



PRIVATE DINING & BUYOUTS





FOX CHAPEL

1337 old freeport rd
pittsburgh, pa 15238

inquiries: kristin@jimmywans.com

request form available at
jimmywans.com/catering

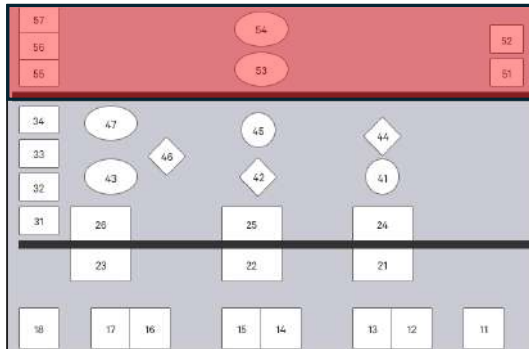
FOX CHAPEL

Private Dining / Buyouts

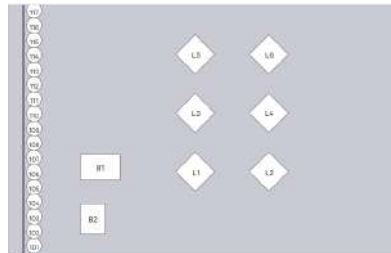


Private Dining Room

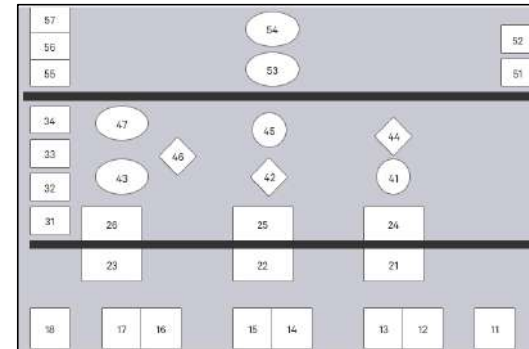
can be divided in half



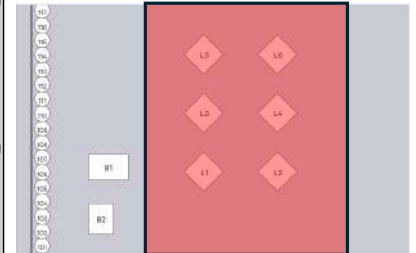
44 seated
Su-Th \$1,000 min
F-Sa \$2,000 min
Lunch \$400 min



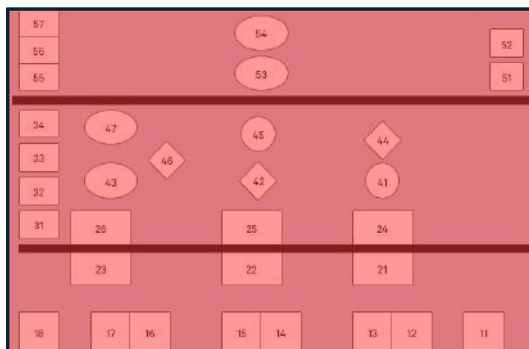
Lounge



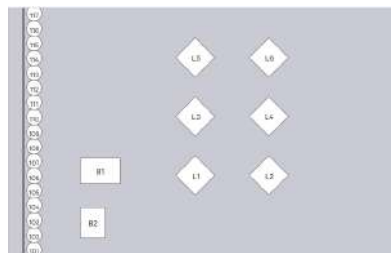
20 seated;
35 standing
Su-Th \$2,000 min
F-Sa \$3,000 min



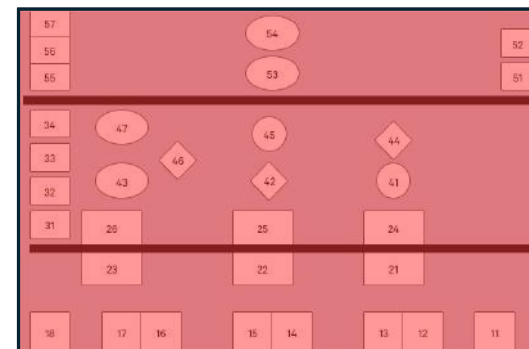
Full Dining Room



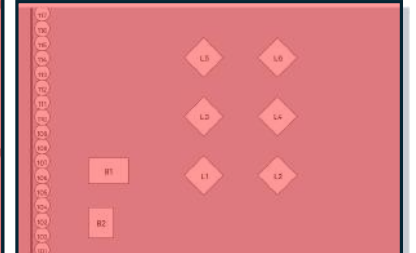
144 seated
Su-Th \$8,000 min
F-Sa \$10,000 min



Full Restaurant



182 persons total
Su-Th \$10,000 min
F-Sa \$14,000 min



*Rates are subject to change, based on 2.5 hour event; holiday rates apply from Friday, Nov. 28th 2025 through Sunday, Jan. 4th 2026



CRANBERRY

1686 pa-228

cranberry, pa 16066

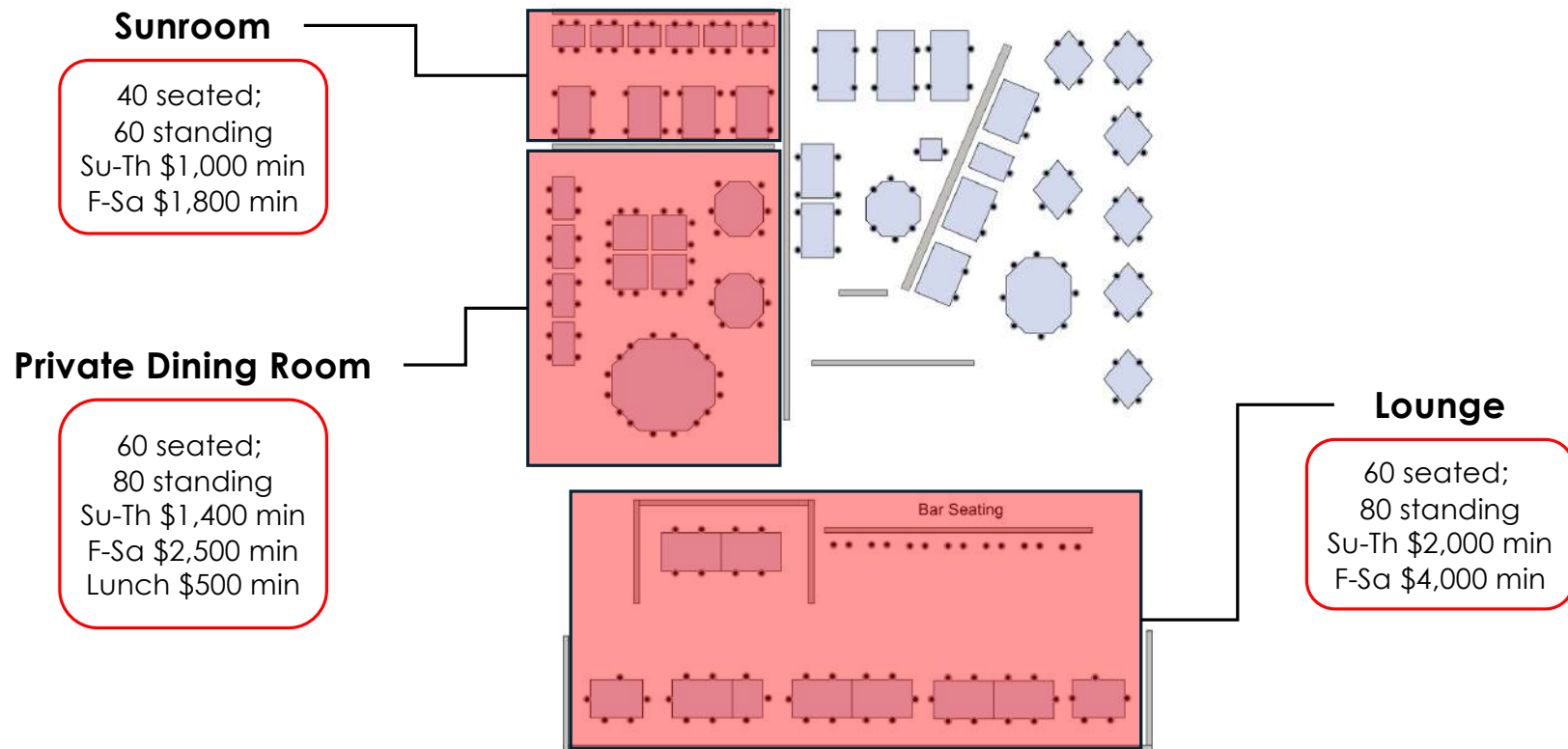
inquiries: jimmy@jimmywans.com

request form available at
jimmywans.com/catering

A photograph of the exterior of a brick building housing Jimmy Wan's restaurant and lounge. The building is constructed of red brick with horizontal bands of lighter-colored stone or concrete. A large, stylized white sign with red outlines reads "Jimmy Wan's" in a cursive font. Below it, a dark blue rectangular sign with white text reads "restaurant | lounge". Large windows are visible on the ground floor, reflecting the sky and surrounding environment. A blue awning is partially visible on the right side of the building.

Jimmy Wan's
restaurant | lounge

CRANBERRY Private Dining / Buyouts



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DINNER

Private Dining Menus



3-COURSE PRIX FIXE menu \$56pp | 2 appetizers, salad, 2 entrees + vegetable lo mein & egg fried rice (all served family-style)
4-COURSE PRIX FIXE menu \$76pp | 3 appetizers, salad, 2 sushi rolls, 3 entrees + vegetable lo mein & egg fried rice (all served family-style)
GOURMET CANTONESE 5-COURSE CHEF'S TASTING menu \$100pp+ | sample menu available upon request

APPETIZERS

choose 3 (+\$3pp each additional)

EDAMAME

steamed soybean, kosher salt

SHISHITO PEPPER

blistered japanese pepper, garlic, salt, pepper

CHICKEN TERIYAKI

marinated chicken thigh

SCALLION PANCAKE

pan-fried traditional chinese pancake

SALT AND PEPPER CALAMARI

hand-cut and battered squid, red & green pepper, jalapeno, ginger, garlic

JIMMY WAN'S DUMPLING

ground pork, napa, scallion, flour dough

FRIED CHIVE DUMPLING

pan-fried, pork, chinese chive, scallion, thin egg dough

SHRIMP DUMPLING

minced shrimp, gluten-free rice dough

EGG ROLL (+\$3 pp)

thick crusted roll with cabbage, shrimp, pork, one/person

ENTREÉS

choose 3 (+\$5pp each additional)

GENERAL TSO'S CHICKEN

breaded white meat chicken, chili, ginger, garlic, sweetzechuan sauce

TRIPLE GREEN CHICKEN

thin-sliced chicken, asparagus, broccoli, string bean, red pepper, scallion, garlic, ginger, chili, dry sauté

BLACK PEPPER CHICKEN

breaded white meat chicken, cucumber, snow pea, red pepper, mushroom, chinese black pepper sauce

BEEF WITH BROCCOLI

thin-sliced flank steak, broccoli, brown sauce

LONGHORN PEPPER FLANK STEAK

thin-sliced flank steak, longhorn pepper, brown sauce

SHRIMP AND STRING BEANS

red pepper, scallion, garlic, ginger, chili, dry sauté

DRAGON AND PHOENIX

thin-sliced chicken, shrimp, baby corn, mushroom, bell pepper, brown sauce

STRING BEANS

dry sautéed, garlic, ginger

KUNG PAO FILET MIGNON (+\$8pp)

hand-trimmed filet, peanut, mushroom, onion, scallion, red pepper, ginger, chili pepper, brown sauce

SZECHUAN SHRIMP AND SCALLOPS (+\$8pp)

shrimp, sea scallops, broccoli, mushroom, red pepper, water chestnut, chili, white sauce

SUSHI ROLLS (4-course only)

choose 2 (+\$5pp each additional)

SNOW CRAB CALIFORNIA

alaskan snow crab, avocado, cucumber, masago

SHRIMP TEMPURA

hand-breaded shrimp, cucumber, avocado, masago, eel sauce

SPICY TUNA

bigeye tuna, avocado, spicy aioli

CRUNCHY SPICY SALMON

scottish salmon, avocado, tempura flakes, spicy aioli

DINOSAUR

spicy tuna, cucumber, avocado, topped with seared tuna, scallion, sweet and sour miso sauce

Add \$3pp for Soft drinks (Coca Cola products, hot/iced tea); **Add \$3pp for Dessert** (selection varies by location)

Alcoholic beverages available a la carte; For questions and customization email kristin@jimmywans.com (FC) jimmy@jimmywans.com (Cran)

LUNCH

Private Dining Menus



2-COURSE PRIX FIXE menu \$25pp | 2 appetizers, 2 entrees + egg fried rice (all served family-style)
 3-COURSE PRIX FIXE menu \$30pp | 2 appetizers, 1 sushi rolls, 2 entrees + egg fried rice (all served family-style)

APPETIZERS

choose 2 (+\$3pp each additional)

EDAMAME

steamed soybean, kosher salt

SHISHITO PEPPER

blistered japanese pepper, garlic, salt, pepper

GINGER MIXED GREEN SALAD

lettuce, carrot, cucumber, tomato, house ginger dressing

CHICKEN TERIYAKI

marinated chicken thigh

SCALLION PANCAKE

pan-fried traditional chinese pancake

JIMMY WAN'S DUMPLING

ground pork, napa, scallion, flour dough

FRIED CHIVE DUMPLING

pan-fried, pork, chinese chive, scallion, thin egg dough

VEGETABLE SPRING ROLL (+\$3 pp)

crispy thin wrapper, cabbage, carrot, mushroom

EGG ROLL (+\$3 pp)

thick crusted roll with cabbage, shrimp, pork, one/person

ENTREÉS

choose 2 (+\$5pp each additional)

GENERAL TSO'S CHICKEN

breaded white meat chicken, chili, ginger, garlic, sweet szechuan sauce

TRIPLE GREEN CHICKEN

thin-sliced chicken, asparagus, broccoli, string bean, red pepper, scallion, garlic, ginger, chili, dry sauté

BLACK PEPPER CHICKEN

breaded white meat chicken, cucumber, snow pea, red pepper, mushroom, chinese black pepper sauce

BEEF WITH BROCCOLI

thin-sliced flank steak, broccoli, brown sauce

LONGHORN PEPPER FLANK STEAK

thin-sliced flank steak, longhorn pepper, brown sauce

STRING BEANS

dry sautéed, garlic, ginger

SHRIMP AND STRING BEANS (+\$3 pp)

red pepper, scallion, garlic, ginger, chili, dry sauté

DRAGON AND PHOENIX (+\$3 pp)

thin-sliced chicken, shrimp, baby corn, mushroom, bell pepper, brown sauce

KUNG PAO FILET MIGNON (+\$8pp)

hand-trimmed filet, peanut, mushroom, onion, scallion, red pepper, ginger, chili pepper, brown sauce

SZECHUAN SHRIMP AND SCALLOPS (+\$8pp)

shrimp, sea scallops, broccoli, mushroom, red pepper, water chestnut, chili, white sauce

SUSHI ROLLS (3-course only)

choose 1 (+\$5pp each additional)

SNOW CRAB CALIFORNIA

alaskan snow crab, avocado, cucumber, masago

SHRIMP TEMPURA

hand-breaded shrimp, cucumber, avocado, masago, eel sauce

SPICY TUNA

bigeye tuna, avocado, spicy aioli

CRUNCHY SPICY SALMON

scottish salmon, avocado, tempura flakes, spicy aioli

DINOSAUR

spicy tuna, cucumber, avocado, topped with seared tuna, scallion, sweet and sour miso sauce

Add \$3pp for Soft drinks (Coca Cola products, hot/iced tea); **Add \$3pp for Dessert** (selection varies by location)

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LIGHT BITES

Private Dining Menus



Not all meetings need to be formal
LIGHT BITES \$38pp | 5 Appetizers, 4 Sushi Items

APPETIZERS

choose 5 (+\$3pp each additional)

EDAMAME

steamed soybean, kosher salt

SHISHITO PEPPER

blistered japanese pepper, garlic, salt, pepper

CRABMEAT RANGOON

crispy wonton skins, crabmeat, cream cheese, scallion

CHICKEN TERIYAKI

marinated chicken thigh

BEEF TERIYAKI

marinated thin-sliced flank steak

BARBECUE SPARERIBS

marinated and broiled beef spareribs

SCALLION PANCAKE

pan-fried traditional chinese pancake

BARBECUE PORK BUN

steamed bread, honey barbecue pork

JIMMY WAN'S DUMPLING

ground pork, napa, scallion, flour dough

FRIED CHIVE DUMPLING

pan-fried, pork, chinese chive, scallion, thin egg dough

SHRIMP DUMPLING

minced shrimp, rice dough

VEGETABLE SPRING ROLL (+\$3 pp)

crispy thin wrapper, cabbage, carrot, mushroom, one/person

EGG ROLL (+\$3 pp)

thick crusted roll with cabbage, shrimp, pork, one/person

EGG CUSTARD TART*

thick crusted roll with cabbage, shrimp, pork

SESAME SEED BALL*

hand-rolled, sticky rice flour, semi-sweet red bean paste, sesame seed

SUSHI ITEMS

choose 4 (+\$5pp each additional)

SEAWEED SALAD

mushroom, red pepper, sesame oil, soy

SPICY CRAB SALAD

crabstick, cucumber, caviar, spicy aioli

BOSTON ROLL

crabstick, shrimp, avocado, scallion, aioli

PHILADELPHIA ROLL

salmon, scallion, cream cheese

SNOW CRAB CALIFORNIA ROLL

alaskan snow crab, avocado, cucumber, masago

SHRIMP TEMPURA ROLL

hand-breaded shrimp, cucumber, avocado, masago, eel sauce

SPICY TUNA ROLL

bigeye tuna, avocado, spicy aioli

CRUNCHY SPICY SALMON ROLL

scottish salmon, avocado, tempura flakes, spicy aioli

DINOSAUR ROLL

spicy tuna, cucumber, avocado, topped with seared tuna, scallion, sweet and sour miso sauce

** denotes Fox Chapel location only*

Alcoholic beverages available a la carte; For questions and customization email kristin@jimmywans.com (FC) jimmy@jimmywans.com (Cran)

Popular Beverage Add-on Packages

Mimosa Bar

The perfect addition to your special event – a Jimmy Wan's mimosa bar!

Enjoy bottles of our delightful house sparkling wine accompanied by an assortment of fresh juices

Pricing based on consumption – prices start at \$85/bottle (please approximate 1 bottle per 6 guests)

Signature Cocktail Station

Design your signature cocktail with our events team

From specialty martinis to the perfect margarita – show off a little bit of yourself to your guests

Pricing varies with selection



Wine Experience

Work with us to curate the perfect selection of bottles from our cellar to complement your event

Pricing based on consumption, let us pair it with your courses – however you prefer, we can make it work



Sample Banquet Menus

supper club

friday april 25, 2025

first course

jimmy wan's dumpling

ground pork, napa, scallion, flour dough

seafood dumpling

shrimp, scallop, pork, thin egg dough, dumpling sauce, chili oil

second course

crispy rice spicy tuna

crispy sushi rice, spicy tuna, jalapeño, spicy aioli, eel sauce

yellowtail jalapeño sashimi

thin-sliced hamachi, jalapeño, cilantro, soy sauce

third course

zha jiang mian

wheat noodle, minced pork, cucumber, scallion, savory sauce

peking duck

crispy skin, scallion, sweet plum sauce, traditional pancake

fourth course

braised pork shank

slow-braised pork shank, bok choy, brown sauce

ginger scallion lobster

cold-water lobster, cantonese-style, wok-fried with ginger, scallion, onion, dried red chili

string beans

ginger, garlic, scallion, dry sauté

egg fried rice

white rice, egg, scallion

Jimmy Wan's
restaurant | lounge

Welcome to Brin's Bridal Shower

sunday march 23, 2025

lunch menu

appetizer

vegetable spring roll

crispy wrapper filled with cabbage, carrot, shiitake mushroom, rice noodle

pan fried chive dumpling

ground pork, chive, scallion, thin egg dough

entrée

black pepper chicken

wok-fried breaded white meat, cucumber, snow pea, red bell, mushroom, brown pepper sauce

buddha's trio

chicken, beef, shrimp, carrots, snow pea, brown sauce

egg fried rice

egg, scallion

dessert

mochi ice cream

sweet rice dough wrapped ice cream

wednesday may 21, 2025

dinner menu

appetizer

chicken teriyaki

marinated chicken thigh

scallion pancake

pan-fried vegetarian pancake, scallion

shishito pepper

blistered japanese pepper, salt, pepper

shrimp dumpling

minced shrimp, rice dough

sushi

crunchy spicy salmon roll

scottish salmon, avocado, tempura flakes, spicy aioli

dinosaur roll

spicy tuna, avocado, cucumber, topped with seared tuna, scallion, miso sauce

salad

ginger mixed greens

entree

general tso's chicken

breaded white meat, chili pepper, ginger, garlic, sweet szechuan sauce

kung pao filet

peanut, mushroom, onion, red pepper, scallion, ginger, chili paste

shrimp and scallops szechuan style

broccoli, mushroom, red bell pepper, water chestnut, white sauce, chili

baby bok choy

garlic, white wine sauce

egg fried rice

egg, scallion

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