressing

SOUTHWEST CHICKEN WRAP

Grilled chicken, pepper jack cheese, avocado, red onion, lettuce, tomato, in a flour tortilla and a side of cilantro pepita dressing

CABO CHICKEN WRAP

Grilled chicken, black beans, pico de gallo, avocado, shredded lettuce wrapped in a flour tortilla and a side of secret Cabo dressing

GRILLED VEGGIE WRAP

Roasted red peppers, eggplant, zucchini, carrots, spinach, daikon sprouts, poblano hummus spread in a flour tortilla and a side of balsamic reduction.

CHOOSE 2 COMPOSED SALADS

THAI NOODLE SALAD

PANINI PASTA SALAD

GREEK QUINOA SALAD

AGAVE FRUIT SALAD

LOADED POTATO SALAD

BROCCOLI BACON SALAD

ELOTE CORN SALAD

CHOOSE ONE GREEN SALAD

MIXED GREEN SALAD

CAESAR SALAD

MEXICAN CAESAR SALAD

PEAR AND WALNUT SALAD

TANGERINE AND PECAN SALAD

WILD CHERRY SALAD

30+^{\$24.00}/PERSON

100+^{\$21.00}/PERSON

*gluten free options available

Our
TEA MENU
Minimum 25 Guests

OPTION #1

Choice of two Tea Sandwiches below

BLUEBERRY SCONES

with herbed butter, fig jam, or lemon curd

FRESH FRUIT

DEVILED EGGS

CAPRESE SKEWERS

PEAR AND GOAT CHEESE TARTS

\$22 PER PERSON

OPTION # 2

Choice of two Tea Sandwiches below

BLUEBERRY SCONES

with herbed butter, fig jam, or lemon curd

MINI QUICHE SQUARES

choice of Lorraine, Chile Relleno, or Vegetarian

FRESH FRUIT

FRENCH APPLE TARTS

LEMON CURD TARTS

FRENCH MACARONS

\$26 PER PERSON

OPTION # 3

Choice of two Tea Sandwiches below

BLUEBERRY SCONES

with herbed butter, fig jam, or lemon curd

FRESH FRUIT

DEVILED EGGS

CAPRESE SKEWERS

PEAR AND GOAT CHEESE TARTS

FRENCH APPLE TARTS

LEMON CURD TARTS

FRENCH MACARONS

\$32 PER PERSON

TEA SANDWICHES - CHOOSE TWO

Egg Salad Tea Puff - Cashew Chicken Salad Tea Puff - Tuna Salad on Squaw - Turkey & Cranberry Cream Cheese on Squaw - Turkey on Focaccia with Sun-Dried Tomato - Tomato, Mozzarella & Pesto on Focaccia - Cucumber & Cream Cheese on White - Prosciutto, Apple & Arugula on White - Roast Beef with Horseradish Aioli on White

IMPRESS A CLIENT OR LEAVE GUESTS SPEECHLESS WHEN THEY'RE PRESENTED WITH OUR ELEGANTLY PREPARED CHAMBRE MENUS. THESE MENUS ARE SERVED AT AMBIENT TEMPERATURE AND USE THE HIGHEST QUALITY AND FRESHEST INGREDIENTS CREATING A TRUE FEAST FOR THE EYES. EACH EXQUISITE OFFERING IS PERFECT FOR HOME OR CORPORATE GATHERINGS AND WILL LEAVE EVERYONE AMAZED. DISPLAY A SPREAD OF PLATTERS AND TRAYS WITH OUR QUINTESSENTIAL CHAMBRE MENU OR RECEIVE OUR CUISINE BEAUTIFULLY BOXED WITH OUR CHAMBRE BOXED LUNCH OPTION.



Our QUINTESSENTIAL CHAMBRE MENU

ENTRÉES

LEMON AND THYME CHICKEN

Citrus marinated chicken breast with lemon and thyme glaze

CHICKEN SONOMA

French chicken breast stuffed with wild rice, apricots, almonds and white balsamic glaze

GREEN GODDESS CHICKEN

French chicken breast stuffed with quinoa, spinach and chives. Topped with green goddess dressing

ADD 2ND ENTREE

CHIPOTLE RUBBED FLAT IRON STEAK +\$17.00

Served with avocado, roasted corn and lime relish

HERB CRUSTED FLAT IRON STEAK +\$17.00

Served with Argentinean chimichurri or bourbon horseradish

SIDES

CHOOSE TWO

ROASTED FINGERLING POTATO SALAD

Fingerling potatoes tossed with bacon, parmesan, and fresh chive

POTATO GRATIN STACKS + \$2.00

Thinly sliced roasted potatoes stacked with fresh thyme and havarti cheese

SUMMER IN TUSCANY PASTA SALAD

Grilled kale, red peppers, sun-dried tomatoes, pine nuts, fresh basil and mozzarella

BASMATI RICE SALAD

Basmati rice with fresh mint, cranberries, pine nuts and lemon zest

OVEN ROASTED CARROTS

Topped with goat cheese, pine nuts and balsamic reduction

GRILLED ASPARAGUS

Topped with cherry tomato bruschetta and parmesan

GRILLED BROCCOLINI

Tossed with lemon zest and toasted almonds

TUSCAN ARTICHOKE

Marinated artichokes, roasted red peppers, chickpeas, cherry tomatoes and Meyer lemon vinaigrette

12+\$22.00

Includes: Fresh Baked Rosemary Focaccia

AL LA CARTE PLATTERSMarket Price

MESQUITE SMOKED SALMON FILET

Served with tomato bruschetta relish and fig balsamic glaze

ANCHO CRUSTED SALMON FILET

Lightly crusted Atlantic salmon filet served with a yellow pepper sauce

*SESAME CRUSTED SEARED AHI

Seared and served with mango papaya salsa and wasabi aioli

PAIR IT WITH THE PERFECT SALAD

ENSALADA LAS MESAS

Frisee and baby arugula, baby radish, red onion, paprika candied pepitas, sharp cotija cheese, and grape tomatoes. Served with our blue agave lime dressing.

SERVES UP TO 25\$93.00

ROASTED GOLDEN BEET SALAD

With hazelnuts, scallions, chicory, fresh picked herbs, shaved aged goat cheese, and a fresh lemon garlic vinaigrette

SERVES UP TO 25\$93.00

PEAR SALAD

Romaine and wild field greens with sliced pears, dried cranberries, Stilton cheese & walnuts. Served with a pear vinaigrette.

SERVES UP TO 25\$93.00

TANGERINE AND PECAN SALAD

Goat cheese, pecans, tangerines, cranberries, mixed greens, agave vinaigrette

SERVES UP TO 25\$93.00

Our QUINTESSENTIAL CHAMBRE BOXED LUNCH MENU

LEMON AND THYME CHICKEN

Citrus marinated chicken breast with lemon and thyme glaze

SUMMER IN TUSCANY PASTA SALAD

Grilled kale, red peppers, sun-dried tomatoes, pine nuts and lemon zest

TANGERINE AND PECAN SALAD

Goat cheese, pecans, tangerines, cranberries, mixed greens, and agave vinaigrette

CHOCOLATE RASPBERRY DECADENCE CAKE

EACH \$25.00

Minimum of 5 each type. Minimum of 10 total.

CHICKEN SONOMA

French chicken breast stuffed with wild rice, apricots, almonds and white balsamic glaze

ROASTED FINGERLING POTATO SALAD

Fingerling potatoes tossed with bacon, parmesan, and fresh chive

OVEN ROASTED HEIRLOOM CARROTS

Rainbow carrots topped with goat cheese, pine nuts and balsamic reduction

BLUEBERRY CHEESECAKE

EACH \$27.00

Minimum of 5 each type. Minimum of 10 total.

MESQUITE SMOKED SALMON FILET

Served with tomato bruschetta relish and fig balsamic glaze

BASMATI RICE SALAD

Basmati rice with fresh mint, cranberries, pine nuts and lemon zest

GRILLED BROCCOLINI

Tossed with lemon zest and toasted almonds

GOURMET LEMON BAR

EACH \$29.00

Minimum of 5 each type. Minimum of 10 total.

CHIPOTLE RUBBED FLAT IRON STEAK

Served with Avocado, Roasted Corn and Lime Relish

POTATO GRATIN STACKS

Thinly sliced roasted potatoes stacked with thyme and havarti cheese

ENSALADA LAS MESAS

Frisee and baby arugula, baby radish, red onion, paprika candied pepitas, sharp cotija cheese, grape tomatoes, and blue agave lime dressing

CHOCOLATE RASPBERRY DECADENCE CAKE

EACH \$36.00

Minimum of 5 each type. Minimum of 10 total.

SESAME CRUSTED SEARED *AHI TUNA

Seared and served with mango papaya salsa and wasabi aioli

BASMATI RICE SALAD

Basmati rice with fresh mint, cranberries, pine nuts and lemon zest

GRILLED ASPARAGUS

Topped with cherry tomato bruschetta and parmesan

GOURMET LEMON BAR

EACH \$36.00

Minimum of 5 each type. Minimum of 10 total.

VEGETARIAN

SUMMER IN TUSCANY PASTA SALAD

Grilled kale, red peppers, sun-dried tomatoes, pine nuts and lemon zest

GRILLED BROCCOLINI

Tossed with lemon zest and toasted almonds

TANGERINE AND PECAN SALAD

Goat cheese, pecans, tangerines, cranberries, mixed greens, and agave vinaigrette

BLUEBERRY CHEESECAKE

EACH..... \$23.00

Minimum of 5 each type. Minimum of 10 total.



Our TRADITIONAL BOX LUNCH MENU

THE ASSOCIATE #1

TURKEY & HAM ON CHEESE TOPPED ROLLS

A classic sandwich on Jay's Signature Cheese Rolls! One thinly sliced turkey and one honey ham sandwich, both with a light mayo spread. Served with potato salad, fresh fruit & dessert.

EACH.....	\$14. ⁵⁰
10+.....	\$13. ⁵⁰
50+.....	\$12. ⁵⁰

THE ASSOCIATE #2 (VEGETARIAN)

VEGETARIAN ON CHEESE TOPPED PALM ROLLS

Two of Jay's Signature Cheese Rolls layered with mixed greens, provolone cheese, tomato, cucumber, red onion, yellow peppers, artichoke and avocado. Served with potato salad, fresh fruit & dessert.

EACH.....	\$15. ⁵⁰
10+.....	\$14. ⁵⁰

THE COLLEAGUE

TURKEY, AVOCADO & SWISS ON A LARGE CHEESE ROLL

Roasted turkey, sliced avocado, and Swiss cheese with lettuce, tomato and dijon mustard on fresh baked cheese roll. Served with potato salad, fresh fruit & dessert.

EACH.....	\$17. ⁵⁰
10+.....	\$16. ⁰⁰

THE PRESIDENT

ROAST BEEF & CHEDDAR HERO

Roast beef and cheddar with lettuce, tomatoes, crispy onions, and creamy horseradish on fresh baked hoagie. potato salad, fresh fruit & dessert.

EACH.....	\$16. ⁵⁰
10+.....	\$15. ⁰⁰

THE CLASSIC

HONEY HAM & SWISS ON HOAGIE

Honey ham and Swiss with lettuce, tomatoes, mayo and honey dijon mustard on fresh baked hoagie. Served with potato salad, fresh fruit & dessert.

EACH.....	\$16. ⁰⁰
10+.....	\$14. ⁵⁰

THE DIRECTOR (VEGAN)

PORTOBELLO MUSHROOM ON FOCACCIA

Balsamic marinated portobello mushrooms, roasted red peppers, spinach, daikon sprouts, olive tapanade and Argentinian chimichurri on focaccia. Served with fresh fruit.

EACH.....	\$17. ⁰⁰
10+.....	\$16. ⁰⁰

THE SOCIAL

TURKEY BREAST ON FOCACCIA

Two focaccia sandwiches stuffed with thinly sliced turkey breast and sun-dried tomato mayo. Served with potato salad, fresh fruit & dessert.

EACH.....	\$16. ⁵⁰
10+.....	\$15. ⁰⁰

THE BIG DEAL

PESTO CHICKEN ON FOCACCIA

Marinated sliced grilled chicken breast with provolone cheese, sundried tomatoes and pesto cream cheese spread on homemade focaccia. Served with potato salad, fresh fruit & dessert.

EACH.....	\$17. ⁰⁰
10+.....	\$15. ⁵⁰

THE GENERAL MANAGER

BBQ CHICKEN ON BRIOCHE

Sliced smoked BBQ chicken breast, cabbage slaw, crispy onions and mayo on fresh baked brioche Served with potato salad, fresh fruit & dessert.

EACH.....	\$16. ⁰⁰
10+.....	\$14. ⁵⁰

WRAPS

(SUBSTITUTE FLOUR TORTILLA FOR GLUTEN FREE WRAP+ \$3.⁰⁰)

THE SUPERVISOR

CHICKEN CAESAR SALAD WRAP

Grilled chicken, grated parmesan cheese, julienne romaine lettuce in a flour tortilla and a side of our homemade Caesar dressing. Served with panini pasta salad & dessert.

EACH.....	\$15. ⁰⁰
10+.....	\$13. ⁵⁰

THE FREELANCER

CABO CHICKEN WRAP

Grilled chicken, black beans, pico de gallo, avocado, shredded lettuce wrapped in a flour tortilla and a side of secret Cabo dressing. Served with panini pasta salad & dessert.

EACH.....	\$17. ⁰⁰
10+.....	\$15. ⁵⁰

Our TRADITIONAL BOX LUNCH MENU

THE PLANNER

SOUTHWEST CHICKEN WRAP

Grilled chicken, pepper jack cheese, avocado, red onion, lettuce, tomato, in a flour tortilla and a side of cilantro pepita dressing. Served with panini pasta salad & dessert.

EACH.....\$17.00
10+.....\$15.50

THE HIGH ROLLER

LOMO SALTADO STEAK WRAP

Strips of grilled flat iron steak, seared tomato, seared red onion, seared red bell pepper, cotija cheese and lettuce in a flour tortilla with a side of aji verde dressing. Served with panini pasta salad & dessert.

EACH.....\$19.00
10+.....\$17.50

THE REPORT II (VEGAN)

GRILLED VEGGIE WRAP

Roasted red peppers, eggplant, zucchini, carrots, spinach, daikon sprouts, poblano hummus spread in a flour tortilla and a side of balsamic reduction. Served with fresh fruit.

EACH.....\$16.50
10+.....\$15.00

BOXED SALADS

GLUTEN FREE OPTION (SUB ROLL FOR FRUIT).....+ \$3.00

THE CLIENT

CHICKEN CAESAR SALAD

Romaine lettuce, parmesan cheese, fresh garlic croutons and Caesar dressing, topped with grilled chicken breast. Served with a fresh baked cheese roll.

EACH.....\$16.50
10+.....\$15.00

THE CEO

CHINESE CHICKEN SALAD

Sliced chicken breast with toasted almonds, Chinese crunchy noodles, and mandarin oranges on a bed of shredded cabbage, green & red peppers, green onion and carrots with a light sesame dressing. Served with a fresh baked cheese roll.

EACH.....\$17.50
10+.....\$15.50

THE SYSTEM

GRILLED CHICKEN & PEAR SALAD

Grilled chicken breast on a bed of romaine & wild field greens, served with pear slices, dried cranberries, candied walnuts, stilton cheese & a pear vinaigrette dressing. Served with a fresh baked cheese roll.

EACH.....\$17.50
10+.....\$16.00

THE MORTGAGE

SANTA FE SALAD

Tequila lime marinated chicken, chopped lettuce, roasted corn, black beans, diced tomatoes, tortilla strips, shredded pepper jack cheese and a side of seasoned ranch dressing. Served with a fresh baked cheese roll.

EACH.....\$17.50
10+.....\$16.00

THE DESIGNER (VEGETARIAN)

TANGERINE AND PECAN SALAD

Mixed greens, goat cheese, pecans, tangerines, cranberries, and agave Dijon vinaigrette. Served with a fresh baked cheese roll.

EACH.....\$16.00
10+.....\$14.50

THE BROKER (VEGETARIAN)

BBQ CHOPPED SALAD

Chopped lettuce with black beans, corn, jicama, cilantro, tomatoes and scallions. Topped with Monterey jack and cheddar cheese with a chipotle ranch dressing. Served with a fresh baked cheese roll.

EACH.....\$16.00
10+.....\$14.50

THE DEVELOPER (VEGAN)

VEGAN POWER QUINOA SALAD

Mediterranean quinoa salad with cucumber, tomatoes, olives and artichoke hearts. Served with seasoned chickpeas, poblano hummus and ciabatta triangles.

EACH.....\$16.50
10+.....\$15.00



Our SIGNATURE BUFFETS

AVAILABLE 7 DAYS A WEEK AND PERFECT FOR LUNCH OR DINNER, OUR SIGNATURE BUFFETS OFFER EXTENSIVE CULINARY OFFERINGS TO MEET THE NEEDS OF ANY EVENT. FROM REGIONAL TO INTERNATIONAL, THERE IS TRULY SOMETHING FOR EVERYONE. OUR SIGNATURE BUFFETS ALSO GIVE YOU THE ABILITY TO ADD ADDITIONAL ITEMS AND CUSTOMIZE YOUR OWN MENU WITH A LA CARTE ENTREES, SIDES, SALADS, AND DESSERTS. EXCELLENT FOR THE OFFICE, HOME GATHERINGS. AND CELEBRATIONS.

Our SIGNATURE BUFFETS

ZUCCHINI LIME CHICKEN

Chicken breast stuffed with zucchini, bread stuffing with a lime chardonnay sauce. Served with basmati rice, fresh vegetables, and fresh baked cheese rolls.

12+	\$24. ⁰⁰
30+	\$22. ⁰⁰

CHICKEN VERONIQUE

Boneless chicken breast with a champagne cream sauce & grape garnish. Served with rice pilaf, fresh vegetables, and fresh baked cheese rolls.

12+	\$23. ⁰⁰
30+	\$21. ⁰⁰

CHICKEN MARSALA

Chicken breast with mushrooms & marsala wine sauce. Served with mashed potatoes, fresh vegetables, and fresh baked cheese rolls.

12+	\$23. ⁰⁰
30+	\$21. ⁰⁰

TEQUILA LIME CHICKEN

Grilled chicken breast in a tequila-lime marinade with cilantro sauce. Served with Spanish rice, fresh vegetables, and chips & salsa.

12+	\$23. ⁰⁰
30+	\$21. ⁰⁰

CHICKEN PICCATA

Sautéed chicken breast in a lemon, caper sauce. Served with noodles tossed in olive oil and fresh herbs, fresh vegetables, and fresh baked rosemary focaccia.

12+	\$23. ⁰⁰
30+	\$21. ⁰⁰

CHICKEN PARMIGIANA

Classic parmigiana with marinara & melted mozzarella cheese. Served with spaghetti noodles, fresh vegetables, and fresh baked rosemary focaccia.

12+	\$24. ⁰⁰
30+	\$22. ⁰⁰

SOUTHWEST CHICKEN

Chicken breast filled with pepper jack cheese stuffing in a cilantro tomatillo sauce. Served with Spanish rice, pinto beans, and chips & salsa.

12+	\$24. ⁰⁰
30+	\$22. ⁰⁰

BAJA CHICKEN

Grilled chicken breast with a creamy chipotle sauce and topped with pico de gallo. Served with rice, black beans, and chips & salsa.

12+	\$23. ⁰⁰
30+	\$21. ⁰⁰

COUNTRY STUFFED CHICKEN

Chicken breast stuffed with cornbread, apricots, dates and cranberries with natural chicken gravy. Served with mashed potatoes, fresh vegetables, and fresh baked cheese rolls.

12+	\$24. ⁰⁰
30+	\$22. ⁰⁰

LEMON AND THYME CHICKEN

Grilled chicken breast, grilled and glazed with lemon and thyme. Served with fingerling potatoes, fresh vegetables, and fresh baked cheese rolls.

12+	\$23. ⁰⁰
30+	\$21. ⁰⁰

UPGRADE TO A FRENCHED CHICKEN BREAST+ \$3.⁰⁰ PER PERSON

SANTORINI CHICKEN

Grilled chicken breast grilled with lemon herb seasoning. Garnished with artichoke hearts, mushrooms, red bell peppers & shredded fresh basil. Served with fresh vegetables, rice pilaf & and fresh baked cheese rolls.

12+	\$25. ⁰⁰
30+	\$23. ⁰⁰

UPGRADE TO A FRENCHED CHICKEN BREAST+ \$3.⁰⁰ PER PERSON

CHICKEN SONOMA

Frenched chicken breast filled with wild rice, apricots, almonds and white balsamic glaze. Served with fresh vegetables, mashed potatoes & and fresh baked cheese rolls.

12+	\$27. ⁰⁰
30+	\$25. ⁰⁰

GRILLED GREEK CHICKEN KABOBS

Grilled chicken kabobs in a Greek lemon sauce. Served with orzo, Greek salad, pita bread and tzatzki.

12+	\$23. ⁰⁰
30+	\$21. ⁰⁰

CHICKEN DIJON

Chicken breast stuffed with sweet-sautéed leeks, mushrooms, and cream cheese, with a tangy creamy Dijonnaise sauce. Served with mashed potatoes, julienne vegetables, and cheese rolls.

12+	\$24. ⁰⁰
30+	\$22. ⁰⁰

Our SIGNATURE BUFFETS

DELUXE PASTA BUFFET

CHOICE OF

CHICKEN ROTOLO BOLZANO
VEGETARIAN ROTOLO BOLZANO
TORTELLINI WITH CREAMY PESTO
CHICKEN RIGATONI
PENNE ALLA CHECCA
STUFFED PASTA SHELLS
FETTUCCHINE ALFREDO

Served with fresh vegetables, Caesar salad, and fresh baked rosemary focaccia

ONE SELECTION

12+ \$19.00
30+ \$18.00

TWO SELECTIONS:

12+ \$23.00
30+ \$22.00

POTATO & CHILI BAR

Baked or mashed potatoes with bacon crumbles, jack & cheddar cheeses, sour cream, broccoli, and green onion tops. Served with choice of meat or vegetarian chili, corn bread & butter.

12+ \$20.00
30+ \$18.00

BUILD AN ITALIAN HOAGIE

Choose either homemade meatballs or grilled Italian sausages. Accompanied with grilled peppers & onions, sliced provolone cheese, and hoagie rolls. Served with panini pasta salad.

12+ \$19.00
30+ \$17.00

TOFU PICATTA (VEGAN)

Sautéed with shallots, mushrooms, capers, lemon juice and white wine. Served with brown rice & julienne vegetables & fresh baked rosemary focaccia.

12+ \$20.00
30+ \$18.00

KALUA ROASTED PULLED PORK

Slow roasted pork with tangy BBQ sauce and hoagie rolls. Served with potato salad & agave fruit salad.

12+ \$20.00
30+ \$18.00

PORK STIR FRY

Sliced pork with mushrooms, zucchini & cabbage. Served with your choice of chow mein or steamed rice, and fresh vegetables.

12+ \$19.00
30+ \$17.00

TERIYAKI CHICKEN BROCHETTES

Chicken brochettes with a tangy teriyaki glaze or gluten-free sweet-and-sour sauce. Served with almond rice pilaf, fresh vegetables, and fresh baked cheese rolls.

12+ \$22.00
30+ \$20.00

SWEET & SOUR CHICKEN

Sweet and sour glazed chicken. Served with your choice of steamed rice or chow mein, and vegetable stir fry.

12+ \$19.00
30+ \$17.00

BULGOGI BEEF

Marinated sirloin beef. Served with your choice of steamed rice or chow mein, and vegetable stir fry

12+ \$27.00
30+ \$25.00

BBQ CHICKEN

BBQ chicken thighs with tangy BBQ sauce. Served with baked beans, mac n cheese, and fresh baked cheese rolls.

12+ \$19.00
30+ \$17.00

ADD A SALAD

BBQ CHOPPED SALAD

Chopped romaine lettuce with black beans, corn, jicama, cilantro, tomatoes, scallions, monterey jack and cheddar cheese. Served with a chipotle ranch dressing

SERVES UP TO 12 \$66.00
SERVES UP TO 25 \$125.00

Our

SIGNATURE BUFFETS

TRI-TIP

Whole garlic and herb crusted tri-tip with homemade Argentinian chimichurri. Served with red roasted garlic potatoes, julienne vegetables, and fresh cheese rolls.

30+ \$27.00

TRI-TIP & CHICKEN

Your choice of chicken with Tri-Tip. Served with red roasted garlic potatoes, fresh vegetables, Argentinian chimichurri, and fresh baked cheese rolls.

30+ \$32.00

CABERNET BRAISED SHORT RIBS

Beef Short Ribs braised slowly in red wine and demi-glaze with aromatics. Served with garlic mashed potatoes, fresh vegetables, and fresh baked cheese rolls.

12+ \$32.00
30+ \$29.00

16 HOUR BEEF BRISKET

16 hour smoked hickory brisket of beef with Jack Daniel's sauce or homemade BBQ Sauce. Served with mashed potatoes, steamed vegetables, and fresh baked cheese rolls.

30+ \$24.00

JAY'S FAMOUS POT ROAST

Slow-cooked pot roast. Served with mashed potatoes, fresh vegetables, and fresh baked cheese rolls.

12+ \$24.00
30+ \$22.00

TURKEY WITH STUFFING

White & Dark Meat Turkey. Served with Cranberry Relish, Applenut, Cornbread, or Sausage Stuffing, Mashed Potatoes, and Cheese Rolls.

12+ \$22.00
30+ \$21.00

TURKEY BREAST WITH STUFFING

Herb Roasted Turkey Breast. Served with Cranberry Relish, Applenut, Cornbread, or Sausage Stuffing, Mashed Potatoes, and Cheese Rolls.

12+ \$25.00
30+ \$23.00

OLD FASHIONED HOLIDAY GLAZED HAM

Old Fashioned Holiday Glazed Ham. Served with Au Gratin Potatoes, Fresh Vegetables, and Cheese Rolls

12+ \$20.00
30+ \$19.00

FLAUTAS

Crispy rolled up flour tortillas filled with cheese and your choice of chicken or beef. Served with white refried beans, Spanish rice, and chips & salsa.

CHICKEN

12+ \$20.00
30+ \$19.00

BEEF

12+ \$23.00
30+ \$22.00

TACO BAR

Pollo asado, al pastor or carnitas with corn tortillas and assorted toppings. Served with spanish rice, black beans, and chips & salsa.

ONE SELECTION

12+ \$23.00
30+ \$21.00

TWO SELECTIONS

12+ \$26.00
30+ \$24.00

TOSTADA BAR

Choice of pollo asado or carnitas. Served with crispy tortilla bowls, Spanish rice, and black beans. Toppings include: shredded lettuce, diced tomatoes, jack and cheddar cheese, homemade salsa and cilantro pepita dressing.

POLLO ASADO OR CARNITAS

30+ \$25.00

POLLO ASADO AND CARNITAS

30+ (2 ENTREES) \$27.00

LUNCH BURRITOS

POLLO ASADO BURRITO

With refried white beans, Spanish rice and jack & cheddar cheese. Served with salsa verde

8 PACK \$70.00
16 PACK \$135.00

AL PASTOR BURRITO

With refried white beans, Spanish rice and jack & cheddar cheese. Served with salsa verde

8 PACK \$78.00
16 PACK \$150.00

BARBOCOA SHREDDED BEEF BURRITO

With refried white beans, Spanish rice and jack & cheddar cheese. Served with salsa verde

8 PACK \$102.00
16 PACK \$200.00



ENTREES, PASTAS & SIDES.
ADD A LA CARTE
TO ANY MENU.

ENTREES, PASTAS, & SIDES

ADD A LA CARTE TO ANY MENU

ENTREES

CENTER CUT FILET MIGNON (WHOLE)

Served with Argentinian chimichurri or bourbon horseradish
5-6 LBS SERVES 15 TO 20 \$410.00

CABERNET BRAISED SHORT RIBS

Braised slowly in red wine and demi-glace with aromatics
SERVES 12 \$180.00

WHOLE GARLIC & HERB ROASTED TRI-TIP

Served with Argentinean chimichurri or bourbon horseradish
2 LBS SERVES 6 TO 8 \$95.00

CHICKEN MARSALA, PICCATA, OR VERONIQUE

12 PIECE \$160.00

ZUCCHINI LIME OR SOUTHWEST CHICKEN

12 PIECE \$180.00

CHICKEN SONOMA, SANTORINI, OR LEMON & THYME

12 PIECE \$190.00

PASTA

VEGETARIAN OR CHICKEN ROTOLO

20 PCS \$90.00
40 PCS \$170.00

TORTELLINI WITH CREAMY PESTO

SERVES UP TO 15 \$70.00
SERVES UP TO 32 \$135.00

CHICKEN RIGATONI

SERVES UP TO 25 \$140.00

FETTUCCINE ALFREDO

SERVES UP TO 32 \$128.00

VEGAN PENNE ALLA CHECCA

SERVES UP TO 15 \$70.00
SERVES UP TO 32 \$135.00

CHEDDAR AND HAVARTI MAC N CHEESE

SERVES UP TO 15 \$66.00
SERVES UP TO 32 \$128.00

GORGONZOLA & ASIAGO MAC N CHEESE WITH PANKO

SERVES UP TO 15 \$70.00
SERVES UP TO 32 \$135.00

POTATOES AND RICE

RICE PILAF WITH SLICED ALMONDS AND MUSHROOMS

SERVES 35 TO 40 \$90.00

GOURMET MASHED POTATOES

SERVES 15 TO 20 \$52.00 SERVES 35 TO 40 \$95.00

RED ROASTED GARLIC POTATOES

SERVES 15 TO 20 \$52.00 SERVES 35 TO 40 \$95.00

AU GRATIN POTATOES

SERVES 15 TO 20 \$60.00 SERVES 35 TO 40 \$110.00

VEGETABLES

GREEN BEANS WITH BACON, SHALLOTS & FRESH DILL

SERVES 35 TO 40 \$120.00

GREEN BEANS ALMONDINE

SERVES 15 TO 20 \$52.00 SERVES 35 TO 40 \$95.00

PARMESAN CREAM CORN

SERVES 15 TO 20 \$62.00 SERVES 35 TO 40 \$120.00

ROASTED BRUSSEL SPROUTS WITH BACON

SERVES 15 TO 20 \$68.00 SERVES 35 TO 40 \$130.00

FRESH VEGETABLE MEDLEY

SERVES 15 TO 20 \$52.00 SERVES 35 TO 40 \$95.00

BREAD

FRESH BAKED CHEESE ROLLS

DOZEN \$15.00

VEGAN ROSEMARY FOCACCIA

DOZEN..... \$15.00



Our GRAND DINNER MENU

OUR GRAND DINNER MENU HOUSES A LARGE ARRAY OF CLASSIC CUISINES AND TRADITIONAL FLAVORS THAT ARE SURE TO SATISFY THE PALATES OF YOUR GUESTS. WITH TWO HEARTY ENTREES, TWO FILLING SIDES AND A REFRESHING SALAD, YOU CAN'T GO WRONG IN YOUR SELECTIONS.

Our GRAND DINNER MENU

MAIN ENTRÉES

CHOOSE ONE

ZUCCHINI LIME CHICKEN

Chicken breast stuffed with zucchini & lime bread stuffing with a lime chardonnay sauce

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 cilantro cream sauce

STUFFED CHICKEN VERONIQUE

Chicken breast filled with herb & grape stuffing in champagne cream sauce

CHICKEN DIJON

Chicken breast stuffed with sweet-sautéed leeks, mushrooms, and cream cheese, with a tangy creamy Dijonnaise sauce

CHICKEN SCALLOPINI

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

SANTORINI CHICKEN

Grilled chicken breast with lemon herb seasoning. Garnished with artichoke hearts, sun-dried tomatoes, and capers.

UPGRADE TO A FRENCHED CHICKEN BREAST+ \$2.50 PER PERSON

LEMON AND THYME CHICKEN

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

UPGRADE TO A FRENCHED CHICKEN BREAST+ \$2.50 PER PERSON

GREEN GODDESS CHICKEN

Stuffed with quinoa, basil, spinach, and chives. Topped with our green goddess sauce

UPGRADE TO A FRENCHED CHICKEN BREAST+ \$2.50 PER PERSON

CHICKEN SONOMA +\$2.50

Frenched chicken breast filled with wild rice, apricots, almonds and white balsamic glaze

SECOND ENTREE

CHOOSE ONE

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.

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.

TORTELLINI WITH CREAMY PESTO

Cheese tortellini cooked tossed in our basil pesto cream sauce with parmesan cheese

FETTUCCINE ALFREDO

Fresh fettuccine noodles tossed in a decadent butter and cream sauce and topped with parmesan cheese

CHICKEN RIGATONI

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

STUFFED PASTA SHELLS

Jumbo Shells, stuffed with a blend of ricotta, parmesan cheese & fresh herbs. Baked in marinara and Alfredo sauces.

PENNE ALLA CHECCA

Fresh tomato, garlic, and basil tossed in olive oil with penne pasta

PANKO CRUSTED MAC & CHEESE

Made with jack, asiago & Gorgonzola cheese

TRADITIONAL MAC & CHEESE

Made with mild cheddar and havarti cheese

Our GRAND DINNER MENU

VEGETABLES

CHOOSE ONE

FRESH VEGETABLE MEDLEY

Broccoli, cauliflower, carrots, and zucchini

JULIENNE VEGETABLES

Zucchini, yellow squash and carrots

GLAZED CARROTS

Grand Marnier, cranberries, and orange marmalade reduction

GREEN BEANS ALMONDINE

Sautéed green beans with butter and sliced almonds

BAKED CREAMED CORN

Heavy cream, onions, and fresh corn

GREEN BEANS

Sautéed green beans with bacon, shallots and fresh dill

ROASTED BROCCOLI

Served with pimento butter

ROASTED BRUSSEL SPROUTS (UPGRADE \$2.00)

With applewood smoked bacon

POTATOES & RICE

CHOOSE ONE

RED ROASTED GARLIC POTATOES

Quartered new potatoes with roasted garlic

AU GRATIN POTATOES

Thinly Sliced Russet potatoes with Alfredo sauce and parmesan

GOURMET MASHED POTATOES

Yukon potatoes with butter, garlic and heavy cream

MASHED SWEET POTATOES

FINGERLING POTATOES

Fingerling potatoes with fresh garlic and parsley

RICE PILAF

Traditional rice pilaf with sliced almonds and mushrooms

WILD RICE

Wild rice with dried apricots and pecans

SALADS

CHOOSE ONE

CAESAR SALAD

Crisp romaine, homemade foccacia croutons, and fresh grated parmesan cheese. Served with our creamy Caesar dressing.

MIXED GREEN SALAD

Mixed greens, cucumber, cherry tomatoes, and shredded carrots. Served with ranch dressing and herb vinaigrette.

PEAR SALAD

Mixed greens with sliced Asian pears, aged Stilton cheese, dried cranberries, and candied walnuts. Served with a pear and white balsamic vinaigrette.

TANGERINE & PECAN SALAD

Goat cheese, pecans, tangerines, cranberries, mixed greens, and agave vinaigrette

APPLE & WALNUT SALAD

Romaine and wild field greens with apple, walnuts, cranberries and Stilton cheese. Served with a champagne vinaigrette.

GOLDEN BEET SALAD

Roasted golden beets with hazlenuts, fresh picked herbs, and aged goat cheese. Served with a fresh lemon and garlic vinaigrette.


ENSALADA 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.

SERVED WITH CHEESE ROLLS OR ROSEMARY FOCACCIA

15+ \$38⁰⁰ / PERSON

30+ \$35⁰⁰ / PERSON

A wooden charcuterie board is the centerpiece, featuring a variety of meats, cheeses, and accompaniments. On the left, there are slices of salami. In the center, a wedge of blue cheese is garnished with fresh rosemary. To the right, there are rolled-up slices of prosciutto. The board is also decorated with olives, strawberries, and blackberries. A silver knife with a wooden handle is placed diagonally across the board. In the foreground, a white bowl is filled with golden-brown crostini.

A POPULAR DINNER FAVORITE TO FEED A PLETHORA OF TASTES, OUR DINNER PARTY FEAST BOASTS A DELICIOUS SELECTION OF 9 HOT AND COLD ITEMS TO CHOOSE FROM. EVEN THE PICKIEST OF EATERS WILL BE SATISFIED!

Our DINNER PARTY FEAST MENU

A POPULAR DINNER FAVORITE TO FEED A PLETHORA OF TASTES, OUR DINNER PARTY FEAST BOASTS A DELICIOUS SELECTION OF 8 HOT AND COLD ITEMS TO CHOOSE FROM

HOT - CHOOSE 4

ITALIAN, SWEDISH, OR SWEET & SOUR MEATBALLS

BUFFALO OR TERIYAKI CHICKEN DRUMMETTES

CHICKEN VERONIQUE OR CHICKEN MARSALA TENDERS

GLORIA'S CARAMELIZED MINI FRANKS

CRAB CAKES WITH MANGO PAPAYA SALSA

VEGETARIAN ROTOLO BOLZANO

Jay's Signature pasta dish

DATE RUMAKI WITH TERIYAKI GLAZE

LEMON PARMESAN OR GOAT CHEESE STUFFED
ARTICHOKE HEARTS

CHICKEN OR SAUSAGE STUFFED MUSHROOMS

BEEF OR CHICKEN EMPANADAS

BEEF OR CHICKEN FLAUTAS

SPINACH AND ARTICHOKE DIP

MINI CHICKEN DIJONNAISE CREPES

(On-site cooking required)

FIG, GOAT CHEESE, AND MASCARPONE TART

(On-site cooking required)

MINI BEEF WELLINGTONS WITH BÉARNAISE SAUCE

(On-site cooking required)

MINI CORN DOGS WITH SRIRACHA MUSTARD

(On-site cooking required)

COLD - CHOOSE 4

JAYS FAMOUS MINI PALM SANDWICHES

Stuffed with turkey or ham

TURKEY FOCACCIA TRIANGLES

ARTISAN CHEESE PLATTER WITH CRACKERS

GLAZED PEAR WITH GOAT CHEESE TART

CAPRESE SKEWER WITH PESTO & BASIL

CURRIED MANGO CHICKEN TARTS

THAI CHICKEN OR VEGETABLE SPRING ROLL

with Thai Peanut Sauce.

SESAME SHRIMP & MANGO SPRING ROLL with

Citrus Ginger Sauce

DEVILED EGGS

with paprika and chives

GORGONZOLA & CARAMELIZED ONION BRUSCHETTA

LOADED HUMMUS WITH FRESH PITA

FRESH TORTILLA CHIPS WITH HOMEMADE SALSA

15+\$35.00/ PERSON

A LA CARTE ITEMS

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)\$125.00

16 x 16 TRAY (SERVES UP TO 25)\$175.00

CHILLED SHRIMP COCKTAIL TRAY

Large shrimp with cocktail sauce and lemon wedges

TRAY OF 50\$155.00

TRAY OF 100\$285.00

BAKED PARMESAN CRUSTED CRAB DIP

Served with crostinis and crackers

SERVES UP TO 35\$95.00

SET THE TONE OF YOUR EVENT WITH FLAVORFUL HORS D'OEUVRES. FROM HOT AND COLD OPTIONS TO CULINARY CRAFTED MASTERPIECES, THESE TEMPTING BITE SIZED APPETIZERS PACK A PUNCH AND WILL LEAVE YOUR GUESTS SATISFIED BEFORE THE MAIN MEAL.



Our
HORS D'OEUVRES
MENU

HOT - READY TO SERVE

STUFFED MUSHROOMS chicken, sausage, or crab
35 - \$91.00 / 75 - \$185.00

CHICKEN JALAPENO, BEEF PICADILLO, OR BLACK BEAN & SWEET POTATO EMPANADAS
Cilantro sour cream, avocado crema or creamy chipotle
20 - \$58.00 / 50 - \$140.00

GLORIA'S CARAMELIZED BACON WRAPPED MINI FRANKS 50 - \$112.00 / 100 - \$215.00

PINEAPPLE OR DATE RUMAKI with teriyaki glaze
30 - \$82.00

CRAB CAKES WITH MANGO PAPAYA SALSA
50 - \$142.00

ARTICHOKE HEARTS Lemon parmesan or goat cheese stuffed
40 - \$120.00

MINI CHICKEN DIJONNAISE CRÊPES
30 - \$112.00

ON SITE COOKING REQUIRED

MINI BEEF WELLINGTONS WITH BEARNAISE SAUCE
12 - \$45.00 / 24 - \$88.00 / 50 - \$175.00

FIG, GOAT CHEESE, AND MASCARPONE TART
With pomegranate reduction
12 - \$40.00 / 24 - \$75.00 / 50 - \$150.00

FRIED CHICKEN AND WAFFLE BITES
Buttermilk fried chicken with waffles, maple syrup and pecans
24 - \$88.00 / 50 - \$175.00

MINI CORN DOGS
Served with Gochujang Brown Sugar Ketchup and Sriracha Mustard
24 - \$82.00 / 50 - \$168.00

COLD - READY TO SERVE

DEVILED EGGS WITH PAPRIKA AND FRESH CHIVES
15 - \$36.00 / 30 - \$68.00 / 50 - \$105.00

GLAZED PEAR AND GOAT CHEESE TART
Poached pears with goat cheese and cranberries
15 - \$45.00 / 30 - \$88.00 / 49 - \$140.00

CHICKEN OR VEGGIE SPRING ROLL
Peanut or Thai ginger sauce
15 - \$45.00 / 30 - \$88.00 / 50 - \$138.00

SESAME SHRIMP & MANGO ROLL
Citrus ginger soy sauce
15 - \$52.00 / 30 - \$102.00 / 50 - \$162.00

CAPRESE SKEWER With basil pesto oil and balsamic
15 - \$43.00 / 30 - \$86.00 / 50 - \$135.00

ANTIPASTO SKEWER
Genoa salami, cherry tomato, artichoke hearts, pepperoncini & Buffalo mozzarella. Drizzled with choice of balsamic reduction or pesto
15 - \$56.00 / 30 - \$105.00 / 50 - \$168.00

GORGONZOLA & CARAMELIZED ONION BRUSCHETTA
on fresh baked baguette
16 - \$42.00 / 28 - \$71.00 / 48 - \$120.00

ROASTED BEET CROSTINI
Roasted beets and baby spinach with stilton cheese and spicy pecans. Drizzled with a balsamic glaze.
16 - \$52.00 / 28 - \$87.00 / 48 - \$142.00

GRILLED ZUCCHINI ROLL-UP
Boursin cheese, micro greens and roasted pine nuts
30 - \$83.00 / 60 - \$160.00

FIG, GOAT CHEESE, AND MASCARPONE TART
With pomegranate reduction
12 - \$40.00 / 24 - \$75.00 / 50 - \$150.00

Our

HORS D'OEUVRES

MENU *continued*

CHILLED SHRIMP COCKTAIL TRAY

Large shrimp with cocktail sauce and lemon wedges

TRAY OF 50\$155⁰⁰

TRAY OF 100\$285⁰⁰

MESQUITE SMOKED WHOLE SIDE OF SALMON

Cherry tomato bruschetta and fig balsamic glaze

16" x 16" (SERVES 20-25)\$210

FRESH TORTILLA CHIPS & SALSA

32 OZ (SERVES 15)\$45⁰⁰

48 OZ (SERVES 25 TO 30)\$65⁰⁰

ROASTED POBLANO CHILE HUMMUS OR TRADITIONAL

Served with pita chips

32 OZ (SERVES UP TO 25).....\$52⁰⁰

LOADED HUMMUS

Hummus topped with cucumber, tomatoes, red onion, feta, chickpeas and extra virgin olive oil. Served with fresh pita.

32 (SERVES UP TO 25)\$68⁰⁰

CHICKEN FLAUTAS

Crispy rolled up flour tortillas filled with chicken and cheese and served with Jay's Homemade Salsa

40 PIECES (APPETIZER SIZE)\$58⁰⁰

30 PIECES (ENTREE SIZE)\$68⁰⁰

BEEF FLAUTAS

Crispy rolled up flour tortillas filled with shredded beef and cheese and served with Jay's Homemade Salsa

40 PIECES (APPETIZER SIZE)\$88⁰⁰

30 PIECES (ENTREE SIZE)\$98⁰⁰

QUESO FUNDIDO

Creamy jack cheese with chorizo and sliced mushrooms served with tortilla chips

SERVES UP TO 40\$85⁰⁰

GORGONZOLA AND ROASTED ONION FONDUE

Served with fresh baguettes

SERVES UP TO 40\$85⁰⁰

BAKED PARMESAN CRUSTED CRAB DIP

Served with crostinis and crackers

SERVES UP TO 40\$95⁰⁰

BAKED ARTICHOKE DIP

Served with pita triangles and crackers

SERVES UP TO 35\$85⁰⁰

MEATBALLS

Italian, Swedish, or Sweet & Sour

50 PCS\$100⁰⁰

CHICKEN DRUMMETTES

Teriyaki or Buffalo

40 PCS\$75⁰⁰

TILAPIA CEVICHE

Fresh and healthy with red onion, jalapeno, cucumber, tomatoes, and cilantro. Served with homemade tortilla chips.

48 OZ BOWL (SERVES 12-15)\$72⁰⁰

80 OZ BOWL (SERVES 20-25)\$120⁰⁰

ROASTED GREEN AGUA CHILE

Shrimp in lime juice with red onion, cilantro, cucumber, tossed in a charred green sauce with serrano and jalapeno. Served with homemade tortilla chips.

48 OZ BOWL (SERVES 12-15)\$98⁰⁰

80 OZ BOWL (SERVES 20-25)\$160⁰⁰

Our DESSERTS MENU

SWEET TREAT TRAY

An assortment of fruit tarts, vanilla bean chocolate eclairs, dark chocolate ganache brownies, butterscotch blondies & oreo cheesecake squares.

TRAY OF 15	\$36.00
TRAY OF 24	\$54.00

FRENCH APPLE TARTS

Mini tart shells with apple pie filling and cinnamon sugar topping

TRAY OF 15	\$45.00
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LARGE OLD FASHIONED COOKIES

May include an assortment of chocolate chip, oatmeal raisin, and snickerdoodle

TRAY OF 12	\$31.00
TRAY OF 24	\$58.00

LARGE TAKE AND BAKE OLD FASHIONED COOKIES

Nothing better than fresh baked cookies!

Frozen cookie dough ready to pop in your oven.

CHOOSE 2 TRAY OF 12	\$31.00
CHOOSE 3 TRAY OF 24	\$58.00

SMALL OLD FASHIONED COOKIES

Chocolate chip

TRAY OF 24	\$32.00
TRAY OF 50	\$60.00

GLUTEN FREE CHOCOLATE CHIP COOKIES

Our famous old fashioned cookies but gluten free

TRAY OF 12	\$26.00
TRAY OF 24	\$48.00

VEGAN CHOCOLATE CHIP COOKIES

Egg-free, nut-free, and dairy-free! Made with deliciously sweet chocolate chips folded into a great tasting dough

TRAY OF 12	\$22.00
TRAY OF 24	\$40.00

FRENCH MACARONS (Gluten Free)

Seasonal Flavors

TRAY OF 18	\$58.00
TRAY OF 25	\$78.00

COBBLER BARS

May include an assortment of apple, apricot, blackberry, blueberry, raspberry, and strawberry.

TRAY OF 12	\$20.00
TRAY OF 25	\$37.00

LEMON BARS

With graham cracker crust and caramel

TRAY OF 12	\$42.00
TRAY OF 24	\$80.00

CHEESECAKE BITES

TRAY OF 12	\$21.00
TRAY OF 25	\$38.00

BROWNIE BITES

TRAY OF 12	\$25.00
TRAY OF 25	\$48.00

GOURMET RICE KRISPY TREATS

TRAY OF 12	\$30.00
TRAY OF 25	\$58.00

CHOCOLATE RASPBERRY DECADENCE

Gluten Free chocolate cake topped with a fresh raspberry and dusted with powder sugar

(2") TRAY OF 12	\$45.00
(2") TRAY OF 25	\$86.00

ELLIE'S TABLE CARROT CAKE

Eleanor's famous carrot cake with pineapple cream cheese frosting
(SERVES 12 TO 16)

\$54.00

KOUIGN AMANN

Staffed events only

Our Signature pastry with Creme Brulee Filling

Minimum of 25 \$5.25 EACH

WARM BREAD PUDDING WITH ORANGE SAUCE

SMALL (SERVES 15)	\$48.00
LARGE (SERVES 32)	\$92.00

WARM FRUIT COBBLERS

Peach or apple

SMALL (SERVES 15)	\$49.00
LARGE (SERVES 32)	\$92.00

Our DESSERTS MENU

DESSERT COLLECTIONS

Certain items in our dessert collections may be substituted based on seasonal availability.

FRENCH DESSERT COLLECTION

A collection of lavender macarons, raspberry chocolate decadence, lemon meringue tarts, vanilla bean chocolate éclairs & French apple tarts.

TRAY OF 25.....\$80⁰⁰

AMERICAN DESSERT COLLECTION

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

TRAY OF 25\$80⁰⁰

LATIN DESSERT COLLECTION

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

TRAY OF 25\$80⁰⁰

TROPICAL DESSERT COLLECTION

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

TRAY OF 25\$82⁰⁰

ITALIAN DESSERT COLLECTION

A collection of fresh fruit tarts with vanilla mascarpone, chocolate dipped cannoli with lemon ricotta filling, Florentine cookies, meyer lemon cheesecake bars & mini Italiano tiramisu cupcakes

TRAY OF 25\$82⁰⁰

TASTES OF ASIA DESSERT COLLECTION

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

TRAY OF 25\$85⁰⁰

A close-up photograph of a table laden with various breakfast pastries and desserts. In the foreground, there's a lemon tart with a slice of lemon on top, a small chocolate cake with raspberries, and a cinnamon roll with white icing. In the background, there's a large cinnamon roll with white icing, a chocolate-drizzled roll, and a small bowl of fruit. A glass of orange juice is also visible on the right side of the table.

Our BREAKFAST MENU

KICK-START YOUR MORNING WITH OUR BREAKFAST MENU. FROM CONVENIENT AND NUTRITIOUS OPTIONS LIKE OUR VAST ARRAY OF BREAKFAST BURRITOS, BRUNCH BREADS, AND BOXED ITEMS, TO SWEET FAVORITES LIKE OUR ELLIE'S TABLE PASTRIES AND BLUEBERRY FRENCH TOAST CASSEROLE, THIS MENU PACKS A POWERFUL PUNCH OF FLAVOR. PERFECT FOR AN OFFICE TREAT, BABY OR BRIDAL SHOWER BRUNCH, AND MORE!

Our BREAKFAST MENU

CLASSIC BREAKFAST BURRITOS

EGG AND CHEESE

EGG, BACON, AND CHEESE

EGG, HAM, AND CHEESE

EGG, SAUSAGE, AND CHEESE

SERVED WITH JAY'S HOMEMADE SALSA

10 PACK (MINIMUM OF 5 PER ITEM)	\$75.00
20 PACK (MINIMUM OF 5 PER ITEM)	\$145.00

GOURMET BREAKFAST BURRITOS

MEXICAN

Scrambled eggs with chorizo sausage, green onions, ortega chiles, green peppers, cilantro, cotija cheese and diced ham, wrapped in a flour tortilla

VEGETARIAN

Scrambled eggs, fresh spinach, zucchini, onion, sun-dried tomato, kalamata olives and feta cheese, wrapped in a flour tortilla

COUNTRY

Scrambled eggs with bacon, ham, sausage, red onion, green peppers, cheddar and jack cheese, wrapped in a flour tortilla

VEGAN + \$.75

Home-style potatoes, soy chorizo, and black beans wrapped in a flour tortilla

SERVED WITH JAY'S HOMEMADE SALSA

10 PACK (MINIMUM OF 5 PER ITEM)	\$80.00
20 PACK (MINIMUM OF 5 PER ITEM)	\$155.00

ELLIE'S BREAKFAST BURRITOS

EGGS & SAUSAGE

with cheddar cheese

BACON & EGGS

with scallions and pepper jack cheese

EGG WHITE SCRAMBLE

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

VEGAN

with homestyle potatoes, soyrizo, and black beans

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

JAY'S FAMOUS BRUNCH BREADS

MIDWEST

Bacon, ham, eggs and mixed cheese encased in braided French bread

VEGETARIAN

Spinach, mushrooms, onions, eggs and mixed cheese encased in braided French bread

ITALIAN

Italian sausage, bell peppers, eggs and mixed cheese encased in braided French bread

FEEDS 12 TO 15 \$60.00 EACH

ELLIE'S INDIVIDUAL QUICHE (Gluten Free)

BACON QUICHE

onion, bacon, & havarti cheese

VEGETARIAN QUICHE

Caramelized red onion, mushrooms, garlic, gruyere cheese, scallions

CHILE RELLENO QUICHE

Bacon, chile relleno, pepper jack cheese

5 PACK	\$46.00
10 PACK	\$91.00

DEEP DISH QUICHE

CHILE RELLENO QUICHE

Bacon, chile relleno, pepper jack cheese

QUICHE LORRAINE

Smoked ham, onion, gruyere cheese

VEGETARIAN QUICHE

Spinach, mushroom, onion, cheddar and jack cheese

(SERVES 10 TO 15)	\$58.00
(SERVES 25 TO 32)	\$98.00

Our BREAKFAST MENU

CONTINENTAL

YOUR CHOICE OF THREE ASSORTED PASTRIES

FRUIT & CHEESE DANISH

PECAN ROLLS

ASSORTED MUFFINS

CINNAMON ROLLS

ASSORTED SCONES

ASSORTED BAGELS WITH CREAM CHEESE

GINA'S APRICOT OATMEAL BARS

MINI EUROPEAN COFFEE CAKE

SERVED WITH SEASONAL FRESH FRUIT

25+ \$6.75/ PERSON
100+ \$6.00/ PERSON

A LA CARTE PASTRIES

ASSORTED SCONES

Lemon and blueberry

TRAY OF 12 \$31.00
TRAY OF 24 \$55.00

ASSORTED FRUIT & CHEESE DANISH

Blueberry, pineapple, and cream cheese

TRAY OF 12 \$36.00
TRAY OF 24 \$66.00

ASSORTED MUFFINS

Banana nut, blueberry, and coconut pineapple

TRAY OF 12 \$31.00
TRAY OF 25 \$56.00

FRESH BAKED BAGELS WITH CREAM CHEESE

Plain and Everything

TRAY OF 12 \$33.00
TRAY OF 25 \$62.00

VEGAN & GLUTEN FREE MUFFINS

Seasonal

TRAY OF 6 \$23.00

GINA'S APRICOT OATMEAL BARS

Oatmeal bars with brown sugar, apricots and walnuts

TRAY OF 12 \$30.00
TRAY OF 25 \$60.00

ELLIE'S TABLE PASTRIES

ELLIE'S TABLE GOURMET PASTRY ASSORTMENT

Almond and chocolate croissants, European coffee cakes and fresh fruit Danish

TRAY OF 16 \$52.00

ELLIE'S CINNAMON ROLLS

Ellie's homemade cinnamon rolls are soft, gooey, and covered in cream cheese icing

PAN OF 6 \$26.00

ELLIE'S PECAN ROLLS

Fresh baked sticky buns with pecans

PAN OF 6 \$28.00

MINI CROISSANTS

Almond and Chocolate

TRAY OF 12 \$33.00

FULL SIZE CROISSANTS

Butter, Almond and chocolate

TRAY OF 8 \$30.00
TRAY OF 12 \$42.00

EUROPEAN COFFEE CAKE

TRAY OF 6 \$23.00
TRAY OF 12 \$45.00

EARLY BIRD

YOUR CHOICE OF ONE BREAKFAST ENTRÉE.

CLASSIC BREAKFAST BURRITOS

Bacon, ham, or sausage. Served with salsa.

ELLIE'S BREAKFAST BURRITOS

Bacon or egg white. Served with salsa.

**SHREDDED JACK & CHEDDAR CHEESES
EGG SCRAMBLE**

**SPINACH, MUSHROOMS, AND BELL PEPPER
EGG SCRAMBLE**

BACON, HAM, AND CHEESE EGG SCRAMBLE

**SERVED WITH BREAKFAST POTATOES, MUFFINS
AND SEASONAL FRESH FRUIT**

30+ \$18.00/ PERSON

Our BREAKFAST MENU

SAVORY BRUNCH

YOUR CHOICE OF ONE BREAKFAST ENTREE:

**MUSHROOM, LEEK, TOMATO, AND BRIOCHE EGG
CASSEROLE WITH GRUYERE CHEESE**

SELECTION OF BRUNCH BREAD

Midwest, vegetarian, or Italian

DEEP DISH QUICHE

Lorraine, chile relleno, or vegetarian

SERVED WITH:

CHICKEN APPLE SAUSAGE OR PORK SAUSAGE LINKS

**SWEET POTATO WITH CARAMELIZED BACON CRUMBLE
OR HOMESTYLE POTATOES**

SEASONAL FRESH FRUIT

FRESH BAKED MUFFINS

30+ \$21.⁰⁰/ PERSON

ON THE SWEET SIDE

YOUR CHOICE OF SWEET ENTREE & EGG SCRAMBLE:

**BLUEBERRY FRENCH TOAST CASSEROLE WITH
POWDERED SUGAR GLAZE**

**GRAND MARNIER FRENCH TOAST CASSEROLE WITH
ORANGE GLAZE**

**PEACH MELBA FRENCH TOAST WITH SYRUP AND
RASPBERRY SAUCE**

BUTTERMILK PANCAKES WITH BUTTER AND SYRUP

EGG SCRAMBLES

CHOOSE ONE

Shredded jack and cheddar cheeses

Spinach, mushrooms, and bell pepper

Bacon, ham, and cheese (Upgrade +\$1.⁰⁰)

SERVED WITH SEASONAL FRESH FRUIT

30+..... \$16.⁰⁰/ PERSON

A LA CARTE ITEMS

QUICHE SQUARES TRAY

Chili Relleno, Vegetarian, or Quiche Lorraine
(TRAY OF 24)..... \$60.⁰⁰

BACON

MINIMUM 24 OF EACH \$2.⁵⁰ EACH

SAUSAGE LINKS

MINIMUM 24 OF EACH \$1.⁶⁰ EACH

TURKEY SAUSAGE LINKS

MINIMUM 24 OF EACH \$2.⁰⁰ EACH

CHICKEN APPLE SAUSAGE

MINIMUM 24 OF EACH \$2.⁷⁵ EACH

BLUEBERRY FRENCH TOAST CASSEROLE

with fresh blueberries and powdered sugar glaze

(SERVES 12 TO 15) \$42.⁰⁰

(SERVES 30 TO 35) \$98.⁰⁰

CHEF ITO'S OATMEAL

Slow cooked with sugars, spices, & Madagascar bourbon vanilla.
Topped with golden raisins

(SERVES 10 TO 12) \$55.⁰⁰

SEASONAL FRESH FRUIT PLATTERS

Curated assortment of the season's best fruit

12 x 12 TRAY (SERVES UP TO 12) \$48.⁰⁰

14 x 14 TRAY (SERVES UP TO 25) \$90.⁰⁰

16 x 16 TRAY (SERVES UP TO 40) \$130.⁰⁰

YOGURT WITH GRANOLA, HONEY & FRUIT TOPPINGS

SMALL (SERVES 8) \$45.⁰⁰

INDIVIDUAL YOGURTS

Chobani Greek Yogurts

12 - 4OZ CONTAINERS \$45.⁰⁰

24 - 4OZ CONTAINERS \$82.⁰⁰



Our BAR & BEVERAGE MENU

POP. FIZZ. CLINK. LET'S HAVE A DRINK! WE'RE BRINGING THE HOLIDAY CHEER BY MIXING UP SOME OF OUR FINEST SPIRITS INCLUDING THOSE FROM OUR POUR BY JAY'S CRAFT COCKTAIL SELECTION. FROM FRUIT FORWARD AND FULL-BODIED TO HAND-CRAFTED AND REFRESHING, OUR BAR MENU WILL SUPPLY YOUR BEVERAGES OF CHOICE FOR 25 OR MORE GUESTS. PERFECT FOR CORPORATE PARTIES, FAMILY GATHERINGS AND MORE.



Our BAR & BEVERAGE MENU

TOP SHELF BAR SERVICE

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

	3 hrs.	3.5 hrs.	4 hrs.	4.5 hrs.
50+	\$29. ⁰⁰	\$29. ⁵⁰	\$30. ⁰⁰	\$31. ⁵⁰

Service charge additional, bartender(s) required

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

	3 hrs.	3.5 hrs.	4 hrs.	4.5 hrs.
50+	\$25. ⁰⁰	\$25. ⁵⁰	\$26. ⁰⁰	\$27. ²⁵

Service charge additional, bartender(s) required.

SOFT BAR

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

HESS SHIRTAIL WINE UPGRADE - \$5 PER PERSON

	3 hrs.	3.5 hrs.	4 hrs.	4.5 hrs.
50+	\$20. ⁵⁰	\$21. ⁰⁰	\$21. ⁵⁰	\$22. ⁵⁰

Service charge additional, bartender(s) required

INDIVIDUAL BEVERAGES

ASSORTED SODAS

DIET & REGULAR 12 OZ CANS.....\$1.⁵⁰ EACH

LA CROIX SPARKLING WATER

LIME.....\$1.⁵⁰ EACH

ARROWHEAD WATER

16.9 OZ\$1.⁵⁰ EACH

PERRIER SPARKLING WATER

200 ML.....\$2.²⁵ EACH

PURE LEAF UNSWEETENED ICED TEA

16.9OZ BOTTLE\$2.⁵⁰ EACH

TROPICANA ORANGE JUICE

10 OZ BOTTLE\$2.⁶⁰ EACH

BULK BEVERAGES

SEATTLE'S BEST COFFEE

DECAF OR REGULAR

Includes: paper cups, creamers, sugars, and stir sticks

2.5 GALLONS, 40 CUPS	\$90. ⁰⁰
4.75 GALLONS, 80 CUPS	\$168. ⁰⁰

HOT TEA

Includes: paper cups, lemon wedges, sugars, and stir sticks

2.5 GALLONS, 40 CUPS	\$80. ⁰⁰
4.75 GALLONS, 80 CUPS	\$140. ⁰⁰

FRESH BREWED ICE TEA

Includes: Lemon wedges and plastic cups

2.5 GALLONS (40 CUPS)	\$65. ⁰⁰
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HOMEMADE LEMONADE

Includes: Plastic Cups

2.5 GALLONS (40 CUPS)	\$50. ⁰⁰
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POMEGRANATE LEMONADE

Includes: Plastic Cups

2.5 GALLONS (40 CUPS)	\$80. ⁰⁰
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Our SUPPLIES MENU

LUXURY 10.25" SUPPLY PACKAGE

10.25" SQUARE CLEAR ACRYLIC PLATES

FIRST IMPRESSION FORK AND KNIFE

LUXURY PAPER NAPKIN

PER PERSON\$3.20PP

LUXURY 9.5" SUPPLY PACKAGE

9.5" SQUARE CLEAR ACRYLIC PLATES

FIRST IMPRESSION FORK AND KNIFE

LUXURY PAPER NAPKIN

PER PERSON\$2.25PP

ACRYLIC 10" SUPPLY PACKAGE

ROUND CLEAR ACRYLIC PLATES

ACRYLIC FORK AND KNIFE

15"x17" PAPER NAPKIN

PER PERSON\$1.80PP

ACRYLIC 9" SUPPLY PACKAGE

ROUND CLEAR ACRYLIC PLATES

ACRYLIC FORK AND KNIFE

15"x17" PAPER NAPKIN

PER PERSON\$1.25PP

ECO 10" SUPPLY PACKAGE

ECO PLATES

ECO FORK AND KNIFE

15"x17" PAPER NAPKIN

PER PERSON80¢

ECO 9" SUPPLY PACKAGE

ECO PLATES

ECO FORK AND KNIFE

15"x17" PAPER NAPKIN

PER PERSON65¢

CUPS

COLD

9 OZ. CLEAR COLD CUP28¢

10 OZ. CLEAR COLD CUP30¢

12 OZ. CLEAR COLD CUP30¢

ECO 10 OZ. CLEAR COLD CUP32¢

ACRYLIC WINE GLASS60¢

ACRYLIC CHAMPAGNE FLUTE\$1.20

HOT

ECO 8 OZ. HOT CUP25¢

ECO 10 OZ. HOT CUP WITH LID65¢

8OZ. WHITE PAPER CUP35¢

10OZ. WHITE PAPER CUP WITH LID60¢

8OZ. CLEAR ACRYLIC COFFEE MUG55¢

SERVING SUPPLIES

9" ACRYLIC TONGS\$2.00

6" ACRYLIC TONGS\$1.35

ACRYLIC SERVING SPOON75¢

ACRYLIC BREAD KNIFE \$2.25

ACRYLIC CAKE SERVER \$1.50

32 OZ. CLEAR PLASTIC BOWL WITH LID \$2.75

48 OZ. CLEAR PLASTIC BOWL WITH LID \$3.00

80 OZ. CLEAR PLASTIC BOWL WITH LID \$3.75

160 OZ. CLEAR PLASTIC BOWL WITH LID \$6.00



Our TABLETOP RENTALS MENU

IMPERIAL WHITE CHINA

DINNER PLATE 10.5"	45¢
SALAD & DESSERT PLATE 7.5"	45¢
BREAD & BUTTER PLATE 6"	45¢
SOUP BOWL (9 OZ.) 8.25"	45¢

WHITE DOUBLE PLATINUM OR CREAM DOUBLE GOLD LINE CHINA

CHOP PLATE 12"	\$2.00
DINNER PLATE 10.25"	65¢
LUNCH PLATE 9"	65¢
SOUP BOWL (12 OZ.) 9"	65¢
SALAD/DESSERT PLATE 7"	65¢
BREAD & BUTTER PLATE 6"	65¢

ALEXA COUPE CHINA

DINNER PLATE 10.5"	95¢
SALAD PLATE 9"	95¢
DESSERT PLATE 7.75"	95¢
BREAD & BUTTER PLATE 6.5"	95¢

FLATWARE

BRASILIA.....	45¢
VOGUE.....	70¢
VINTAGE GOLD.....	60¢

GLASSWARE

WATER GOBLET 10.5 OZ.	75¢
COFFEE MUG 8.5OZ.	85¢
RED WINE GLASS 8.5 OZ.	75¢
WHITE WINE GLASS 6.5 OZ.	75¢
LOW-BALL GLASS 10.5 OZ.	75¢
CHAMPAGNE FLUTE GLASS 6 OZ.	95¢
MARTINI GLASS 9 OZ.	\$1.00
PILSENER BEER GLASS 14.5 OZ.....	75¢
VINA RED WINE GLASS 18 OZ.	\$1.00
VINA WHITE WINE GLASS 12 OZ.	\$1.00
VINA WATER GOBLET 16 OZ.	\$1.00
VINA TRUMPET FLUTE 6.5 OZ.	\$1.25

LINENS *inquire for available colors

20" X 20" LINEN NAPKIN	85¢
6' TABLE DRAPE	\$17.75
8' TABLE DRAPE	\$19.00
10' X 5' BANQUET.....	\$11.25
108" ROUND	\$14.00
120" ROUND	\$17.00

ORDERING INFORMATION

CURBSIDE PICK-UP ORDERS

Pick up your order via curbside pick-up at our headquarters in Garden Grove. You can pick up anytime between 7:00 am and 5:00 pm, Monday through Sunday. Park in our front lot, call the phone number on the sign and our helpful warehouse staff will load your order into your vehicle.

PICK-UP AT ELLIE'S TABLE

Pick ups of cold food are readily available at both of our beautiful Ellie's table locations during regular cafe hours - The Boardwalk Cafe in Irvine and Egan House in San Juan Capistrano. For hot food orders or orders over \$350 delivery directly to you is available for the ultimate convenience!

DELIVERY ORDERS

Delivery available seven days a week, and scheduled within a 45 minute window of your choice. All items are sent in disposable containers and platters for ease of service and cleanup. A minimum food order of \$250 is required Monday through Thursday and \$500 Friday through Sunday. Delivery charges are based on time of delivery and location.

EXECUTIVE SET UPS

An Executive Set Up is a delivery option that provides more than just a drop off, available for orders under 50 guests. Our Executive Set Up delivery team will come to your location and set up your food using linens, chafers, decorative serving platters and risers. A 10% service charge based on the food and beverage cost will apply. Additional fees may include rental of chafers, linens, and pick up of the equipment. Executive Set Ups are scheduled within a one-hour window of your choice.

FULL SERVICE EVENTS

Let our team handle the event while you relax and enjoy! Our trained staff will handle everything from start to finish to create the perfect event. All staffed events require a minimum of two event staff. Event staff hours will be charged based on your specific event details. Most events require two-hour set up and a one-hour cleanup in addition to your actual event time. A delivery charge and a service charge will be applied.

ORDERING INFORMATION

Please place Delivery and Pick-Up orders by 10:00 am at least two days prior to the event date. Large orders and specialty items may need advanced notice – please inquire. Please be aware popular dates will close further in advance.

Jay's will not process any order without payment in full, a signed contract and signed Terms and Conditions. Please contact an event specialist for details. While Jay's strives to ensure accuracy, we reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions. Due to changes in the food supply chain, menu substitutions may be required even after an order is placed. When possible, you will be notified in advance if this is necessary on your order.

***CONSUMER ADVISORY - CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

