JAYS CATERING CO.

THE 2027 SOCIAL MENU

LET'S GET THIS PARTY STARTED...

Whether you want to walk through a buffet, interact at a station, or sit down for a plated meal, the Social Menu has a vast array of perfectly paired and culturally diverse menu offerings that are sure to check off all your boxes. Welcome to the Jay's family, we can't wait to celebrate with you.

MENU SELECTION AND CREATION

Jay's is proud to offer many types of cuisine and service, as outlined in this menu. We are also extremely adept in creating custom menus, including vegan, vegetarian, and halal options, so if you don't see your dream menu here, contact us today! Additionally, we have partnered with a few select multicultural caterers to provide their authentic cuisine alongside our stellar service to provide the perfect option for every occasion.

THE TASTE OF JAY'S

Our "Taste of Jay's" is an evening event that invites you to experience everything Jay's Catering has to offer. More than simply a food tasting, the Taste of Jay's brings you into a Jay's event complete with music, decor and, of course, a fantastic array of Jay's delicious menu items! You'll indulge in a variety of small bites: From hors d' oeuvres and exhibition food stations to one of our signature dessert stations. The Taste of Jay's also offers you the chance to connect with your Jay's Event Specialist who is available to answer any questions you have as you plan your perfect event! Space is limited and requires advance reservation through your Event Specialist.

PRIVATE TASTINGS

We recommend that all of our clients attend a Taste of Jay's before scheduling a private tasting. We offer private tastings for custom menus and plated dinner packages. Private tastings are scheduled on weekdays according to chef's availability, and a minimum of 3 weeks' notice is required. Price is based on menu selection – please contact your Event Specialist for more information!

VENDORS AND PARTNERS

We work with a team of high quality vendors at all of our Jay's Catering venues. For that list, please inquire with your event specialist.

CASINO SAN CLEMENTE

Perched above the coastline with beautiful ocean views, the Casino San Clemente is one of Southern California's most iconic and versatile event spaces. Originally built in 1937, the venue blends historic Spanish Colonial Revival architecture with modern updates, creating a setting that feels both timeless and elevated. With flexible indoor and outdoor space including the Grand Ballroom, light-filled West Wing, lush Rock Garden, and scenic Patio of the Stars, the property offers a seamless flow for events of all sizes. Original fireplaces, wooden floors, and historic tile details add character throughout, while ocean breezes and a golden hour glow enhance every moment. The layout allows for customized experiences, from intimate ceremonies to large-scale receptions and multi-part celebrations. The venue has hosted weddings, corporate events, galas, private parties, and more, making it a true all-in-one destination. Whether you're envisioning a romantic coastal wedding or a high-energy celebration, the Casino San Clemente provides a stunning blank canvas. With its rich history, expansive footprint, and California coastal design, it's a space designed to leave a lasting impression on every guest.

HANGAR 21 SOUTH

From helicopter rides and tarmac sunsets to the sleek, industrial interior and multiple versatile spaces, it's no wonder Hangar 21 South is one of Orange County's most sought after and one-of-a-kind event spaces. We have welcomed birthday parties, product launches, corporate conferences, holiday parties, weddings and more at our one-of-a-kind venue. With 8,000 total square feet of open space, 20-foot ceilings, iron beams, and massive floor-to-ceiling rolling doors that bathe the hangar in natural light and our 4,000 square foot outdoor terrace featuring lush greenery, runway views, and the perfect lighting for entertaining under the stars, Hangar 21 provides the ultimate customizable canvas for your event needs with flexible and affordable options to suit a variety of budgets. There is no event too big or too small. Impress your guests with a helicopter grand entrance - and even a ride of their own at Hangar 21!

For large events please inquire about our Executive Hangar

THE ESTATE ON SECOND

From the Southern Counties Gas Company in 1923 to The Estate on Second now, this magnificent, historic structure is located in the heart of downtown Santa Ana and boasts unique to the area Georgian Colonial architecture and framework from its original construction. Ceiling beams, exposed brick, wooden floors, tiles, sparkling chandeliers and more design details create an elegant and romantic atmosphere both inside and outside the venue. Not to mention the Palladian windows that flood the ballroom with natural light casting a golden glow over your event. The Estate on Second is a charming, full-service venue crafted with versatility in mind and equipped with plenty of beautiful rooms for entertaining guest counts of up to 175. Whether you're hosting a themed cocktail soiree, a corporate holiday party, a birthday extravaganza, or a glamorous wedding, The Estate on Second is a perfect place to celebrate.

Every grand affair needs a grand ballroom. Named after the radiant crystals in the chandeliers, the Crystal Ballroom is ready for anything from corporate cocktail parties to exquisite weddings. With high ceilings, brick walls, and exposed wooden beams, The Crystal Ballroom is one of a kind in its luxurious style and timeless beauty.

THE ESTATE ON SECOND

ORANGE COUNTY POLO CLUB

Take the scenic route over to the Orange County Polo Club nestled in the rolling green hills of Silverado Canyon. Upon arrival, a modern meets rustic venue designed for nature lovers greets you at the gate. Inside, a beautiful clubhouse with luxe furnishings like exposed wooden ceiling beams, mallet chandelier, and wicker armchairs overlooks the polo field and offers a relaxing place to sip on a cocktail while catching a match. Next door and cozied up to the foothills and bubbling creek, a breezy equestrian terrace accompanied by hanging market lighting provides an open-air space for dinner under the clear, starry sky. Across the polo field, horse stables act as another eye-catching backdrop for intimate wedding parties and corporate events. Make your event unforgettable by adding interactive activities like a group polo lesson, stable tour, polo exhibition match, and more! If it's not the horses or newly renovated clubhouse that amaze you, the stunning 360 mountain views should do the trick.

ORANGE COUNTY POLO CLUB

BESPOKE MENU

Experience a culinary journey like no other at these two venues via our separate Bespoke Menu. Indulge in thoughtfully crafted menu selections carefully selected to suit each venue's specialty features. Please inquire with your event specialist regarding our Bespoke Menu.

GRAND GIMENO

Spanish Colonial Revival architecture welcomes you into Grand Gimeno located in the heart of Old Towne Orange. Grand Gimeno is a romantic venue with unique culinary experiences and ample layout options able to accommodate up to 300 guests for your wedding or special event.

SERRA PLAZA

Located in historic San Juan Capistrano just down the road from the Mission, Serra Plaza boasts earthen, Spanish-style architecture and a beautiful blank canvas for events of up to 350 guests. Complete with luxurious lounge, breezy courtyard, and stunning bridal suite, Serra Plaza is sure to leave a lasting impression.

PARTNER VENUES

From classic Orange County citrus groves at the Swanner House and panoramic ocean views with modern architecture at the Ocean Institute, to sights of the sun setting from coastal cliffs at the San Clemente Historic Cottage, our venue partners offer mesmerizing, unforgettable evenings for your guests.

Contact us today to get started on the journey to your perfect venue!

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 WAIT STAFF

FLOOR LENGTH LINENS & NAPKINS
White / Ivory / Black / Grey

CHINA & FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

BEVERAGE STATION
Homemade Lemonade & Citrus Infused Water

COFFEE STATION

CLASSIC

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.

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 a cilantro cream sauce

GREEN GODDESS CHICKEN + $2.00 PER PERSON
Frenched chicken breast stuffed with quinoa, basil, spinach, and chives with a Green Goddess sauce

SONOMA CHICKEN + $2.00 PER PERSON
Frenched chicken breast stuffed with wild rice, apricots and almonds. Finished with a white balsamic glaze.

DUAL ENTRÉE OPTIONS

MESQUITE SMOKED SALMON (CHAMBRE) + $13.75 PER PERSON

CABERNET BRAISED SHORT RIBS + $16.00 PER PERSON

ADD A CARVERY
Additional Staff Required

TRI-TIP CARVERY + $15.00 PER PERSON
Garlic and herb crusted tri-tip.

FILET MIGNON CARVERY + $20.00 PER PERSON
Center cut beef tenderloin

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

HORS D' OEUVRES *Choose Two:*

MINI BEEF WELLINGTONS WITH BÉARNAISE SAUCE

CRAB CAKES WITH MANGO PAPAYA SALSA

PEAR AND GOAT CHEESE TARTS

Add a 3rd Hors D' Oeuvres

LEMON PARMESAN ARTICHOKES + $2.75 PER PERSON

CHICKEN OR VEGGIE SPRING ROLLS + $2.75 PER PERSON

ACCOMPANIMENTS

Choose One from Each Section:

VEGETARIAN ROTOLO BOLZANO

TORTELLINI WITH CREAMY PESTO

PENNE A LA 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

WILD CHERRY & GOAT CHEESE SALAD

TANGERINE AND PECAN SALAD

Menu served with Jay's Famous Cheese Rolls

RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50+	$69.00	$71.00	$74.00	$77.00
100+	$59.00	$61.00	$64.00	$67.00
150+	$57.00	$59.00	$62.00	$65.00

EVENT CAPTAIN $275.00
Service Charge, Delivery, Gratuity and Tax Additional

TUSCAN

ENTRÉE

Choose one Chicken

CHICKEN PARMIGIANA
Breaded chicken breast with marinara and topped with mozzarella

CHICKEN MARSALA
Sautéed chicken with mushrooms and a creamy Marsala wine sauce

CHICKEN PICATTA
Sautéed chicken breast in a light lemon sauce with capers

CHICKEN PIGNOLI
Chicken breast stuffed with gruyere, fontina and parmesan cheeses with pine nuts and sun-dried tomatoes. Served with a sun-dried tomato pesto

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

LEMON AND THYME CHICKEN
Citrus marinated chicken breast, grilled and finished with lemon and thyme glaze

Choose one Pasta

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.

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.

CHEESE TORTELLINI WITH CREAMY PESTO
Ring shaped pasta stuffed with creamy ricotta and pecorino cheese. Tossed in a homemade creamy pesto sauce

TORTELLINI CORSICA WITH PANCETTA
Cheese tortellini with mushrooms and pancetta tossed in a carbonara sauce and topped with parmesan cheese

PENNE A LA CHECCA
Penne pasta tossed in olive oil with fresh roma tomatoes, basil and garlic

CAPELLINI WITH OLIVE OIL
Capellini noodles, tossed in olive oil and fresh herbs

FETTUCCINE ALFREDO
Fresh fettuccine noodles tossed in a decadent butter and cream sauce

ACCOMPANIMENTS *Choose Three:*

ROASTED ITALIAN ZUCCHINI

ITALIAN GREEN BEANS WITH PANCETTA

ROASTED BROCCOLINI WITH ALMONDS

GRILLED MARINATED VEGETABLE STACKS

ROASTED GARLIC PARMESAN MUSHROOMS

SLICED TOMATOES WITH BUFFALO MOZZARELLA

RED ROASTED GARLIC POTATOES

CAESAR SALAD

ITALIAN CHOPPED SALAD +$2.00

Menu served with Rosemary Focaccia Bread

HORS D' OEUVRES *Choose Two:*

CAPRESE SKEWER WITH BASIL PESTO OIL

CHERRY TOMATO BRUSCHETTA

FIG, GOAT CHEESE AND MASCARPONE TARTS

LEMON PARMESAN ARTICHOKES

ITALIAN WELLINGTON WITH MARINARA

Add a 3rd Hors D' Oeuvres

SAUSAGE STUFFED MUSHROOMS + $2.75 PER PERSON

MINI PIZZAS (*BBQ Chicken, Meat Lovers, or Chicken Pesto*) + $3.50 PER PERSON

SHRIMP MASCARPONE + $3.75 PER PERSON

RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50+	$69.00	$71.00	$74.00	$77.00
100+	$59.00	$61.00	$64.00	$67.00
150+	$57.00	$59.00	$62.00	$65.00

EVENT CAPTAIN $275.00
Service Charge, Delivery, Gratuity and Tax Additional

ASIAN/PACIFIC ISLANDER

ENTRÉES *Choose Two:*

THAI THREE FLAVORED BBQ CHICKEN
Marinated chicken thighs with a sauce of chili, garlic, shallots and cilantro

GOCHUJANG CHICKEN
Breaded chicken breast topped with sweet and spicy Gochujang sauce. Topped with sesame seeds and green onions.

HULI HULI CHICKEN
Boneless chicken thighs marinated in brown sugar, soy sauce, ginger and garlic

VIETNAMESE LEMONGRASS PORK
Marinated in dark soy sauce, fish sauce and Lemongrass. Roasted until perfectly caramelized

ROASTED KALUA PORK
Succulent pulled pork with a pineapple and brown sugar glaze

KOREAN BULGOGI BEEF + $2.00
Thinly shaved sirloin marinated in a sweet and savory sauce

SESAME & GINGER BEEF + $2.00
Tender sirloin with an umami packed sauce of sesame, ginger and soy

HONEY & GINGER GLAZED SALMON (CHAMBRE) + $7.00 PER PERSON
Roasted Atlantic salmon with a honey and ginger glaze

VIETNAMESE BRAISED SHORT RIBS + $10.00 PER PERSON
English cut short ribs braised in traditional Vietnamese aromatics and sauces

ADD ONS

WHOLE PIG CARVERY - $MARKET PRICE
Wow your guest with a truly memorable experience. Our whole pig station includes a succulent whole roasting pig/s (with head on), tangy pineapple BBQ sauce and sweet chili sauce.

BAO STATION
Steamed buns stuffed with tender meats bursting with umami and finished with fresh toppings.

BRAISED PORK BELLY BAO $7.00
Savory, salty and sweet Pork Belly.

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

BULGOGI BEEF BAO $8.00
Thinly shaved beef marinated in a sweet and savory sauce

VIETNAMESE SHORT RIB BAO $9.00
Short ribs braised in traditional Vietnamese aromatics.

ACCOMPANIMENTS *Choose Three:*

BBQ PORK FRIED RICE

PINEAPPLE FRIED RICE

STEAMED JASMINE RICE

WASABI MASHED POTATOES

SPICY SICHUAN GREEN BEANS

BROCCOLINI SPEARS WITH RAISINS, BUTTER, AND PEANUTS

STIR FRY VEGETABLES

CHOW MEIN

VERMICELLI NOODLE SALAD

ASIAN CUCUMBER SALAD

WILD CHERRY SALAD

POTATO MAC SALAD

Served with Hawaiian Rolls

HORS D' OEUVRES *Choose Two:*

THAI LEMONGRASS MEATBALLS

CHICKEN, SHRIMP OR VEGETARIAN SPRING ROLLS WITH PEANUT SAUCE

STICKY PORK BELLY BITES

KIMCHI DEVILED EGGS

CRAB CAKES

Add a 3rd Hors D' Oeuvres

SEARED AHI ON A WON TON CHIP + $3.75 PER PERSON

COCONUT SHRIMP + $3.75 PER PERSON

RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50+	$72.00	$74.00	$77.00	$80.00
100+	$62.00	$64.00	$67.00	$70.00
150+	$60.00	$62.00	$65.00	$68.00

EVENT CAPTAIN $275.00
Service Charge, Delivery, Gratuity and Tax Additional

ALL-AMERICAN

ENTRÉE *Choose Two:*

BBQ CHICKEN
Grilled boneless thighs served with homemade BBQ Sauce

SMOKED BEEF BRISKET
Smoked for 16 hours to create complex and rich flavors

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

ST. LOUIS PORK RIBS
Oven baked ribs that are tender, sticky and lip smacking

KALUA PULLED PORK SLIDER + $3.00 PER PERSON
Slow roasted Kalua pork, apple cabbage slaw, & crunchy onions. Served on Jay's signature cheese rolls (Additional Staff Required)

SMOKED BRISKET SLIDER + $3.00 PER PERSON
Horseradish creme fraîche, & crispy onions. Served on Jay's signature cheese rolls (Additional Staff Required)

BBQ CHICKEN SLIDER + $3.00 PER PERSON
BBQ chicken, red onions, mozzarella cheese, and cilantro. Served on Jays signature cheese rolls (Additional Staff Required)

BRAISED SHORT RIB SLIDER + $5.00 PER PERSON
Cabernet braised short ribs with creamy horseradish, Stilton cheese & crunchy onions. Served on Jays signature cheese rolls (Additional Staff Required)

UPGRADE ENTREE TO A CARVERY

Additional Staff Required

TRI-TIP CARVERY + $8.00 PER PERSON
Garlic and herb crusted tri-tip.

FILET MIGNON CARVERY + $13.00 PER PERSON
Center cut beef tenderloin

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

ACCOMPANIMENTS *Choose Three:*

BROWN SUGAR AND BACON BAKED BEANS

GOURMET MASHED POTATOES

CHEDDAR AND HAVARTI MAC N CHEESE

PARMESAN CRUSTED CREAMED CORN

CHEESY POTATOES

SEASONAL FRESH FRUIT

FINGERLING POTATO SALAD

AGAVE FRUIT SALAD

CAESAR SALAD

BBQ CHOPPED SALAD +$2.00

Menu served with Warm Skillet Cornbread & Honey Butter

HORS D' OEUVRES *Choose Two:*

JAY'S FAMOUS MINI CHEESE ROLL SANDWICHES
Turkey & ham

GLORIA'S CARAMELIZED BACON WRAPPED MINI FRANKS

GORGONZOLA AND CARAMELIZED ONION BRUSCHETTA

MINI CORN DOGS WITH SRIRACHA MUSTARD

Add a 3rd Hors D' Oeuvres

SAUSAGE STUFFED MUSHROOMS + $2.75 PER PERSON

DEVILED EGGS + $2.50 PER PERSON

ADD A STATION *(Requires additional staff)*

GRILLED CHEESE AND SOUP + $6.50 PER PERSON
Classic grilled cheese served with our homemade tomato soup.

RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50+	$71.00	$73.00	$76.00	$79.00
100+	$61.00	$63.00	$66.00	$69.00
150+	$59.00	$61.00	$64.00	$67.00

EVENT CAPTAIN $275.00
Service Charge, Delivery, Gratuity and Tax Additional

LATIN

ENTRÉE *Choose Two:*

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

SOUTHWEST CHICKEN
Boneless 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 + $8.00 PER PERSON
With ancho chili sauce and avocado and corn salsa
(Requires additional staff)

CHIPOTLE BRAISED SHORT RIBS + $10.00 PER PERSON
Tender slow cooked short ribs with flavors of adobe, chipotle and red wine

ACCOMPANIMENTS *Choose Three:*

FAJITA VEGETABLES

ELOTE CREAM CORN

BLACK BEANS

REFRIED WHITE BEANS

RANCH STYLE BEANS

SPANISH RICE

PASILLA RICE

SWEET CORN CAKE

SPANISH CAESAR SALAD

ENSALADA LAS MESAS

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

CHICKEN OR BEEF FLAUTAS
With homemade salsa

Add a 3rd Hors D' Oeuvres

PAPAS RELLENAS + $3.00 PER PERSON
Served with Argentinian chimichurri

SHRIMP CEVICHE + $3.50 PER PERSON

JAYS FAMOUS CHIPS AND SALSA + $2.00 PER PERSON

FRESH GUACAMOLE + $58.00 PER QUART

RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50+	$71.00	$73.00	$76.00	$79.00
100+	$61.00	$63.00	$66.00	$69.00
150+	$59.00	$61.00	$64.00	$67.00

EVENT CAPTAIN $275.00
Service Charge, Delivery, Gratuity and Tax Additional

MEDITERRANEAN

ENTRÉE *Choose Two:*

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

SPINACH & FETA STUFFED MUSHROOM
Portobello mushoom filled with herbed spinach, feta, pine nuts, and lemon zest.

GRILLED SALMON (CHAMBRE) +$7.00 PER PERSON
with taztziki sauce

SOUVLAKI-STYLE TRI TIP CARVERY +$8.00 PER PERSON
Served with chermoula sauce

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 Tzatziki

HORS D' OEUVRES *Choose Two:*

LEMON PARMESAN ARTICHOKE HEARTS

ZUCCHINI ROLL UP

FIG, GOAT CHEESE, AND MASCARPONE TART

FALAFEL BITES WITH MEYER LEMON HUMMUS

Add a 3rd Hors D' Oeuvres

LAMB MEATBALLS + $3.50 PER PERSON
with homemade Tzatziki

CHILLED GARLIC SHRIMP SKEWER + $3.25 PER PERSON

NEW ZEALAND BABY LAMB CHOPS + $4.50 PER PERSON
with rosemary chimichurri

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

TRADITIONAL HUMMUS 32oz. $52.00

RATES PER GUEST

	5 hrs.	5.5 hrs.	6 hrs.	6.5 hrs.
50+	$71.00	$73.00	$76.00	$79.00
100+	$61.00	$63.00	$66.00	$69.00
150+	$59.00	$61.00	$64.00	$67.00

EVENT CAPTAIN $275.00
Service Charge, Delivery, Gratuity and Tax Additional

ADD A STATION

We're bringing fun and flavor back to cocktail hour and late night snacks to ensure you are dubbed the best host/hostess ever! Our Station options were imagined to excite the many senses of your guests by combining delicious food with lively entertainment. Cocktail hour is known as the time when guests are the hungriest and have little to do, so why not surprise them with this interactive experience they'll never forget? Or keep the party going with a late night station to satisfy these cravings! You can't go wrong with more fun food!

ADD A STATION *(Best for cocktail hour! Requires onsite chef or additional staff)*

SLIDER STATION

Our sliders are so tasty they truly do "Slide on down." With numerous 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 Jays signature cheese rolls

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.

PACIFIC AHI TUNA

FAROE ISLAND SALMON

One Fish Option:.....$12.00

Two Fish Options:.....$14.00

Poke served with Calrose Sticky Rice

CHOOSE TWO SAUCES
Sriracha Aioli , Citrus Ponzu, or Miso Aioli,

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

BAO BAR

Bao in Chinese means all things wrapped and bundled which perfectly describes our soft pillowy baos. 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. Topped with pickled carrots & daikon, sliced jalapeños, chopped cilantro, and Sriracha aioli.

THAI THREE FLAVOR CHICKEN BAO.....$7.00
Steamed Bao stuffed with marinated chicken thighs with a sauce of chili, garlic, shallots and cilantro. Topped with pickled carrots & daikon, sliced jalapeños, chopped cilantro, and Sriracha aioli.

BULGOGI BEEF BAO.....$8.00
Steamed Bao stuffed with thinly shaved beef marinated in a sweet and savory sauce. Topped with pickled carrots & daikon, sliced jalapeños, chopped cilantro, and Sriracha aioli.

VIETNAMESE SHORT RIB BAO.....$9.00
Steamed Boa stuffed with short ribs braised in traditional Vietnamese aromatics. Topped with pickled carrots & daikon, sliced jalapeños, chopped cilantro, and Sriracha aioli.

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.

TILAPIA CEVICHE.....$12.00 PER PERSON

WITH SHRIMP AUGACHILE.....$14.00 PER PERSON

CHARRED AGUACHILE SHRIMP CEVICHE

TRADITIONAL RED AGUACHILE SHRIMP CEVICHE

SERVED WITH
Tostito Shells, Jay's Famous Tortilla Chips, Lime Wedges, and 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 STATION *(Best for late night snacks! Requires onsite chef or additional staff)*

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

FLATBREAD STATION

Call it a flatbread or call it a pizza, either way your guest will be asking for more. Crispy crust topped with melted cheese and an array of toppings.

Minimum of 25 each. 6 slices per flatbread.

Choose Two:

TOMATO & BASIL.....$14.00
Shredded mozzarella, sliced Roma tomatoes, and fresh basil

GRILLED CHICKEN & PESTO.....$14.00
Grilled chicken, shredded mozzarella, crumbled goat cheese, arugula, and fresh pesto

SWEET & SALTY.....$16.00
Fig onion marmalade, chopped pancetta, shredded mozzarella, crumbled blue cheese, and confit garlic.

MEAT LOVERS.....$16.00
Sliced pepperoni, Italian sausage, diced ham, shredded mozzarella, and crushed tomato marinara

MUSHROOM & PROSCIUTTO.....$16.00
Prosciutto de parma, diced sliced mushrooms, shredded mozzarella, and crushed tomato marinara

GOURMET MELT BAR

Crispy homemade bread, gooey cheeses and decadent fillings. These grilled cheese 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 WITH BALSAMIC REDUCTION.....$7.50
Heirloom tomatoes, buffalo mozzarella, prosciutto, and fresh basil. Served on parmesan rosemary bread

QUATTRO FORMAGGI MELT WITH ROMESCO.....$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

Minimum 50.....$8.00 PER PERSON

ADD FRESH GUACAMOLE + $58.00 PER QUART

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

Minimum 50.....$10.00 PER PERSON

HORS D'OEUVRES AND LATE NIGHT SNACKS

FEATURE SELECTION

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 50 of 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

CARAMELIZED BACON WRAPPED MINI FRANKS.....$2.00

GLAZED PEAR AND GOAT CHEESE TART.....$2.75
Poached pears with goat cheese and cranberries

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

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

CAPRESE SKEWER.....$2.75
With basil pesto oil and balsamic

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

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

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

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
SERVES UP TO 30 .....$100.00

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

ANTIPASTO TRAY
Includes salami, prosciutto de parma, mortadella, capicolla, provolone, fontina, mozzarella, pepperoncinis, artichokes, grilled red peppers and kalamata olives
16 x 16 TRAY (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

FAMOUS TORTILLA CHIPS & HOMEMADE SALSA
SERVES 20-25 .....$65.00
Add Fresh Guacamole
32OZ $58.00

CHARRED GREEN AGUACHILE
Shrimp in lime juice with red onion, cilantro, cucumber, tossed in a charred green sauce with serrano and jalapeno. Served with homemade tortilla chips.
SERVES 20-25 .....$160.00

TILAPIA CEVICHE
Fresh and healthy ceviche with red onion, jalapeno, cucumber, tomatoes, and cilantro. Served with homemade tortilla chips.
SERVES 20-25 .....$120.00

DUAL ENTREE 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 Dual 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 WAIT STAFF

FLOOR LENGTH LINENS & NAPKINS
White / Ivory / Black / Grey

CHINA & FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

BEVERAGE STATION
Homemade Lemonade & Citrus Infused Water

COFFEE STATION

ALL PRICES BASED ON A 5 HOUR EVENT

ADDITIONAL TIME
Rates per guest

5.5 hrs.	6 hrs.	6.5 hrs.
$2.00	$5.00	$8.00

EVENT CAPTAIN REQUIRED 275.00
Service Charge, Delivery, Gratuity and Tax Additional

CHEF CREATED MENUS

LEMON AND THYME CHICKEN
Marinated Frenched Chicken Breast, Grilled and Glazed with Fresh Lemon and Thyme.

VEGETARIAN ROTOLO BOLZANO
Individual Rolled Pasta filled with Mixed Vegetables and Béchamel Sauce Baked in Marinara

ROASTED ASPARAGUS
Oven roasted in olive oil and garlic and finished with fresh lemon

FINGERLING POTATOES
Roasted in Olive Oil with Garlic and Fresh Rosemary

50+ $89.00
100+ $78.00
150+ $71.00

CHICKEN VERONIQUE
Sautéed Frenched Chicken Breast in a Champagne Cream Sauce with Red and Green Grapes

SHORT RIB ROTOLO BOLZANO
Individual rolled pasta filled with Mixed Vegetables, Shredded Short Ribs and Béchamel Sauce Baked in Marinara

HARICOT VERTS
Fresh Green Beans Topped with Toasted Almonds

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

50+ $92.00
100+ $81.00
150+ $74.00

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

ATLANTIC SALMON
Champagne Cream Sauce

HEIRLOOM CARROTS
Oven Roasted Rainbow Mix

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

50+ $109.00
100+ $98.00
150+ $91.00

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

CHICKEN SCALLOPINI
Frenched Chicken Breast in a Decadent Cream Sauce and Topped with Sliced Mushrooms and Capers

BROCCOLINI
Grilled and Finished with Fresh Lemon

SMASHED BABY POTATOES
Roasted in Olive Oil with Garlic and Fresh Rosemary

50+ $103.00
100+ $92.00
150+ $85.00

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

MAHI MAHI
Cilantro & Lime Butter

HEIRLOOM CARROTS
Oven Roasted Rainbow Mix

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

50+ $107.00
100+ $96.00
150+ $89.00

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

50+ $109.00
100+ $98.00
150+ $91.00

CHEF CREATED MENUS

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 of the Cob and tossed with Crema, Lime, & Cotija Cheese

50+ $111.00
100+ $100.00
150+ $93.00

CLASSIC 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

50+ $113.00
100+ $102.00
150+ $95.00

CLASSIC FILET MIGNON
Black Truffle Sauce

ATLANTIC SALMON
Cilantro & Lime Butter

ROASTED ASPARAGUS
Oven roasted in olive oil and garlic and finished with fresh lemon

PARMESAN POLENTA
Creamy Polenta with Aged Italian Parmesan

50+ $119.00
100+ $108.00
150+ $101.00

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

ATLANTIC SALMON
Lemon Beuree Blanc

HEIRLOOM CARROTS
Oven Roasted Rainbow Mix

JASMINE RICE
Sautéed Shallots and Parsley

50+ $98.00
100+ $87.00
150+ $80.00

CHICKEN SANTORINI

Grilled Frenched Chicken Breast in Greek Lemon Sauce. Garnished with Artichoke Hearts, Mushrooms, Sun-Dried Tomatoes, Capers & Fresh Basil.

MAHI MAHI
Roasted Bell Pepper Sauce

BROCCOLINI
Grilled and Finished with Fresh Lemon

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

50+ $96.00
100+ $85.00
150+ $78.00

LEMON AND THYME CHICKEN
Marinated Frenched Chicken Breast, Grilled and Glazed with Fresh Lemon and Thyme.

ATLANTIC SALMON
Sun-dried Tomato and Caper Relish

HEIRLOOM CARROTS
Oven Roasted Rainbow Mix

ROASTED PARSNIP PUREE
Roasted parsnips with Butter, Garlic and Heavy Cream

50+ $98.00
100+ $87.00
150+ $80.00

DUAL ENTREE PLATED

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

Add a 3rd Hors D' Oeuvres

FIG MASCARPONE TART +$3.00 PER PERSON

CAPRESE SKEWER +$3.00 PER PERSON

EMPANADAS WITH CILANTRO SOUR CREAM +$3.00 PER PERSON

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, Blue Berries, Raspberries, Almonds, Feta Cheese, and Peach Vinaigrette

GRILLED PANZANELLA SALAD + $2.00 PER PERSON
Arugula and Heirloom Tomato Salad with Grilled Smoky Brioche, Pine Nuts, and Sweet Maui Onions. Served with Feta Cheese and a Fresh Oregano 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.

Minimum 50 $8.25 PER PERSON
Minimum 100 $7.75 PER PERSON

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

Minimum 50 $9.25 PER PERSON
Minimum 100 $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

Minimum 50 $8.75 PER PERSON
Minimum 100 $8.25 PER PERSON

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

Minimum 50 $8.75 PER PERSON
Minimum 100 $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

Minimum 50 $8.75 PER PERSON
Minimum 100 $8.25 PER PERSON

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

Minimum 50 $8.25 PER PERSON
Minimum 100 $7.75 PER PERSON

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

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

Minimum 50 $8.75 PER PERSON
Minimum 100 $8.25 PER PERSON

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.

Minimum 50 $5.75 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

50-99 $8.25 PER PERSON
100+ $7.75 PER PERSON

Ellie's Table

HOSTED BARS

CLICK HERE TO VIEW OUR FULL BAR MENU

SOFT BAR

Imported & Domestic Beer, House Wine, Sodas, Bottled Water, Ice & Clear Acrylic Disposable Cups

HESS SHIRTAIL WINE UPGRADE + $5.00 PER PERSON

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

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.
50+	$21.50	$22.50	$23.50	$24.50

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

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

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.
50+	$26.00	$27.25	$28.50	$29.75

TOP SHELF BAR

Top Shelf Alcohol, Mixers, Garnishes, Imported & Domestic Beer, Hess Shirtail Wine, Sodas, Bottled Waters & Clear Acrylic Disposable Cups

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

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.
50+	$30.00	$31.50	$33.00	$34.50

SIGNATURE COCKTAILS

Included with Premium & Top Shelf bars. Select two signature cocktails from our house list.

GLASSWARE

Our bar packages include clear acrylic disposable serviceware. Glassware can be added for an additional cost and requires additional staff

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CHAMPAGNE AND CIDER TOAST + $5.00*

Includes Champagne flute

** With purchase of a bar package*

Service Charge, Bartenders and Tax Additional

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

Jay's Bartenders Will Not Serve Shots.

ABC License Fee Required $150.00

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.