WHERE CUSTOMIZED CUISINE AND UNIQUE FEATURES COLLABORATE FOR AN UNFORGETTABLE EXPERIENCE

The Bespoke Menu is specially curated for Grand Gimeno. Indulge your senses in a symphony of flavors expertly crafted to complement the venues unique properties and see what best suits your own personal taste. From first bite to last, The Bespoke Menu provides a dining experience tailored exclusively for you.

Located in the heart of historic Old Towne Orange, just steps away from antique shops and restaurants, Grand Gimeno is a luxury venue named after its visionary architect. The moment you step into the Courtyard adorned with Spanish Colonial Revival details, you are greeted by large stucco arches and bubbling fountain. Transitioning into the Foyer, you'll discover two versatile rooms on your right and left ready to suit your every need: Pre-function, cocktail hour, dinner, ceremony, and more. Both VIP suites, the Powder Room and Parlor, continue the Spanish aesthetic off the Foyer offering an ideal sanctuary for preparing for your momentous occasion. As you enter the ballroom, massive windows allow natural light to illuminate the space and highlight exposed wooden ceiling beams. The possibilities for your event extend far beyond the inside of Grand Gimeno, inviting you to explore the Olive Grove boasting lush landscaping, pizza oven, fireplace, fire pit, and much more. Grand Gimeno is a romantic venue that can be tailored to your unique preferences, with layout options to accommodate up to 300 guests. From cozy fireplaces to breathtaking al fresco gathering spaces perfectly suited for a Jay's Asado experience, this venue is a treasure trove of possibility.

BESPOKE MENU

MENU SELECTION & 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.

THE GRAND GIMENO EXPERIENCE

At the heart of Grand Gimeno lies an extraordinary feature that captivates guests and elevates their event experience; our custom, wood-fired pizza oven. This magnificent statement piece stands a testament to Grand Gimeno's commitment to exceptional dining. As guests gather in the Olive Grove for an al fresco meal, they are treated to a mesmerizing spectacle as our skilled chefs artfully craft delicious pizzas before their eyes. The sight of the chefs stretching the dough, spreading the tomato sauce, and carefully arranging a symphony of fresh toppings is nothing short of culinary performance. The scent of the pizza oven fills the air, tempting guests with its irresistible aroma. The wood-fired pizza oven becomes not just a culinary centerpiece, but a focal point of shared moments and cherished memories lingering in guest's hearts long after the celebration ends.

GRAND GIMENO WOOD FIRED PIZZA

Homemade dough topped with farm fresh ingredients and cooked on site in the famous Grand Gimeno wood-fire pizza oven
(On site chef's required, available only at Grand Gimeno)

NEAPOLITAN
Buffalo mozzarella, sliced Roma tomatoes, fresh basil

SWEET & SALTY
Fig onion marmalade, chopped pancetta, mozzarella, blue cheese, confit garlic

GRILLED CHICKEN & PESTO
Grilled chicken, mozzarella, crumbled goat cheese, arugula, fresh pesto

CLASSIC PEPPERONI
Pepperoni, mozzarella, San Marzano tomato sauce

ALFREDO BIANCA
Mozzarella, ricotta, alfredo sauce, grilled chicken, tomatoes, red onion, sliced mushroom, basil

CARNITAS CHIPOTLE
Chipotle sauce, mozzarella, carnitas, roasted red peppers, red onions, fresh cilantro, jalapenos

CLASSIC BBQ CHICKEN
Sweet & spicy homemade BBQ sauce, mozzarella, grilled chicken, red onions, fresh cilantro

MEAT LOVERS
Pepperoni, Italian sausage, meatballs, mozzarella, San Marzano tomato sauce

MEDITERRANEAN VEGGIE
Grilled eggplant, zucchini, artichoke hearts, buffalo mozzarella, fresh pesto

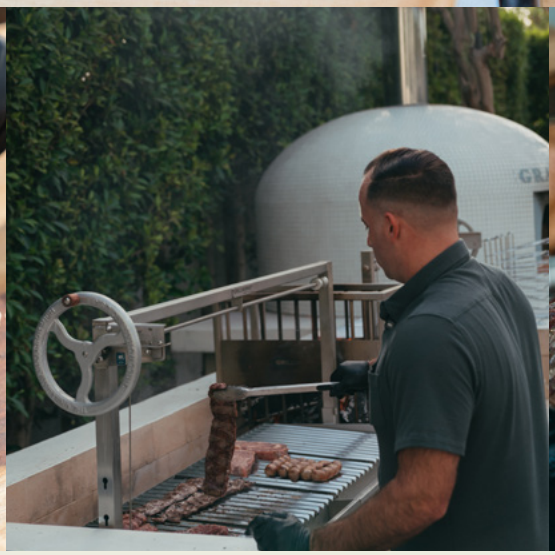
BURRATA +$3
Fresh burrata, sliced prosciutto, arugula, red pepper flakes

STEAKHOUSE +$5
Sliced prime flat iron, crumbled blue cheese, caramelized onions, fresh dressed arugula

Choose 2 .....**$20 Per Person**
Choose 3 .....**$27 Per Person**

THE GRAND GIMENO EXPERIENCE

A show-stopping Asado Hors D'oeuvres Station brings energy, flavor, and warmth to every celebration hosted at Grand Gimeno. This fiery centerpiece embodies the spirit of communal dining and our passion for elevated culinary experiences. As guests mingle in the Olive Grove, they're drawn to the glowing flames and aroma of grilling, where skilled chefs prepare Prime Skirt Steak and Argentinian Chorizo Sausage with precision. The crackle of the fire and the smoky scent of sizzling meats create an atmosphere that is both rustic and refined. Watching the chefs expertly carve and serve each savory bite transforms the meal into a performance. More than just a station, it becomes a place where guests gather, connect, and savor moments that continue to resonate long after the evening ends.



GRAND GIMENO ASADO HORS D'OEUVRES STATION

Succulent meats are cooked on site atop the famous Grand Gimeno live-fire grill and assembled with fresh toppings.
(On site chef's required, available only at Grand Gimeno)

PRIME SKIRT STEAK
Cooked over a live wood fire and assembled on a baguette with tomato, onion, and chimichurri aioli.

ARGENTINIAN CHORIZO SAUSAGE
Cooked over a live wood fire and assembled on a baguette with chimichurri aioli.

$28 Per Person

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 UNIFORMED WAIT STAFF

LUXURY CAMBRIA IVORY SEATING TABLE LINENS

LINEN NAPKINS
White / Ivory / Grey

PREMIUM ALEXA COUPE CHINA & BRASILIA FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

BEVERAGE STATION
Homemade Lemonade & Citrus Infused Water

COFFEE STATION

THE GRAND

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.

TEQUILA LIME CHICKEN
Grilled chicken breast in a tequila lime marinade with a cilantro cream sauce.

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

GREEN GODDESS CHICKEN
Frenched chicken breast tuffed with quinoa, basil, spinach, and chives with a green goddess sauce

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

Choose One:

CABERNET BRAISED SHORT RIBS

TRI-TIP CARVERY

FILET MIGNON CARVERY + $5.00 PER PERSON

Choose Two Sauces for Carveries:
Cognac Creamed Horseradish / Argentinian Chimichurri / Three Charred Onion / Au Jus / Crunchy Onions

HORS D'OEUVRES

Choose Two:

MINI BEEF WELLINGTONS WITH BÉARNAISE SAUCE

CRAB CAKES WITH MANGO PAPAYA SALSA

FIG, GOAT CHEESE AND MASCARPONE TARTS

LEMON PARMESAN ARTICHOKES

CHICKEN SPRING ROLLS

PEAR AND GOAT CHEESE TARTS

ACCOMPANIMENTS

Choose One from Each Section:

VEGETARIAN ROTOLO BOLZANO
TORTELLINI WITH CREAMY PESTO
PENNE ALLA 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
ROASTED GOLDEN BEET SALAD
TANGERINE AND PECAN SALAD

MENU SERVED WITH JAY'S FAMOUS CHEESE ROLLS

RATES PER GUEST

	5.5 hrs.	6 hrs.	6.5 hrs.
75+	$90.00	$93.00	$96.00

EVENT CAPTAIN $325.00
Service Charge, Delivery, Gratuity and Tax Additional

ADD ONS

GOURMET DESSERT STATION + $8.75 PER PERSON
A collection of mini carrot cupcakes with cream cheese frosting, seasonal fruit tarts, raspberry chocolate decadence cakes, lemon curd caramel cream dessert shots, and individual crème brulee.

FAR EAST

ENTRÉES

Choose Two:

THAI THREE FLAVORED BBQ CHICKEN
Marinated chicken thighs with a sauce of chili, garlic, 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 and roasted until perfectly caramelized.

ROASTED PORK BELLY
Sliced roasted pork belly that is savory, salty and sweet.

KOREAN BULGOGI BEEF
Thinly shaved sirloin marinated in a sweet and savory sauce.

SESAME AND GINGER BEEF
Tender sirloin with an umami packed sauce of sesame, ginger and soy.

VIETNAMESE BRAISED SHORT RIBS
English cut short ribs braised in traditional Vietnamese aromatics and sauces.

HONEY & GINGER GLAZED SALMON (CHAMBRE)
Roasted Atlantic salmon with a honey and ginger glaze.

KOREAN SHORTRIBS (GALBI) +$MARKET PRICE
Flanken cut short ribs marinated in a sweet and savory sauce and grilled to perfection

(Requires on-site chef)

POKE STATION *(Additional Staff Required)*

OPTION TO ADD FOR COCKTAIL OR DINNER

Start with fresh fish and flavorful sauces and end with a wide variety of toppings.

***One Fish Option:* 75+.....$12.00 PER PERSON**

***Two Fish Options:*75+.....$14.00 PER PERSON**

PACIFIC AHI TUNA

FAROE ISLAND SALMON

Poke served with Calrose Sticky Rice

SAUCES
Miso Aioli, Sriracha Aioli, and Citrus Ponzu

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

ACCOMPANIMENTS

Choose Three:

BBQ PORK FRIED RICE

PINEAPPLE FRIED RICE

STEAMED JASMINE RICE

SPICY SICHUAN GREEN BEANS

BROCCOLINI 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

AHI ON WONTON + $1.50 PER PERSON

ADD ON

BRAISED PORK BELLY BAO + 7.00 PER PERSON

RATES PER GUEST

	5.5 hrs.	6 hrs.	6.5 hrs.
75+	$92.00	$95.00	$98.00

EVENT CAPTAIN $325.00
Service Charge, Delivery, Gratuity and Tax Additional

ADD ONS

TASTES OF ASIA DESSERT STATION +$8.25 PER PERSON
A collection of golden milk flan , pandan cupcakes, ube crinkle cookies, yuzu mango tarts, and café sua da puffs.

BAJA

ENTRÉE

Choose Two:

TEQUILA LIME CHICKEN
Tequila and lime marinated, grilled chicken breast with a creamy cilantro sauce.

SOUTHWEST CHICKEN
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
With ancho chili sauce and avocado and corn salsa.

CHIPOTLE BRAISED SHORT RIBS
Tender slow cooked short ribs with adobo, chipotle and red wine.

PRIME CARNE ASADA +$MARKET PRICE
Prime skirt steak with a citrus & garlic marinade.
Served with homemade guacamole.

(Requires on-site chef)

ACCOMPANIMENTS

Choose Three:

CHEESE ENCHILADAS WITH TOMATILLO SAUCE + $2.00 PER PERSON

BLACK BEANS

REFRIED WHITE BEANS

SPANISH RICE

PASILLA RICE

SWEET CORN CAKE

ELOTE CREAM CORN

FAJITA VEGETABLES

SPANISH CAESAR SALAD

ENSALADA LAS MESAS

Menu served with Jay's Famous Chips and Salsa

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

PAPAS RELLENAS
Served with Argentinian Chimichurri

MINI AL PASTOR TACOS

SHRIMP CEVICHE

RATES PER GUEST

	5.5 hrs.	6 hrs.	6.5 hrs.
75+	$90.00	$93.00	$96.00

EVENT CAPTAIN $325.00
Service Charge, Delivery, Gratuity and Tax Additional

ADD ONS

LATIN DESSERT STATION + $7.75 PER PERSON
A collection of mini caramel custard flan, churro éclairs, petite tres leches cakes, fresas con crema, and palmiers.

AMERICANA

ENTRÉES

Choose Two:

BBQ CHICKEN
Grilled boneless thighs served with homemade BBQ Sauce

COUNTRY STUFFED CHICKEN
Boneless chicken breast stuffed with cornbread, apricots, dates, and cranberries. Oven roasted and topped with a natural chicken gravy

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

BABY BACK RIBS
Slow Smoked ribs that are tender, sticky and lip smacking

TEXAS STYLE BEEF BRISKET
Prime Harris Ranch Brisket cooked slow and low for 16+ hours. Served with homemade BBQ Sauce or Bourbon Horseradish

MISHIMA RESERVE WAGYU TRI-TIP +$MARKET PRICE
Served with Argentinean Chimmichurri and Crispy Onions

(Requires on-site chef)

KALUA PULLED PORK SLIDER *(Additional Staff Required)*
Slow roasted Kalua pork, apple cabbage slaw, tangy Maui BBQ sauce & crunchy onions. Served on Jay's signature cheese rolls

SMOKED BRISKET SLIDER *(Additional Staff Required)*
Brisket, horseradish creme fraîche, & crispy onions. Served on Jay's signature cheese rolls

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

BRAISED SHORT RIB SLIDER + $2.00 *(Additional Staff Required)*
Cabernet braised short ribs with creamy horseradish, Stilton cheese & crunchy onions. Served on Jays signature cheese rolls

ADD ONS

ALL AMERICAN DESSERT STATION + $8.25 PER PERSON
A collection of individual strawberry shortcakes, gourmet rice krispy treats, chocolate chip cookies, apple crisps, and banana cream pie shots.

ACCOMPANIMENTS

Choose Three:

BROWN SUGAR BAKED BEANS WITH BACON

GARLIC MASHED POTATOES

CHEDDAR AND HAVARTI MAC N CHEESE

PARMESAN CRUSTED CREAMED CORN

AU GRATIN POTATOES

ROASTED BRUSSEL SPROUTS WITH BACON

FINGERLING POTATO SALAD

CAESAR SALAD

BBQ CHOPPED SALAD

Menu served with Warm Skillet Cornbread & Honey Butter

HORS D'OEUVRES

Choose Two:

JAY'S FAMOUS MINI CHEESE ROLL SANDWICHES
Turkey, ham, and roast beef

MINI BEEF WELLINGTONS WITH BÉARNAISE SAUCE

GLORIA'S CARAMELIZED BACON WRAPPED MINI FRANKS

FRIED CHICKEN AND WAFFLES BITES
Maple Syrup and Pecans

MINI CORN DOGS WITH SRIRACHA MUSTARD

SAUSAGE STUFFED MUSHROOMS

ADD A STATION *(Requires additional staff)*

GRILLED CHEESE AND SOUP + $7.00 PER PERSON
Classic grilled cheese served with our homemade tomato soup.

RATES PER GUEST

	5.5 hrs.	6 hrs.	6.5 hrs.
75+	$90.00	$93.00	$96.00

EVENT CAPTAIN $325.00

Service Charge, Delivery, Gratuity and Tax Additional

GRECIAN GRILL

OFF THE GRILL SKEWERS

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

ENTRÉES

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

SHRIMP SKEWER
Grilled and finished with lemon, garlic and parsley.
(Requires on-site chefs)

FILET MIGNON SKEWER +$5
Garlic and herb marinated and served with Moroccan Chermoula.
(Requires on-site chefs)

BABY LAMB CHOPS +$MARKET PRICE
New Zealand Baby Lamp Chops.
Served with Rosemary Chimmichurri.

(Requires on-site chef)

ACCOMPANIMENTS

Choose Three:

BASMATI RICE WITH CURRANTS & TOASTED PINE NUTS

PERSIAN SAFFRON RICE WITH CARAMELIZED ONIONS

GRILLED MOROCCAN VEGETABLES

GREEK LEMON POTATOES

MEDITERRANEAN COUSCOUS SALAD

LEMON AND ARTICHOKE ORZO SALAD

GREEK SALAD

SANTORINI SALAD

Menu served with pita bread and homemade tzatziki.

HORS D' OEUVRES

Choose Two:

LEMON PARMESAN ARTICHOKE HEARTS

ZUCCHINI ROLL UP

FIG, GOAT CHEESE, AND MASCARPONE TART

FALAFEL BITES WITH MEYER LEMON HUMMUS

LAMB MEATBALLS WITH HOMEMADE TZATZIKI

CHILLED GARLIC SHRIMP SKEWER

NEW ZEALAND BABY LAMB CHOPS + $1.50 PER PERSON

RATES PER GUEST

	5.5 hrs.	6 hrs.	6.5 hrs.
75+	$94.00	$97.00	$100.00

EVENT CAPTAIN $325.00
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

HORS D'OEUVRES
&
STATIONS

Make an unforgettable first impression with phenomenal, hand crafted hors d'oeuvres and vibrant grazing stations. Farm fresh ingredients and live cooking allow for an elevated experience that will transport your tastebuds with each irresistible bite. Inspired by cuisines from the coast of Spain to the Italian countryside, these appetizers are paired harmoniously ensuring a beautiful symphony of flavors.

CHEF CREATED HORS D'OEUVRES

Enhance any menu with our list of chef created hors d'oeuvres.
(On site chefs required)

ROASTED BEET CROSTINI
Roasted beets, baby spinach, stilton cheese, spicy pecans, balsamic glaze

AVOCADO TOAST
Smashed avocado, brioche toast, heirloom tomato relish, sliced radish, lava salt

MINI AL PASTOR TACO
hard corn shell tortilla, grilled pineapple & onion, roasted Jalapeño and lime crema, cilantro

FILET AND MUSHROOM WELLINGTON
Béarnaise sauce

FRIED CHICKEN AND WAFFLES
Buttermilk fried chicken, waffles, maple syrup and pecans

AHI POKE TACO
Diced Pacific ahi, wonton taco shell, pickled carrot, chive, cucumber, masago, wasabi aioli

BRAISED PORK BELLY STEAMED BUNS
Pickled carrots & daikon, jalapeno, cilantro, chopped peanuts and Sriracha aioli

POTATO BLINI, SMOKED SALMON
Smoked salmon, potato bilini, crème fraîche, caviar

GRILLED BABY LAMB CHOPS
Rosemary chimichurri

MINI LOBSTER ROLLS
Lobster, mayo, lemon, celery, fresh herbs, mini lobster rolls, chives

Choose 2 .....**$12 Per Person**
Choose 3 .....**$16 Per Person**
Choose 5 .....**$24 Per Person**

ADD A STATION

Add one of our fun and interactive stations to your event
(Additional staff required)

GOURMET MELT BAR

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

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

75 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 $7.50
Heirloom tomatoes, buffalo mozzarella, prosciutto, and fresh basil. Served on parmesan rosemary bread

QUATTRO FORMAGGI MELT $6.50
Monterey jack, cheddar, and mozzarella cheese. Served on parmesan rosemary bread

PULLED PORK & MAC N CHEESE MELT $7.50
Slowed 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.

BAO BAR

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

75 minimum of each

BRAISED PORK BELLY BAO $7.00
Steamed Bao stuffed with savory, salty and sweet Pork Belly.

THAI THREE FLAVOR CHICKEN BAO $7.00
Steamed Bao stuffed with Marinated chicken thighs with a sauce of chili, garlic, shallots and cilantro.

BULGOGI BEEF BAO $7.50
Steamed Bao stuffed with thinly shaved beef marinated in a sweet and savory sauce.

VIETNAMESE SHORT RIB BAO $9.00
Steamed Bao stuffed with short ribs braised in traditional Vietnamese aromatics.

All Baos topped with pickled carrots & daikon, jalapeños, chopped cilantro, and Sriracha aioli.

SLIDER STATION

Experience love at first bite! With numerous Slider combinations you can easily find something for everyone.

75 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 Jay's 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 Jay's signature cheese rolls

BRAISED SHORT RIB SLIDER $9.50
Cabernet braised short ribs with creamy horseradish, Stilton cheese & crunchy onions. Served on Jay's signature cheese rolls

ADD A STATION

Add one of our fun and interactive stations to your event
(Additional Staff Required)

TUSCAN BRUSCHETTA BAR

Transport yourself to the hillsides of Tuscany with a wide assortment of freshly made bruschetta. Served on top of fresh crispy grilled breads and an array of toppings

HORS D'OEUVRES STATION 75+ ..... $14.00 PER PERSON

SAFFRON TOMATO & ROASTED PEACH CONFIT
Heirloom tomatoes, fresh peaches, saffron

CARAMELIZED ONIONS WITH GARLIC & BALSAMIC
Maui, Vidalia, and Mexican sweet onions, with roasted garlic & fig balsamic drizzle

GRAPE TOMATO & CREMINI MUSHROOM
Grape tomatoes, sautéed mushrooms, fresh garlic, truffle oil

WILD MUSHROOM BRUSCHETTA
Shitake, enoki, porcini, crimini and oyster mushrooms. Sautéed with garlic and thyme.

SERVED WITH
Shaved grana padano cheese, imported Italian olive oil, white truffle oil, and fig balsamic glaze

OPTIONS TO ADD:

WHIPPED RICOTTA +$3.00 PP
Honey & fresh herbs

FRESH BURRATA +$5.00 PP
with olive oil & fresh cracked pepper

FRENCH OLIVE BAGUETTES & CIABATTA
For a special touch add staff to grill breads on site.

CEVICHE STATION

Fresh, vibrant, and bursting with flavor, treat your guests to a refreshing selection of citrus-marinated seafood tossed with crisp veggies and herbs.

75+ ..... $15.00 PER PERSON

TILAPIA CEVICHE

CHARRED AGUACHILE SHRIMP CEVICHE

TRADITIONAL RED AGUACHILE SHRIMP CEVICHE

SERVED WITH
Tostito Shells
Jay's Famous Tortilla Chips
Lime Wedges
Assorted Hot Sauces

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.

***One Fish Option:* 75+.....$12.00 PER PERSON**

***Two Fish Options:* 75+.....$14.00 PER PERSON**

PACIFIC AHI TUNA

FAROE ISLAND SALMON

Poke served with Calrose Sticky Rice

SAUCES
Miso Aioli, Sriracha Aioli, and Citrus Ponzu

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

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 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 UNIFORMED WAIT STAFF

LUXURY CAMBRIA IVORY SEATING TABLE LINENS

LINEN NAPKINS
White / Ivory / Grey

PREMIUM ALEXA COUPE CHINA & BRASILIA FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

BEVERAGE STATION
Homemade Lemonade & Citrus Infused Water

COFFEE STATION

ALL PRICES BASED ON A 5.5 HOUR EVENT

ADDITIONAL TIME
Rates per guest

6 hrs.	6.5 hrs.
$3.00	$6.00

EVENT CAPTAIN REQUIRED $325.00
Service Charge, Delivery, Gratuity and Tax Additional

CHEF CREATED DUAL ENTRÉE MENUS

The vast variety of our Dual Entree options take the guesswork out of crafting a perfect menu. Each item is paired to complement one another with no substitutions or adjustments needed. Because two is better than one, we are putting both delectable entrees on your plate so you don't have to make note of guests' choices beforehand. This stress-free meal ensures none of your guests are left wanting someone else's entree and makes the RSVP process much easier. Crafted from the kitchen by our Chef and Food and Beverage Director for an aromatic and appetizing dinner, each item sings in harmony on your palate. Let your guests experience all our delicious flavors with the Dual Entree Menu and savor every bite.

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

& MAHI MAHI
Citrus Butter Sauce

BROCCOLINI
Grilled and Finished with Fresh Lemon

ROASTED PARSNIP PUREE
Roasted Parsnips blended with Butter, Garlic and Heavy Cream

75+ $101.00

CHICKEN SANTORINI
Frenched Chicken Breast in Greek Lemon Sauce. Garnished with Artichoke Hearts, Mushrooms, Capers & Fresh Shredded Basil.

& PACIFIC HALIBUT
Lemon Beurre Blanc

GRILLED GREEN ASPARAGUS
Lightly Grilled and tossed with Butter

PARMESAN POLENTA
Creamy Polenta with Aged Italian Parmesan

75+ $110.00

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
Roasted Rainbow Carrots with Chive Butter

MUSHROOM RISOTTO
Creamy Risotto with Wild Mushrooms and Aged Italian Parmesan

75+ $104.00

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

75+ $109.00

CHEF CREATED DUAL ENTRÉE MENUS

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

75+ $115.00

CABERNET SHORT RIBS
Beef Short Ribs Braised Slowly in Red Wine & Demi-Glace with Aromatics

& ATLANTIC SALMON
Champagne Cream Sauce

GRILLED GREEN ASPARAGUS
Lightly Grilled and tossed with Butter

GOURMET MASHED POTATOES
Yukon Potatoes with Butter, Garlic and Heavy Cream

75+ $115.00

CLASSIC CENTER CUT 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 off the Cob and tossed with Crema, Lime, & Cotija Cheese

75+ $120.00

CLASSIC CENTER CUT 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

75+ $122.00

CLASSIC CENTER CUT FILET MIGNON
Black Truffle Sauce

& ATLANTIC SALMON
Champagne Cream Sauce

HARICOT VERTS
Fresh Green Beans Topped with Toasted Almonds

GOURMET MASHED POTATOES
Yukon Potatoes with Butter, Garlic and Heavy Cream

75+ $128.00

CHEF CREATED DUAL ENTRÉE MENUS

Complete your meal with the following options
Choose One:

SIGNATURE CHEESE ROLLS

OR

ROSEMARY FOCACCIA

HORS D'OEUVRES

Choose Two:

MINI BEEF WELLINGTONS WITH BÉARNAISE SAUCE

CRAB CAKES WITH MANGO PAPAYA SALSA

LEMON PARMESAN ARTICHOKE HEARTS

FIG MASCARPONE TART

CAPRESE SKEWER

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, Blueberries, Raspberries, Almonds, Feta Cheese, and Peach Vinaigrette.

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

ULTIMATE CAESAR SALAD +$5
Babe Farms Little Gem Lettuce, Shaved 24-month aged Parmesan Reggiano, Olive Oil Fried Herb Croutons, Creamy Black Truffle Caesar Dressing.

BLACK AND BLUE SALAD +$5
County Line Harvest Bloomsdale Spinach, Pudwill Farms blackberries, blueberries, and raspberries, Point Reyes Blue Cheese, Caramelized Pecans, Champagne Dijon Vinaigrette.

MANCHEGO & MARCONA +$5
Babes Farms Baby Lettuce Mix, Cara Cara Orange Segments, Marcona Almonds, Spanish Manchego, Citrus & Honey 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

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

75+ $7.75 PER PERSON

GOURMET DESSERT STATION
A collection of mini carrot cupcakes with cream cheese frosting, seasonal fruit tarts, raspberry chocolate decadence cakes, lemon curd caramel cream dessert shots, and individual crème brulee.

75+ $8.75 PER PERSON

ALL AMERICAN DESSERT STATION
A collection of individual strawberry shortcakes, gourmet rice krispy treats, chocolate chip cookies, apple crisps, and banana cream pie shots.

75+ $8.25 PER PERSON

TROPICAL DESSERT STATION
A collection of individual pineapple upside down cakes, coconut macaroons, key lime pie shots, passion fruit tarts, and guava cheese puffs.

75+ $8.25 PER PERSON

ITALIAN DESSERT STATION
A collection of meyer lemon cheesecake bars, tiramisu dessert shots, chocolate dipped cannoli with lemon ricotta filling, spumoni tarts, and florentine cookies.

75+ $8.25 PER PERSON

LATIN DESSERT STATION
A collection of mini caramel custard flan, churro éclairs, petite tres leches cakes, fresas con crema, and palmiers.

75+ $7.75 PER PERSON

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

TASTES OF ASIA DESSERT STATION
A collection of golden milk flan , pandan cupcakes, ube crinkle cookies, yuzu mango tarts, and café sua da puffs.

75+ $8.25 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.

50+ $5.25 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

75+ $7.75 PER PERSON

HOSTED BARS

CLICK HERE TO VIEW OUR MOCKTAIL BAR MENU

CLICK HERE TO VIEW OUR BESPOKE BAR MENU

MOCKTAIL BAR

Includes assorted non-alcoholic beverages and your choice of two Signature Mocktails

RATES PER GUEST *Bar Service is a maximum of 5.5 hours*

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.
75+	$17.00	$18.00	$19.00	$20.50

BESPOKE 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.
75+	$35.00	$36.50	$38.00	$39.50

SIGNATURE COCKTAILS

Included with Mocktail & Bespoke 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.

CHAMPAGNE AND CIDER TOAST + $5.00*

Includes Champagne flute

** With purchase of a bar package*

Service Charge, Bartenders and Tax Additional

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

Jay's Bartenders Will Not Serve Shots.

ABC License Fee Is Required $150.00

BESPOKE MENU

JAYS CATERING CO.