



EVENTS AT JIMMY WAN'S



SEPTEMBER 2025



Jimmy Wan's has always been a family thing

Founded in 2006 by Pittsburgh restaurateurs Jimmy Sr. and Kathy Wan, our Fox Chapel and Cranberry locations are the latest chapter in a story that began in 1985 with a single restaurant and a shared belief: real hospitality means making people feel at home

From carefully sourced ingredients to labor-intensive techniques, every dish reflects what we value most: quality, tradition, and care you can taste. We carry the community-first mindset that sets independent restaurants apart from the noise of highly saturated chains

Just ask the guests who have been coming here for decades or the team that has been with us just as long. They have brought their kids, their coworkers, their dates, and their parents. They have built traditions around a seat at our table

That is what it is all about for us: food that becomes part of your story, too

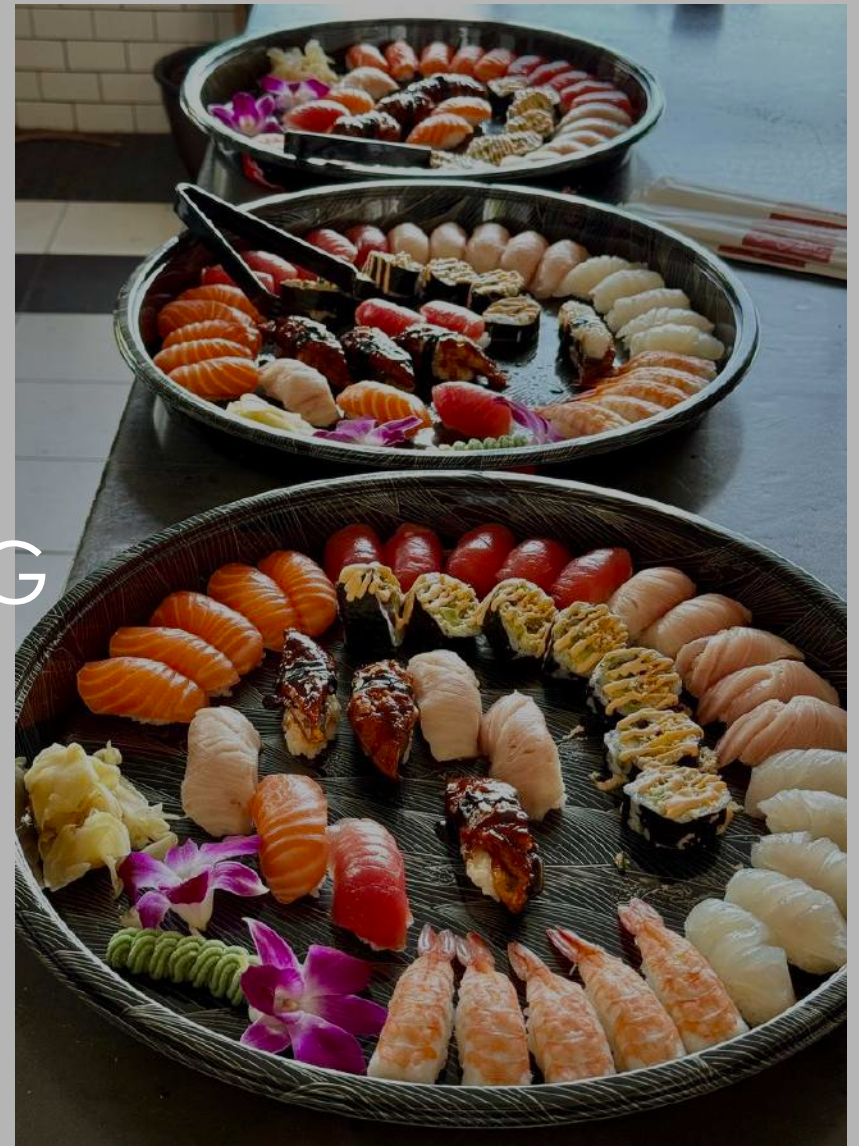
We can't wait to make your event memorable! If you can dream it, we can do it (probably!)

Get started with the request form at
www.jimmywans.com/catering





CATERING





Jimmy Wan's Catering – Bringing Flavor to Your Event

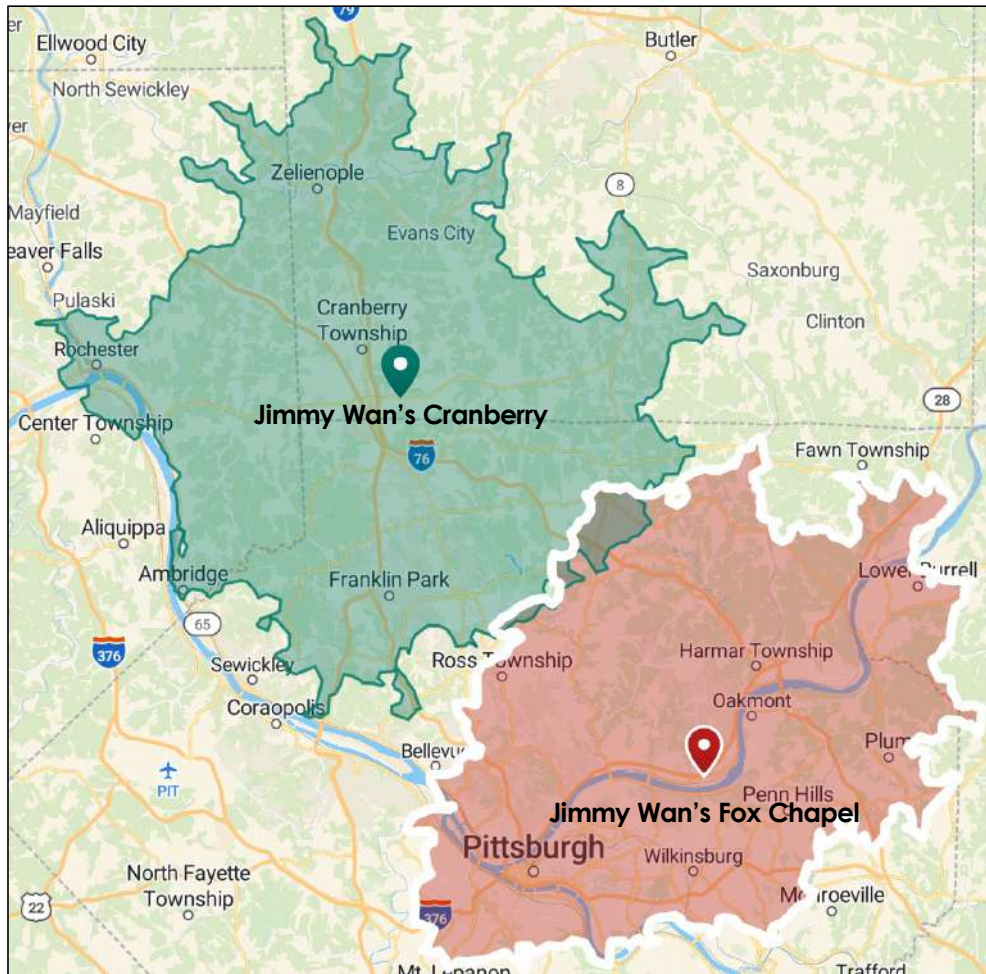
For over 20 years, Jimmy Wan's has been a trusted catering partner across the Pittsburgh region — from Zelienople to downtown Pittsburgh, and everywhere in between. Our team delivers fresh, flavorful dishes right to your door, making your event seamless and stress-free

Need us farther away? We've happily traveled from Meadville to Steubenville to Johnstown — and beyond — for a modest delivery fee

Dietary restrictions? No problem. From gluten-free to vegan to nut-free, we've handled it all and will work closely with you to ensure every guest feels included

Talking a big event? We love it! We've made thousands of dumplings for a dim sum wedding extravaganza and rolled dumplings live for a 200+ person gala. Let us know your crazy ideas!

Ready to get started? Complete our easy catering request form at www.jimmywans.com/catering and let's make your event unforgettable



Catering Menu



APPETIZERS

EDAMAME (8-10 ppl)
GINGER MIXED GREEN SALAD (8-10 ppl)
EGG ROLL (10 pcs)
VEGETABLE SPRING ROLL (10 pcs)
CHICKEN / BEEF TERIYAKI (10 pcs.)
CRABMEAT RANGOON (20 pcs)
COLD SESAME NOODLE (8-10 ppl)

DUMPLINGS

STEAMED CLASSIC DUMPLING (24 pcs)
JIMMY WAN'S DUMPLING (20 pcs)
PORK & CHIVE DUMPLING (30 pcs)
CHICKEN DUMPLING (20 pcs)
PORK & SHRIMP SHU MAI (20 pcs)

NOODLES & RICE

8-10 ppl per tray

CLASSIC LO MEIN
SINGAPORE RICE NOODLES
SPICY CANTONESE NOODLES
CLASSIC FRIED RICE
EGG FRIED RICE

ENTRÉE

8-10 ppl per tray

CHICKEN

GENERAL TSO'S CHICKEN
CHICKEN AND BROCCOLI
TRIPLE GREEN CHICKEN
SWEET AND SOUR CHICKEN

STEAK

BEEF AND BROCCOLI
LONGHORN PEPPER FLANK STEAK
MONGOLIAN BEEF
KUNG PAO FILET MIGNON

SHRIMP

GENERAL TSO'S SHRIMP
SHRIMP AND STRING BEANS

VEGETABLE

GENERAL TSO'S TOFU
TOFU WITH MIXED VEGETABLES
STRING BEANS
TRIPLE GREEN VEGETABLE

SUSHI

PARTY PLATTER ONE (64 pieces)
philadelphia, rainforest, spicy california, tuna

PARTY PLATTER TWO (84 pieces)
california, green cheese, salmon, shrimp tempura, spicy tuna

PARTY PLATTER THREE (104 pieces)
boston, crunchy spicy tuna, snow crab california, spicy vegetable, volcano, yellowtail

SUSHI DELUXE PLATTER (45 pieces)
nigiri (8 pcs), sashimi (21 pieces), salmon roll, tuna roll, seaweed salad

Our food will keep warm for up to an hour; if you require longer than that, we can provide a disposable chafing stand and sterno for \$15/each; please inquire as to how many stands will be necessary for your particular event

We are also able to accommodate catering requests for items on our menu that are not listed here

For the quickest response time, please fill out the form at jimmywans.com/catering



LIVE SUSHI ROLLING



Live sushi rolling



Jimmy Wan's is proud to offer private sushi chefs for luxurious in-home omakase and larger private events

In-home omakase

Perfect for an unforgettable night with family and friends!

Thinking about a way to change it up for your next fancy dinner at home with family or friends? Let us design and execute a sushi experience that everyone will love!

Omakase packages start at **\$100/per person** for your custom selection of rolls, sashimi, and nigiri

Add to the fun with popular add-ons, including:

- ❖ Edamame
- ❖ Shishito Peppers
- ❖ Spicy Crab Salad
- ❖ Crispy Rice Spicy Tuna
- ❖ Yellowtail Jalapeño Crudo

Large group sushi event

Make your next corporate function or club event one they'll remember!

We've all endured the drab and forgettable corporate function – step it up this year with a live sushi chef and a food selection that your guests will always remember!

We offer three convenient packages:

- ❖ **SILVER** | starting at **\$22/guest**
Featuring 3-4 classic rolls, such as tuna & avocado, california, philadelphia, yellowtail scallion
- ❖ **GOLD** | starting at **\$28/guest**
Featuring 4-5 elevated rolls, such as snow crab california, crunchy spicy tuna, and monster
- ❖ **PLATINUM** | starting at **\$34/guest**
Our premium offering with a full selection of rolls, including sashimi and nigiri—an "omakase" style experience sure to impress



*Note: all live sushi rolling events include a \$200 per hour per chef fee (2 hour min.) and a 20% administrative fee to cover planning, setup & breakdown;
Email kristin@jimmywans.com or fill out a request form at www.jimmywans.com/catering*



PRIVATE DINING & BUYOUTS





FOX CHAPEL

1337 old freeport rd
pittsburgh, pa 15238

inquiries: kristin@jimmywans.com

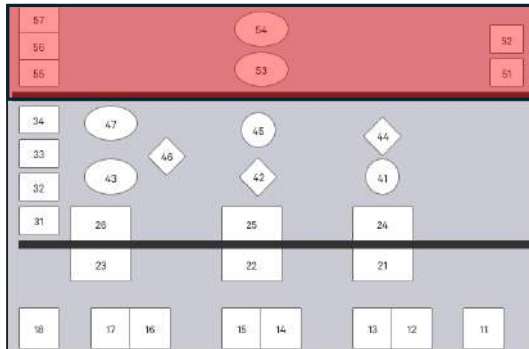
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FOX CHAPEL Private Dining / Buyouts



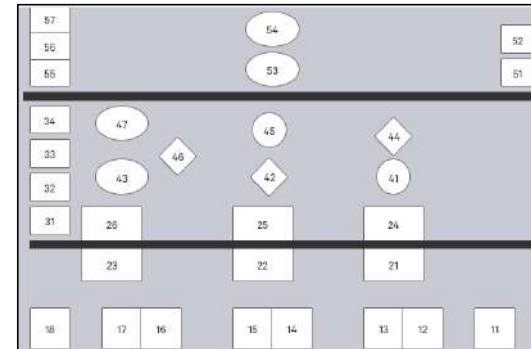
Private Dining Room

can be divided in half



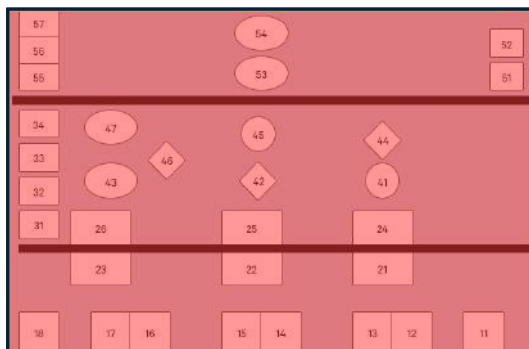
44 seated
Su-Th \$1,000 min
F-Sa \$2,000 min
Lunch \$400 min

Lounge



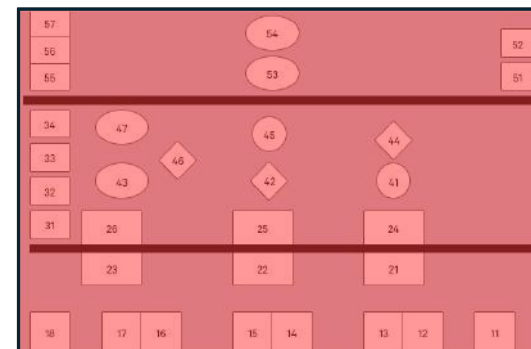
20 seated;
35 standing
Su-Th \$2,000 min
F-Sa \$3,000 min

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

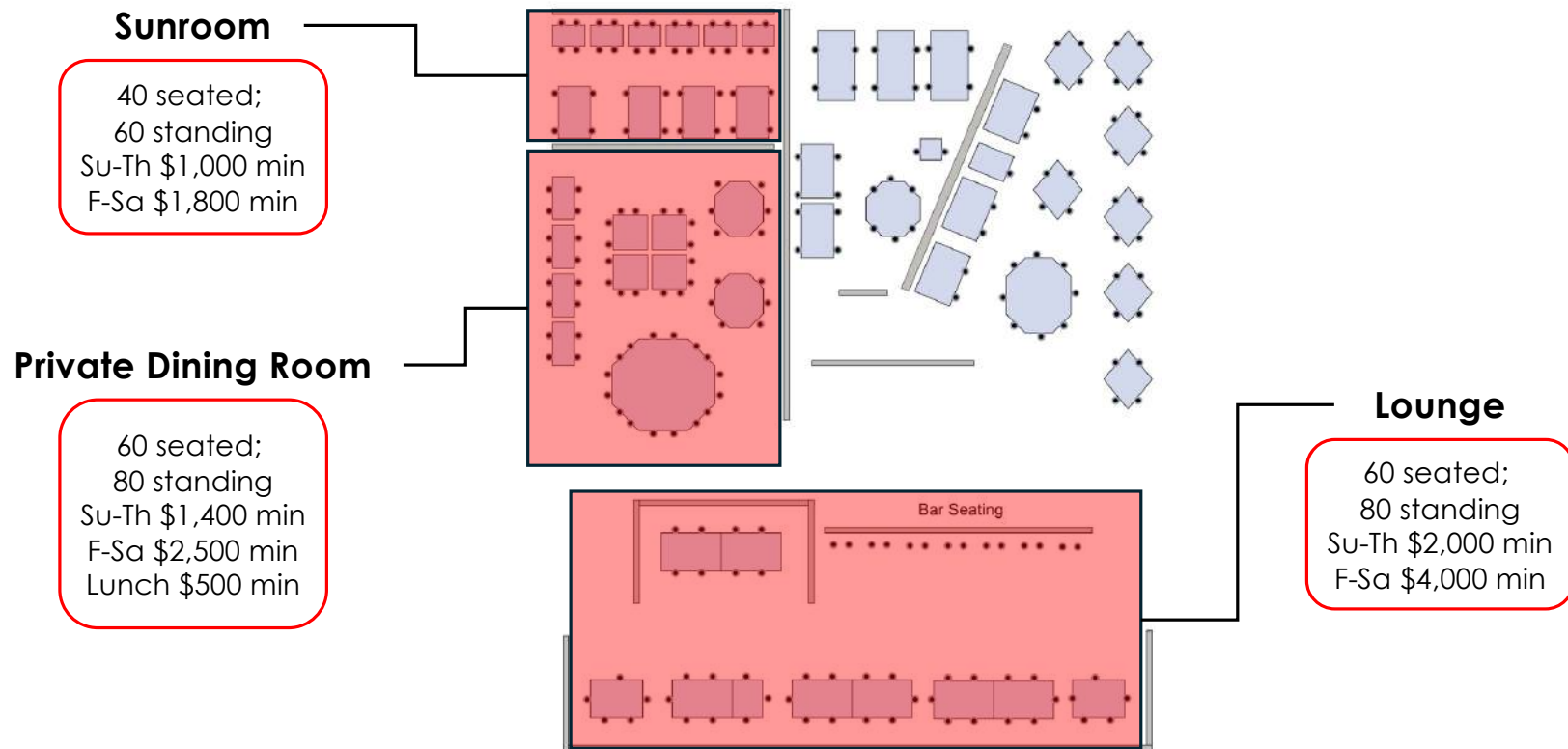
inquiries: jimmy@jimmywans.com

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. The sign for "Jimmy Wan's" is mounted on the wall in a large, white, cursive script. Below it, a dark blue rectangular sign features the words "restaurant | lounge" in white, sans-serif capital letters. Large windows with multiple panes 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



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



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)

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

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

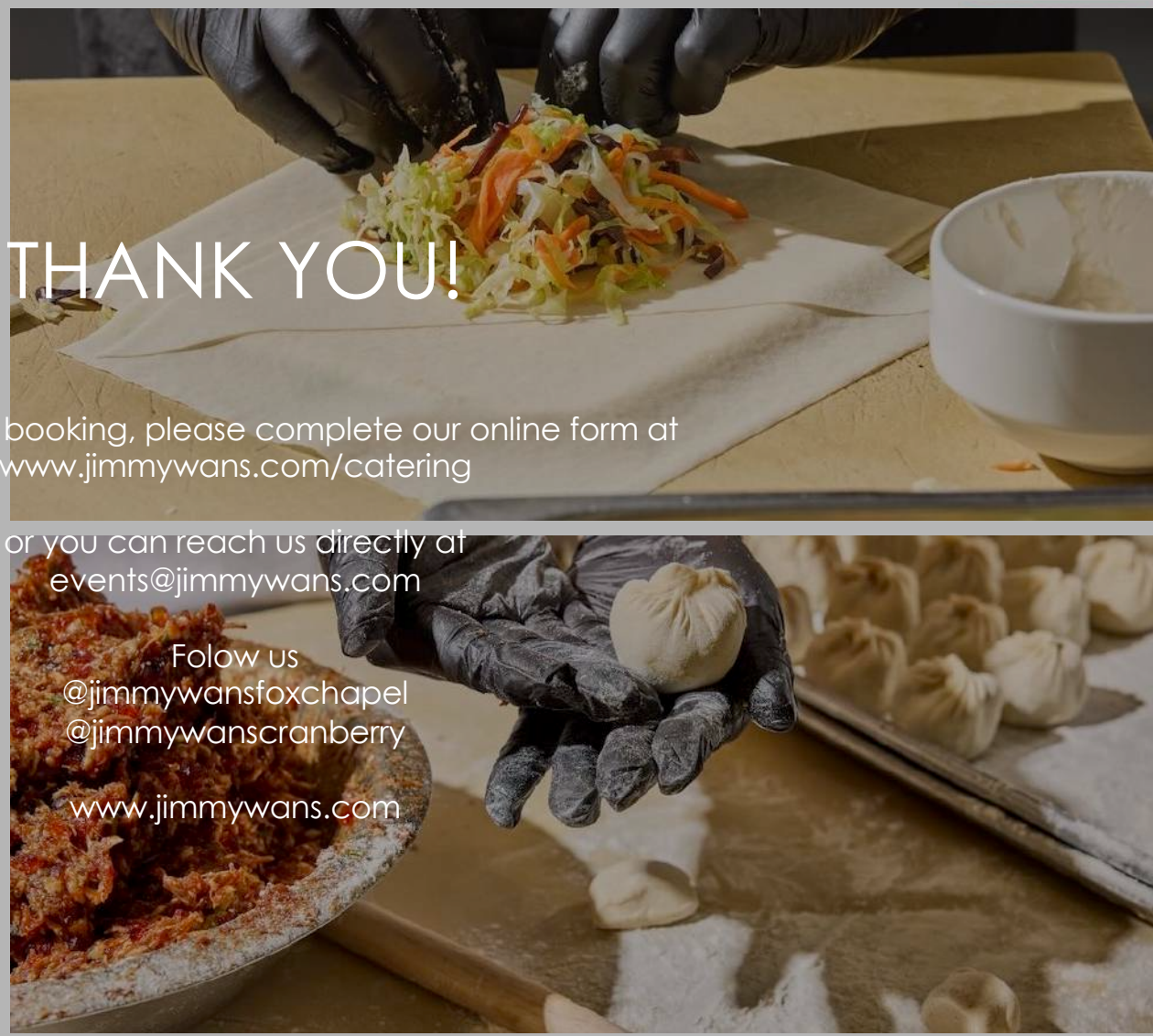
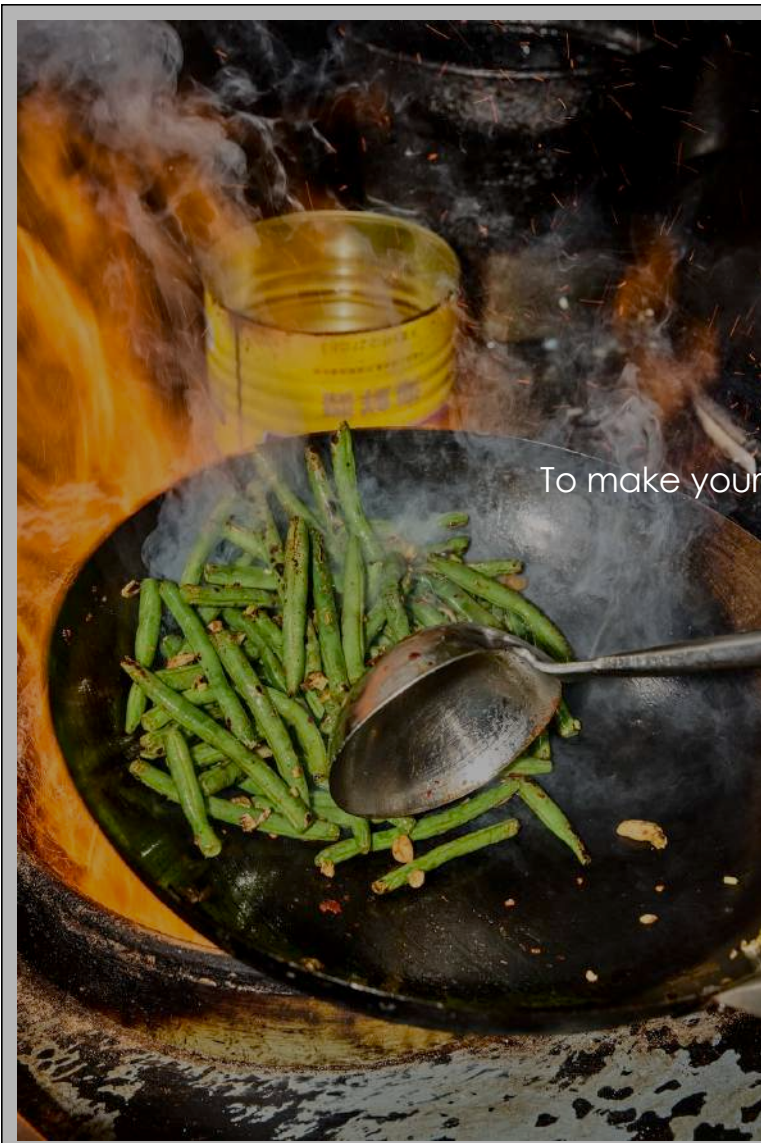
baby bok choy

garlic, white wine sauce

egg fried rice

egg, scallion

Jimmy Wan's
restaurant | lounge



THANK YOU!

To make your booking, please complete our online form at
www.jimmywans.com/catering

or you can reach us directly at
events@jimmywans.com

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[@jimmywanscranberry](https://www.instagram.com/jimmywanscranberry)
www.jimmywans.com