



THE CORPORATE MENU

While Jay's strives to ensure accuracy, we reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions. For full menu please visit our website or contact an Event Specialist

LAST UPDATED:
NOVEMBER 17, 2017

CONTACT US AT:
714.636.6045

VISIT US ONLINE AT:
JAYSCATERING.COM





BREAKFAST

No. 2

INCLUDES DISPOSABLE SERVICEWARE.

CONTINENTAL

Your choice of three assorted pastries served with seasonal fresh fruit.

FRUIT & CHEESE DANISH

PECAN ROLLS

ASSORTED MUFFINS

CINNAMON ROLLS

ASSORTED SCONES

ASSORTED MINI BAGELS WITH CREAM CHEESE

GINA'S APRICOT OATMEAL BARS

EUROPEAN COFFEE CAKE

15-49 \$5.50 / PERSON
50+ \$4.95 / PERSON

EUROPEAN CONTINENTAL

SEASONAL FRESH FRUIT

YOGURT WITH GRANOLA

SLICED EUROPEAN CHEESE TRAY

ASSORTED SCONES

15-49 \$14.00 / PERSON
50+ \$13.00 / PERSON

SUGGESTED ADD-ON:

CLOTTED CREAM

Quart..... \$25.00

SAVORY BRUNCH

Your choice of one breakfast entree:

SELECTION OF BRUNCH BREAD (MIDWEST, VEGETARIAN, OR ITALIAN)

MUSHROOM, LEEK, TOMATO, AND BRIOCHE EGG CASSEROLE WITH GRUYERE CHEESE

CREAM CHEESE OMELET ROLL STUFFED WITH SPINACH, CARAMELIZED ONIONS AND PEPPERS WITH A SUNDRIED TOMATO HOLLANDAISE SAUCE

Served with:

CHICKEN APPLE SAUSAGE

SWEET POTATO WITH CARAMELIZED BACON CRUMBLE

SEASONAL FRESH FRUIT

FRESH BAKED MUFFINS

15-49 \$15.00 / PERSON
50+ \$14.00 / PERSON

ON THE SWEET SIDE

EGG SCRAMBLE

SEASONAL FRESH FRUIT

Your choice of one:

BLUEBERRY FRENCH TOAST CASSEROLE WITH BLUEBERRY SYRUP AND POWDERED SUGAR GLAZE

GRAND MARNIER FRENCH TOAST CASSEROLE WITH ORANGE GLAZE

PEACH MELBA FRENCH TOAST WITH SYRUP AND RASPBERRY SAUCE

BUTTERMILK PANCAKES WITH BUTTER AND SYRUP

**Requires Two Day Notice*

CHEESE BLINTZES WITH RASPBERRY SAUCE

**Requires Two Day Notice*

15-49 \$11.00 / PERSON
50+ \$10.00 / PERSON



BREAKFAST

THE EARLY BIRD

Your choice of one breakfast entrée. Served with seasonal fresh fruit and assorted danish.

EGG SCRAMBLE

Scrambled eggs served with bacon, ham, & onion, or scrambled eggs served with peppers, onion, & mushroom.

DEEP DISH QUICHE

Bacon, ham, chili relleno or vegetarian.

CHILAQUILES

Tortilla chips sautéed with onions and scrambled eggs, and topped with salsa and cotija cheese.

BREAKFAST ENCHILADAS (UPGRADE + \$2.00)

Eggs wrapped in corn tortillas with onions, peppers, and chorizo, topped with salsa verde and jalapeño cheese.

15-49	\$10 ⁰⁰ / PERSON
50+	\$9 ⁵⁰ / PERSON

ORIGINAL GOOD START

Your choice of breakfast entrée. Served with choice of breakfast potato, bacon or sausage. Includes cinnamon rolls and seasonal fresh fruit.

EGG SCRAMBLE

Scrambled eggs served with bacon, ham, & onion, or scrambled eggs served with peppers, onion, & mushroom.

DEEP DISH QUICHE

Bacon, ham, chili relleno or vegetarian.

CLASSIC BREAKFAST BURRITOS

Bacon, ham, or sausage. Served with salsa.

15-49	\$14 ²⁵ / PERSON
50+	\$13 ²⁵ / PERSON

OMELETS MADE TO ORDER

Requires on-site chef. Served with choice of home-style or potatoes o'brien, seasonal fresh fruit and assorted pastries.

DICED HAM, BACON CRUMBLES, JACK & CHEDDAR CHEESE, MUSHROOMS, GREEN PEPPERS, ONIONS, JULIENNE VEGETABLES, FRESH TOMATOES, BLACK OLIVES, SOUR CREAM AND FRESH SALSA

15-49	\$20 ⁰⁰ / PERSON
50+	\$18 ⁰⁰ / PERSON

A LA CARTE

ASSORTED SCONES OR ASSORTED MUFFINS

TRAY OF 12	\$22 ⁰⁰
TRAY OF 25	\$40 ⁰⁰
TRAY OF 50	\$75 ⁰⁰

CLOTTED CREAM

Quart.....	\$25 ⁰⁰
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ASSORTED FRUIT & CHEESE DANISH OR CINNAMON & PECAN ROLLS

TRAY OF 12	\$27 ⁰⁰
TRAY OF 25	\$45 ⁰⁰
TRAY OF 50	\$80 ⁰⁰

JAY'S FAMOUS BRUNCH BREADS

MIDWEST

Bacon, ham, eggs and mixed cheese encased in braided french bread.

VEGETARIAN

Spinach, mushrooms, onions, eggs and mixed cheese encased in braided french bread.

ITALIAN

Italian sausage, bell peppers, eggs and mixed cheese encased in braided french bread.

.....	\$45 ⁰⁰ EACH
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BREAKFAST

BLUEBERRY FRENCH TOAST CASSEROLE

WITH BLUEBERRY SYRUP AND POWDERED SUGAR GLAZE

SMALL (SERVES 10)	\$32.00
LARGE (SERVES 25)	\$53.00

GRAND MARNIER FRENCH TOAST CASSEROLE

WITH ORANGE GLAZE

SMALL (SERVES 10)	\$32.00
LARGE (SERVES 25)	\$53.00

CHEF ITO'S OATMEAL

SLOW-COOKED WITH SUGARS, SPICES, & MADAGASCAR BOURBON VANILLA. TOPPED WITH GOLDEN RAISINS & BROWN SUGAR

MINIMUM OF 10	\$4.00 PER PERSON
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YOGURT

WITH GRANOLA AND FRUIT TOPPINGS

Plain, honey sweetened or strawberry.

SMALL (SERVES 10)	\$35.00
LARGE (SERVES 25)	\$70.00

FRESH BAGELS

WITH CREAM CHEESE

TRAY OF 12	\$25.00
TRAY OF 25	\$50.00

FRESH FRUIT PLATTERS

12" (SERVES UP TO 15)	\$42.00
16" (SERVES UP TO 25)	\$60.00

CLASSIC BREAKFAST BURRITOS

EGG AND CHEESE	\$4.50 EACH
EGG, BACON, AND CHEESE	\$4.75 EACH
EGG, HAM, AND CHEESE	\$4.75 EACH
EGG, SAUSAGE, AND CHEESE	\$4.75 EACH

SERVED WITH SALSA

MINIMUM OF 6 PER ITEM

BREAKFAST BURRITOS (CONTINUED)

MEXICAN

Scrambled eggs with chorizo sausage, green onions, Ortega chiles, green peppers, cilantro, cotija cheese and diced ham, wrapped in a flour tortilla. \$5.75 EACH

VEGETARIAN

Scrambled eggs, fresh spinach, zucchini, onion, sundried tomato, kalamata olives and feta cheese, wrapped in a flour tortilla. \$5.75 EACH

COUNTRY

Scrambled eggs with bacon, ham, sausage, red onion, green peppers, cheddar and jack cheese, wrapped in a flour tortilla. \$5.75 EACH

SERVED WITH SALSA

MINIMUM OF 6 PER ITEM

ELLIE'S BREAKFAST BURRITOS

CHORIZO RANCHERO & EGGS

with Cheddar Cheese \$5.25 EACH

BACON & EGGS

with Scallions and Pepper Jack Cheese \$5.25 EACH

EGG WHITE SCRAMBLE

with Herbs de Provence, Wild Mushrooms, Spinach, and Boursin Cheese \$5.25 EACH

SERVED WITH SALSA

MINIMUM OF 6 PER ITEM

BREAKFAST SOUFFLÉ CUPS

ITALIAN

Red onions, green peppers, fresh basil, kalamata olives, artichoke hearts, mushrooms, and parmesan, jack & cheddar cheese, baked in an egg batter on shredded potatoes.

MEXICAN

Chorizo sausage, green onions, Ortega chiles, green peppers, cotija, jack & cheddar cheese, cilantro, diced ham baked in an egg batter on shredded potatoes.

VEGETARIAN

Fresh spinach, zucchini, red onion, sundried tomato, kalamata olives, and feta, jack & cheddar cheese, baked in an egg batter on shredded potatoes.

COUNTRY

Bacon, ham, sausage, red onion, green peppers and jack & cheddar cheese, baked in an egg batter on shredded potatoes.

MINIMUM OF 6 PER ITEM	\$5.50 EACH
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BREAKFAST

ELLIE'S QUICHE

- CHILE RELLENO WITH BACON
- MUSHROOM & ONION
- BACON

MINIMUM OF 6 PER ITEM \$6.⁸⁵ EACH

SWEET & SAVORY CROISSANTS

- BUTTER..... \$3.⁰⁰
- CHOCOLATE..... \$3.²⁵
- ALMOND..... \$3.²⁵
- BLUEBERRY & CREAM CHEESE..... \$3.⁷⁵
- BACON, EGG & CHEDDAR CHEESE CROISSANT \$5.²⁵
- CHORIZO, EGG & CHEDDAR CHEESE CROISSANT \$5.²⁵
- CARAMELIZED ONION & MUSHROOM CROISSANT..... \$5.²⁵
- HAM & CHEESE TRADITIONAL CROISSANT..... \$4.⁷⁵
- EGG & SWISS CHEESE CROISSANT..... \$4.⁷⁵

Minimum 6 of each type.

ADDITIONAL ITEMS

- HARD BOILED EGGS \$1.⁷⁵ EACH
- INDIVIDUAL YOGURTS \$3.⁰⁰ EACH
- BACON \$1.¹⁰ EACH
- SAUSAGE LINKS \$1.¹⁰ EACH
- TURKEY SAUSAGE LINKS \$1.¹⁰ EACH
- CHICKEN APPLE SAUSAGE \$2.⁵⁰ EACH
- HAM \$3.⁰⁰ EACH

SEATTLE'S BEST COFFEE (DECAF OR REGULAR)

RICH, ELEGANT, COMPLEX

- 2.5 GALLONS (40 CUPS) \$78.⁰⁰
- 5.0 GALLONS (80 CUPS) \$140.⁰⁰

HOT TEA

- 2.5 GALLONS (40 CUPS) \$65.⁰⁰
- 5.0 GALLONS (80 CUPS) \$115.⁰⁰

JUICE

FRESH ORANGE JUICE (GALLON)

..... \$15.⁰⁰

INDIVIDUAL ORANGE JUICE

..... \$1.⁰⁰ EACH

INDIVIDUAL ASSORTED JUICES

..... \$1.⁰⁰ EACH



HEALTHY BREAKFAST

No. 6

AVAILABLE MONDAY-FRIDAY. INCLUDES DISPOSABLE SERVICEWARE.

HEALTHY BREAKFAST #1

LOW FAT YOGURT WITH GRANOLA

SEASONAL FRESH FRUIT

HARD BOILED EGGS

12-24 \$7.25

25+ \$6.75

HEALTHY BREAKFAST #2

Egg white omelet roll with low fat cream cheese, fresh spinach & mushrooms. Served with fresh salsa.

SCONES OR MUFFINS

SEASONAL FRESH FRUIT

12-24 \$8.50

25+ \$8.00

HEALTHY BREAKFAST #3

OATMEAL WITH RAISINS OR BERRIES

SEASONAL FRESH FRUIT

WHOLE WHEAT BAGELS WITH

LOW FAT CREAM CHEESE

12-24 \$8.00

25+ \$7.50

HEALTHY BREAKFAST #4 (CARB CONSCIOUS)

EGG BEATER SCRAMBLE

TURKEY SAUSAGE PATTY

LOW FAT COTTAGE CHEESE

12-24 \$9.50

25+ \$9.00



SANDWICH BUFFETS

INCLUDES DISPOSABLE SERVICEWARE.

COLD BUFFET

JAYS FAMOUS PALM SANDWICHES

Served with two fresh baked cheese roll sandwiches. Your choice of turkey, ham, roast beef, egg salad & tuna. Upgrade option: Vegetarian \$0.50 per sandwich.

Choice of three accompaniments.

CRUDITÉ WITH BUTTERMILK RANCH

RED NEW POTATO SALAD

BROCCOLI BACON SALAD

RELISH & CHEESE TRAY

MIXED GREEN SALAD

SEASONAL FRESH FRUIT

THAI NOODLE SALAD

PANINI PASTA SALAD

AGAVE FRUIT SALAD

CAESAR SALAD

POTATO SALAD

GREEK QUINOA SALAD

15-49	\$12.00
50+	\$11.00

COLD BUFFET WITH HOT ENTRÉES

Cold Buffet plus choice of:

ITALIAN, SWEDISH OR SWEET & SOUR MEATBALLS

TERIYAKI OR SPICY CHICKEN DRUMMETTES

STUFFED PASTA SHELLS

ITALIAN LASAGNA

CHEESE ENCHILADAS

CHILI RELLENO QUICHE

VEGETARIAN CHILI

VEGETARIAN ROTOLO

VEGETARIAN QUICHE

MACARONI AND CHEESE

Cold Buffet with one hot entrée.

15-49	\$15.00
50+	\$14.00

Cold Buffet with two hot entrées.

15-49	\$18.00
50+	\$17.00

COLD BUFFET WITH SOUP

Cold Buffet with choice of soup.

ROASTED CREAMY TOMATO, CLAM CHOWDER, CREAMY GARLIC, POTATO LEEK, CHICKEN NOODLE OR VEGETABLE.

15-49	\$15.00
50+	\$14.00



SANDWICH BUFFETS

INCLUDES DISPOSABLE SERVICEWARE.

No. 8

DELUXE COLD BUFFET

Select three deluxe gourmet sandwiches or wraps.
Two per person.

**FRENCH TURKEY ON BRIOCHE WITH LETTUCE,
PROVOLONE & RASPBERRY DIJON CREAM CHEESE**

**HAM AND SWISS WITH LETTUCE, TOMATO & DIJON MAYO
ON HOAGIE**

**PESTO CHICKEN BREAST WITH PROVOLONE CHEESE &
SUNDRIED TOMATO ON LARGE BRIOCHE ROLL**

**ROAST BEEF AND CHEDDAR HOAGIE WITH LETTUCE,
TOMATO & RED ONIONS, SERVED WITH CREAMY
HORSERADISH**

**SMOKED BBQ CHICKEN BREAST WITH PEPPERJACK
CHEESE & SUNDRIED TOMATO MAYO ON FOCACCIA**

**RUSTIC VEGETARIAN WITH HUMMUS SPREAD ON
MULTIGRAIN CIABATTA**

TURKEY ON FOCACCIA WITH SUNDRIED TOMATO MAYO

**TUNA SALAD WITH LETTUCE & TOMATO ON LARGE
WHEAT ROLL**

**CARIBBEAN CHICKEN ON BRIOCHE SERVED WITH MANGO
& CILANTRO CREAM CHEESE SPREAD**

**SUBMARINE ON HOAGIE WITH PROVOLONE CHEESE,
PEPPERONCINIS, LETTUCE & MAYO, SERVED WITH
ITALIAN DRESSING**

**GRILLED CHICKEN BREAST, BACON & AVOCADO WITH
PROVOLONE CHEESE, LETTUCE & TOMATO WITH
SUNDRIED TOMATO MAYO ON LARGE CHEESE ROLL**

**TURKEY AVOCADO & SWISS WITH LETTUCE, TOMATO &
MAYO ON LARGE CHEESE ROLL**

**GRILLED VEGGIE WRAP WITH MOZZARELLA CHEESE,
LETTUCE, HONEY WHEAT TORTILLA & SERVED WITH
BASIL PESTO SPREAD**

**RANCH CHICKEN BREAST WRAP WITH TOMATO, LETTUCE,
ONION, JACK & CHEDDAR CHEESE, FLOUR TORTILLA &
SERVED WITH RANCH DRESSING**

**SOUTHWEST CHICKEN WRAP WITH AVOCADO, RED
ONION, LETTUCE, PEPPERJACK CHEESE, FLOUR TORTILLA
& SERVED WITH RASPBERRY CHIPOTLE SPREAD**

CHICKEN CAESAR SALAD WRAP WITH FLOUR TORTILLA

**CHICKEN, BACON & GORGONZOLA WRAP WITH APPLE
SLICES, LETTUCE, HONEY WHEAT TORTILLA & SERVED
WITH RASPBERRY CHIPOTLE SPREAD**

CHOICE OF THREE ACCOMPANIMENTS

MEXICAN CAESAR SALAD

LOADED POTATO SALAD

CHINESE CHICKEN SALAD

BROCCOLI BACON SALAD

GRILLED MARINATED VEGETABLES

PEAR SALAD

WILD CHERRY SALAD

THAI NOODLE SALAD

PANINI PASTA SALAD

FRESH FRUIT PLATTER

GREEK QUINOA SALAD

AGAVE FRUIT SALAD

SEASONAL KALE SALAD

15-49 \$15.00

50+ \$14.00



BOXED SANDWICHES

No. 9

INCLUDES DISPOSABLE SERVICEWARE.

THE ASSOCIATE #1

TURKEY & HAM ON CHEESE TOPPED ROLLS

A classic sandwich on Jay's Signature Cheese Rolls! One thinly sliced turkey and one honey ham sandwich, both with a light mayo spread. Served with potato salad, fresh fruit & dessert.

1-4	\$11.00	50+	\$8.75
5-49	\$9.00	100+	\$8.50

THE ASSOCIATE #2 (VEGETARIAN)

VEGETARIAN ON CHEESE TOPPED PALM ROLLS

Two of Jay's Signature Cheese Rolls layered with mixed greens, provolone cheese, tomato, cucumber, red onion, yellow peppers, artichoke and avocado. Served with panini pasta salad, fresh fruit & dessert.

1-4	\$11.75	50+	\$9.50
5-49	\$9.75	100+	\$9.25

THE COLLEAGUE

TURKEY, AVOCADO & SWISS ON A LARGE CHEESE ROLL

Roasted turkey, sliced avocado & swiss cheese with lettuce, tomato & light mayo on a large cheese roll. Served with panini pasta salad, fresh fruit & dessert.

1-4	\$12.25	50+	\$10.00
5-49	\$10.25	100+	\$9.75

THE SECRETARY

TUNA SALAD SANDWICH

Tuna salad with chopped celery & onions, crisp lettuce & tomato on two palm size wheat rolls. Served with potato salad, fresh fruit & dessert.

1-4	\$12.25	50+	\$10.00
5-49	\$10.25	100+	\$9.75

THE DIRECTOR

Grilled vegetables including portobello mushrooms, red peppers, eggplant, zucchini, yellow squash & carrots with a hummus spread on two palm size wheat rolls. Served with fresh fruit & dessert.

1-4	\$12.75	50+	\$10.50
5-49	\$10.75	100+	\$10.25

THE MORTGAGE

CARIBBEAN CHICKEN SANDWICH

Sliced seasoned and grilled breast of chicken on brioche with mango and cilantro cream cheese spread. Served with panini pasta salad, fresh fruit & dessert.

1-4	\$12.75	50+	\$10.50
5-49	\$10.75	100+	\$10.25

THE CONTROLLER

FRENCH TURKEY SANDWICH

Sliced turkey on brioche with leaf lettuce, provolone cheese with a raspberry dijon cream cheese spread. Served with panini pasta salad, fresh fruit & dessert.

1-4	\$12.75	50+	\$10.50
5-49	\$10.75	100+	\$10.25

THE EXECUTIVE

TRIPLE DECKER CLUB SANDWICH

Layers of turkey, ham and bacon with swiss cheese, lettuce, tomato & mayo on soft country white bread. Served with potato salad, & dessert.

1-4	\$12.25	50+	\$10.00
5-49	\$10.25	100+	\$9.75

THE PRESIDENT

ROAST BEEF & CHEDDAR HERO

Thinly sliced roast beef & sharp cheddar cheese on a hoagie roll, with lettuce, tomato, red onions and creamy horseradish spread. Served with potato salad & dessert.

1-4	\$12.25	50+	\$10.00
5-49	\$10.25	100+	\$9.75



BOXED SANDWICHES

No. 10

THE MEETING (vegan)

Grilled vegetables including portobello mushrooms, red peppers, eggplant, zucchini, yellow squash & carrots with a hummus spread on multigrain ciabatta. Served with fresh fruit & balsamic.

1-4	\$13.25	50+	\$11.00
5-49	\$11.25	100+	\$10.75

THE CHAIRMAN

SUBMARINE ON A HOAGIE

Slices of salami, ham, mortadella and provolone cheese, with pepperoncini, lettuce & mayo on a hoagie with Italian Herb Dressing on the side. Served with panini pasta salad & dessert.

1-4	\$12.25	50+	\$10.00
5-49	\$10.25	100+	\$9.75

THE SOCIAL

TURKEY BREAST & SUNDRIED TOMATO MAYO ON FOCACCIA

Two focaccia sandwiches stuffed with thinly sliced turkey breast and sundried tomato mayo. Served with homestyle potato salad, fresh fruit & dessert.

1-4	\$12.25	50+	\$10.00
5-49	\$10.25	100+	\$9.75

THE GENERAL MANAGER

BBQ CHICKEN ON FOCACCIA BREAD

Sliced smoked BBQ chicken breast on focaccia bread. Topped with pepperjack cheese and sundried tomato garlic mayo. Served with potato salad, fresh fruit & dessert.

1-4	\$12.75	50+	\$10.50
5-49	\$10.75	100+	\$10.25

THE PRESENTATION

GRILLED CHICKEN, BACON & AVOCADO SANDWICH

Marinated sliced chicken breast, crisp bacon, sliced avocado, provolone cheese, lettuce, & tomato with sundried tomato mayo on a large cheese roll. Served with panini pasta salad & dessert.

1-4	\$12.75	50+	\$10.50
5-49	\$10.75	100+	\$10.25

THE CLASSIC

HONEY HAM & SWISS ON HOAGIE

Honey glazed ham, swiss cheese, lettuce & tomato on a hoagie with dijon-mayo. Served with potato salad, fresh fruit & dessert.

1-4	\$12.25	50+	\$10.00
5-49	\$10.25	100+	\$9.75

THE BIG DEAL

PESTO CHICKEN BREAST ON A WHEAT ROLL

Marinated sliced grilled chicken breast with pesto, provolone cheese & sundried tomato spread on a wheat roll. Served with panini, pasta salad, & dessert.

1-4	\$12.25	50+	\$10.00
5-49	\$10.25	100+	\$9.75



BOXED WRAPS

INCLUDES DISPOSABLE SERVICEWARE.

THE TREASURER

RANCH CHICKEN BREAST WRAP

Strips of grilled chicken, chopped red onion, tomato, shredded lettuce, and jack and cheddar cheeses, with ranch dressing on the side, wrapped in a flour tortilla. Served with fresh fruit & dessert.

1-4	\$11.75	50+	\$9.50
5-49	\$9.75	100+	\$9.25
Gluten Free Option + \$2.00			

THE REPORT (VEGETARIAN)

GRILLED VEGGIE WRAP

Grilled vegetables including red peppers, eggplant, zucchini, yellow squash & carrots, with fresh mozzarella cheese, lettuce and basil-pesto spread in a honey wheat tortilla. Served with fresh fruit & dessert.

1-4	\$11.75	50+	\$9.50
5-49	\$9.75	100+	\$9.25
Gluten Free Option + \$2.00			

THE SUPERVISOR

CHICKEN CAESAR SALAD WRAP

Marinated grilled chicken, grated parmesan cheese, julienne romaine lettuce & homemade caesar dressing in a flour tortilla. Served with fresh fruit & dessert.

1-4	\$11.75	50+	\$9.50
5-49	\$9.75	100+	\$9.25
Gluten Free Option + \$2.00			

THE PROMOTION

CHICKEN, BACON & GORGONZOLA WRAP

Grilled chicken breast, bacon crumbles, gorgonzola cheese, crisp apple slices & shredded lettuce in a honey wheat tortilla with raspberry chipotle spread on the side. Served with fresh fruit & dessert.

1-4	\$12.75	50+	\$10.00
5-49	\$10.25	100+	\$9.75
Gluten Free Option + \$2.00			

THE PLANNER

SOUTHWEST CHICKEN WRAP

Sliced grilled chicken, pepper jack cheese, avocado, red onion, lettuce, tomato, & zesty raspberry chipotle spread in a flour tortilla. Served with fresh fruit & dessert.

1-4	\$11.75	50+	\$9.50
5-49	\$9.75	100+	\$9.25
Gluten Free Option + \$2.00			



BOXED SALADS

No. 12

THE CEO

CHINESE CHICKEN SALAD

Sliced chicken breast with toasted almonds, chinese crunchy noodles, and mandarin oranges on a bed of shredded cabbage, green & red peppers, green onion and carrots with a light sesame dressing. Served with a muffin.

1-4	\$12.75	50+	\$10.00
5-49	\$10.25	100+	\$9.75

THE MERGER

COBB SALAD

Chopped grilled chicken, bacon crumbles avocado, tomato, hard boiled egg & crumbled bleu cheese on a bed of lettuce with ranch dressing. Served with a muffin.

1-4	\$12.75	50+	\$10.00
5-49	\$10.25	100+	\$9.75

Gluten Free Option + \$2.00

THE SYSTEM

GRILLED CHICKEN & PEAR SALAD

Grilled chicken breast on a bed of romaine & wild field greens, served with pear slices, dried cranberries, candied walnuts, stilton cheese & a pear vinaigrette dressing. Served with a muffin.

1-4	\$13.50	50+	\$11.25
5-49	\$11.50	100+	\$11.00

Gluten Free Option + \$2.00

THE CLIENT

CHICKEN CAESAR SALAD

Romaine lettuce, parmesan cheese, fresh garlic croutons and caesar dressing, topped with grilled chicken breast. Served with a fresh baked roll.

1-4	\$12.75	50+	\$10.00
5-49	\$10.25	100+	\$9.75

Gluten Free Option + \$2.00



LUNCH

No. 13

AVAILABLE MONDAY-FRIDAY. INCLUDES DISPOSABLE SERVICEWARE.

ZUCCHINI LIME CHICKEN

Breast of chicken stuffed with zucchini and lime bread stuffing with a lime chardonnay sauce. Served with basmati rice, vegetable medley, fresh baked rolls & butter.

12-24	\$14.75	50+	\$13.50
25+	\$13.75	100+	\$13.25

CARIBBEAN CHICKEN

Breast of chicken stuffed with mango, banana, coconut and a caribbean spiced cream cheese with a rum cream sauce. Served with glazed carrots, mixed green salad, fresh baked rolls & butter.

12-24	\$14.75	50+	\$13.50
25+	\$13.75	100+	\$13.25

CHICKEN BENEVOLENZA

Chicken topped with sundried tomato, asparagus and corn with a lemon champagne beurre blanc sauce. Served with rice pilaf, caesar salad, fresh baked rolls & butter.

12-24	\$14.75	50+	\$13.50
25+	\$13.75	100+	\$13.25

SANTORINI CHICKEN

Boneless breast of chicken grilled with lemon herb seasoning. Garnished with artichoke hearts, mushrooms, red bell peppers & shredded fresh basil. Served with mixed green salad, rice pilaf & fresh baked rolls & butter.

12-24	\$14.75	50+	\$13.50
25+	\$13.75	100+	\$13.25

CHICKEN VERONIQUE

Boneless breast of chicken with a champagne cream sauce & grape garnish. Served with champagne rice, fresh vegetables, fresh baked rolls & butter.

12-24	\$13.75	50+	\$12.50
25+	\$12.75	100+	\$12.25

CHICKEN BROCHETTE

Chicken brochettes with a tangy teriyaki glaze or gluten-free sweet-and-sour sauce. Served with almond rice pilaf, fresh vegetables, fresh baked rolls & butter.

12-24	\$12.75	50+	\$11.50
25+	\$11.75	100+	\$11.25

CHICKEN PARMIGIANA

Classic parmigiana with marinara & melted mozzarella cheese. Served with a stuffed pasta shell, caesar salad, fresh baked rolls & butter.

12-24	\$13.75	50+	\$12.50
25+	\$12.75	100+	\$12.25



LUNCH

No. 14

AVAILABLE MONDAY-FRIDAY. INCLUDES DISPOSABLE SERVICEWARE.

SOUTHWEST CHICKEN

Boneless chicken filled with pepper jack cheese stuffing in a cilantro tomatillo sauce. Served with white rice and black beans, mixed green salad, fresh baked rolls & butter.

12-24	\$14.75	50+	\$13.50
25+	\$13.75	100+	\$13.25

CHICKEN MARSALA

Boneless chicken breast with mushrooms & marsala wine sauce. Served with rice pilaf, fresh vegetables, fresh baked rolls & butter.

12-24	\$13.75	50+	\$12.50
25+	\$12.75	100+	\$12.25

LEMON PEPPER CHICKEN

Boneless breast seasoned with zesty lemon pepper. Served with almond rice pilaf, mixed green salad, fresh baked rolls & butter.

12-24	\$11.75	50+	\$10.50
25+	\$10.75	100+	\$10.25

CHICKEN VALENCIA

Boneless breast of chicken topped with avocado, sundried tomatoes, melted provolone cheese & a zesty orange sauce. Served with orzo, wild field greens salad, fresh baked rolls & butter.

12-24	\$14.75	50+	\$13.50
25+	\$13.75	100+	\$13.25

MANGO PAPAYA CHICKEN

Grilled chicken breast with mango papaya glaze. Served with parsley buttered potatoes, fresh vegetable medley, fresh baked rolls & butter.

12-24	\$12.75	50+	\$11.50
25+	\$11.75	100+	\$11.25

TEQUILA LIME CHICKEN

Grilled chicken breast in a tequila-lime marinade with cilantro sauce. Served with spanish rice, julienne vegetables, and fresh chips & salsa.

12-24	\$12.75	50+	\$11.50
25+	\$11.75	100+	\$11.25

CHICKEN TUSCANY

Grilled italian spiced chicken breast, topped with sauteed grilled vegetables & onions. Served with red roasted garlic potatoes, vegetable medley, fresh baked rolls & butter.

12-24	\$13.75	50+	\$12.50
25+	\$12.75	100+	\$12.25

CHICKEN DIJONAISSSE CREPES

Homemade crepes filled with chicken & topped with dijonaisse sauce. Served with wild cherry salad, julienne vegetables, fresh baked rolls & butter.

12-24	\$13.75	50+	\$12.50
25+	\$12.75	100+	\$12.25



LUNCH

No. 15

AVAILABLE MONDAY-FRIDAY. INCLUDES DISPOSABLE SERVICEWARE.

"CARVE YOUR OWN FILET"

Filet Mignon with argentinian chimichurri. Served with gourmet mashed potatoes, asparagus, fresh baked rolls & butter.

12-24	\$30.00	50+	\$28.00
25 +	\$29.00		

TRI TIP

Tri Tip with argentinian chimichurri. Served with red roasted garlic potatoes, julienne vegetables, fresh baked rolls & butter.

12-24	\$20.00	50+	\$18.00
25 +	\$19.00		

DEMI-GLAZED BEEF TIPS

Tender Tips of beef. Served with garlic buttered noodles, fresh vegetables, fresh baked rolls & butter.

12-24	\$13.50	50+	\$12.25
25+	\$12.50	100+	\$12.00

BBQ BEEF HOAGIES

Shredded hickory brisket of beef, tangy BBQ sauce & hoagie rolls. Served with baked beans & potato salad.

12-24	\$12.00	50+	\$10.75
25+	\$11.00	100+	\$10.50

PHILLY CHEESESTEAK

Sliced beef with peppers and onions, cheese sauce & hoagie rolls. Served with kettle chips & mixed green salad.

12-24	\$12.50	50+	\$11.25
25+	\$11.50	100+	\$11.00

SMOKED HICKORY BEEF BRISKET

**Requires Two Day Notice*

Smoked hickory brisket of beef with tangy BBQ sauce. Served with baked beans, potato salad, fresh baked rolls & butter.

25+	\$13.50	100+	\$13.00
50+	\$13.25		

GYROS

Grilled chicken strips with pita bread, shredded romaine, chopped kalamata olives, feta cheese crumbles, diced tomatoes & diced red onions. Served with rice pilaf, tzatziki sauce & greek vinaigrette.

12-24	\$13.00	50+	\$11.75
25+	\$12.00	100+	\$11.50

OLD FASHIONED GLAZED HAM

Sliced or whole old fashioned glazed ham. Served with scalloped or au gratin potatoes, fresh vegetables, fresh baked rolls & butter.

12-24	\$12.50	50+	\$11.25
25+	\$11.50	100+	\$11.00

KALUA ROASTED PULLED PORK

Slow roasted pork with tangy BBQ sauce and hoagie rolls. Served with potato salad & fresh fruit.

25+	\$11.50	100+	\$11.00
50+	\$11.25		

LUNCHTIME BBQ

Baby back ribs or bone-in chicken with tangy BBQ sauce. Served with baked beans, potato salad, cornbread muffins & honey butter.

CHICKEN

12-24	\$11.00	50+	\$9.75
25+	\$10.00	100+	\$9.50

BABY BACK RIBS

12-24	\$16.00	50+	\$14.75
25+	\$15.00	100+	\$14.50

CHICKEN & BABY BACK RIBS

12-24	\$19.00	50+	\$17.75
25+	\$18.00	100+	\$17.50



LUNCH

No. 16

AVAILABLE MONDAY-FRIDAY. INCLUDES DISPOSABLE SERVICEWARE.

BAKED POTATO & CHILI BAR

Baked potatoes with bacon crumbles, jack & cheddar cheeses, sour cream, broccoli, and green onion tops. Served with choice of meat or vegetarian chili, mixed green salad, cornbread muffins & butter.

12-24	\$12.75	50+	\$11.50
25+	\$11.75	100+	\$11.25

TURKEY WITH STUFFING

**Requires Two Day Notice*

White & dark meat turkey. Served with cranberry sauce, appenut, cornbread or sausage stuffing, mashed potatoes & gravy, fresh baked rolls & butter.

12-24	\$14.75	50+	\$13.50
25+	\$13.75	100+	\$13.25

JAY'S FAMOUS MEAT LOAF WITH MUSHROOM SAUCE

Served with macaroni and cheese, green beans amandine, fresh baked rolls & butter.

12-24	\$14.50	50+	\$13.25
25+	\$13.50	100+	\$13.00

SWISS STEAK

Beef steak braised in espagnole sauce with tomatoes, onions, carrots and celery. Served with mixed green salad, mashed potatoes, fresh baked rolls & butter.

12-24	\$14.75	50+	\$13.50
25+	\$13.75	100+	\$13.25

SHEPHERD'S PIE

Ground beef, mushrooms and mixed vegetables layered with a mashed potato crust topped with jack and cheddar cheese. Served with mixed green salad, fresh baked rolls & butter.

12-24	\$11.75	50+	\$10.50
25+	\$10.75	100+	\$10.25

JAY'S FAMOUS POT ROAST

Slow-cooked pot roast. Served with mashed potatoes & gravy, fresh vegetable medley, fresh baked rolls & butter.

12-24	\$14.50	50+	\$13.25
25+	\$13.50	100+	\$13.00

SZECHWAN BEEF

Sliced sirloin beef with szechwan sauce. Served with steamed rice, vegetable stir fry, fresh baked rolls & butter.

12-24	\$14.50	50+	\$13.25
25+	\$13.50	100+	\$13.00

PORK STIR FRY

Sliced pork with mushrooms, zucchini & cabbage. Served with steamed rice, wild cherry salad, fresh baked rolls & butter.

12-24	\$14.00	50+	\$12.75
25+	\$13.00	100+	\$12.50

FAJITAS

Marinated chicken or beef fajitas with grilled onions, tomatoes and peppers. Served with spanish rice, pinto beans, sour cream, fresh chips & salsa and your choice of flour or corn tortillas.

12-24	\$14.50	50+	\$13.25
25+	\$13.50	100+	\$13.00



LUNCH

No. 17

AVAILABLE MONDAY-FRIDAY. INCLUDES DISPOSABLE SERVICEWARE.

TACO BAR

Pollo asado, shredded beef or carnitas with corn tortillas, shredded lettuce, tomatoes, grated cheese, sour cream and cilantro. Served with spanish rice, pinto beans, and fresh chips & salsa.

12-24	\$13.75	50+	\$12.50
25+	\$12.75	100+	\$12.25

TOSTADA BAR

Choice of pollo asado or shredded beef, crispy tortilla bowls & tostada toppings. Served with spanish rice, pinto beans, cilantro pepito dressing and fresh chips & salsa.

POLLO ASADO

12-24	\$15.50	50+	\$14.50
25+	\$15.00	100+	\$14.00

SHREDDED BEEF

12-24	\$16.25	50+	\$15.00
25+	\$15.25	100+	\$14.75

ENCHILADAS

Authentic handrolled enchiladas. Served with spanish rice, ranch-style beans, and fresh chips & salsa.

CHEESE ENCHILADAS WITH RANCHERO SAUCE

12-24	\$11.75	50+	\$10.50
25+	\$10.75	100+	\$10.25

CHICKEN ENCHILADAS WITH GREEN TOMATILLO SAUCE

12-24	\$12.75	50+	\$11.50
25+	\$11.75	100+	\$11.25

BURRITO RANCHERO

Choice of shredded beef or chicken in a large flour tortilla with refried beans, cheese & ranchero sauce. Served with spanish rice, and fresh chips & salsa.

12-24	\$13.00	50+	\$11.75
25+	\$12.00	100+	\$11.50

BUILD AN ITALIAN HOAGIE

Homemade meatballs and grilled Italian sausages. Accompanied with grilled peppers & onions, marinara sauce, sliced provolone cheese, and hoagie rolls. Served with caesar salad.

12-24	\$12.50	50+	\$11.25
25+	\$11.50	100+	\$11.00



LUNCH

No. 18

AVAILABLE MONDAY-FRIDAY. INCLUDES DISPOSABLE SERVICEWARE.

PASTA BUFFET

Choice of:

ITALIAN LASAGNA

VEGETARIAN LASAGNA

STUFFED PASTA SHELLS

PENNE MARINARA

SPINACH MANICOTTI

Served with choice of caesar or mixed green salad & dinner rolls.

One Selection:

12-24	\$10.75	50+	\$9.50
25+	\$9.75	100+	\$9.25

Two Selections:

12-24	\$12.75	50+	\$11.50
25+	\$11.75	100+	\$11.25

DELUXE PASTA BUFFET

Choice of:

CHICKEN ROTOLO BOLZANO

VEGETARIAN ROTOLO BOLZANO

TORTELLINI WITH CREAMY PESTO

CHICKEN RIGATONI

CHICKEN ALFREDO LASAGNA

RAVIOLI WITH ROASTED RED BELL PEPPER SAUCE

ROTELLI WITH GRILLED VEGETABLES

Served with julienne vegetables, caesar or mixed green salad & dinner rolls.

One Selection:

12-24	\$12.75	50+	\$11.50
25+	\$11.75	100+	\$11.25

Two Selections:

12-24	\$14.75	50+	\$13.50
25+	\$13.75	100+	\$13.25

TOFU PICATTA

Sautéed with shallots, mushrooms, capers, lemon juice and white wine. Served with brown rice & julienne vegetables.

12-24	\$12.75	50+	\$11.50
25+	\$11.75	100+	\$11.25

EGGPLANT PARMESAN (VEGETARIAN)

Breaded eggplant slices layered with marinara, mozzarella & parmesan cheese. Served with caesar salad, grilled marinated vegetables & fresh baked rolls.

12-24	\$12.75	50+	\$11.50
25+	\$11.75	100+	\$11.25

SEITAN MARSALA (VEGETARIAN)

Sautéed with mushrooms, shallots, garlic and marsala wine. Served with steamed broccoli, cauliflower, carrots, brown rice & fresh baked rolls.

12-24	\$12.75	50+	\$11.50
25+	\$11.75	100+	\$11.25



HEALTHY LUNCH

No. 19

AVAILABLE MONDAY-FRIDAY. INCLUDES DISPOSABLE SERVICEWARE.

HEALTHY LUNCH #1

MEDITERRANEAN VEGETABLE WRAP

Whole wheat tortilla stuffed with grilled vegetables, feta cheese, kalamata olives and romaine lettuce with pesto spread.

WHOLE WHEAT PASTA SALAD

MINTED WINTER FRUIT SALAD

12-24	\$12.75
25+	\$11.75

HEALTHY LUNCH #2 (SERVED ROOM TEMPERATURE)

POACHED SALMON BRUSHED WITH A FRESH DILLED LEMON SOY GLAZE ON A BED OF FRESH SPINACH

JASMINE RICE OR CITRUS RICE SALAD

STEAMED VEGETABLES

FRESH BAKED ROLLS WITH SMART BALANCE SPREAD

12-24	\$19.75
25+	\$17.75

HEALTHY LUNCH #3

CHICKEN PICCATA IN A LIGHT LEMON SAUCE WITH CAPERS

STEAMED BROWN RICE

STEAMED VEGETABLES

FRESH BAKED ROLLS WITH SMART BALANCE SPREAD

12-24	\$15.50
25+	\$14.50

HEALTHY LUNCH #4

GRILLED GREEK CHICKEN KABOBS

RICE PILAF

GREEK SALAD WITH GREEK VINAIGRETTE

PITA BREAD

12-24	\$14.75
25+	\$13.75

ADD GRILLED MARINATED VEGETABLES

..... \$2.75 / PERSON

ADD HUMMUS

..... \$1.95 / PERSON

HEALTHY LUNCH #5

CHICKEN TUSCANY

Grilled italian spiced chicken breast, topped with sauteed grilled vegetables & onions.

RED ROASTED GARLIC POTATOES

MIXED GREEN SALAD WITH HERB VINAIGRETTE

FRESH BAKED ROLLS WITH SMART BALANCE SPREAD

12-24	\$15.75
25+	\$14.75



HEALTHY LUNCH

No. 20

AVAILABLE MONDAY-FRIDAY. INCLUDES DISPOSABLE SERVICEWARE.

HEALTHY LUNCH #6

LEMON PEPPER CHICKEN BREAST
STEAMED BROWN RICE
WILD MUSHROOM & ASPARAGUS SALAD WITH
BALSAMIC VINAIGRETTE
FRESH BAKED ROLLS WITH SMART
BALANCE SPREAD

12-24 \$14.75
25+ \$13.75

HEALTHY LUNCH #7

MANGO PAPAYA CHICKEN
Grilled chicken breast, topped with mango papaya glaze.
GREEN BEANS WITH DILL & SHALLOTS
MIXED GREEN SALAD WITH
LEMON BASIL VINAIGRETTE
FRESH BAKED ROLLS WITH
SMART BALANCE SPREAD

12-24 \$14.75
25+ \$13.75

HEALTHY LUNCH #8 (VEGETARIAN)

PENNE WITH SUNDRIED TOMATOES, FETA CHEESE,
BASIL & PINENUTS IN OLIVE OIL, GARLIC & MARINARA
GRILLED MARINATED VEGETABLES
CAPRESE SKEWERS INFUSED IN A BASIL PESTO OIL
CAESAR OR MIXED GREEN SALAD
FRESH BAKED ROLLS WITH SMART BALANCE SPREAD

12-24 \$15.75
25+ \$14.75

HEALTHY LUNCH #9 (SOUP & SALAD)

VEGETABLE OR LENTIL SOUP
PEAR & WALNUT SALAD WITH
GRILLED CHICKEN BREAST
AGAVE FRUIT SALAD

12-24 \$14.75
25+ \$13.75



HORS D'OEUVRES

INCLUDES DISPOSABLE SERVICEWARE.

No. 21

HOT AND COLD ASSORTMENT

JAY'S FAMOUS MINI CHEESE ROLL SANDWICHES

1.5 per person

MEATBALLS

Italian, Swedish or Sweet & Sour.

Two per person.

CHICKEN DRUMMETTES

Teriyaki or Spicy.

Two per person.

DEVEILED EGGS

LAYERED BASIL CREAM CHEESE TORTE

FRESH VEGETABLE PLATTER WITH RANCH DIP

25-49 \$14.00

50+ \$13.00

THE GATHERING FARE

JAY'S FAMOUS MINI CHEESE ROLL SANDWICHES

1.5 per person.

GOURMET CHEESE PLATTER

LAYERED BASIL CREAM CHEESE TORTE

ASSORTED CRACKERS AND CROSTINIS

ROASTED POBLANO CHILE HUMMUS WITH PITA CHIPS

CHICKEN SPRING ROLLS WITH PEANUT SAUCE

CALIFORNIA ROLLS

CRUDITÉ TRAY WITH BUTTERMILK RANCH

25-49 \$16.00

50+ \$15.00

TUSCAN BRUSCHETTA BAR

Served with Homemade French Olive Baguettes & Ciabatta.

SPRING PEA HUMMUS

SAFFRON TOMATO & ROASTED PEACH CONFIT

CARAMELIZED MAUI ONIONS WITH ROASTED GARLIC

SAUTÉED WILD MUSHROOMS

TEARDROP HEIRLOOM TOMATO BRUSCHETTA

50+ \$12.00

COCKTAIL MENU

CAPRESE SKEWER DRIZZLED WITH BALSAMIC

CHICKEN SPRING ROLL WITH PEANUT SAUCE

LEMON PARMESAN ARTICHOKE HEARTS

MINI BEEF WELLINGTON WITH BÉARNAISE SAUCE

CRAB CAKES WITH MANGO PAPAYA SALSA

STUFFED MUSHROOM WITH CHOICE OF CHICKEN, CRAB OR SAUSAGE

FIG, GOAT CHEESE, AND MASCARPONE TART

25-49 \$18.50

50+ \$17.50



HORS D'OEUVRES

INCLUDES DISPOSABLE SERVICEWARE.

No. 22

PARTY FEAST

Choice of one:

JAY'S FAMOUS FRESH BAKED MINI CHEESE ROLL SANDWICHES

TURKEY FOCACCIA SANDWICHES

HOT

Choice of eight different items from the Hot and Cold items:

CHICKEN MARSALA, VERONIQUE OR ROMANTICO TENDERS

MINI CHICKEN DIJONNAISE, SOUTHWEST, OR FLORENTINE

CHICKEN SATAY WITH PEANUT SAUCE

ITALIAN SAUSAGE WITH PEPPERS & ONIONS

VEGETARIAN ROTOLO BOLZANO

CHILE RELLENO OR SPINACH MUSHROOM QUICHE

LEMON PARMESAN ARTICHOKE HEARTS

RUMAKI WITH TERIYAKI GLAZE

CARAMEL PECAN BRIE WITH CRACKERS

STUFFED MUSHROOMS WITH CRAB, CHICKEN OR SAUSAGE

SPANAKOPITAS (BRIE & PAPAYA OR SPINACH & FETA)

MINI BEEF WELLINGTONS WITH BÉARNAISE SAUCE

ITALIAN, SWEDISH, SWEET & SOUR OR DIJONNAISE MEATBALLS

CRAB CAKES WITH MANGO PAPAYA SALSA

BEEF OR CHICKEN EMPANADAS WITH CILANTRO SOUR CREAM SAUCE

FIG, GOAT CHEESE AND MASCARPONE TART

COLD

RED NEW POTATOES WITH GORGONZOLA & BACON

BEEF TENDERLOIN ROSETTES WITH HERB CREAM CHEESE

AHI ON POLENTA WITH MANGO CHUTNEY

CHICKEN SPRING ROLLS WITH PEANUT SAUCE

CALIFORNIA ROLLS WITH WASABI & SOY SAUCE

BRIE TOPPED WITH SUNDRIED TOMATO PESTO

LAYERED BEAN DIP WITH FRESH TORTILLA CHIPS

LAYERED BASIL TORTE WITH CRACKERS

GLAZED PEAR WITH GOAT CHEESE TART

GRILLED MARINATED VEGETABLES

CUCUMBER ROSE WITH FETA CHEESE & KALAMATA OLIVE

BRUSCHETTA WITH HERB BAKED CRUSTINI

KALAMATA PISTACHIO ROLL WITH ORANGE HONEY GLAZE

CHIPOTLE GRILLED FLATIRON STEAK WITH AVOCADO, ROASTED CORN & LIME RELISH
(Upgrade +\$2.00 per person)

25-49\$27.00 / PERSON

50-99\$25.00 / PERSON

100+\$24.00 / PERSON



DESSERTS

SWEET TREAT TRAY

An assortment of fruit tarts, vanilla bean chocolate eclairs, dark chocolate ganache brownies, lemon curd tarts & oreo cheesecake squares.

TRAY OF 16	\$30.00
TRAY OF 25	\$43.00
TRAY OF 50	\$78.00

ELLIE'S FAVORITE COOKIES

An assortment of coconut macaroons, apricot horns, white chocolate dipped madaleines, pecan tea cookies & roasted cashew cookies.

TRAY OF 35	\$45.00
TRAY OF 70	\$75.00

LARGE OLD FASHIONED COOKIES

May include an assortment of chocolate chip, oatmeal raisin, white chunk macadamia nut, and peanut butter.

TRAY OF 12	\$18.00
TRAY OF 25	\$30.00
TRAY OF 50	\$55.00

OLD FASHIONED COOKIES

May include an assortment of chocolate chip, oatmeal raisin, white chunk macadamia nut, and peanut butter.

TRAY OF 25	\$22.00
TRAY OF 50	\$40.00

CHEESECAKE BITES

May include an assortment of original, oreo, strawberry, lemon, blueberry, raspberry, chocolate chip, coffee, & toffee.

TRAY OF 16	\$25.00
TRAY OF 25	\$36.00
TRAY OF 50	\$64.00

FRENCH MACARONS

Chocolate Caramel, Dark Chocolate Kahlua Cream, Dark Chocolate Raspberry, White Chocolate Pistachio Orange, Strawberry, Dark Chocolate Blackberry, Berry Champagne, Salted Peanut Butter Caramel, Pear, Dark Chocolate Cranberry & Honey Lavender

MINIMUM 25	\$1.95 EACH
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CRÈME BRÛLÉE KOUIGN AMANN

Our signature pastry 3.5"	\$4.50
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SIGNATURE PIE CAKES

PUMPKIN PIE CAKE (8X8)

Pumpkin Pie with a twist. A layered Pumpkin Pie Cake with a Crumble Topping.

SERVES UP TO 12	\$22.00
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ELLIE'S TABLE DESSERT COLLECTION

Lemon curd tart, chocolate raspberry decadence, fresh fruit crostata, & french apple tarts.

TRAY OF 12	\$39.00
TRAY OF 24	\$75.00

GOURMET BROWNIES

An assortment of dark chocolate with chocolate ganache, dark chocolate with caramel cheesecake & dark chocolate with rocky road.

TRAY OF 16	\$32.00
TRAY OF 25	\$50.00
TRAY OF 50	\$92.00

MINI CREAM PUFFS

Your choice of traditional vanilla, hazelnut, or mocha filling. Topped with dark chocolate.

TRAY OF 16	\$25.00
TRAY OF 25	\$35.00
TRAY OF 50	\$65.00

DESSERT BITES

May include an assortment of cheesecake, fruit, lemon, & brownie bites.

TRAY OF 16	\$22.00
TRAY OF 25	\$29.00
TRAY OF 50	\$55.00



DESSERTS

No. 24

INDIVIDUAL TIRAMISU 2"

MINIMUM OF 24 \$3.50 EACH

INDIVIDUAL FLAN 3"

MINIMUM OF 24 \$3.50 EACH

INDIVIDUAL PINEAPPLE UPSIDE-DOWN CAKE 2"

MINIMUM OF 24 \$3.75 EACH

INDIVIDUAL TRES LECHES CAKE 2"

MINIMUM OF 24 \$3.75 EACH

SNICKERDOODLE COOKIES

TRAY OF 12 \$20.00

TRAY OF 25 \$33.00

TRAY OF 50 \$65.00

TIRAMISU

SMALL (SERVES 15) \$42.00

LARGE (SERVES 32) \$75.00

TRADITIONAL CARAMEL CUSTARD FLAN

SMALL (SERVES 15) \$39.00

LARGE (SERVES 32) \$70.00

TARTLET TRAY

May include an assortment of ganache, lemon curd, key lime & raspberry.

TRAY OF 16 \$30.00

TRAY OF 24 \$40.00

TRAY OF 48 \$70.00

GINA'S APRICOT OATMEAL BARS

TRAY OF 16 \$40.00

TRAY OF 25 \$60.00

TRAY OF 50 \$112.00

PETIT FOURS

TRAY OF 25 \$40.00

TRAY OF 50 \$65.00

WARM BREAD PUDDING WITH ORANGE SAUCE

SMALL (SERVES 15) \$35.00

LARGE (SERVES 32) \$65.00

FRUIT COBBLERS

Cherry, peach or apple.

SMALL (SERVES 15) \$35.00

LARGE (SERVES 32) \$65.00

FRUIT EMPANADAS

May include an assortment of lemon, apple, cherry, pineapple, & apricot.

TRAY OF 16 \$25.00

TRAY OF 25 \$35.00

TRAY OF 50 \$65.00

DESSERT SHOTS (STAFFED EVENTS ONLY)

Tiramisù, dark kahlua chocolate cream, caramel & lemon curd, crème brûlée, lemon, mango & passion cream, and raspberry & chocolate ganache.

MINIMUM 24 \$3.50 EACH

CHEESECAKE MARTINI (STAFFED EVENTS ONLY)

MINIMUM 24 \$3.50 EACH

COOKIES & MILK SHOTS (STAFFED EVENTS ONLY)

Warm cookies baked on location & served with ice cold milk.

MINIMUM OF 24 \$3.00 PER PERSON

MINI CRÈME BRÛLÉE (STAFFED EVENTS ONLY)

MINIMUM OF 24 \$3.00 PER PERSON



DECORATED DESSERTS

MINI CUPCAKES

- Mini Rocky Road
- Mini Chocolate Delight
- Mini Espresso Italiano Tiramisu
- Mini Eleanor's Carrot
- Mini Coconut Islander
- Mini Lemon Kiss
- Mini Red Velvet

MINIMUM 12 (6 OF EACH FLAVOR) \$2.75 EACH

MINI CUPCAKE ASSORTMENT

An assortment of mini chocolate delight, mini coconut capped Bavarian & mini Eleanor's carrot.

- TRAY OF 12 \$33.00
- TRAY OF 25 \$66.00
- TRAY OF 48 \$132.00

FULL SIZE CUPCAKES

- Rocky Road
- Chocolate Delight
- Espresso Italiano Tiramisu
- Eleanor's Carrot
- Coconut Islander
- Lemon Kiss
- Red Velvet

MINIMUM 12 \$3.75 EACH

CHOCOLATE HAND DIPPED OREOS WITH WHITE CHOCOLATE DRIZZLES

MINIMUM 25 \$1.75 EACH

CREAM FILLED GINGER SNAPS

MINIMUM 12 \$2.25 EACH

LOLLICAKES

A choice of dipped in chocolate or white chocolate. Decorated with colored drizzles.

Red Velvet, Chocolate or Brownie.

- MINIMUM 12 \$2.50 EACH
- DESIGN ADDED 50¢ EACH

BROWNIE POP

Brownie Dipped in Chocolate on a Stick

MINIMUM 12 \$3.00 EACH

RICE KRISPY TREAT ON A STICK

- MINIMUM 12 \$2.25 EACH
- TOP HALF DIPPED IN CHOCOLATE 25¢ EACH

S'MORE ON A STICK

MINIMUM 12 \$3.00 EACH

CHOCOLATE DIPPED STRAWBERRY

MINIMUM 12 \$3.00 EACH

TUXEDO STRAWBERRY

MINIMUM 12 \$3.50 EACH

FOOTBALL STRAWBERRY

MINIMUM 12 \$3.50 EACH



DECORATED CAKES

No. 26

SHEET CAKES

PRICE INCLUDES BASIC BORDERS, BALLOONS, ROSES AND TEXT.

1/4 SHEET (SERVES 24).....	\$40.00
1/3 SHEET (SERVES 30)	\$50.00
1/2 SHEET (SERVES 48)	\$65.00
2/3 SHEET (SERVES 60)	\$75.00
FULL SHEET (SERVES 96)	\$125.00

ROUND CAKES

PRICE INCLUDES BASIC BORDERS, BALLOONS, ROSES AND TEXT.

6" (SERVES 10)	\$60.00
8" (SERVES 15)	\$70.00
9" (SERVES 22)	\$75.00
10" (SERVES 30)	\$85.00
12" (SERVES 45)	\$110.00
14" (SERVES 55-65)	\$135.00

PHOTO CAKE UPGRADE

(EDIBLE IMAGE)

SHEET CAKES AND ROUND CAKES	\$30.00 EACH
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CAKE FLAVORS

White, Chocolate, Marble, Carrot, Red Velvet, Almond, & Lemon

ICINGS

Classic Buttercream, French Buttercream, Chocolate Buttercream, & Whipped Topping

FILLINGS

Vanilla Bavarian, Chocolate Bavarian, Coconut Bavarian, Raspberry Creme, Strawberry Creme, Lemon Creme, Cream Cheese, Chocolate Mousse, & Cappuccino Creme



BEVERAGE

No. 27

ASSORTED SODAS

DIET & REGULAR \$1.25 EACH

BOTTLED WATER

..... \$1.25 EACH

LIPTON ICED TEA

..... \$1.25 EACH

RED BULL

DIET & REGULAR \$2.75 EACH

SNAPPLE

ASSORTED FLAVORS \$2.25 EACH

GATORADE

..... \$2.25 EACH

HOT TEA

2.5 GALLONS, 40 CUPS \$60.00
 5.0 GALLONS, 80 CUPS \$110.00

HOT CHOCOLATE

2.5 GALLONS, 40 CUPS \$60.00
 5.0 GALLONS, 80 CUPS \$110.00

SEATTLE'S BEST COFFEE (DECAF OR REGULAR)

RICH, ELEGANT, COMPLEX

2.5 GALLONS, 40 CUPS \$78.00
 5.0 GALLONS, 80 CUPS \$140.00

GRAND COFFEE BAR

Seattle's Best coffee served with whipped cream, chocolate shavings, cinnamon, sugar, sweet-n-low and equal.

50-99 \$4.00 PER PERSON
 100+ \$3.50 PER PERSON

VOSS ARTESIAN WATER

330 ML \$2.50 EACH
 800 ML \$4.00 EACH

PERRIER

..... \$2.25 EACH

STARBUCKS MOCHA FRAPPUCCINO

..... \$2.50 EACH

LEMONADE OR ICED TEA

(STAFFED EVENTS ONLY)

2.5 GALLONS, 40 CUPS \$35.00
 5.0 GALLONS, 80 CUPS \$70.00

TROPICAL GREEN TEA

2.5 GALLONS, 40 CUPS \$45.00
 5.0 GALLONS, 80 CUPS \$90.00

TROPICAL ICED TEA STATION (SEASONAL)

Unsweetened iced tea, tropical iced tea, and lemonade. Served with pineapple, mango, raspberries, blueberries, oranges, lemons, & fresh mint.

25 - 50 \$6.00 PER PERSON
 51 - 99 \$5.00 PER PERSON
 100+ \$4.25 PER PERSON



SUPPLIES

ROUND ACRYLIC PLATES

White, black or clear.

10"	60¢
9"	50¢
7"	45¢
6"	40¢

SQUARE ACRYLIC PLATES

White, black or clear.

10.75"	\$1.25
9.5"	70¢
8"	65¢
6.5"	60¢

ACRYLIC CUPS

COFFEE MUGS	40¢
WINE GLASS	40¢
CHAMPAGNE FLUTE	65¢

DISPOSABLE PLATES

10"	9¢
9"	8¢
7"	7¢
6"	6¢

DISPOSABLE FLATWARE

White or clear.

FORK	8¢
KNIFE	8¢
SPOON	8¢

CUPS

8 OZ. STYROFOAM HOT CUP	6¢
9 OZ. CLEAR COLD CUP	8¢
12 OZ. CLEAR COLD CUP	10¢

NAPKINS

White 2 ply.

BEVERAGE NAPKIN, 10" x 10"	7¢
DINNER NAPKIN, 15" x 17"	10¢

ECO FRIENDLY SERVICEWARE

ECO-PLATES

10"	30¢
9"	28¢
7"	22¢
6"	20¢

ECO-FLATWARE

FORK	20¢
KNIFE	20¢
SPOON	20¢

ECO-CUPS

8 OZ. HOT CUP	22¢
10 OZ. CLEAR COLD CUP	22¢



ORDERING INFORMATION

MENU PRICES

Jay's menus are priced per person and include disposable serviceware. While Jay's strives to ensure accuracy, we reserve the right to correct any errors in pricing or descriptions and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions.

PICK-UP ORDERS

Your order may be picked-up at our state of the art Orange County Headquarters. Of course, our staff will be happy to load your order in your vehicle for you. Pick up orders must be placed by 10:00 am two (2) business day prior to the event date.

DELIVERY ORDERS

Delivery orders are perfect for a more casual type of entertaining. Our trained delivery staff will make certain that your order is on time. Delivery orders must be placed by 10:00 am two (2) business day prior to the event date. Delivery charges are based on location. Deliveries are scheduled within a 45 minute window of your choice. December orders must be placed by 10:00 am three (3) business days prior to the event. December deliveries are scheduled within a one (1) hour window of your choice. Please note many dates will close in December.

EXECUTIVE SET-UPS

Our executive delivery team will come to your location and set-up your food using linens, chafers, and decorative serving platters. Linens and chafers have an additional rental fee. Executive Setup orders are to be placed four (4) business days prior to the event date. Delivery charges are based on location. There will be a 10% service charge added to the food and beverage. Executive Setups are scheduled within a one hour window of your choice.

Jay's will not process any orders without payment in full, a signed contract and signed Terms and Conditions. Payment terms are available for corporate clients with approved credit.

**Large orders may need advanced notice. Please contact an event specialist for details.*



ORDERING INFORMATION

FULL-SERVICE EVENTS

Our serving personnel will do everything required to create the perfect event from start to finish, so that you can focus on your event. A delivery charge and a 22% service charge will be added to food and beverage.

EVENT STAFF RATES

CAPTAIN	\$35.00 / HOUR
SERVER	\$28.00 / HOUR
LEAD BARTENDER	\$35.00 / HOUR
BARTENDER	\$30.00 / HOUR
EXECUTIVE CHEF	\$40.00 / HOUR
CULINARY ASSISTANT	\$35.00 / HOUR

Event staff hours will be charged based on your specific event details. Most events require a two hour set-up and a one hour clean-up in addition to your actual event time.

Jay's will not process any orders without payment in full, a signed contract and signed Terms and Conditions. Payment terms are available for corporate clients with approved credit.

December and holiday rates may differ.