

ELLIE'S TABLE 2026
DINNER
PICK UP CATERING MENU



JAYS CATERING CO.



ELLIE'S TABLE EGAN HOUSE
SAN JUAN CAPISTRANO, CA

TUESDAY - SUNDAY
7:30 AM - 4:00 PM

*HOURS SUBJECT TO CHANGE ON HOLIDAYS

ELLIE'S TABLE AT THE BOARDWALK
IRVINE, CA

MONDAY - FRIDAY
7:30 AM - 4:00 PM

*HOURS SUBJECT TO CHANGE ON HOLIDAYS

CONTACT US AT:
949.558.5310 & INFO@ELLIESTABLE.COM

VISIT US ONLINE AT:
JAYSCATERING.COM & ELLIESTABLE.COM

ORDERING INFORMATION

PICK-UPS AT ELLIE'S TABLE

Pick ups for dinner are readily available at both of our beautiful Ellie's Table locations - The Boardwalk cafe in Irvine and Egan House in San Juan Capistrano - from 3:45pm - 4:45pm! Our helpful team will load your order into your vehicle to ensure a seamless pickup without you ever leaving your vehicle.

ORDERING INFORMATION

Gratuity will be added to your order.

Please place orders by 11:00 am three business days prior to the event date. Large orders and specialty items will 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.

LARGER ORDERS & ADDITIONAL SERVICES

For a more extensive menu with even more food and beverage options, please email info@elliestable.com and the Full Menu will be promptly sent to you. We do offer additional services such as delivery, executive setups, and staffed events for your convenience.

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



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
**TRAYS, SALADS
 & HORS D'OEUVRES**

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

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

CHILLED SHRIMP COCKTAIL TRAY

Large shrimp with cocktail sauce and lemon wedges
 TRAY OF 50\$155.00

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

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

CAESAR SALAD

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

- SERVES UP TO 12\$48.00
- SERVES UP TO 25\$87.00

HORS D'OEUVRES

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

CHICKEN OR BEEF FLAUTAS

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

- 40 PIECES - CHICKEN (APPETIZER SIZE)\$58.00
- 40 PIECES - BEEF (APPETIZER SIZE)\$88.00

MEATBALLS

Italian, Swedish, or Sweet & Sour
 50 PCS\$100.00

HORS D'OEUVRES

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 With peanut or Thai

ginger sauce
 15 - \$45.00 / 30 - \$88.00/ 50 - \$138.00

SESAME SHRIMP & MANGO ROLL With 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

GRILLED ZUCCHINI ROLL-UP

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

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

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

CHICKEN MARSALA

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

12+\$23.00

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

CHICKEN PARMIGIANA

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

12+\$24.00

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

JAY'S FAMOUS POT ROAST

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

12+\$24.00

KALUA ROASTED PULLED PORK

Slow roasted pork with tangy BBQ sauce and cheese rolls. Served with mac and cheese & apple slaw.

12+\$22.00

DELUXE PASTA BUFFET

CHOICE OF

CHICKEN ROTOLO BOLZANO

VEGETARIAN ROTOLO BOLZANO

TORTELLINI WITH CREAMY PESTO

CHICKEN RIGATONI

PENNE ALLA CHECCA

STUFFED PASTA SHELLS

FETTUCCINE ALFREDO

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

ONE SELECTION

12+\$19.00

TWO SELECTIONS:

12+\$23.00

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



Our
**ULTIMATE
 DINNER MENU**

ENTREES

BOTH ENTREES INCLUDED

CABERNET BRAISED SHORT RIBS

Beef Short Ribs braised slowly in red wine and demi-glaze with aromatics.

CHICKEN SCALLOPINI

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

SIDES

BOTH SIDES INCLUDED

GOURMET MASHED POTATOES

Yukon potatoes with butter, garlic and heavy cream

FRESH VEGETABLE MEDLEY

Broccoli, cauliflower, carrots, and zucchini

SALADS

CHOOSE ONE SALAD

PEAR SALAD

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

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.

CAESAR SALAD

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

SERVED WITH CHEESE ROLLS

12+\$43.00 / PERSON

Our
**DESSERTS
 MENU**

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

ITALIAN DESSERT COLLECTION

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

TRAY OF 25\$82.00

LATIN DESSERT COLLECTION

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

TRAY OF 25\$80.00

FRENCH DESSERT COLLECTION

A collection of raspberry chocolate decadence cakes, vanilla bean chocolate eclairs, lavender macarons, lemon curd tarts, and French apple tarts.

TRAY OF 25\$80.00

ELLIE'S TABLE CARROT CAKE

Eleanor's famous carrot cake with pineapple cream cheese frosting.

SERVES 12 TO 16\$54.00



