

JAYS CATERING CO.

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# THE SWANNER HOUSE MENU

2027 EDITION

Indulge your senses in a symphony of flavors expertly crafted to complement The Swanner House and see what best suits your own personal taste. From first bite to last, The Swanner House Menu provides a dining experience tailored exclusively for you.



# THE SWANNER HOUSE

*Listed in the National Register of Historic Places, The Swanner House is a two-story craftsman style venue boasting a rare ranch house design preserved in time with luxurious updates inspired by its conception and surrounding nature. Conveniently located near downtown San Juan Capistrano, The Swanner House ensures easy access to exceptional amenities and first-class lodging. Enjoy breakfast from Ellie's Table café just down Camino Capistrano, plan your first look at The Mission, or take a stroll on Los Rios for romantics.*

*The smell of citrus across meticulously manicured grounds and the beauty of original architecture greets you upon arrival at The Swanner House. Step into the property and onto oak floors dating back to 1923. Dark greens, worn leathers, warm woods, and Western details decorate the first floor reserved for the groom and his groomsmen. Just upstairs, a bridal suite, getting ready room, and restroom await the bride and her bridesmaids. California poppy wallpaper and antique details decorate the space, and a bird's-eye-view of the citrus grove can be seen from the windows. Just outside, cocktail, ceremony, and reception spaces decorate the land and intermingle with citrus trees, oak, and other plants and shrubs native to California.*

*Today, The Swanner House's history is amplified through vibrant special events and weddings for 300+ guests taking place on the property with exciting plans for the future.*



# 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!*

## 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.*



# 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.*



# ADD A COCKTAIL HOUR 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

## PAELLA STATION

This sultry, smoky, classic Spanish rice dish is filled with your choice of protein, fresh tomatoes and veggies, and hint of saffron for added romance.

**CHICKEN & CHORIZO.....\$12.00 PER PERSON**

**VEGETARIAN.....\$12.00 PER PERSON**

**SHRIMP & CHORIZO.....\$14.00 PER PERSON**



# ADD A COCKTAIL HOUR STATION

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

## SLIDER STATION

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

**50 minimum of each**

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

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

**SMOKED BRISKET SLIDER**.....\$7.50

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

**ITALIAN MEATBALL SLIDER**.....\$6.50

Italian meatballs in marinara sauce with provolone cheese. 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

## 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.

**50 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**.....\$8.00

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.

## 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



# ADD A LATE NIGHT SNACK 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

**50 minimum of each**

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

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

**CAPRESE MELT.....\$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.

## FLAUTAS STATION

Crispy, crunchy, satisfying! Rolled flour tortillas filled with cheese and chicken or beef - your guests don't have to choose, have one of each!

### TOPPINGS

Jay's Homemade Salsa and Sour Cream

**\$8 pp**

ADD FRESH GUACAMOLE + \$58.00 PER QUART

## STREET DOG STATION

Your favorite street-side late night snack, loaded with your choice of toppings.

REGULAR.....\$8.00 EACH

BACON WRAPPED.....\$10.00 EACH

Includes ketchup, mustard, relish, and garlic aioli

ADD GRILLED PEPPERS & ONIONS.....\$52.00 (serves 30)

ADD ELOTE CORN SALAD AND CRUSHED HOT CHEETOS.....\$5.00 PER PERSON

## CHICKEN NUGGET BAR

Nostalgic in all the best ways! Crispy chicken nugget bites paired with your choice of sauces, alongside creamy mac n cheese.

### CHOOSE TWO SAUCES

Ketchup / Tangy BBQ / Ranch / Creamy Chipotle / Sriracha Aioli / Honey Mustard / Blue Cheese Aioli / Buffalo / Hot Honey / Gochujang Sauce

**\$10 pp**



# HORS D'OEUVRES & LATE NIGHT SNACKS

## FEATURE SELECTIONS

### PALM SANDWICHES

*Fresh sliced turkey or ham on a homemade cheese roll with a light spread of mayonnaise*

Ham (tray of 45).....	\$140.00
Turkey (tray of 45).....	\$146.00

## BY THE PIECE *Minimum of 50 each.*

**MINI BEEF WELLINGTONS**.....\$3.00  
*With Bearnaise Sauce*

**FIG, GOAT CHEESE, AND MASCARPONE TART**.....\$3.00  
*With pomegranate reduction*

**HOMEMADE MINI CORN DOGS**.....\$3.50  
*Served with Gochujang Brown Sugar Ketchup and Sriracha Mustard*

**CHICKEN JALAPENO, BEEF PICADILLO, OR BLACK BEAN & SWEET POTATO EMPANADAS**.....\$2.75  
*Cilantro sour cream, avocado crema, or creamy chipotle*

**CRAB CAKES WITH MANGO PAPAYA SALSA**.....\$2.75

**CUBAN PAPAS RELLENAS**.....\$3.00  
*Mashed potato ball stuffed with beef picadillo and topped with chimichurri*

**CHICKEN OR VEGGIE SPRING ROLL**.....\$2.75  
*Peanut or Thai ginger sauce*

**SESAME SHRIMP & MANGO ROLL**.....\$3.00  
*Citrus ginger soy sauce*

**MINI PIZZAS**.....\$3.50  
*Meat lovers, BBQ Chicken, or Chicken Pesto with Goat Cheese*

**CLASSIC BREAKFAST BURRITOS**.....\$7.25  
*Bacon, Sausage, or Ham*

## BESPOKE SELECTIONS

**MINI AL PASTOR TACO**.....\$3.00

**AHI POKE TACO**.....\$4.00

**POTATO BLINI WITH SMOKED SALMON AND CAVIAR**.....\$4.50

**GRILLED BABY LAMB CHOPS**.....\$4.50

**MINI LOBSTER ROLLS**.....\$6.50

## BY THE TRAY

### CHARCUTERIE TRAY

*Includes salami, prosciutto, mortadella, European cheeses, olives, pistachios, & dried apricots. Served with fig jam, crostinis & crackers*  
SERVES UP TO 30.....\$185.00

### MEDITERRANEAN TRAY

*Includes caprese skewers, prosciutto de Parma, mozzarella cheese, kalamata olives, artichoke hearts, roasted vegetables, pita triangles and hummus dip*  
SERVES UP TO 30.....\$130.00

### CHILLED SHRIMP COCKTAIL TRAY

*Large shrimp with cocktail sauce and lemon wedges*  
TRAY OF 50 .....\$138.00  
TRAY OF 100 .....\$250.00



## 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**

**WATER STATION**

**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:

### MESQUITE SMOKED SALMON (CHAMBRE)

### CABERNET BRAISED SHORT RIBS

### TRI-TIP CARVERY

### FILET MIGNON CARVERY + \$8.00 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 ARTICHOKE

### 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

# 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)

## 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

### WILD CHERRY 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

	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.

### CHICKEN FAJITAS

Fire roasted chicken with onions, tomatoes & peppers. Served with Jay's homemade salsa

### SLOW ROASTED CARNITAS

Served with Jay's homemade salsa

### BARBOCOA SHREDDED BEEF

Served with Jay's homemade salsa

### AL PASTOR PORK

Grilled pork shoulder marinated in roasted peppers, herbs, and juicy pineapple

### CHICKEN ENCHILADAS VERDE

Corn tortillas filled with chicken and melty cheese, smothered with a zesty verde sauce

### BLACK BEAN & SWEET POTATO ENCHILADAS

Corn tortillas filled with black beans and roasted sweet potatoes, smothered with a savory al pastor sauce

### 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

75+	5.5 hrs. \$90.00	6 hrs. \$93.00	6.5 hrs. \$96.00
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**EVENT CAPTAIN \$325.00**

*Service Charge, Delivery, Gratuity and Tax Additional*

# 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 fraiche, & 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

## 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

### 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

75+	5.5 hrs. \$90.00	6 hrs. \$93.00	6.5 hrs. \$96.00
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### EVENT CAPTAIN \$325.00

Service Charge, Delivery, Gratuity and Tax Additional

# GRECIAN GRILL

## ENTRÉES

Choose Two:

### SANTORINI CHICKEN

Grilled chicken breast grilled with lemon herb seasoning. Topped with artichoke hearts, mushrooms, red bell peppers & shredded fresh basil.

### LEMON & THYME CHICKEN

Grilled chicken breast, grilled and glazed with lemon and thyme.

### MIDDLE EASTERN CHICKEN THIGHS

Marinated in a tangy blend of yogurt, lemon, garlic and spices.

### KOFTA

Ground beef mixed with fresh parsley, onions, garlic and warm Middle Eastern spices.

### SOUVLAKI-STYLE TRI TIP CARVERY

Served with chermoula sauce

### SPINACH & FETA STUFFED MUSHROOM

Portobello mushroom filled with herbed spinach, feta, pine nuts, and lemon zest.

### GRILLED SALMON (CHAMBRE)

with tatziki sauce

### BABY LAMB CHOPS + \$MARKET PRICE

New Zealand Baby Lamb 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

### TUSCAN ARTICHOKE SALAD

### GREEK SALAD

### SANTORINI SALAD

Menu served with pita bread and homemade tatziki.

## HORS D' OEUUVRES

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+	\$92.00	\$95.00	\$98.00

### 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





## 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 GOBLET & GLASS COFFEE MUGS**

**WATER STATION**

**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

## 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

## VEGETARIAN

Choose One:

### ROTOLO BOLZANO

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

## OR

### STUFFED PORTOBELLO MUSHROOM

Quinoa & Grilled Vegetables

# 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, vanilla bean chocolate eclairs, lavender macarons, lemon curd tarts, and 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 brûlée.

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 macarons, 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 eclairs, petite tres leches cakes, fresas con crema, and palmiers.

75+ \$7.75 PER PERSON

## 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

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

## ADD A CAKE

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

Outside Bakery Cake Cutting Fee \$3.00 Per Person

## FRESH BAKED OLD FASHIONED COOKIES

Warm cookies served hot right out of the oven - set at a station or passed to your guests. Choose three types: Chocolate Chip, Oatmeal Raisin, Snickerdoodle, or Peanut Butter.

Tray of 24.....\$58.00

## TRAY PASS MINI CHOCOLATE CHIP COOKIES

Baked fresh onsite and passed immediately to your guests for the ultimate warm cookie experience! The perfect mini complement to your dessert station or wedding cake.

Tray of 50.....\$60.00

## 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



## MEET THE TEAM HERE TO UTILIZE THEIR EXPERTISE AND YEARS OF EXPERIENCE TO GUIDE YOU THROUGH THE PLANNING PROCESS!



### HANNAH CLUCK, DIRECTOR OF SALES

*I started my career in the event industry in the corporate world, working on trade shows and corporate experiences. When I saw that Jay's was hiring, I jumped on the opportunity to enter the catering world. After years at Jay's as an Event Specialist and over 200 weddings, I am now the Director of Sales and have been involved in the opening of most of our venues, establishing some of our largest accounts, and managing our amazing sales team.*

*The one piece of advice I'd lend to anyone planning their wedding is: Enjoy every step of the process! Your wedding is just one day, but there is so much that goes into that day that is just as fun and memorable. Your engagement is a short period of your life, and this will make it seem so much richer!*



### ARIELLE MARTE, EVENT SPECIALIST

*Growing up, always being on the go and my travel experiences sparked my love for the hospitality industry. Through college, I worked both as a server for a catering company and with a wedding coordinator who spoke nothing but praises about Jay's Catering, both of which ignited my passion for catering specifically. When I saw that Jay's was hiring, I jumped at the chance to apply and happily accepted the position of Event Specialist.*

*The one piece of advice I'd lend to anyone planning their wedding is: Don't be afraid to lean heavily on the people around you to ask for help and advice. Your vendors, your family, and your friends are all here to help you turn your vision into a reality! However, never forget that at the end of the day, the only thing that matters is your happiness.*



### SAVANNAH SCHLOTTACH, EVENT SPECIALIST

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

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

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



## SELENA LOPEZ, EVENT SPECIALIST

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

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



## BRITTANY KLEIN, EVENT SPECIALIST

*My passion for the industry developed through many jobs in the hospitality world (including customer service experience with a major 5-star hotel) & my experience working with multiple wedding coordinators and in a wedding dress salon after graduation. Together, my background in hospitality and desire to organize beautiful gatherings led me to a career in catering and events – I was drawn to the catering world and Jay's Catering to further pursue my dream!*

*The one piece of advice I'd lend to anyone planning their wedding is: Not to forget that it's worth all the hard work that comes with the planning process! When you are celebrating and enjoying delicious food with your friends and family, you'll have those memories forever!*



## SAMANTHA MCLAUGHLIN, EVENT SPECIALIST

*I built my career in the food and hospitality industry from the ground up. Through years of experience, including serving as a restaurant manager alongside a well-known Orange County chef, I developed a passion for catering, fine dining, and creating memorable guest experiences. My love for cooking and event planning ultimately led me to Ellie's Table and Jay's Catering where I played a key role in shaping the Ellie's Catering division into the thriving operation it is today. With this extensive experience, I have also transitioned into Jay's weddings where I work closely with brides and grooms to curate their dream wedding menus, helping bring their vision to life and ensuring every detail of their special day is thoughtfully planned.*

*I love being able to take the stress away from my clients when assisting in their special events. Helping new and returning customers brings me joy and I can't wait to work with you!*



## PATTI ROBLEDO, EVENT SPECIALIST

*Growing up I watched my parents entertain guests and frequently traveled with them across the world. These experiences developed a passion in me for fine cuisine, wine, and planning parties. For 10 years I worked in guest services at major hotels ranging from Club Med in the Bahamas to The Ritz Carlton and The Westin. When I started at Jay's I worked as an Event Captain on the floor at events, and quickly grew into my current position as an Event Specialist where I have loved using my vast knowledge of our Jay's food and experience with cuisine around the world to assist clients in creating the perfect menu for their unique tastes and experience!*

*The one piece of advice I'd lend to anyone planning their wedding is: Treasure the moment & whole wedding planning process!*



## EMILY VARELA, EVENT SPECIALIST

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

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



SWANNER  
HOUSE  
MENU

JAYS CATERING CO.