JAYS CATERING CO.

THE 2027 BESPOKE MENU

GRAND GIMENO EDITION

The Bespoke Menu is specially curated for Grand Gimeno. Indulge your senses in a symphony of flavors expertly crafted to complement the venues unique properties and see what best suits your own personal taste. From first bite to last, The Bespoke Menu provides a dining experience tailored exclusively for you.



MENU SELECTION & CREATION

Jay's is proud to offer many types of cuisine and service, as outlined in this menu. We are also extremely adept in creating custom menus, including vegan, vegetarian, and halal options, so if you don't see your dream menu here, contact us today! 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.







THE GRAND GIMENO EXPERIENCE

At the heart of Grand Gimeno lies an extraordinary feature that captivates guests and elevates their event experience; our custom, wood-fired pizza oven. This magnificent statement piece stands a testament to Grand Gimeno's commitment to exceptional dining. As guests gather in the Olive Grove for an al fresco meal, they are treated to a mesmerizing spectacle as our skilled chefs artfully craft delicious pizzas before their eyes. The sight of the chefs stretching the dough, spreading the tomato sauce, and carefully arranging a symphony of fresh toppings is nothing short of culinary performance. The scent of the pizza oven fills the air, tempting guests with its irresistible aroma. The wood-fired pizza oven becomes not just a culinary centerpiece, but a focal point of shared moments and cherished memories lingering in guest's hearts long after the celebration ends.







GRAND GIMENO WOOD FIRED PIZZA

Homemade dough topped with farm fresh ingredients and cooked on site in the famous Grand Gimeno wood-fire pizza oven
(On site chef's required, available only at Grand Gimeno)

NEAPOLITAN
Buffalo mozzarella, sliced Roma tomatoes, fresh basil

SWEET & SALTY
Fig onion marmalade, chopped pancetta, mozzarella, blue cheese, confit garlic

GRILLED CHICKEN & PESTO
Grilled chicken, mozzarella, crumbled goat cheese, arugula, fresh pesto

CLASSIC PEPPERONI
Pepperoni, mozzarella, San Marzano tomato sauce

ALFREDO BIANCA
Mozzarella, ricotta, alfredo sauce, grilled chicken, tomatoes, red onion, sliced mushroom, basil

SPICY DIAVOLA
Hot Calabrese salami, Calabrian chili infused olive oil, San Marzano pomodori, fior di latte, parmigiano, fresh basil

CLASSIC BBQ CHICKEN
Sweet & spicy homemade BBQ sauce, mozzarella, grilled chicken, red onions, fresh cilantro

MEAT LOVERS
Pepperoni, Italian sausage, meatballs, mozzarella, San Marzano tomato sauce

MEDITERRANEAN VEGGIE
Grilled eggplant, zucchini, artichoke hearts, buffalo mozzarella, fresh pesto

BURRATA +$3
Fresh burrata, sliced prosciutto, arugula, red pepper flakes

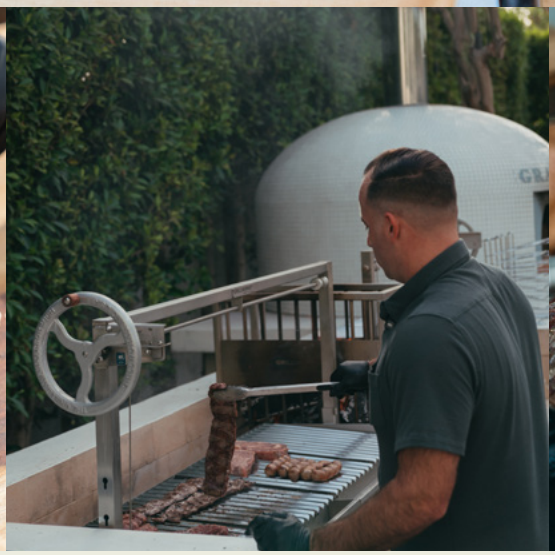
Choose 2 .....**$22 Per Person**
Choose 3 .....**$29 Per Person**

THE GRAND GIMENO EXPERIENCE

A show-stopping Asado Hors D'oeuvres Station brings energy, flavor, and warmth to every celebration hosted at Grand Gimeno. This fiery centerpiece embodies the spirit of communal dining and our passion for elevated culinary experiences. As guests mingle in the Olive Grove, they're drawn to the glowing flames and aroma of grilling, where skilled chefs prepare Prime Skirt Steak and Argentinian Chorizo Sausage with precision. The crackle of the fire and the smoky scent of sizzling meats create an atmosphere that is both rustic and refined. Watching the chefs expertly carve and serve each savory bite transforms the meal into a performance. More than just a station, it becomes a place where guests gather, connect, and savor moments that continue to resonate long after the evening ends.









GRAND GIMENO ASADO HORS D'OEUVRES STATION

Succulent meats are cooked on site atop the famous Grand Gimeno live-fire grill and assembled with fresh toppings.
(On site chef's required, available only at Grand Gimeno)

PRIME SKIRT STEAK
Cooked over a live wood fire and assembled on a baguette with tomato, onion, and chimichurri aioli.

ARGENTINIAN CHORIZO SAUSAGE
Cooked over a live wood fire and assembled on a baguette with chimichurri aioli.

$30 Per Person







JAY'S SIGNATURE MENUS

Spice up your life with our broad variety of international and ethnic cuisines served buffet style along with tray pass hors d' oeuvres and add-on station options. Each component of our Signature Menus are carefully crafted to ensure authenticity and prepared with bold flavors that embody the geographic location they come from. With an abundance of options, your guests are sure to love any item of your choosing.

WHAT'S INCLUDED

PROFESSIONAL UNIFORMED WAIT STAFF

LUXURY CAMBRIA IVORY SEATING TABLE LINENS

LINEN NAPKINS
White / Ivory / Grey

PREMIUM ALEXA COUPE CHINA & BRASILIA FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

BEVERAGE STATION
Homemade Lemonade & Citrus Infused Water

COFFEE STATION

THE GRAND

ENTRÉE

Choose One:

ZUCCHINI LIME
Chicken breast filled with zucchini & lime bread stuffing. Served with a lime chardonnay sauce.

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

TEQUILA LIME CHICKEN
Grilled chicken breast in a tequila lime marinade with a cilantro cream sauce.

CHICKEN MARSALA
Chicken breast sautéed with mushrooms. Served in a Marsala wine cream sauce.

GREEN GODDESS CHICKEN
Frenched chicken breast tuffed with quinoa, basil, spinach, and chives with a green goddess sauce

SONOMA CHICKEN
Frenched chicken breast stuffed with wild rice, apricots and almonds. Finished with a white balsamic glaze.

Choose One:

MESQUITE SMOKED SALMON (CHAMBRE)

CABERNET BRAISED SHORT RIBS

TRI-TIP CARVERY

FILET MIGNON CARVERY + $8.00 PER PERSON

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

HORS D'OEUVRES

Choose Two:

MINI BEEF WELLINGTONS WITH BÉARNAISE SAUCE

CRAB CAKES WITH MANGO PAPAYA SALSA

FIG, GOAT CHEESE AND MASCARPONE TARTS

LEMON PARMESAN ARTICHOKES

CHICKEN SPRING ROLLS

PEAR AND GOAT CHEESE TARTS

ACCOMPANIMENTS

Choose One from Each Section:

VEGETARIAN ROTOLO BOLZANO
TORTELLINI WITH CREAMY PESTO
PENNE ALLA CHECCA

RICE PILAF OR JASMINE RICE
GOURMET MASHED POTATOES
ROASTED RED POTATOES

FRESH VEGETABLE MEDLEY
SAUTÉED GREEN BEANS WITH BACON, SHALLOTS & DILL
GRILLED MARINATED VEGETABLES

TRADITIONAL CAESAR SALAD
PEAR & WALNUT SALAD
ROASTED GOLDEN BEET SALAD
TANGERINE AND PECAN SALAD

MENU SERVED WITH JAY'S FAMOUS CHEESE ROLLS

RATES PER GUEST

	5.5 hrs.	6 hrs.	6.5 hrs.
75+	$92.00	$95.00	$98.00

EVENT CAPTAIN $325.00
Service Charge, Delivery, Gratuity and Tax Additional

FAR EAST

ENTRÉES

Choose Two:

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

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

VIETNAMESE LEMONGRASS PORK
Marinated in dark soy sauce, fish sauce and lemongrass and roasted until perfectly caramelized.

ROASTED PORK BELLY
Sliced roasted pork belly that is savory, salty and sweet.

KOREAN BULGOGI BEEF
Thinly shaved sirloin marinated in a sweet and savory sauce.

SESAME AND GINGER BEEF
Tender sirloin with an umami packed sauce of sesame, ginger and soy.

VIETNAMESE BRAISED SHORT RIBS
English cut short ribs braised in traditional Vietnamese aromatics and sauces.

HONEY & GINGER GLAZED SALMON (CHAMBRE)
Roasted Atlantic salmon with a honey and ginger glaze.

KOREAN SHORTRIBS (GALBI) +$MARKET PRICE
Flanken cut short ribs marinated in a sweet and savory sauce and grilled to perfection

(Requires on-site chef)

ACCOMPANIMENTS

Choose Three:

BBQ PORK FRIED RICE

PINEAPPLE FRIED RICE

STEAMED JASMINE RICE

SPICY SICHUAN GREEN BEANS

BROCCOLINI WITH RAISINS, BUTTER, AND PEANUTS

CHOW MEIN

FLAT NOODLES WITH BLACK BEAN SAUCE

VERMICELLI NOODLE SALAD

ASIAN CUCUMBER SALAD

WILD CHERRY SALAD

HORS D'OEUVRES

Choose Two:

THAI LEMONGRASS MEATBALLS

CHICKEN, SHRIMP OR VEGETARIAN SPRING ROLLS
With Peanut Sauce

STICKY PORK BELLY BITES

KIMCHI DEVILED EGGS

AHI ON WONTON + $1.50 PER PERSON

ADD ON

BRAISED PORK BELLY BAO + 7.00 PER PERSON

RATES PER GUEST

	5.5 hrs.	6 hrs.	6.5 hrs.
75+	$94.00	$97.00	$100.00

EVENT CAPTAIN $325.00
Service Charge, Delivery, Gratuity and Tax Additional

BAJA

ENTRÉE

Choose Two:

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

SOUTHWEST CHICKEN
Chicken breast filled with pepper jack cheese stuffing in a cilantro tomatillo sauce.

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

SLOW ROASTED CARNITAS
Served with Jay's homemade salsa

BARBOCOA SHREDDED BEEF
Served with Jay's homemade salsa

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

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

BLACK BEAN & SWEET POTATO ENCHILADAS
Corn tortillas filled with black beans and roasted sweet potatoes, smothered with a savory al pastor sauce

ESPRESSO CRUSTED TRI-TIP
With ancho chili sauce and avocado and corn salsa.

CHIPOTLE BRAISED SHORT RIBS
Tender slow cooked short ribs with adobo, chipotle and red wine.

PRIME CARNE ASADA +$MARKET PRICE
Prime skirt steak with a citrus & garlic marinade.
Served with homemade guacamole.

(Requires on-site chef)

ACCOMPANIMENTS

Choose Three:

CHEESE ENCHILADAS WITH TOMATILLO SAUCE + $2.00 PER PERSON

BLACK BEANS

REFRIED WHITE BEANS

SPANISH RICE

PASILLA RICE

SWEET CORN CAKE

ELOTE CREAM CORN

FAJITA VEGETABLES

SPANISH CAESAR SALAD

ENSALADA LAS MESAS

Menu served with Jay's Famous Chips and Salsa

HORS D'OEUVRES

Choose Two:

CRAB CAKES WITH MANGO SALSA

EMPANADAS WITH AVOCADO CREMA
Chicken jalapeño, beef picadillo, or black bean & sweet potato

POLOTÈ (POLENTA & ELOTÈ)
Baked polenta topped with eloté and creamy chipotle sauce

PAPAS RELLENAS
Served with Argentinian Chimichurri

MINI AL PASTOR TACOS

SHRIMP CEVICHE

RATES PER GUEST

	5.5 hrs.	6 hrs.	6.5 hrs.
75+	$92.00	$95.00	$98.00

EVENT CAPTAIN $325.00
Service Charge, Delivery, Gratuity and Tax Additional

AMERICANA

ENTRÉES

Choose Two:

BBQ CHICKEN
Grilled boneless thighs served with homemade BBQ Sauce

COUNTRY STUFFED CHICKEN
Boneless chicken breast stuffed with cornbread, apricots, dates, and cranberries. Oven roasted and topped with a natural chicken gravy

BBQ PULLED PORK
Slow roasted pork, shredded and tossed with our homemade tangy BBQ Sauce

PORK BELLY BURNT ENDS
Cubed pork belly rubbed in spices, infused with smoky flavor, and tossed in BBQ sauce

BABY BACK RIBS
Slow Smoked ribs that are tender, sticky and lip smacking

TEXAS STYLE BEEF BRISKET
Prime Harris Ranch Brisket cooked slow and low for 16+ hours. Served with homemade BBQ Sauce or Bourbon Horseradish

MISHIMA RESERVE WAGYU TRI-TIP +$MARKET PRICE
Served with Argentinean Chimmichurri and Crispy Onions

(Requires on-site chef)

KALUA PULLED PORK SLIDER *(Additional Staff Required)*
Slow roasted Kalua pork, apple cabbage slaw, tangy Maui BBQ sauce & crunchy onions. Served on Jay's signature cheese rolls

SMOKED BRISKET SLIDER *(Additional Staff Required)*
Brisket, horseradish creme fraîche, & crispy onions. Served on Jay's signature cheese rolls

BBQ CHICKEN SLIDER *(Additional Staff Required)*
BBQ chicken, red onions, mozzarella cheese, and cilantro. Served on Jays signature cheese rolls

BRAISED SHORT RIB SLIDER + $2.00 *(Additional Staff Required)*
Cabernet braised short ribs with creamy horseradish, Stilton cheese & crunchy onions. Served on Jays signature cheese rolls

ACCOMPANIMENTS

Choose Three:

BROWN SUGAR BAKED BEANS WITH BACON

GARLIC MASHED POTATOES

CHEDDAR AND HAVARTI MAC N CHEESE

PARMESAN CRUSTED CREAMED CORN

AU GRATIN POTATOES

ROASTED BRUSSEL SPROUTS WITH BACON

FINGERLING POTATO SALAD

CAESAR SALAD

BBQ CHOPPED SALAD

Menu served with Warm Skillet Cornbread & Honey Butter

HORS D'OEUVRES

Choose Two:

JAY'S FAMOUS MINI CHEESE ROLL SANDWICHES
Turkey, ham, and roast beef

MINI BEEF WELLINGTONS WITH BÉARNAISE SAUCE

GLORIA'S CARAMELIZED BACON WRAPPED MINI FRANKS

MINI CORN DOGS WITH SRIRACHA MUSTARD

SAUSAGE STUFFED MUSHROOMS

ADD A STATION *(Requires additional staff)*

GRILLED CHEESE AND SOUP + $7.00 PER PERSON
Classic grilled cheese served with our homemade tomato soup.

RATES PER GUEST

	5.5 hrs.	6 hrs.	6.5 hrs.
75+	$92.00	$95.00	$98.00

EVENT CAPTAIN $325.00

Service Charge, Delivery, Gratuity and Tax Additional

GRECIAN GRILL

ENTRÉES

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.

SOUVLAKI-STYLE TRI TIP CARVERY
Served with chermoula sauce

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

GRILLED SALMON (CHAMBRE)
with taztziki sauce

BABY LAMB CHOPS +$MARKET PRICE
New Zealand Baby Lamp Chops.
Served with Rosemary Chimmichurri.

(Requires on-site chef)

ACCOMPANIMENTS

Choose Three:

BASMATI RICE WITH CURRANTS & TOASTED PINE NUTS

PERSIAN SAFFRON RICE WITH CARAMELIZED ONIONS

GRILLED MOROCCAN VEGETABLES

GREEK LEMON POTATOES

MEDITERRANEAN COUSCOUS SALAD

LEMON AND ARTICHOKE ORZO SALAD

TUSCAN ARTICHOKE SALAD

GREEK SALAD

SANTORINI SALAD

Menu served with pita bread and homemade 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

LAMB MEATBALLS WITH HOMEMADE TZATZIKI

CHILLED GARLIC SHRIMP SKEWER

NEW ZEALAND BABY LAMB CHOPS + $1.50 PER PERSON

RATES PER GUEST

	5.5 hrs.	6 hrs.	6.5 hrs.
75+	$94.00	$97.00	$100.00

EVENT CAPTAIN $325.00
Service Charge, Delivery, Gratuity and Tax Additional

ADD ONS

HUMMUS TRIO STATION / + $4.00 PER PERSON
Includes roasted poblano chile, sun-dried tomato, and traditional hummus served with pita chips

MEDITERRANEAN PLATTER
(SERVES UP TO 30) $130.00
Includes caprese skewers , prosciutto de parma, mozzarella cheese, kalamata olives, artichoke hearts, roasted vegetables, pita triangles and hummus



HORS D'OEUVRES
&
STATIONS

Make an unforgettable first impression with phenomenal, hand crafted hors d'oeuvres and vibrant grazing stations. Farm fresh ingredients and live cooking allow for an elevated experience that will transport your tastebuds with each irresistible bite. Inspired by cuisines from the coast of Spain to the Italian countryside, these appetizers are paired harmoniously ensuring a beautiful symphony of flavors.







ADD A COCKTAIL HOUR STATION

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

TUSCAN BRUSCHETTA BAR

Transport yourself to the hillsides of Tuscany with a wide assortment of freshly made bruschetta. Served on top of fresh crispy grilled breads and an array of toppings

HORS D'OEUVRES STATION 75+.....$14.00 PER PERSON

SAFFRON TOMATO & ROASTED PEACH CONFIT
Heirloom tomatoes, fresh peaches, saffron

CARAMELIZED ONIONS WITH GARLIC & BALSAMIC
Maui, Vidalia, and Mexican sweet onions, with roasted garlic & fig balsamic drizzle

GRAPE TOMATO & CREMINI MUSHROOM
Grape tomatoes, sautéed mushrooms, fresh garlic, truffle oil

WILD MUSHROOM BRUSCHETTA
Shitake, enoki, porcini, crimini and oyster mushrooms. Sautéed with garlic and thyme.

SERVED WITH
Shaved grana padano cheese, imported Italian olive oil, white truffle oil, and fig balsamic glaze

OPTIONS TO ADD:

WHIPPED RICOTTA +$3.00 PP
Honey & fresh herbs

FRESH BURRATA +$5.00 PP
with olive oil & fresh cracked pepper

FRENCH OLIVE BAGUETTES & CIABATTA
For a special touch add staff to grill breads on site.

CEVICHE STATION

Fresh, vibrant, and bursting with flavor, treat your guests to a refreshing selection of citrus-marinated seafood tossed with crisp veggies and herbs.

75+.....$15.00 PER PERSON

TILAPIA CEVICHE

CHARRED AGUACHILE SHRIMP CEVICHE

TRADITIONAL RED AGUACHILE SHRIMP CEVICHE

SERVED WITH
Tostito Shells
Jay's Famous Tortilla Chips
Lime Wedges
Assorted Hot Sauces

PAELLA STATION

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

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

VEGETARIAN.....$12.00 PER PERSON

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



ADD A COCKTAIL HOUR STATION

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

SLIDER STATION

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

50 minimum of each

KALUA PULLED PORK SLIDER.....$7.50
Slow roasted Kalua pork, apple cabbage slaw, tangy Maui BBQ sauce & crunchy onions. Served on Jay's signature cheese rolls

SMOKED BRISKET SLIDER.....$7.50
Horseradish creme fraiche & crispy onions. Served on Jay's signature cheese rolls

ITALIAN MEATBALL SLIDER.....$6.50
Italian meatballs in marinara sauce with provolone cheese. Served on Jay's signature cheese rolls

BRAISED SHORT RIB SLIDER.....$9.50
Cabernet braised short ribs with creamy horseradish, Stilton cheese & crunchy onions. Served on Jay's signature cheese rolls

BAO BAR

Bao in Chinese means all things wrapped and bundled which perfectly describes our soft pillowy baos. Enjoy our Steamed buns stuffed with meats, bursting with umami, and finished with fresh toppings.

50 minimum of each

BRAISED PORK BELLY BAO.....$7.00
Steamed Bao stuffed with savory, salty and sweet Pork Belly.

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

BULGOGI BEEF BAO.....$8.00
Steamed Bao stuffed with thinly shaved beef marinated in a sweet and savory sauce.

VIETNAMESE SHORT RIB BAO.....$9.00
Steamed Bao stuffed with short ribs braised in traditional Vietnamese aromatics.

All Baos topped with pickled carrots & daikon, jalapeños, chopped cilantro, and Sriracha aioli.

POKE STATION

An ideal option for cocktail hour our poke station lets your guests design the poke creation of their dreams. Start with fresh fish and flavorful sauces and end with a wide variety of toppings.

One Fish Option: **75+**.....**$12.00 PER PERSON**

Two Fish Options: **75+**.....**$14.00 PER PERSON**

PACIFIC AHI TUNA

FAROE ISLAND SALMON

Poke served with Calrose Sticky Rice

SAUCES
Miso Aioli, Sriracha Aioli, and Citrus Ponzu

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



ADD A LATE NIGHT SNACK STATION

Add one of our fun and interactive stations to your event
(Additional staff required)

GOURMET MELT BAR

Crispy homemade bread, gooey cheeses and decadent fillings.
These grilled cheeses will "Melt" your heart.

ADD CREAMY TOMATO SOUP SHOOTERS.....$2.50

50 minimum of each

BLACKBERRY, JALAPEÑO, BACON & BRIE MELT.....$7.50
Sweet blackberry jam, with creamy brie, smoky bacon and a kick of jalapeno. Served on French country bread

CAPRESE MELT.....$7.50
Heirloom tomatoes, buffalo mozzarella, prosciutto, and fresh basil. Served on parmesan rosemary bread

QUATTRO FORMAGGI MELT.....$6.50
Monterey jack, cheddar, and mozzarella cheese. Served on parmesan rosemary bread

PULLED PORK & MAC N CHEESE MELT.....$7.50
Slowed Cooked pulled pork, creamy mac n cheese and caramelized onions. Served on French country bread

BIRRIA MELT.....$9.50
Slow braised beef, jack & oaxaca cheese, diced, onion, jalapenos and cilantro. Served on French Country Bread with a side of consommé.

FLAUTAS STATION

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

TOPPINGS
Jay's Homemade Salsa and Sour Cream

$8 pp

ADD FRESH GUACAMOLE + $58.00 PER QUART

STREET DOG STATION

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

REGULAR.....$8.00 EACH

BACON WRAPPED.....$10.00 EACH
Includes ketchup, mustard, relish, and garlic aioli

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

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

CHICKEN NUGGET BAR

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

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

$10 pp



HORS D'OEUVRES & LATE NIGHT SNACKS

FEATURE SELECTIONS

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

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

BY THE PIECE *Minimum of 50 each.*

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

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

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

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

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

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

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

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

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

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

BESPOKE SELECTIONS

MINI AL PASTOR TACO.....$3.00

AHI POKE TACO.....$4.00

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

GRILLED BABY LAMB CHOPS.....$4.50

MINI LOBSTER ROLLS.....$6.50

BY THE TRAY

CHARCUTERIE TRAY
Includes salami, prosciutto, mortadella, European cheeses, olives, pistachios, & dried apricots. Served with fig jam, crostinis & crackers
Serves up to 30.....$185.00

MEDITERRANEAN TRAY
Includes caprese skewers, prosciutto de Parma, mozzarella cheese, kalamata olives, artichoke hearts, roasted vegetables, pita triangles and hummus dip
Serves up to 30.....$130.00

CHILLED SHRIMP COCKTAIL TRAY
Large shrimp with cocktail sauce and lemon wedges
Tray of 50.....$138.00
Tray of 100.....$250.00



PLATED

Begin with a light salad course delivered straight to you via one of our professional wait staff, then ease your way into a pre-selected dual entree course to elevate your event dining experience. From plate touchdown and first impression, to last succulent bite, guests love our Plated Menu. Rave reviews on flavor, freshness and composition are always shared around each table. This multi-course, upscale menu will accentuate and compliment your special day by providing an exquisite and uniform experience sure to please your guests' palates.

WHAT'S INCLUDED

EXECUTIVE CHEF, CULINARY ASSISTANTS & PROFESSIONAL UNIFORMED WAIT STAFF

LUXURY CAMBRIA IVORY SEATING TABLE LINENS

LINEN NAPKINS
White / Ivory / Grey

PREMIUM ALEXA COUPE CHINA & BRASILIA FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

BEVERAGE STATION
Homemade Lemonade & Citrus Infused Water

COFFEE STATION

ALL PRICES BASED ON A 5.5 HOUR EVENT

ADDITIONAL TIME
Rates per guest

6 hrs.	6.5 hrs.
$3.00	$6.00

EVENT CAPTAIN REQUIRED $325.00
Service Charge, Delivery, Gratuity and Tax Additional

CHEF CREATED DUAL ENTRÉE MENUS

The vast variety of our Dual Entree options take the guesswork out of crafting a perfect menu. Each item is paired to complement one another with no substitutions or adjustments needed. Because two is better than one, we are putting both delectable entrees on your plate so you don't have to make note of guests' choices beforehand. This stress-free meal ensures none of your guests are left wanting someone else's entree and makes the RSVP process much easier. Crafted from the kitchen by our Chef and Food and Beverage Director for an aromatic and appetizing dinner, each item sings in harmony on your palate. Let your guests experience all our delicious flavors with the Dual Entree Menu and savor every bite.

CHICKEN CHEVRE

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

& MAHI MAHI

Citrus Butter Sauce

BROCCOLINI
Grilled and Finished with Fresh Lemon

ROASTED PARSNIP PUREE
Roasted Parsnips blended with Butter, Garlic and Heavy Cream

75+.....$103.00

CHICKEN SANTORINI

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

& PACIFIC HALIBUT

Lemon Beurre Blanc

GRILLED GREEN ASPARAGUS
Lightly Grilled and tossed with Butter

PARMESAN POLENTA
Creamy Polenta with Aged Italian Parmesan

75+.....$112.00

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
Roasted Rainbow Carrots with Chive Butter

MUSHROOM RISOTTO
Creamy Risotto with Wild Mushrooms and Aged Italian Parmesan

75+.....$106.00

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

75+.....$111.00

CHEF CREATED DUAL ENTRÉE MENUS

VIETNAMESE SHORT RIBS
English Cut Short Ribs Braised in Traditional Vietnamese Aromatics and Sauces.

& ATLANTIC SALMON
Honey and Ginger Glaze

GOCHUJANG BRUSSEL SPROUTS
Roasted Brussel Sprouts tossed with Shallots, Peanuts and Gochujang

WASABI MASHED POTATOES
Yukon Potatoes with Butter and hint of Wasabi

75+.....$117.00

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

& ATLANTIC SALMON
Champagne Cream Sauce

GRILLED GREEN ASPARAGUS
Lightly Grilled and tossed with Butter

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

75+.....$117.00

CLASSIC CENTER CUT FILET MIGNON
Espresso Crusted with Ancho Chili Sauce

& SHRIMP ENCHILADA WITH TOMATILLO SAUCE
Hand rolled Enchiladas garnished with Sour Cream, Avocado and Cilantro

GRILLED CORN ESQUITES
Corn cut off the Cob and tossed with Crema, Lime, & Cotija Cheese

75+.....$122.00

CLASSIC CENTER CUT FILET MIGNON
Fresh Herbs & Tuscan Compound Butter

& ZUCCHINI LIME CHICKEN
Frenched Chicken Breast Filled with a Zucchini & Lime Bread Stuffing. Served with Lime Chardonnay sauce

BROCCOLINI
Grilled and Finished with Fresh Lemon

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

75+.....$124.00

CLASSIC CENTER CUT FILET MIGNON
Black Truffle Sauce

& ATLANTIC SALMON
Champagne Cream Sauce

HARICOT VERTS
Fresh Green Beans Topped with Toasted Almonds

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

75+.....$130.00



CHEF CREATED DUAL ENTRÉE MENUS

Complete your meal with the following options
Choose One:

SIGNATURE CHEESE ROLLS

OR

ROSEMARY FOCACCIA

HORS D'OEUVRES
Choose Two:

MINI BEEF WELLINGTONS WITH BÉARNAISE SAUCE

CRAB CAKES WITH MANGO PAPAYA SALSA

LEMON PARMESAN ARTICHOKE HEARTS

FIG MASCARPONE TART

CAPRESE SKEWER

SALAD COURSE
Choose One:

TANGERINE AND PECAN SALAD
Goat Cheese, Pecans, Tangerines, Cranberries, Mixed Greens, Agave Vinaigrette.

PEAR SALAD
Mixed Greens with sliced Asian Pears, Aged Stilton Cheese, and candied Walnuts. Drizzled with a Pear and White Balsamic Vinaigrette.

ROASTED GOLDEN BEET SALAD
Roasted Golden Beets, Arugula, Baby Greens and Julienne Radicchio Mix, Hazelnuts, Scallions, Crumbled Goat Cheese, Lemon and Thyme Vinaigrette.

ENSALADAS LAS MESAS
Frisee & Baby Arugula, Baby Radish, Red Onion, Paprika Candied Pepitas, Sharp Cotija Cheese, and Grape Tomatoes. Served with our Blue Agave Lime Dressing.

SUMMER SPINACH AND BERRY SALAD (SUMMER ONLY)
Strawberries, Blueberries, Raspberries, Almonds, Feta Cheese, and Peach Vinaigrette.

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

ULTIMATE CAESAR SALAD +$5
Babe Farms Little Gem Lettuce, Shaved 24-month aged Parmesan Reggiano, Olive Oil Fried Herb Croutons, Creamy Black Truffle Caesar Dressing.

BLACK AND BLUE SALAD +$5
County Line Harvest Bloomsdale Spinach, Pudwill Farms blackberries, blueberries, and raspberries, Point Reyes Blue Cheese, Caramelized Pecans, Champagne Dijon Vinaigrette.

MANCHEGO & MARCONA +$5
Babes Farms Baby Lettuce Mix, Cara Cara Orange Segments, Marcona Almonds, Spanish Manchego, Citrus & Honey Vinaigrette.

SPECIAL DIETARY MEALS *Limit Two*

VEGETARIAN

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

VEGAN

STUFFED PORTOBELLO MUSHROOM
Quinoa & Grilled Vegetables

WILD MUSHROOM WELLINGTON
Homemade pastry stuffed with wild mushrooms and finished with Marsala sauce

GLUTEN FREE/DAIRY FREE

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

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



DESSERTS BY ELLIE'S TABLE

FRENCH DESSERT STATION
A collection of raspberry chocolate decadence cakes, fresh fruit tarts, vanilla bean chocolate éclairs, mango and passion fruit macarons & French apple tarts.

75+ $7.75 PER PERSON

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

75+ $8.75 PER PERSON

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

75+ $8.25 PER PERSON

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

75+ $8.25 PER PERSON

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

75+ $8.25 PER PERSON

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

75+ $7.75 PER PERSON

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

75+ $8.25 PER PERSON

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

ADD A CAKE
CLICK HERE TO VIEW OUR CAKE MENU

Outside Bakery Cake Cutting Fee $3.00 Per Person

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

Tray of 24..... **$58.00**

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

Tray of 50..... **$60.00**

KOUIGN AMANN
Our signature pastry with crème brûlée filling. Requires on-site chef.

50+ $5.25 PER PERSON

GRAND COFFEE BAR & HOMEMADE DONUT STATION
Assorted Homemade Donuts alongside Seattle's Best Coffee served with Whipped Cream, Chocolate Shavings, Cinnamon, and Flavored Syrups

75+ $7.75 PER PERSON



HOSTED BARS

CLICK HERE TO VIEW OUR FULL BESPOKE BAR MENU

MOCKTAIL BAR

Includes assorted non-alcoholic beverages and your choice of two Signature Mocktails

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

	4 hrs.	4.5 hrs.	5 hrs.	5.5 hrs.
75+	$17.00	$18.00	$19.00	$20.50

BESPOKE 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.
75+	$36.00	$37.50	$39.00	$40.50

BESPOKE SOFT BAR

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.
75+	$29.00	$30.00	$31.00	$32.00

SIGNATURE COCKTAILS

Included with Mocktail & Bespoke bars. Add a personal touch with two signature cocktails designed and named by you.

GLASSWARE

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

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 Is 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.



BESPOKE MENU

JAYS CATERING CO.