

JAYS CATERING CO.

ElliesTable

The
**ENTERTAINING
COLLECTION**

A curated selection of Jay's favorite hors d'oeuvres, grazing trays, and small bites designed for effortless hosting. From familiar favorites to elevated chef-inspired selections, this collection offers flexible menus for cocktail receptions, open houses, showers, corporate gatherings, celebrations, and social events of all kinds. A delicious alternative to a traditional meal, designed so guests can mix, mingle, and celebrate.

Collections are thoughtfully created, no substitutions please. Your event specialist can help you craft the perfect menu a la carte if needed!

CONTACT US AT:
714.636.6045

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



EASY ENTERTAINING

Items guests recognize and actually eat - essential, familiar, casual. Great for corporate mixers, casual celebrations, birthdays, and memorials.

JAY'S FAMOUS TURKEY OR HAM PALM SANDWICHES

Our most beloved signature item - freshly sliced turkey or ham tucked into Jay's famous house-baked cheese rolls.

CRISPY CHICKEN & CHEESE FLAUTAS

Golden rolled tortillas filled with seasoned chicken and melted cheese, served with Jay's homemade salsa.

HOMEMADE ITALIAN MEATBALLS

Tender, savory meatballs simmered in classic marinara sauce for a warm, comforting bite.

JAY'S DEVEILED EGGS

A timeless classic done the Jay's way - creamy, savory, and finished with paprika and fresh chives.

BAKED ARTICHOKE DIP

A rich, creamy artichoke dip baked until warm and golden, served with crisp pita chips for dipping.

15+ \$18⁰⁰/PERSON 30+ \$15⁰⁰/PERSON

SIGNATURE SOCIAL

Premium ingredients, elevated but not over the top. Polished & classic. Good for nicer corporate events, cocktail receptions, showers, & client appreciation events.

CHARCUTERIE TRAY

A selection of salami, prosciutto, mortadella, European and domestic cheeses, accompanied by olives, mixed nuts, dried apricots, fig jam, sliced baguettes, and crackers.

MEDITERRANEAN TRAY

A vibrant Mediterranean-inspired assortment featuring caprese skewers, prosciutto di Parma, fresh mozzarella, kalamata olives, artichoke hearts, roasted vegetables, pita triangles, and creamy hummus.

GORGONZOLA & CARAMELIZED ONION BRUSCHETTA

Herb-toasted baguette slices topped with creamy gorgonzola and sweet caramelized onions for a rich, savory bite.

SHRIMP & MANGO SPRING ROLLS

Bright, refreshing spring rolls layered with tender shrimp and sweet mango, served with a zesty ginger-lime dipping sauce.

STUFFED MEDJOOL DATES WITH WHIPPED GOAT CHEESE

Sweet Medjool dates filled with creamy whipped goat cheese, finished with toasted pistachios and a touch of flaky sea salt.

PARMESAN CRUSTED CRAB DIP

A warm, savory crab dip baked with a golden parmesan crust, served with pita triangles and assorted crackers for dipping.

15+ \$30⁰⁰/PERSON 30+ \$24⁰⁰/PERSON

Serving this at meal time? Add deviled eggs, ceviche, or chorizo, Manchego, olive skewers!





GRAZING TABLE

Clean, fresh, colorful. Great for open houses, showers, networking events.

SHRIMP & MANGO SPRING ROLLS

Bright, refreshing spring rolls layered with tender shrimp and sweet mango, served with a zesty ginger-lime dipping sauce.

JAY'S DEVILED EGGS

A timeless classic done the Jay's way - creamy, savory, and finished with paprika and fresh chives.

GLAZED PEAR & GOAT CHEESE TARTS

Delicate tartlets filled with poached pears, creamy goat cheese, and cranberries for a sweet-savory bite.

GRILLED MARINATED VEGETABLE TRAY

A colorful spread of grilled bell peppers, eggplant, squash, carrots, kalamata olives, and artichoke hearts, marinated for bold Mediterranean flavor.

ARTISAN CHEESE TRAY

A classic selection of sliced cheeses served with assorted crackers.

CREAMY HUMMUS WITH PITA CHIPS

Traditional hummus whipped until smooth and creamy, served with crisp pita chips for an easy grazing favorite.

15+\$20.00/PERSON 30+\$18.00/PERSON

Serving this at meal time? Try adding palm sandwiches & antipasto skewers!

MEDITERRANEAN LUXE

Elevated, ingredient-forward, chef-driven. Best for VIP events, donor receptions, wine-paired events, or clients who want the hors d'oeuvres to feel custom and abundant.

FLANK STEAK & GOAT CHEESE TOAST

Sliced flank steak layered with creamy goat cheese, fig jam, and roasted red peppers on toasted baguette.

CHILLED SPANISH GARLIC SHRIMP

Tender shrimp sautéed with garlic, lemon, white wine, and fresh parsley, served chilled for a bright, elegant seafood bite.

SAFFRON TOMATO & ROASTED PEACH BRUSCHETTA

Heirloom tomatoes and roasted peaches accented with saffron, served over toasted baguettes as a vibrant bruschetta.

CHORIZO, MANCHEGO & OLIVE SKEWER

Spanish chorizo, Manchego cheese, and Manzanilla olives finished with toasted almonds and a touch of honey for a sweet-savory Mediterranean bite.

FIG, GOAT CHEESE & MASCARPONE TART

Delicate tartlets filled with fig, goat cheese, and mascarpone, with a pomegranate sauce.

STUFFED MEDJOOL DATES WITH WHIPPED GOAT CHEESE

Sweet Medjool dates filled with creamy whipped goat cheese, finished with toasted pistachios and a touch of flaky sea salt.

CHARCUTERIE TRAY

A selection of salami, prosciutto, mortadella, European and domestic cheeses, accompanied by olives, mixed nuts, dried apricots, fig jam, sliced baguettes, and crackers.

15+\$32.00/PERSON 30+\$30.00/PERSON

Serving this at a meal time? Try adding Mediterranean trays or grilled marinated vegetable trays!

MERCADO COCKTAIL

Festive, flavorful, approachable, great for events that want energy. Works well for social celebrations, corporate parties, welcome parties, and clients who want bold flavors without going too formal.

CRISPY CHICKEN & CHEESE FLAUTAS

Golden rolled tortillas filled with seasoned chicken and melted cheese, served with Jay's homemade salsa.

BEEF PICADILLO EMPANADAS

Golden pastry filled with savory beef picadillo, served with a creamy chipotle sauce.

TILAPIA CEVICHE

Fresh tilapia ceviche tossed with red onion, jalapeño, cucumber, tomato, and cilantro for a bright, citrusy bite.

QUESO FUNDIDO WITH CHORIZO & MUSHROOMS

Warm, melty jack cheese blended with savory chorizo and sautéed mushrooms.

HOMEMADE TORTILLA CHIPS & SALSA

Fresh tortilla chips served with Jay's fresh homemade salsa - simple, classic, and always a favorite.

SEASONAL FRUIT TRAY

A refreshing assortment of sliced seasonal fruit. Option to add tajin bottle (5 oz): \$5 each

15+\$23⁰⁰/PERSON 30+\$19⁰⁰/PERSON

ITALIAN APERITIVO

Warm, classic, and crowd-friendly with a slightly elevated European feel. Great for rehearsal dinners, family celebrations, wine nights, and clients who want something familiar but still polished.

HOMEMADE ITALIAN MEATBALLS

Tender, savory meatballs simmered in classic marinara sauce for a warm, comforting bite.

BAKED ARTICHOKE DIP

A rich, creamy artichoke dip baked until warm and golden, served with crisp pita chips for dipping.

ANTIPASTO SKEWER

A savory Italian-inspired skewer with Genoa salami, cherry tomato, artichoke heart, pepperoncini, and buffalo mozzarella, finished with your choice of balsamic reduction or basil pesto.

GORGONZOLA & CARAMELIZED ONION BRUSCHETTA

Herb-toasted baguette slices topped with creamy gorgonzola and sweet caramelized onions for a rich, savory bite.

GRILLED MARINATED VEGETABLE TRAY

A colorful spread of grilled bell peppers, eggplant, squash, carrots, kalamata olives, and artichoke hearts, marinated for bold Mediterranean flavor.

15+\$19⁰⁰/PERSON 30+\$16⁰⁰/PERSON

Serving this at a meal time? Try adding our famous Rotolo Bolzano pasta, cheese trays and fruit trays!





CARNIVAL BITES

Playful, easy, and parent-approved. Best for school events, birthdays, mitzvahs, company picnics, or family-centered events.

MINI CORN DOGS

Onsite cooking required

Bite-sized carnival favorites with a golden cornmeal coating, served with classic ketchup and mustard.

CRISPY CHICKEN NUGGETS

Golden breaded chicken bites - simple and familiar.

JAY'S FAMOUS TURKEY OR HAM PALM SANDWICHES

Our most beloved signature item - freshly sliced turkey or ham tucked into Jay's famous house-baked cheese rolls.

SEASONAL FRUIT TRAY

A refreshing assortment of sliced seasonal fruit.

FRESH VEGETABLE TRAY

A colorful assortment of crisp vegetables, served with creamy buttermilk ranch.

15+\$17.00/PERSON 30+\$16.00/PERSON

ADD SOMETHING SWEET

The perfect ending to any menu - add a colorful display of assorted sweet bites.

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

AMERICAN DESSERT COLLECTION

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

Tray of 25\$82.00

TROPICAL DESSERT COLLECTION

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

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