FULL MENU

2026 HOLIDAY EDITION

JAYS CATERING CO.

Contact us at:
714.636.6045

Visit us online at:
JAYSCATERING.COM & ELLIESTABLE.COM

SEPTEMBER 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.

ORDERING INFORMATION

See our holiday favorites outlined in red throughout the menu!

PLACE YOUR ORDER EARLY

Popular dates will close during our busy holiday season! December 3rd, 4th, 5th, 6th, 10th, 11th, 12th, and 13th are usually among the first dates to close, although we do fill up many dates throughout the season. Please place your order as early as possible as dates will close, and we never want to disappoint our beloved clients.

PRICING AND SUBSTITUTIONS

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. We also reserve the right to make any substitutions due to availability or supply chain issues. Customers will be notified of any changes to orders.

HOLIDAY HOURS

THANKSGIVING - THURSDAY, NOVEMBER 26TH
Deliveries and pick-ups of whole turkeys from 11:00 am to 4:00 pm.
No Staffed Events available

CHRISTMAS EVE - THURSDAY DECEMBER 24TH
Deliveries and pick-ups until 3:00 pm
No Staffed Events available

CHRISTMAS DAY - FRIDAY DECEMBER 25TH & SATURDAY DECEMBER 26TH
Company Closed.

NEW YEAR'S EVE - THURSDAY DECEMBER 31ST
Deliveries until 6:00 pm
Pick-ups until 5:00 pm

NEW YEAR'S DAY - FRIDAY JANUARY 1ST
Company Closed

ORDERING MINIMUMS

Minimum Food Order of $500 for Local Delivery (within 30 miles of Jay's)

Please rememberer pick-ups from our Jay's Headquarters are free and very easy!

Jay's will not process any orders without payment in full and a signed contract. Payment terms are available for corporate clients with approved credit. Unfortunately due to the busy season, we cannot accept any cancellations or process any refunds for orders once they are booked.

CURBSIDE PICK-UP ORDERS

Pick up your order at our headquarters in Garden Grove. Our helpful warehouse staff will load your order into your vehicle and you don't even have to get out of your car. Pickups of cold food are also conveniently available at our beautiful Ellie's Table café during open hours

DELIVERY ORDERS

Delivery available seven days a week. All items are sent in disposable containers and platters for ease of service and cleanup. Delivery charges are based on time of delivery and location and scheduled within a one-hour window of your choice.

EXECUTIVE SET UPS

An Executive Set Up is a delivery option that provides more than just a drop off. 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.

*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

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, capicolla, 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 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 ..... $54.00
Serves up to 25 ..... $98.00

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 ..... $54.00
Serves up to 25 ..... $98.00

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

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 HOLIDAY

TURKEY BREAST ON FRESH BAKED CHEESE ROLLS

Fresh carved turkey breast with mayo, dijon mustard and a side of cranberry citrus relish. Served with potato salad and a pumpkin pie bar.

Each.....$18.00

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 .....+ $2.50)

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

ECO BOX LUNCH MENU

THE MEADOW

A grilled chicken Caesar wrap with crisp romaine, parmesan, and grilled chicken. Served with classic Caesar dressing and agave fruit salad.

EACH.....$20.00

THE GREENHOUSE

A colorful vegan wrap filled with roasted red peppers, eggplant, zucchini, carrots, spinach, and daikon sprouts. Served with vegan garlic aioli and Mediterranean quinoa salad.

EACH.....$20.00

THE GARDEN

A hearty Mediterranean vegan quinoa salad with cucumber, tomatoes, artichokes, olives, and herbs. Served with pita chips and traditional creamy hummus.

EACH.....$20.00

THE PICNIC

Ellie's tarragon chicken salad with grapes, almonds, cranberries, and tarragon dressing. Served with a mini cheese roll and broccoli bacon salad.

EACH.....$21.00

THE MESA

A chopped salad loaded with black beans, corn, jicama, cilantro, tomatoes, and scallions. Served with chipotle ranch dressing and agave fruit salad.

EACH.....$21.00

THE ORCHARD

A fresh green salad topped with grilled chicken, sliced pears, dried cranberries, candied walnuts, and stilton cheese. Served with a pear vinaigrette and a fresh cheese roll.

EACH.....$21.00

THE TRAIL

House made focaccia stuffed with thinly sliced turkey breast and sun-dried tomato aioli. Served with classic potato salad and agave fruit salad.

EACH.....$18.00

THE GROVE

A pair of Jay's famous palm sandwiches, one turkey and one ham, with a light mayo spread on freshly baked cheese rolls. Served with panini pasta salad and agave fruit salad.

EACH.....$18.00

Eco Utensil Packet - 80¢ EACH

Our TEA MENU

OUR TEA MENU OFFERS A TIMELESS EXPERIENCE, THOUGHTFULLY IMAGINED THROUGH A COLLECTION OF BEAUTIFULLY CRAFTED, BITE-SIZED OFFERINGS DESIGNED TO DELIGHT. FROM DELICATE TEA SANDWICHES AND REFINED SAVORY SELECTIONS TO AN INDULGENT ASSORTMENT OF SWEETS, EACH ELEMENT HAS BEEN CAREFULLY CURATED TO BALANCE ELEGANCE, FLAVOR, AND PRESENTATION LEAVING EVERY GUEST WITH SOMETHING MEMORABLE TO SAVOR.

Our

TEA MENU

PETITE SELECTIONS

CHOICE OF TWO TEA SANDWICHES
See options below.

CHERRY SCONES
with lemon curd

FRESH FRUIT

GORGONZOLA CARAMELIZED ONION BRUSCHETTA

CAPRESE SKEWERS

RASPBERRY ROSE MACARONS

15 - 29 ..... $23.00/PERSON
30+ $22.00/PERSON

SAVORY BITES

CHOICE OF TWO TEA SANDWICHES
See options below.

CHERRY SCONES
with lemon curd

FRESH FRUIT

DEVILED EGGS

CAPRESE SKEWERS

PEAR AND GOAT CHEESE TARTS

SHRIMP AND MANGO SPRING ROLLS
with ginger citrus soy sauce

GORGONZOLA CARAMELIZED ONION BRUSCHETTA

15 - 29 ..... $28.00/PERSON
30+ $26.00/PERSON

GRAND COLLECTION

CHOICE OF TWO TEA SANDWICHES
See options below.

CHERRY SCONES
with lemon curd

FRESH FRUIT

DEVILED EGGS

CAPRESE SKEWERS

SHRIMP AND MANGO SPRING ROLLS
with ginger citrus soy sauce

RASPBERRY ROSE MACARONS

LEMON CURD TARTS

RASPBERRY CHOCOLATE DECADENCE

15 - 29 ..... $35.00/PERSON
30+ $33.00/PERSON

BRUNCH INSPIRED

CHOICE OF TWO TEA SANDWICHES
See options below.

CHERRY SCONES
with lemon curd

FRESH FRUIT

MINI QUICHE SQUARES
Choice of Lorraine, Chile Relleno, or Vegetarian

RADICCHIO WRAP
with smoked turkey

MINI CROISSANTS
assortment of butter, chocolate, and almond

RASPBERRY ROSE MACARONS

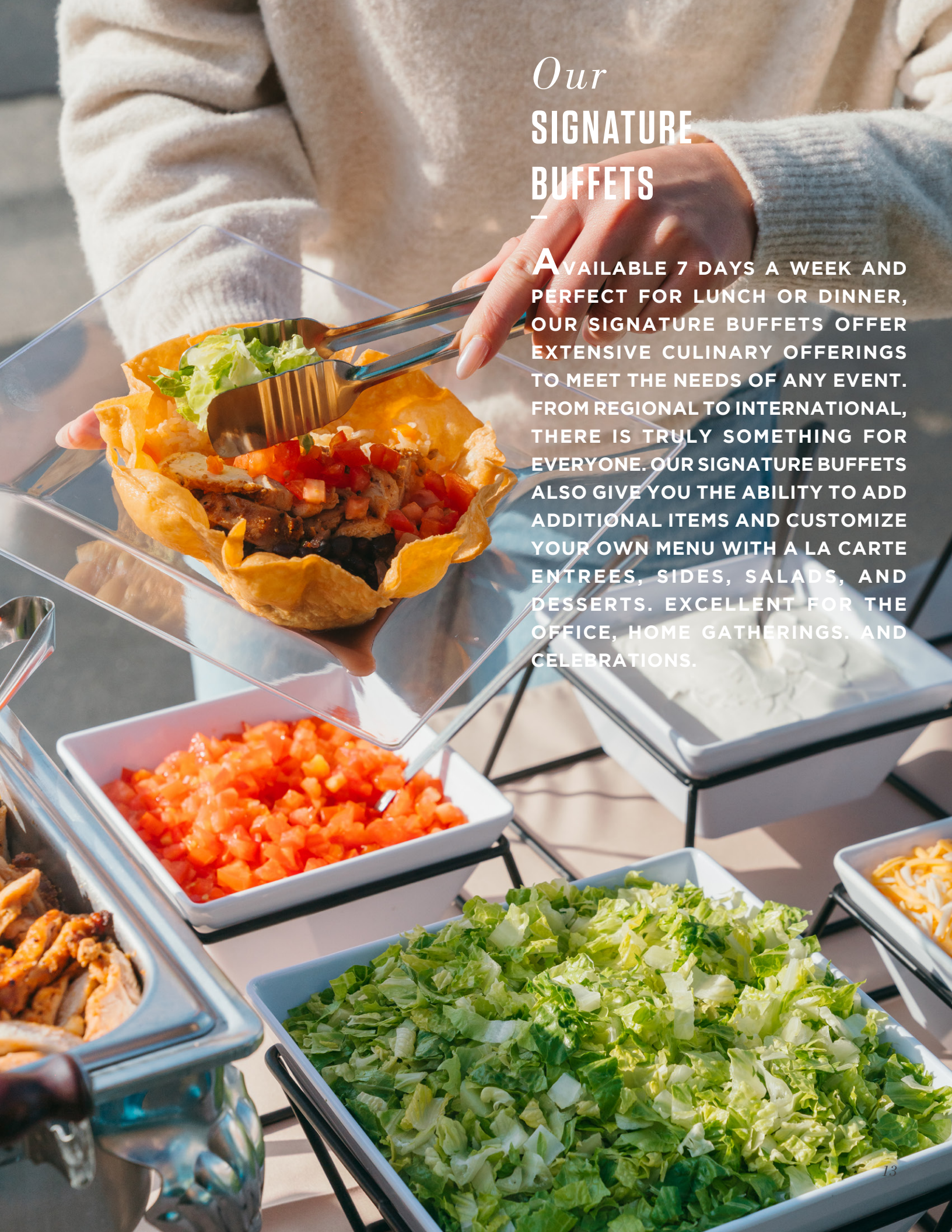
LEMON CURD TARTS

RASPBERRY CHOCOLATE DECADENCE

15 - 29 ..... $36.00/PERSON
30+ $34.00/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 - Peanut Butter & Jelly on White



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

CHICKEN CORDON BLEU

Breaded chicken breast stuffed with ham and swiss cheese, with a rich creamy sauce. Served with parsley buttered potatoes, fresh vegetables, and cheese rolls.

12+ $25.00
30+ $23.00

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 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 in a Greek lemon sauce. Topped with artichoke hearts, sun-dried tomatoes, mushrooms, capers & 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

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

FETTUCCINE 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

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

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

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

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

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

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

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

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

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 ..... $435.00

CABERNET BRAISED SHORT RIBS
Braised slowly in red wine and demi-glace with aromatics
Serves 12 ..... $192.00

WHOLE GARLIC & HERB ROASTED TRI-TIP
Served with Argentinean chimichurri or bourbon horseradish
2 lbs Serves 6 to 8 ..... $110.00

CHICKEN MARSALA, 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

HOLIDAY FIESTA TABLE

GATHER AROUND THE TABLE AND ENJOY A MERRY AND MUY BUENO FEAST MADE FOR CELEBRATING THE SEASON. OUR HOLIDAY FIESTA TABLE BRINGS BOLD FLAVORS, FESTIVE SPIRIT, AND PLENTY TO SHARE CREATING THE PERFECT SPREAD FOR HOLIDAY MEMORIES!

ROTISSERIE CHICKEN BUTTERNUT SQUASH ENCHILADAS

Soft corn tortillas filled with roasted chicken, sweet butternut squash, and melted jack cheese. Smothered in a red and yellow bell pepper sauce and garnished with sliced peppadews.

WHITE REFRIED BEANS

SWEET CORN CAKE

Served warm.

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.

HOMEMADE CHIPS & SALSA AND SOUR CREAM

15+ $30.00
30+ $28.00

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

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

MEDITERRANEAN COASTAL MENU

ENTREES

SELECT ONE ENTREE

SANTORINI CHICKEN
Grilled chicken breast in a Greek lemon sauce. Topped with artichoke hearts, sun-dried tomatoes, mushrooms, capers & shredded fresh basil.

MIDDLE EASTERN CHICKEN THIGHS
Marinated in a tangy blend of yogurt, lemon, garlic and spices.

SIDES

BOTH SIDES INCLUDED

GREEK LEMON POTATOES
Slowly braised in olive oil, lemon, garlic, and oregano

GRILLED MOROCCAN VEGETABLES
Zucchini, squash, mushrooms, onions, and bell peppers, Marinated in lemon, garlic, spices and fresh herbs.

SALAD

GREEK SALAD
Romaine Lettuce with Feta Cheese, Tomatoes, Red Onions, and sliced Cucumber. Served with a Greek Vinaigrette.

SERVED WITH PITA + TZATZIKI

15+ ..... $36.00 / PERSON
30+ ..... $33.00 / PERSON

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

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

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

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

SANTORINI CHICKEN
Grilled chicken breast in a Greek lemon sauce. Topped with artichoke hearts, sun-dried tomatoes, mushrooms, capers & shredded fresh basil.

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 Perso

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

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

TRADITIONAL CANDIED YAMS

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+ ..... $38.00 / PERSON
30+ ..... $35.00 / PERSON

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. DESIGNED SO GUESTS CAN MIX, MINGLE, AND CELEBRATE.

The

ENTERTAINING COLLECTION

A CURATED SELECTION OF JAY'S FAVORITE HORS D'OEUVRES, GRAZING TRAYS, AND SMALL BITES DESIGNED FOR EFFORTLESS HOSTING.

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

CRISPY CHICKEN & CHEESE FLAUTAS

HOMEMADE ITALIAN MEATBALLS

JAY'S DEVILED EGGS

BAKED ARTICHOKE DIP
with crisp pita chips for dipping.

15+ $18.00/person

30+ $15.00/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, and garnishes, with sliced baguettes, and crackers.

MEDITERRANEAN TRAY
Including caprese skewers, prosciutto, mozzarella, olives, artichokes, roasted vegetables, pita triangles, and hummus.

GORGONZOLA & CARAMELIZED ONION BRUSCHETTA

SHRIMP & MANGO SPRING ROLLS
with a zesty ginger-lime dipping sauce.

STUFFED MEDJOOL DATES WITH WHIPPED GOAT CHEESE

PARMESAN CRUSTED CRAB DIP
with pita triangles and assorted crackers for dipping.

15+ $30.00/person

30+ $24.00/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
with a zesty ginger-lime dipping sauce.

JAY'S DEVILED EGGS

GLAZED PEAR & GOAT CHEESE TARTS

GRILLED MARINATED VEGETABLE TRAY
Including grilled bell peppers, eggplant, squash, carrots, kalamata olives, and artichoke hearts.

ARTISAN CHEESE TRAY

CREAMY HUMMUS WITH PITA CHIPS

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
with fig jam and roasted red peppers.

CHILLED SPANISH GARLIC SHRIMP

SAFFRON TOMATO & ROASTED PEACH BRUSCHETTA
Served with toasted baguettes.

CHORIZO, MANCHEGO & OLIVE SKEWER

FIG, GOAT CHEESE & MASCARPONE TART
with a pomegranate sauce.

STUFFED MEDJOOL DATES WITH WHIPPED GOAT CHEESE

CHARCUTERIE TRAY
Selection of salami, prosciutto, mortadella, European & domestic cheeses, & garnishes, with sliced baguettes, & crackers.

15+ $32.00/person

30+ $30.00/person

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

The

ENTERTAINING COLLECTION

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

BEEF PICADILLO EMPANADAS
served with creamy chipotle sauce.

TILAPIA CEVICHE

QUESO FUNDIDO WITH CHORIZO & MUSHROOMS

HOMEMADE TORTILLA CHIPS & SALSA

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

15+ $23.00/person

30+ $19.00/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

BAKED ARTICHOKE DIP
served with crisp pita chips for dipping.

ANTIPASTO SKEWER
with your choice of balsamic reduction or basil pesto.

GORGONZOLA & CARAMELIZED ONION BRUSCHETTA

GRILLED MARINATED VEGETABLE TRAY
Including grilled bell peppers, eggplant, squash, carrots, kalamata olives, and artichoke hearts.

15+ $19.00/person

30+ $16.00/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
with classic ketchup and mustard.

CRISPY CHICKEN NUGGETS

JAY'S FAMOUS TURKEY OR HAM PALM SANDWICHES

SEASONAL FRUIT TRAY

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

15+ $17.00/person

30+ $16.00/person

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

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

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

BUTTERNUT SQUASH TART
Butternut squash roasted in brown butter and aromatic sage, filled with a tangy cranberry cream cheese
15 - $50.00 / 30 - $98.00 / 49 - $160.00

STUFFED DATES WITH WHIPPED GOAT CHEESE
Medjool dates filled with whipped goat cheese, finished with toasted pistachios and sea salt.
15 - $65 / 30 - $125 / 50 - $200

FLANK STEAK AND GOAT CHEESE ON TOAST
Sliced flank Sliced flank steak layered with goat cheese, fig jam, and roasted red peppers on toasted baguette.
28 - $125 / 48 - $210

CHORIZO, MANCHEGO AND OLIVE SKEWERS
Spanish chorizo, Manchego cheese, and Manzanilla olives finished with toasted almonds and a drizzle of honey.
15 - $70 / 30 - $135 / 50 - $215

Our

HORS D'OEUVRES MENU *continued*

CHILLED SHRIMP COCKTAIL TRAY
Large shrimp with cocktail sauce and lemon wedges
Tray of 50 ..... $155.00
Tray of 100 ..... $285.00

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) $45.00
48 oz (Serves 25 to 30) $65.00

ROASTED POBLANO CHILE HUMMUS OR TRADITIONAL
Served with pita chips
32 oz (Serves up to 25) $52.00

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) $68.00

CHICKEN FLAUTAS
Crispy rolled up flour tortillas filled with chicken and cheese and served with Jay's Homemade Salsa
40 Pieces (Appetizer size) $58.00
30 Pieces (Entree Size) $68.00

BEEF FLAUTAS
Crispy rolled up flour tortillas filled with shredded beef and cheese and served with Jay's Homemade Salsa
40 Pieces (Appetizer size) $88.00
30 Pieces (Entree Size) $98.00

QUESO FUNDIDO
Creamy jack cheese with chorizo and sliced mushrooms served with tortilla chips
Serves up to 40 ..... $85.00

BAKED PARMESAN CRUSTED CRAB DIP
Served with crostinis and crackers
Serves up to 40 ..... $95.00

BAKED ARTICHOKE DIP
Served with pita triangles and crackers
Serves up to 35 ..... $85.00

MEATBALLS
Italian, Swedish, or Sweet & Sour
50 pcs $100.00

CHICKEN DRUMMETTES
Teriyaki or Buffalo
40 pcs $75.00

TILAPIA CEVICHE
Fresh and healthy with red onion, jalapeno, cucumber, tomatoes, and cilantro. Served with homemade tortilla chips.
48 oz bowl (Serves 12-15) $72.00
80 oz bowl (Serves 20-25) $120.00

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) $98.00
80 oz bowl (Serves 20-25) $160.00

Our

DESSERTS MENU

HOLIDAY 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

JAY'S SIGNATURE PUMPKIN PIE CAKE
Available 10/24 - 11/26

Pumpkin Pie with a twist. A layered Pumpkin Pie Cake with a crumble topping.

Serves up to 15 ..... $36.00

PUMPKIN PIE BARS
Layered Pumpkin Pie Bars with a crumble topping.

Serves up to 32 ..... $66.00

PUMPKIN PIE & FRENCH APPLE TARTS
Assortment of Pumpkin Pie and French Apple Tarts

Tray of 25 ..... $75.00

CREAM FILLED GINGERSNAPS
Fresh baked ginger cookies with cream filling

Tray of 16 ..... $42.00

HOLIDAY MACARONS
May include an assortment of Gingerbread, Earl Grey, Peppermint, Cinnamon Roll, White Chocolate Cranberry, and Sugar Cookie Macarons.

Tray of 18 ..... $58.00
Tray of 25 ..... $78.00

WARM FRUIT COBBLERS
Peach or apple

Small (serves 15) $49.00
Large (serves 32) $92.00

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

Tray of 12 ..... $20.00
Tray of 25 ..... $37.00

CHEESECAKE BITES
Tray of 12 ..... $21.00
Tray of 25 ..... $38.00

BROWNIE BITES
Tray of 12 ..... $25.00
Tray of 25 ..... $48.00

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

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

Our

DESSERTS MENU

DESSERT COLLECTIONS

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

HOLIDAY DESSERT COLLECTION

A collection of Cream Filled Gingersnaps, Pumpkin Pie Tarts, Gingerbread Bundt Cakes, Peppermint Macarons, and Chocolate Raspberry Decadence

Tray of 25.....$85.00

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

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

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

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

GLUTEN FREE VEGETARIAN QUICHE
Spinach, mushroom, onion, cheddar and jack cheese

(Serves 10 to 15) $62.00
(Serves 25 to 32) $118.00

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 ENTREÉ.

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

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

GLUTEN FREE VEGETARIAN QUICHE +$1.00 PER PERSON
Spinach, mushroom, onion, cheddar and jack cheese

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

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 Shirtail 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

HOT CHOCOLATE
Includes: paper cups
2.5 gallons, 40 cups $85.00
4.75 gallons, 80 cups $155.00

HOT APPLE CIDER
Includes: paper cups and lemon wedges
2.5 gallons, 40 cups $90.00
4.75 gallons, 80 cups $168.00

FRESH BREWED ICE TEA
Includes: Lemon wedges and plastic cups
2.5 Gallons (40 Cups) $65.00

HOMEMADE LEMONADE
Includes: Plastic Cups
2.5 Gallons (40 Cups) $50.00

POMEGRANATE LEMONADE
Includes: Plastic Cups
2.5 Gallons (40 Cups) $80.00

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 PERSON .....80¢

ECO 9" SUPPLY PACKAGE

ECO PLATES

ECO FORK AND KNIFE

15"x17" PAPER NAPKIN

PER PERSON .....65¢

CUPS

COLD

9 OZ. CLEAR COLD CUP .....28¢

10 OZ. CLEAR COLD CUP .....30¢

12 OZ. CLEAR COLD CUP .....30¢

ECO 10 OZ. CLEAR COLD CUP .....32¢

ACRYLIC WINE GLASS .....60¢

ACRYLIC CHAMPAGNE FLUTE $1.20

HOT

ECO 8 OZ. HOT CUP .....25¢

ECO 10 OZ. HOT CUP WITH LID .....65¢

8OZ. WHITE PAPER CUP .....35¢

10OZ. WHITE PAPER CUP WITH LID .....60¢

8OZ. CLEAR ACRYLIC COFFEE MUG .....55¢

SERVING SUPPLIES

9" ACRYLIC TONGS $2.00

6" ACRYLIC TONGS $1.35

ACRYLIC SERVING SPOON .....75¢

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

TABLE
14

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.....60C

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

PILSNER BEER GLASS 14.5 OZ.....75C

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

JAYS CATERING COMPANY • MASTROIANNI FAMILY ENTERPRISES •

BRINGING PEOPLE TO THE TABLE

SINCE 1967