



THE 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.

LAST UPDATED:
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CONTACT US AT:
714.636.6045

OR VISIT US ONLINE AT:
JAYSCATERING.COM



BREAKFAST

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

MINI 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

No. 4

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



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

INCLUDES DISPOSABLE SERVICEWARE.

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

INCLUDES DISPOSABLE SERVICEWARE.

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.

SALAD BAR

Served with:

**ROMAINE LETTUCE, TUNA, GRILLED CHICKEN STRIPS,
AND FRESH CHEESE ROLLS**

Toppings:

**CROUTONS, DICED TOMATOES, HARD BOILED EGG
SLICES, DICED CUCUMBERS, SHREDDED CHEESE &
BACON**

Select One:

**TRADITIONAL POTATO SALAD
OR PANINI PASTA SALAD**

Select Two:

RANCH, HERB VINAIGRETTE OR BALSAMIC DRESSING

15-49\$16.00

50+\$17.00

FEATURED CHAMBRE MENU

ENTREES

Chipotle Rubbed Flatiron Steak

Served with a Corn Avocado Relish

Lemon & Thyme Glazed Chicken Breast

SIDES

Roasted Fingerling Potato Salad

Green & White Asparagus with Balsamic Drizzle

Fresh Baked Rolls & Butter

15-24\$33.00

25-99\$32.00

100+\$31.00



LUNCH

No. 14

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. 15

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. 16

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 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. 17

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. 18

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. 19

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. 20

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. 21

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



DINNER

No. 22

COMES WITH YOUR CHOICE OF FOUR ACCOMPANIMENTS AND DINNER ROLLS. INCLUDES DISPOSABLE SERVICEWARE.

CHICKEN MASTROIANNI

Tender boneless breast filled with apple-nut stuffing. Served with bing cherry sauce.

CHICKEN PIGNOLI

Stuffed breast with gruyere, fontina, and parmesan cheese, with pinenuts and sundried tomatoes. Served with a sundried tomato pesto sauce.

CHICKEN PRIMAVERA

Boneless breast stuffed with julienne vegetables and parmesan cheese. Served with a champagne cream sauce.

CHICKEN VERONIQUE

Lightly sautéed boneless chicken breast. Served in a creamy champagne sauce and topped with red & green grapes.

CHICKEN MARSALA

Tender boneless breast sautéed with mushrooms. Served in a marsala wine cream sauce.

CHICKEN CABERNET

Tender boneless breast filled with dried cherries and brie cheese. Served with a cabernet reduction sauce.

CHICKEN PARMIGIANA

Classic parmigiana with marinara sauce and mozzarella cheese.

CRANBERRY HAZELNUT CHICKEN

Breast of chicken stuffed with cranberry hazelnut stuffing with a frangelica cream sauce, topped with dried cranberries and hazelnuts.

SANTORINI CHICKEN

Boneless breast of chicken grilled with lemon herb seasoning. Garnished with artichoke hearts, mushrooms, red bell peppers & shredded fresh basil.

CHICKEN DIJONNAISE

Tender boneless breast filled with mushrooms. Served with a creamy dijon sauce.

CHICKEN FLORENTINE

Tender boneless breast filled with spinach & fontina cheese. Served with a roasted red bell pepper sauce.

ZUCCHINI LIME CHICKEN

Breast of chicken filled with zucchini and lime bread stuffing. Served with a lime chardonnay sauce.

CARIBBEAN CHICKEN

Breast of chicken filled with mango, banana, coconut and caribbean spiced cream cheese. Served with a dark rum cream sauce.

CHICKEN BENEVOLENZA

Chicken topped with sundried tomato, asparagus, and corn. Served with a lemon champagne beurre blanc sauce.

SOUTHWEST CHICKEN

Boneless breast filled with pepper jack cheese stuffing. Served with a cilantro tomatillo sauce.

15-24 GUESTS	\$26.75
25-99 GUESTS	\$24.75
100 OR MORE	\$23.75

ADD A SECOND ENTREE

FILET MIGNON (#1 SELLER) *Requires Two Day Notice
Served with crunchy onions, charred three onion sauce and Argentinean chimichurri.

..... \$18.00 PER PERSON

GARLIC & HERB ROASTED TRI-TIP
Served with Argentinean chimichurri and bourbon horseradish.

..... \$12.00 PER PERSON

SMOKED BBQ BEEF BRISKET *Requires Two Day Notice
Served with BBQ sauce.

..... \$7.00 PER PERSON



DINNER

No. 23

COMES WITH YOUR CHOICE OF FOUR ACCOMPANIMENTS AND DINNER ROLLS. INCLUDES DISPOSABLE SERVICEWARE.

CHICKEN BROCHETTES

Chicken brochettes with a tangy teriyaki glaze or gluten-free sweet-and-sour sauce.

15-24	\$19.00
25-99	\$18.00
100+	\$17.00

GARLIC AND HERB ROASTED TRI-TIP

Served with Argentinean chimichurri and bourbon horseradish sauce.

15-24	\$29.00
25-99	\$28.00
100+	\$27.00

COLORADO PRIME BEEF

Baseball cut, served with Green Peppercorn Au Jus.

15-24	\$32.00
25-99	\$31.00
100+	\$30.00

CABERNET BRAISED SHORT RIBS

**Requires Two Day Notice*

Beef Short Ribs braised slowly in red wine and demi-glace with aromatics.

15-24	\$34.00
25-99	\$33.00
100+	\$32.00

ROASTED PORK LOIN

**Requires Two Day Notice*

Served with a peppercorn port wine reduction sauce.

15-24	\$19.00
25-99	\$18.00
100+	\$17.00

SMOKED BBQ BRISKET OF BEEF

**Requires Two Day Notice*

Served with BBQ sauce (requires 2 day notice).

15-24	\$23.00
25-99	\$20.00
100+	\$19.00

CENTER CUT FILET MIGNON CARVERY

**Requires Two Day Notice*

Served with charred three onion sauce, béarnaise and crunchy onions.

15-24	\$43.00
25-99	\$40.00
100+	\$38.00

THE CARVERY

Old fashioned glazed ham and turkey breast with fresh cranberry relish.

25-99	\$25.00
100+	\$24.00

THE CARVERY II

Choose one:

OLD FASHIONED GLAZED HAM

TURKEY BREAST WITH FRESH CRANBERRY RELISH

**Requires Two Day Notice*

Includes:

FILET MIGNON WITH BÉARNAISE AND CHARRED THREE ONION SAUCE

**Requires Two Day Notice*

25-99	\$42.00
100+	\$39.00



DINNER

No. 24

SELECT ONE FROM EACH OF THE FOLLOWING SELECTIONS TO COMPLEMENT YOUR MEAL.

PASTA

TORTELLINI WITH CREAMY PESTO

Cheese tortellini cooked al dente. Tossed in our basil pesto cream sauce with parmesan cheese.

VEGETARIAN ROTOLO BOLZANO

“Chef’s Award Winner” pasta sheet rolled around our special blend of fresh vegetables. Baked in marinara sauce and napped with fontina cheese sauce.

STUFFED PASTA SHELLS

Jumbo shells, stuffed with a blend of ricotta, parmesan cheese and fresh herbs. Baked in marinara and alfredo sauces.

PENNE A LA CHECCA

Fresh tomato, garlic and basil tossed in olive oil with penne pasta, topped with parmesan cheese.

PENNE PASTA WITH SAUSAGE

Italian sausage, roma tomatoes, garlic, and fresh basil tossed in Jay’s Marinara Sauce and topped with parmesan cheese.

FUSILLI PASTA

Mushrooms, sundried tomatoes, peppers, and garlic tossed with alfredo sauce and topped with parmesan cheese.

ORECCHIETTE CARBONARA

Pancetta, cream, and peas garnished with fried egg.

TORTELLINI CORSICA (UPGRADE \$1.00)

Mushrooms and pancetta tossed in a cream sauce and topped with parmesan cheese.

VEGETABLES

JULIENNE VEGETABLES

Zucchini, yellow squash and carrots.

FRESH VEGETABLE MEDLEY

Broccoli, cauliflower, carrots and zucchini.

GREEN BEANS

Sautéed bacon, shallots and fresh dill.

WINTER ROOT VEGETABLES

Oven-Roasted Golden Beets, Parsnips, Rutabagas & Carrots

GLAZED CARROTS

Grand marnier, cranberries and orange marmalade reduction.

ENGLISH PEAS

With sautéed shallots, garlic and fresh mint.

GRILLED MARINATED VEGETABLES

Includes grilled bell peppers, eggplant, squash, carrots, kalamata olives & artichoke hearts.

STEAMED BROCCOLI WITH PIMENTO BUTTER

STEAMED ASPARAGUS (UPGRADE \$2.00)

Served with garlic butter.



DINNER

No. 25

SELECT ONE FROM EACH OF THE FOLLOWING SELECTIONS TO COMPLEMENT YOUR MEAL.

POTATOES & RICE

RED ROASTED GARLIC POTATOES

Quartered new potatoes with roasted garlic.

GARLIC MASHED POTATOES

Roasted garlic mashed potatoes blended with sour cream.

AU GRATIN POTATOES

Diced potatoes blended with cheddar, jack and gruyere cheeses in mornay sauce. Baked with seasoned bread crumbs.

SCALLOPED POTATOES

Creamy potatoes baked with cheddar cheese.

MASHED POTATOES

Fresh mashed potatoes blended with sour cream.

PARSLEY BUTTERED POTATOES

New potatoes sautéed in butter and chopped parsley.

RICE PILAF

Traditional rice pilaf with sliced almonds and mushrooms.

CHAMPAGNE RICE PILAF

Rice and mirepoix of vegetables. Baked in champagne with a bouquet of fresh herbs.

GORGONZOLA POLENTA

DAUPHINOISE POTATOES (UPGRADE \$1.50)

Thinly sliced potatoes baked with garlic, parmesan cheese and cream.

JASMINE RICE (UPGRADE \$1.00)

Thailand aromatic rice blended with dried cherries and freshly chopped cilantro.

SEVEN GRAIN CRANBERRY RICE (UPGRADE \$1.50)

FINGERLING POTATOES (UPGRADE \$2.00)

With Fresh Garlic and Parsley.



DINNER

No. 26

SELECT ONE FROM EACH OF THE FOLLOWING SELECTIONS TO COMPLEMENT YOUR MEAL.

SALADS

CAESAR SALAD

Crisp romaine, homemade foccacia croutons, fresh grated parmesan cheese. Served with our creamy caesar dressing.

MIXED GREEN SALAD

Mixed greens, cucumber, cherry tomatoes, and shredded carrots. Served with ranch dressing & herb vinaigrette.

PEAR SALAD (UPGRADE \$2.00)

Mixed greens with sliced pears, aged stilton cheese and candied walnuts. Served with a pear and white balsamic vinaigrette.

WILD CHERRY SALAD (UPGRADE \$2.00)

Wild field greens, dried cherries, candied macadamia nuts and goat cheese. Served with a cherry vinaigrette.

POMEGRANATE SALAD (UPGRADE \$2.00)

Winter season only! Wild field greens with fresh pomegranate seeds & mango slices, tossed with manchego cheese, and candied pistachios. Served with a pomegranate vinaigrette.

FOUR BERRY SALAD (UPGRADE \$2.00)

Summer season only! Wild field greens with strawberries, raspberries, black berries and blueberries, feta cheese, red onion and candied pecans. Served with a raspberry vinaigrette.

MANGO SALAD (UPGRADE \$2.00)

Summer season only! Romaine and wild field greens with sliced mango, red onion, julienne carrots, roma tomato, and jalapeno jack cheese. Served with a mango vinaigrette.

WILD MUSHROOM SALAD (UPGRADE \$2.00)

Romaine and wild field greens with wild mushrooms, grilled green and white asparagus, roma tomatoes, feta cheese, and red onion. Served with a balsamic vinaigrette.

KALE & FENNEL ROOT SALAD (UPGRADE \$3.00)

With sundried pear, escarole lettuce, pancetta, candied pecans, and an apple cider vinaigrette.

SAFFRON FINGERLING POTATO SALAD (UPGRADE \$3.00)

With fresh greens, red onion, baby tomatoes, and passion truffle vinaigrette.

ROASTED GOLDEN BEET SALAD (UPGRADE \$3.00)

With hazlenuts, scallions, chicory, fresh picked herbs, shaved aged goat cheese, and a fresh lemon garlic vinaigrette.



ITALIAN

No. 27

INCLUDES DISPOSABLE SERVICEWARE.

CHOOSE TWO ENTRÉES

ITALIAN, VEGETARIAN, OR ROASTED VEGETABLE
ALFREDO LASAGNA

ROTELLI OR BOWTIE ALFREDO

PENNE MARINARA

CHICKEN RIGATONI

CHICKEN OR VEGETARIAN ROTOLO BOLZANO

CHEESE TORTELLINI WITH CREAMY PESTO

CHEESE RAVIOLI WITH ROASTED RED BELL PEPPER
SAUCE

PENNE A LA CHECCA

POTATO GNOCCHI WITH GORGONZOLA SAUCE

STUFFED PASTA SHELLS

ORECCHIETTE CARBONARA

ROTELLI WITH GRILLED VEGETABLES

ROSEMARY GRILLED CHICKEN

(UPGRADE \$2.00)

ITALIAN MARINATED CHICKEN BROCHETTES

(UPGRADE \$2.50)

CHICKEN PARMIGIANA

(UPGRADE \$3.00)

CHICKEN TUSCANY

(UPGRADE \$3.00)

CHOOSE TWO SIDES

GRILLED MARINATED VEGETABLES

SLICED TOMATOES WITH BUFFALO MOZZARELLA

ZUCCHINI WITH TOMATOES AND ONIONS

GREEN BEANS WITH TOMATOES AND ONIONS

FRESH VEGETABLE MEDLEY

CAPRESE SKEWERS (UPGRADE \$1.00)

CHOOSE ONE SALAD

CAESAR SALAD

MIXED GREEN SALAD

MEDITERRANEAN SALAD (UPGRADE \$2.00)

WILD MUSHROOM SALAD (UPGRADE \$2.00)

ITALIAN DESSERT STATION

A collection of tiramisu cannolis, cappucino cream puffs,
fruit tarts, chocolate dipped biscotti & mini tiramisu
cupcakes.

MINIMUM 25 \$8.00 / PERSON

MINIMUM 100 \$7.50 / PERSON

Served with dinner rolls & butter.

15-24 \$18.00

25-49 \$17.00

50+ \$16.00



ITALIAN

INCLUDES DISPOSABLE SERVICEWARE.

ACTION PASTA STATION

Your choice of two pastas or create two of your own to be cooked in front of your guests. Requires an On-Site Chef. Perfect for large groups. Served with grilled marinated vegetables, sliced tomatoes with buffalo mozzarella and drizzled with a basil aioli. Also includes caesar salad, dinner rolls & butter.

PENNE PASTA

Italian sausage, roma tomatoes, garlic, and fresh basil tossed in Jay's Marinara Sauce and topped with parmesan cheese.

FUSILLI PASTA

Chicken breast, mushrooms, sundried tomatoes, peppers, and garlic tossed with alfredo sauce and topped parmesan cheese.

TORTELLINI CORSICA

Mushrooms and pancetta tossed in a cream sauce and topped with parmesan cheese.

24-49	\$16.00
50+	\$15.00

EXHIBITION PASTA STATION

Excellent for intimate groups. Requires 1 on-site chef per 30 guests. Served with grilled marinated vegetables, sliced tomatoes with buffalo mozzarella and drizzled with a basil aioli. Also includes caesar salad, dinner rolls & butter.

CHOOSE THREE PASTAS:

Penne, tortellini, linguini, radiatore, bow tie.

CHOOSE THREE SAUCES:

Marinara, creamy pesto, alfredo, roasted red bell pepper, sundried tomato, pesto.

ACCOMPANIMENTS:

Fresh tomato, olive oil, white wine brandy, salt & pepper, mushrooms, crushed red pepper, capers, black olives, parmesan cheese, julienne vegetables, fresh garlic, parsley, basil.

25+ \$20.00

UPGRADES

GRILLED CHICKEN

..... \$2.50 / PERSON

CLAMS, SCALLOPS, BAY SHRIMP, AND CHICKEN

**Requires Two Day Notice*

..... \$9.00 / PERSON



LATIN

No. 29

INCLUDES DISPOSABLE SERVICEWARE.

CHOOSE TWO ENTRÉES

CHICKEN ENCHILADAS (VERDE OR RANCHERO)

CHEESE ENCHILADAS RANCHERO

BEEF OR CHICKEN FLAUTAS

CHICKEN VERDE

BEEF CORTEZ

CHICKEN MOLE

CHILI RELLENO (UPGRADE \$2.00)

TEQUILA LIME CHICKEN (UPGRADE \$2.50)

SOUTHWEST CHICKEN (UPGRADE \$2.50)

RANCHERO CHICKEN (UPGRADE \$2.50)

POLLO ASADO TACOS (UPGRADE \$1.00)

CARNITAS TACOS (UPGRADE \$1.00)

Requires on site chef:

AL PASTOR TACOS (UPGRADE \$2.00)

CARNE ASADA TACOS (UPGRADE \$2.50)

MAHI MAHI TACOS (UPGRADE \$3.00)

CHOOSE THREE SIDES

BLACK BEANS

REFRIED BEANS

RANCH STYLE BEANS

SPANISH RICE

PASILLA RICE

SWEET CORN CAKE

SPICY FLAME - GRILLED CORN

FRESH FRUIT

MEXICAN CAESAR SALAD

Includes tortilla chips, salsa & sour cream.

15-24	\$22.00
25-49	\$21.00
50+	\$20.00

BUILD-YOUR-OWN TOSTADA & BURRITO BAR

Freshly made tortilla basket and flour tortillas with grilled chicken, shredded beef, spanish rice, pinto beans, shredded lettuce, diced tomatoes, green onion, shredded cheese, sour cream, salsa & fresh fruit.

15-24	\$18.50
25-49	\$17.50
50+	\$16.50

LATIN DESSERT STATION

A collection of petite tres leches cakes, mini caramel custard flan, coconut pineapple macarons, dulce de leche chocolate tarts & Mexican cookies.

MINIMUM 25	\$8.00 / PERSON
MINIMUM 100	\$7.50 / PERSON



POLYNESIAN

No. 30

INCLUDES DISPOSABLE SERVICEWARE.

CHOOSE TWO ENTRÉES

TERIYAKI CHICKEN BROCHETTES

MANGO CHICKEN

POLYNESIAN CHICKEN

HULI HULI CHICKEN

**SLOW ROASTED KALUA PORK WITH
A PINEAPPLE AND BROWN SUGAR GLAZE**

TERIYAKI TRI-TIP

(UPGRADE \$4.00)

**SLOW ROASTED BEEF BRISKET WITH
PINEAPPLE BBQ SAUCE**

**Requires Two Day Notice*

(UPGRADE \$2.00)

SWEET AND SOUR ASIAN SPARERIBS

(UPGRADE \$3.00)

MACADAMIA MAHI MAHI

**Requires On-Site Chef*

(UPGRADE \$4.00)

TERIYAKI SALMON

**Requires On-Site Chef*

(UPGRADE \$4.00)

CHOOSE THREE SIDES

CRAB CAKES WITH MANGO PAPAYA SALSA

HAWAIIAN RICE

PINEAPPLE FRIED RICE

BROCCOLI BACON SALAD

SEASONAL FRESH FRUIT

CANDIED SWEET POTATOES

WASABI MASHED POTATOES

ORANGE GLAZED CARROTS

HAWAIIAN STIR FRY VEGETABLES

WILD CHERRY SALAD

PAPAYA SALAD

FRUIT SALAD

Includes fresh baked rolls & butter.

15-24	\$22.00
25-49	\$21.00
50+	\$20.00

TROPICAL DESSERT STATION

A collection of piña colada key lime dessert shots, individual pineapple upside down cakes, tropical fruit tarts with mango cream, mini coconut capped Bavarian cupcakes & banana passion fruit cream puffs.

MINIMUM 25 \$9.00 / PERSON

MINIMUM 100 \$8.50 / PERSON



SOUTHERN BUFFET

INCLUDES DISPOSABLE SERVICEWARE.

No. 31

ENTRÉES

- BOURBON GLAZED HAM**
- PORK ROAST WITH JACK DANIELS SAUCE**
- BBQ CHICKEN**
- 16-HOUR SMOKED BEEF BRISKET**
**Requires Two Day Notice*
(UPGRADE \$4.00)
- COUNTRY STUFFED CHICKEN**
(UPGRADE \$3.00)
- BBQ SPARE RIBS**
(UPGRADE \$4.00)

CHOOSE THREE SIDES

- COLLARD GREENS**
- BLACK EYED PEAS**
- RED BEANS & RICE**
- CANDIED YAMS**
- DIRTY RICE**
- CREAMED SPINACH**
- PARMESAN CRUSTED CREAMED CORN**
- MACARONI & CHEESE**
- SOUTHERN GREEN BEANS**
- CHEESEY POTATOES OR GRITS**
- MASHED POTATOES & GRAVY**
- COLE SLAW**
- WATERMELON WEDGES**
- MIXED GREEN SALAD**
- SOUTHERN CHOPPED SALAD**

CHOOSE ONE

- FRESH BAKED ROLLS & BUTTER**
- CORN BREAD MUFFINS & HONEY BUTTER**

One Entrée:

15-24	\$22.00
25-49	\$21.00
50+	\$20.00

Two Entrées:

15-24	\$25.00
25-49	\$24.00
50+	\$23.00



BBQ

INCLUDES DISPOSABLE SERVICEWARE.

ENTRÉES

BBQ CHICKEN

16-HOUR SMOKED BEEF BRISKET

**Requires Two Day Notice*

BBQ PULLED PORK

ST. LOUIS PORK RIBS

BBQ TRI-TIP (UPGRADE \$5.00)

BABY BACK RIBS (UPGRADE \$5.00)

CHICKEN BROCHETTES (UPGRADE \$2.75)

BUILD YOUR OWN BURGER (UPGRADE \$3.50)

**Requires on site chef*

CHOOSE THREE SIDES

MACARONI & CHEESE

BAKED BEANS

FRESH FRUIT

COLE SLAW

MACARONI SALAD

POTATO SALAD

FRUIT SALAD

CAESAR SALAD

MIXED GREEN SALAD

CHOOSE ONE

FRESH BAKED ROLLS & BUTTER

CORNBREAD MUFFINS & HONEY BUTTER

One Entree:

15-24	\$17.00
25-49	\$16.00
50+	\$15.00

Two Entrees:

15-24	\$21.00
25-49	\$20.00
50+	\$19.00

BUILD YOUR OWN BURGER

**Requires on site chef*

Served with Jay's Fresh Baked Hamburger Buns, lettuce, tomatoes, onion, pickles, jack & cheddar cheese, condiments, and choice of three sides.

25-49	\$15.00
50-99	\$14.00
100+	\$13.00

GOURMET TOPPINGS

Avocado \$1.00/ PERSON

Caramelized Onions, Bacon, Blue Cheese, & Red Pepper Aioli \$2.50/ PERSON

ADDITIONS

**Requires on site chef*

HOT DOGS

1/4 POUND \$3.50 EACH

CHILI DOGS

UPGRADE \$1.50

WHOLE BBQ CORN IN HUSK WITH TOPPINGS

\$3.50 EACH

CHICKEN BROCHETTES

\$4.00 EACH

ALL AMERICAN DESSERT STATION

A collection of s'more pops, fresh fruit costatas, old fashioned cookies, rice krispy treat pops & mini rocky road cupcakes.

MINIMUM 25	\$8.00 / PERSON
MINIMUM 100	\$7.50 / PERSON



INDIAN

No. 33

INCLUDES DISPOSABLE SERVICEWARE.

MEAT (CHOOSE ONE)

CHICKEN TIKKA MASALA

Tender pieces of boneless chicken simmered in a traditional spiced creamy tomato sauce.

CHICKEN TANDOORI

Yogurt and curry marinated whole bone-in chicken, flame grilled and served with BBQ vine ripe plum tomatoes.

CHICKEN KORMA

Tender pieces of boneless chicken stewed with paneer, cashews and golden raisins in a classical creamed curry.

CHICKEN MADRAS

Classically prepared bone-in chicken with madras curry paste, yogurt and tomatoes

SPICY MANGO CHICKEN CURRY

Classically prepared breasts of chicken with sweet spiced mangos and coconut milk

ADD-ONS

CLASSICAL LAMB CURRY (\$8.50 / PERSON)

Tender pieces of young boneless lamb simmered in a traditional spiced creamy tomato sauce.

JAY'S BONELESS LEG OF LAMB (\$9.00 / PERSON)

**Requires on site chef*

Slow roasted, thinly sliced and served with a light minted mango chutney and yogurt sauce.

GOAT KORMA (\$8.50 / PERSON)

Tender pieces of boneless young goat stewed with paneer, cashews and golden raisins in a classical creamed curry.

SPICY MANGO & PAPAYA SHRIMP CURRY (\$9.00 / PERSON)

Jumbo shrimp simmered with vegetables, mango, papaya and coconut in a spicy curry.

VEGETABLE (CHOOSE TWO)

WILD MUSHROOM MATAR

Cremini, white and shitake mushrooms simmered with peas, onions, tomatoes and green chile in a classical curry.

MATTAR PANEER

Classical stew of sweet peas and fried paneer with lemon, tomatoes, and spices.

VEGETABLE CURRY

Our chef's seasonal pick of Farmer's Market vegetables stir fried with a light curry.

SAAG PANEER

A "Must Have" with any Indian style dinner, a curry of sweet spinach and fresh paneer.

NAVRATAN KORMA

A delectable assortment of vegetables and fruits in an intense gravy burgeoning with cashew paste and cream.

PANEER TIKKA MASALA

Classical stew of paneer cheese, peppers, tomatoes, onions and yogurt with curry spices.

VEGETABLE JALFREZI

Oven roasted Farmer's Market vegetables tossed with a spicy tomato sauce.

ALOO GOBI

Mixed white, yellow and purple potatoes stewed with cauliflower, curry spices and fresh fenugreek leaves.

BHINDI MASALA

Fresh cut okra in a masala gravy.



INDIAN

INCLUDES DISPOSABLE SERVICEWARE.

RICE (CHOOSE ONE)

SPICED BASMATI RICE

Traditionally prepared with whole, aromatic crushed black and green cardamom, cinnamon and coriander.

SAFFRON RICE

Our Chef's specialty of basmati rice with Spanish saffron, prepared with chicken broth or vegetarian broth if you please.

VEGETABLE BIRYANI (UPGRADE)

Baked casserole of cauliflower, green beans, carrots, potatoes and Basmati rice with golden raisins and slivered almonds.

INCLUDES

NAAN

50-99	\$29.00
100+	\$28.00

HORS D'OEUVRES

Served with a Minted Mango Chutney and Spicy Chili Pickle

VEGETABLE SAMOSA

Handmade pastry crust filled with potato, peas and traditional seasonings \$2.75 PER PIECE

LAMB OR CHICKEN SAMOSA

Handmade pastry crust filled with Curried meats \$2.75 PER PIECE

CHICKEN PAKORAS

Fried tender pieces of chicken in a chunky chickpea batter \$2.75 PER PIECE

TANDOORI SHRIMP

Jumbo shrimp skewered and flame broiled with a traditional spicy tomato yogurt marinade \$2.75 PER PIECE

LAMB CHOP

Cut right from a roasted whole rack, glazed with spicy English mustard, yogurt and mango chutney \$2.75 PER PIECE

DESSERTS

GULAB JAMAN (\$4.00 / PERSON)

Slowly fried milk dough served in a light syrup of green cardamom and rose essence.

GAJAR HALWA (\$3.50 / PERSON)

Prepared with sweet carrots almonds and pistachios.

KHEER (\$3.50 / PERSON)

Traditional rice pudding.



HORS D'OEUVRES

INCLUDES DISPOSABLE SERVICEWARE.

No. 35

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. 36

THE EXQUISITE

FILET MIGNON CARVERY STATION

Filet Mignon, Served with Charred Three Onion Sauce, Argentinian Chimichurri, Crunchy Onions and Mini Cheese Rolls

Stationary & Tray Passed Hors d' Oeuvres:

FIG, GOAT CHEESE & MASCARPONE TART

KALAMATA PISTACHIO ROLL with Orange Honey Glaze

BUTTERNUT SQUASH & CRANBERRY CROSTINI

GOURMET CHEESE TRAY with Rustic Breads & Crackers

CAPRESE SKEWERS

RADICCHIO WRAPS

GRILLED MARINATED VEGETABLES

AHI PLATTER with Wontons & Wasabi Aioli

25-49 \$49⁰⁰
50+ \$48⁰⁰



HORS D'OEUVRES

INCLUDES DISPOSABLE SERVICEWARE.

No. 37

PARTY FEAST

Choice of one:

JAY'S FAMOUS FRESH BAKED MINI CHEESE ROLL SANDWICHES

TURKEY FOCACCIA SANDWICHES

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

HOT

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



HORS D'OEUVRES

MINIMUM ORDER OF 25 PER ITEM.

No. 38

HOT

LEMON PARMESAN ARTICHOKE HEARTS \$2.50

GOAT CHEESE STUFFED ARTICHOKE \$2.50

STUFFED MUSHROOMS WITH CHICKEN, SAUSAGE,
OR CRAB \$2.00

CRAB CAKES WITH A CHOICE OF SAUCE \$2.25
Roasted bell pepper or mango papaya salsa.

RUMAKI WITH CHICKEN, PINEAPPLE OR DATE \$2.00

TERIYAKI OR JERK BEEF SKEWERS \$2.75

CHICKEN SATAY WITH PEANUT SAUCE \$2.75

THAI CHICKEN SKEWERS WITH SESAME
GINGER SAUCE \$2.75

EMPANADAS WITH CILANTRO SOUR CREAM \$2.00
Chicken, beef or cotija cheese & grilled onion.

MINI CHICKEN DIJONNAISE CRÊPES \$2.75

GLORIA'S CARAMELIZED BACON WRAPPED
MINI FRANKS \$2.00

CRAB CAKE SLIDERS ON MINI BRIOCHE ROLL WITH
WASABI AIOLI & MICRO GREENS \$4.50

SOUP SHOOTERS \$2.75
Roasted garlic, creamy tomato, pumpkin or sweet potato.

FIG, GOAT CHEESE, AND MASCARPONE TART \$2.75

RED NEW POTATO WITH GORGONZOLA CHEESE
& BACON \$2.00

MUST BE COOKED ON SITE

GORGONZOLA MASHED POTATO MARTINI WITH
GRILLED BABY LAMB CHOP \$5.25 **Requires Two Day Notice*

MINI WASABI MASHED POTATO MARTINI WITH
HOISIN SPARE RIB \$3.75 **Requires Two Day Notice*

MU SHU PORK CRÊPE ON ASIAN SPOON \$3.50

BACON WRAPPED FILET WITH PORT PLUM REDUCTION
AND GORGONZOLA CRUMBLES \$3.75

MINI BEEF WELLINGTONS WITH
BÉARNAISE SAUCE \$2.75

ANGUS BEEF SLIDERS WITH STILTON CHEESE, CRISPY
ONIONS AND WASABI AIOLI \$4.75 **Requires Two Day Notice*

FILET MIGNON SKEWERS WITH BÉARNAISE OR
BOURGUIGNONNE SAUCE \$4.25

SCALLOP RUMAKI \$3.50 **Requires Two Day Notice*

LOBSTER STUFFED RED POTATO \$3.75

COCONUT SHRIMP WITH GINGER
CITRUS MARMALADE \$3.75

SHRIMP MASCARPONE \$3.75

SPANIKOPITAS WITH SPINACH & FETA CHEESE
OR BRIE & PAPAYA \$2.00

FOREST MUSHROOM SOUP SHOOTER TOPPED WITH
A WILD MUSHROOM RAVIOLI \$3.25

ROASTED CREAMY TOMATO SOUP SHOOTER TOPPED
WITH A MINI GRILLED CHEESE SANDWICH \$3.25

BACON WRAPPED BANANA CARAMELIZED WITH
BROWN SUGAR AND CRUSHED CHILIS \$2.75

MAC-N-CHEESE LOLLISTICK \$3.25

GRILLED BABY LAMB CHOPS WITH ROSEMARY \$4.50
**Requires Two Day Notice*

THREE CHEESE GNOCCHI LOLLIPOP WITH
SPICY MARINARA \$3.00

PISTACHIO CRUSTED GOAT CHEESE WITH
POMEGRANATE REDUCTION \$3.00



HORS D'OEUVRES

MINIMUM ORDER OF 25 PER ITEM.

No. 39

GOLD

**CHIPOTLE GRILLED FLATIRON STEAK
WITH AVOCADO, ROASTED CORN & LIME RELISH \$3.75**

**KALAMATA PISTACHIO ROLL WITH ORANGE HONEY
GLAZE \$2.75**

CAPRESE SKEWER WITH PESTO AND BASIL \$2.75

**GORGONZOLA & CARAMELIZED ONION BRUSCHETTA
ON A BAGUETTE \$1.75**

**ROASTED RED CHERRY TOMATO BRUSCHETTA WITH
RICOTTA CHEESE ON OLIVE BAGUETTE \$2.25**

**GRAPE TOMATO & CREMINI MUSHROOM TRUFFLE
BRUSCHETTA WITH PINE NUTS & MASCARPONE
CHEESE ON CIABATTA \$3.00**

BEEF TENDERLOIN ROSETTE ON BAGUETTE \$2.50

**GLAZED PEAR WITH GOAT CHEESE
ON A BAGUETTE \$2.00**

**RED NEW POTATO WITH SUNDRIED TOMATO
CREAM CHEESE \$2.00**

**RED NEW POTATO WITH GORGONZOLA CHEESE
& BACON \$2.00**

GARLIC SHRIMP ON A SKEWER \$3.25

**DRIED APRICOT & PECAN TART
WITH MASCARPONE \$2.00**

**SESAME SHRIMP & MANGO ROLL WITH CITRUS
GINGER SOY SAUCE \$2.75**

**LOBSTER MANGO SPRING ROLL WITH APRICOT
GINGER SAUCE \$3.50**

**CHICKEN SPRING ROLL WITH PEANUT OR THAI
GINGER SAUCE \$2.75**

**SHRIMP SPRING ROLL WITH PEANUT OR
THAI GINGER SAUCE \$2.75**

RADICCHIO WRAP \$3.25
Filled with smoked turkey & asparagus.

**STUFFED CHERRY TOMATOES FILLED WITH
PESTO MOUSSE \$1.75**

CASHEW CHICKEN PUFFS \$1.75

DEVILED EGGS \$1.75

**SHRIMP DIABLO IN A MINI MARTINI GLASS WITH
CORN RELISH, GUACAMOLE, TORTILLA CHIP AND
LARGE SHRIMP \$4.25**

**SMOKED SALMON LOLLISTICK WITH A LEMON DILL
CREAM CHEESE GARNISHED WITH FRESH DILL \$2.75**

**GRILLED ZUCCHINI ROLL-UP WITH BOURSIN CHEESE,
MICRO GREENS AND ROASTED PINE NUT \$2.75**

MINI QUICHE TARTS \$2.75
Mexi, Vegetarian or Quiche Lorraine

SUSHI

CALIFORNIA ROLLS WITH SOY SAUCE \$2.25

**COWBOY ROLL WITH STEAK, GORGONZOLA &
ARUGULA & A PEPPERCORN SOY SAUCE \$2.75**

**SEARED AHI ON WONTON CHIP WITH
WASABI AIOLI \$3.75**

**VEGETARIAN NORI ROLL WITH TOFU, JULIENNE RED
PEPPER, DAIKON SPROUTS, CUCUMBER, CARROTS,
AND BABY SPINACH. SERVED WITH A DILL YOGURT
DIP \$2.75**

SPICY AHI TARTARE TARTLET \$3.75
**Requires on site chef*

AHI POKE CONE \$3.75



NON-PROFIT FULL SERVICE BUFFET MENU

No. 40

Menus are designed for Schools, Churches and Non-Profit organizations only with a 3 Hour Event Time.

MENUS INCLUDE:

Seattle's Best Coffee, Lemonade, Dessert, Disposable Serviceware, Serving Staff, and Linens for food and beverage tables.

BBQ CHICKEN

Baked Beans, Potato Salad, Mixed Green Salad, and Fresh Baked Rolls and Butter.

ITALIAN LASAGNA AND MEATBALLS

Caesar Salad, and Fresh Baked Rolls and Butter.

CHICKEN RIGATONI

Caesar Salad, Fresh Fruit Tray, and Fresh Baked Rolls and Butter.

CHICKEN OR CHEESE ENCHILADAS

Spanish Rice, Ranch Beans, and Chips and Salsa.

CHICKEN BREAST TENDERS

Macaroni & Cheese, Mixed Green Salad or Fresh Fruit Tray, and Fresh Baked Rolls and Butter.

ROTOLO AND TORTELLINI WITH CREAMY PESTO

Caesar Salad, and Fresh Baked Rolls and Butter.

TACO BAR

Pollo Asado, Shredded beef or Carnitas. Corn Tortillas, Shredded Lettuce, Tomatoes, Cheese, Sour Cream, Cilantro, Spanish Rice, Pinto Beans, and Chips and Salsa.

12 HOUR SMOKED BEEF BRISKET

Baked Beans, Potato Salad, Mixed Green Salad, and Fresh Baked Rolls and Butter.

KALUA PORK WITH PINEAPPLE BROWN SUGAR GLAZE

Hawaiian Rice, Stir Fry Vegetables, and Fresh Baked Rolls and Butter.

TERIYAKI CHICKEN BROCHETTES (ADD \$2.00)

Rice Pilaf, Vegetable Medley, Mixed Green Salad, and Fresh Baked Rolls and Butter.

CHICKEN TOSTADA BAR (ADD \$3.00)

Crispy Tortilla Bowl, Pollo Asado, Tostada Toppings, Spanish Rice, Ranch Beans, and Chips and Salsa.

CHICKEN MARSALA (ADD \$3.00)

Rice Pilaf, Fresh Broccoli, Mixed Green Salad, and Fresh Baked Rolls and Butter.

CHICKEN VERONIQUE (ADD \$3.00)

Rice Pilaf, Fresh Broccoli, Mixed Green Salad, and Fresh Baked Rolls and Butter.

TRI-TIP (ADD \$6.00)

Red Roasted Potatoes, Julienne Vegetables, Mixed Green Salad, and Fresh Baked Rolls and Butter.

ADD A SECOND ENTREE

12 HOUR SMOKED BEEF BRISKET (ADD \$7.00)

TRI-TIP (ADD \$12.00)

50 – 99	\$20.00 PER PERSON
100 – 199	\$18.00 PER PERSON
200+	\$17.00 PER PERSON

SERVICE CHARGE & TAX ADDITIONAL



NON-PROFIT DELIVERY BUFFET MENU

No. 41

Menus are designed for Schools, Churches, and Non-Profit organizations only. Minimum order of 50.

MENUS INCLUDE:
Disposable Serviceware.

BBQ CHICKEN

Baked Beans, Potato Salad, Mixed Green Salad, and Fresh Baked Rolls and Butter.

\$10.00 PER PERSON

CHICKEN RIGATONI

Caesar Salad, Fresh Fruit Tray, and Fresh Baked Rolls and Butter.

\$10.00 PER PERSON

ITALIAN LASAGNA AND MEATBALLS

Caesar Salad, and Fresh Baked Rolls and Butter.

\$10.00 PER PERSON

CHICKEN OR CHEESE ENCHILADAS

Spanish Rice, Ranch Beans, and Chips and Salsa.

\$11.00 PER PERSON

CHICKEN BREAST TENDERS

Macaroni & Cheese, Mixed Green Salad or Fresh Fruit Tray, and Fresh Baked Rolls and Butter.

\$11.00 PER PERSON

ROTOLO AND TORTELLINI WITH CREAMY PESTO

Caesar Salad, and Fresh Baked Rolls and Butter.

\$11.00 PER PERSON

TERIYAKI CHICKEN BROCHETTES

Rice Pilaf, Vegetable Medley, Mixed Green Salad, and Fresh Baked Rolls and Butter.

\$12.00 PER PERSON

TACO BAR

Pollo Asado, Shredded Beef, or Carnitas. Corn Tortillas, Shredded Lettuce, Tomatoes, Cheese, Sour Cream, Cilantro, Spanish Rice, Pinto Beans, and Chips and Salsa.

\$12.00 PER PERSON

CHICKEN TOSTADA BAR

Crispy Tortilla Bowl, Pollo Asado, Tostada Toppings, Spanish Rice, Ranch Beans, and Chips and Salsa.

\$12.00 PER PERSON

12 HOUR SMOKED BEEF BRISKET

Baked Beans, Potato Salad, Mixed Green Salad, and Fresh Baked Rolls and Butter.

\$12.00 PER PERSON

KALUA PORK WITH PINEAPPLE BROWN SUGAR GLAZE

Hawaiian Rice, Stir Fry Vegetables, and Fresh Baked Rolls and Butter.

\$12.00 PER PERSON

CHICKEN MARSALA

Rice Pilaf, Fresh Broccoli, Mixed Green Salad, and Fresh Baked Rolls and Butter.

\$13.00 PER PERSON

CHICKEN VERONIQUE

Rice Pilaf, Fresh Broccoli, Mixed Green Salad, and Fresh Baked Rolls and Butter.

\$13.00 PER PERSON

TRI-TIP

Red Roasted Potatoes, Julienne Vegetables, Mixed Green Salad, and Fresh Baked Rolls and Butter.

\$16.00 PER PERSON

ADD A SECOND ENTREE

12 HOUR SMOKED BEEF BRISKET (ADD \$7.00)

TRI-TIP (ADD \$12.00)



A LA CARTE

No. 42

TRAYS

TORTILLA WRAPS

Ranch chicken wraps, grilled veggie wraps, southwest chicken wraps and chicken, bacon, gorgonzola wraps.

16 PCS ASSORTED \$48.00

MEDITERRANEAN TRAY

Includes caprese skewers, proscuitto de parma, mozzarella cheese, kalamata olives, artichoke hearts, roasted vegetables, pita triangles and hummus dip.

18" SERVES UP TO 25 \$95.00

ANTIPASTO TRAY

Includes salami, proscuitto de parma, mortadella, capicola, provolone, fontina, mozzarella, pepperoncinis, artichokes, grilled red peppers and kalamata olives.

18" SERVES UP TO 25 \$89.00

VEGETABLE TRAY

May include carrots sticks, jicama, celery, bell peppers, grape tomatoes and buttermilk ranch dip.

16" SERVES UP 25 \$45.00

18" SERVES UP 40 \$65.00

GRILLED MARINATED VEGETABLE TRAY

Includes grilled bell peppers, eggplant, squash, carrots, kalamata olives and artichoke hearts.

12" SERVES UP 15 \$50.00

16" SERVES UP 25 \$65.00

FRESH SEASONAL FRUIT TRAY

12" SERVES UP TO 15 \$42.00

16" SERVES UP TO 25 \$60.00

CAPRESE TRAY

Buffalo mozzarella & beefsteak tomatoes topped with a chiffonade of fresh basil and drizzled with aged balsamic & olive oil.

12" SERVES UP 15 \$34.00

16" SERVES UP 25 \$47.00

RELISH & CHEESE TRAYS

Cubed cheddar and jack cheeses, pickle spears, pepperoncinis, and olives.

12" SERVES UP TO 25 \$37.00

16" SERVES UP TO 35 \$42.00

18" SERVES UP TO 45 \$52.00

CHEESE TRAYS

May include an assortment of sliced brie, gouda, smoked gouda, port wine and sage derby, pepper jack, havarti, and mustard seed ale, served with crackers.

12" SERVES UP TO 35 \$55.00

16" SERVES UP TO 60 \$70.00

18" SERVES UP TO 80 \$90.00

EUROPEAN AND DOMESTIC CHEESE WEDGE TRAY

May include an assortment of petit basque, champignon brie, rustic black pepper saint andre, herb boursin brie, and red derby garnished with grape clusters, cashews, dried apricots and fresh berries. Served with rustic breads and crackers.

SERVES UP TO 25 \$125.00

CHARCUTERIE TRAY

Includes Salami, Proscuitto, Mortadello, European Cheeses, Olives, Pistachios, & Dried Apricots. Served with Fig Jam & Crostinis.

SERVES UP TO 25 \$150.00



A LA CARTE

CHILLED SHRIMP COCKTAIL TRAY

Large shrimp with cocktail sauce and lemon wedges.

- TRAY OF 50 \$115.00
- TRAY OF 100 \$225.00

LAYERED BASIL CREAM CHEESE TORTE

Served with assorted crackers.

- SERVES 30-35 \$60.00

SMOKED SALMON DIP

Served with fresh baguettes.

- SERVES 30-40 \$95.00

CRAB CLAW TRAY

**Requires Two Day Notice*

Cracked crab claws with diablo cocktail sauce and lemon wedges.

- TRAY OF 50 MARKET PRICE
- TRAY OF 100 MARKET PRICE

WHOLE SIDE OF SALMON

**Requires Two Day Notice*

Smoked, poached, or mesquite smoked

- SERVES 20-25 \$130.00

LAYERED BEAN DIP WITH FRESH TORTILLA CHIPS

- 12", SERVES 8-10 \$40.00
- 16", SERVES 20-25 \$50.00

FRESH TORTILLA CHIPS & SALSA

- MEDIUM, SERVES 20-25 \$30.00
- LARGE, SERVES 25-35 \$40.00

CONTINENTAL SAMPLER

Turkey Focaccia Sandwiches, Radicchio Wraps, Caprese Skewers, Chicken Spring Rolls with Peanut Sauce, California Rolls, and Mini Basil Torte served with Crackers.

- 60 PCS, SERVES UP TO 15 \$150.00

BRIE

Apricot & jalepeño, mango papaya, or sundried tomato with pine nuts and basil served with crackers.

- \$55.00

MELTED BRIE

Caramel pecan served with fresh baguettes.

- \$55.00

ROASTED POBLANO CHILE HUMMUS

Served with pita chips.

- SERVES UP TO 25 \$40.00

QUESO FUNDIDO

Creamy jack cheese with chorizo and sliced mushrooms served with tortilla chips.

- SERVES UP TO 35 \$75.00



A LA CARTE

No. 44

GORGONZOLA AND ROASTED ONION FONDUE

Served with fresh baguettes.

SERVES UP TO 35 \$58.00

PARMESAN CRUSTED CRAB DIP

Served with crostinis and crackers.

SERVES UP TO 40 \$75.00

BAKED ARTICHOKE DIP

Served with pita triangles and crackers.

SERVES UP TO 40 \$68.00

MEATBALLS

Italian, Swedish, sweet & sour or dijonnaise.

50 PCS \$60.00

CHICKEN DRUMMETTES

Teriyaki, BBQ, or buffalo.

50 PCS \$65.00

CHICKEN OR BEEF FLAUTAS WITH SALSA

25 PCS \$50.00

CHICKEN BROCHETTE

Chicken brochettes with a tangy teriyaki glaze or gluten-free sweet-and-sour sauce.

..... \$4.00 EACH

GREEK CHICKEN BROCHETTE

Chicken breast with onions, bell peppers, eggplant, and artichokes marinated with a fresh lemon and garden vegetable seasoning.

(Must be cooked on Site)

..... \$5.00 EACH

DEEP DISH LASAGNA

Italian, vegetarian or chicken alfredo.

SMALL (SERVES UP TO 12) \$48.00

LARGE (SERVES UP TO 28) \$90.00

ITALIAN SAUSAGE WITH BELL PEPPERS & ONIONS

SMALL (SERVES UP TO 12) \$50.00

LARGE (SERVES UP TO 32) \$95.00

DEEP DISH QUICHE

Lorraine, chile relleno or spinach & mushroom.

SMALL (SERVES UP TO 12) \$47.00

LARGE (SERVES UP TO 32) \$82.00



A LA CARTE

SANDWICHES & WRAPS

JAY'S FAMOUS PALM SANDWICHES (MILLIONS SERVED)

Turkey, ham, roast beef, egg salad or tuna.
 \$1.95 EACH

VEGETARIAN PALM SANDWICHES
 \$2.25 EACH

MINI-PALM SANDWICHES
 \$1.70 EACH

MINI-VEGETARIAN PALM SANDWICHES
 \$1.95 EACH

TURKEY FOCACCIA SANDWICH
 With sundried tomato mayo.
 \$2.75 EACH

GRILLED VEGGIE WRAP
 \$6.50 EACH

CHICKEN BACON GORGONZOLA WRAP
 With raspberry chipotle
 \$6.75 EACH

SALADS

MIXED GREEN SALAD WITH DRESSING
CAESAR SALAD
 SMALL (SERVES 8-10) \$32.00
 MEDIUM (SERVES 18-20) \$46.00

ELLIE'S POTATO SALAD
RED NEW POTATO SALAD
PINEAPPLE COLESLAW
VEGETABLE PASTA
PENNE PASTA SALAD
 SMALL (SERVES 10-12) \$25.00
 MEDIUM (SERVES 20-25) \$40.00

CASHEW CHICKEN COLESLAW
BROCCOLI BACON SALAD
GREEK RIGATONI SALAD
CHINESE CHICKEN SALAD
PANINI PASTA SALAD
LOADED POTATO SALAD
 SMALL (SERVES 10-12) \$32.00
 MEDIUM (SERVES 20-25) \$46.00

GREEK QUINOA
 SMALL (SERVES 10-12) \$29.00
 MEDIUM (SERVES 20-25) \$37.00

OVEN ROASTED BEET & DILL SALAD
**Seasonal*
 SMALL (SERVES 10-12) \$33.00
 MEDIUM (SERVES 20-25) \$47.00

ROASTED FINGERLING POTATO SALAD
**Requires Two Day Notice*
 SMALL (SERVES 10-12) \$36.00
 MEDIUM (SERVES 20-25) \$48.00

ELLIE'S PASTA SALAD WITH SALAMI & PEPPADEWS
 SMALL (SERVES 10-12) \$38.00
 MEDIUM (SERVES 20-25) \$49.00

AGAVE FRUIT SALAD
 SMALL (SERVES 10-12) \$42.00
 MEDIUM (SERVES 20-25) \$58.00

SEASONAL KALE SALAD
 \$5.00 Per Person (10 Person Minimum)



HEALTHY SNACKS

No. 46

MEDITERRANEAN TRAY

Includes caprese skewers, proscuitto de parma, mozzarella cheese, kalamata olives, artichoke hearts, roasted vegetables, pita triangles and hummus dip.

18" SERVES UP TO 25 \$95.00

POMODORO BRUSCHETTA PLATTER

32 oz. pomodoro with grilled ciabatta triangles.

..... \$50.00

ROASTED POBLANO CHILE HUMMUS

Served with pita chips.

SERVES UP TO 25 \$40.00

CALIFORNIA ROLLS

Low sodium soy sauce, ginger and wasabi.

MINIMUM 25 PIECES \$2.25 / PIECE

GRILLED ZUCCHINI ROLL UPS

Filled with boursin cheese, micro greens & roasted pinenuts.

MINIMUM 25 PIECES \$2.75 / PIECE

CAPRESE SKEWERS

Infused with pesto & basil.

MINIMUM 25 PIECES \$2.75 / PIECE

CELERY STICKS

Topped with peanut butter.

MINIMUM 25 PIECES \$1.50 / PERSON

THAI SPRING ROLLS

Thai chicken or Thai veggie spring rolls with served with a ginger lime dipping sauce.

MINIMUM 25 PIECES \$2.75 / PIECE

FRUIT KABOBS

Served with a sweet vanilla dip.

MINIMUM 12 PIECES \$3.50 / PIECE

FRESH VEGETABLE PLATTER

May include carrots sticks, jicama, celery, bell peppers, grape tomatoes and buttermilk ranch dip.

16" SERVES UP TO 25 \$47.00

18" SERVES UP TO 40 \$72.00

ASSORTED WHOLE FRUIT

..... \$2.00 / PIECE

CHIPS & SALSA

Homemade tortilla chips served with fresh salsa or spicy black bean dip.

MEDIUM BOWL (SERVES 15-20) \$30.00

LARGE BOWL (SERVES 20-25) \$40.00

VEGETABLE CHIPS

Homemade potato & sweet potato chips served with a cucumber onion yogurt dill dip.

15 PERSON MINIMUM \$3.50 / PERSON

JAY'S HONEY GRANOLA BARS

24 PERSON MINIMUM \$3.50 / PERSON



DESSERTS

No. 47

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 madeleines, 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

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, 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



DESSERT STATIONS

No. 50

DESSERT STATIONS THOUGHTFULLY CREATED,
NO SUBSTITUTIONS PLEASE.

GOURMET DESSERT STATION

A collection of mini lemon curd tarts, French macarons, raspberry chocolate decadence, mini carrot cupcakes with cream cheese frosting & caramel crème with lemon curd and praline crisp dessert shots.

MINIMUM 25 \$9.00 PER PERSON
MINIMUM 100 \$8.50 PER PERSON

ALL AMERICAN DESSERT STATION

A collection of s'more pops, fresh fruit crostatas, old fashioned cookies, rice krispy treat pops & mini rocky road cupcakes.

MINIMUM 25 \$8.00 PER PERSON
MINIMUM 100 \$7.50 PER PERSON

ITALIAN DESSERT STATION

A collection of tiramisu cannolis, cappuccino cream puffs, fruit tarts, chocolate dipped biscotti & mini tiramisu cupcakes.

MINIMUM 25 \$8.00 PER PERSON
MINIMUM 100 \$7.50 PER PERSON

LATIN DESSERT STATION

A collection of petite tres leches cakes, mini caramel custard flan, coconut pineapple macarons, dulce de leche chocolate tarts & Mexican cookies.

MINIMUM 25 \$8.00 PER PERSON
MINIMUM 100 \$7.50 PER PERSON

TROPICAL DESSERT STATION

A collection of piña colada key lime dessert shots, individual pineapple upside down cakes, tropical fruit tarts with mango cream, mini coconut capped Bavarian cupcakes & banana passion fruit cream puffs.

MINIMUM 25 \$9.00 PER PERSON
MINIMUM 100 \$8.50 PER PERSON

BRIDAL OR BABY SHOWER DESSERT STATION

A collection of decorated sugar cookies, French macarons, mini Bavarian cream cupcakes, chocolate dipped cheesecake bites & raspberry tarts.

MINIMUM 25 \$8.00 PER PERSON
MINIMUM 100 \$7.50 PER PERSON

RUSTIC DESSERT STATION

A collection of mixed berry crostatas, chocolate croissants, almond croissants, scones & chocolate decadence.

MINIMUM 25 \$9.00 PER PERSON
MINIMUM 100 \$8.50 PER PERSON

CHILDREN'S DESSERT STATION

A collection of chocolate chip cookies topped with M&M's, chocolate dirt tarts with gummy worms, mini chocolate oreo cupcakes, rice krispy treat pops & assorted French macarons.

MINIMUM 25 \$8.00 PER PERSON
MINIMUM 100 \$7.50 PER PERSON



DESSERT STATIONS

No. 51

DESSERT STATIONS THOUGHTFULLY CREATED,
NO SUBSTITUTIONS PLEASE.

CLASSIC DESSERT STATION

A classic collection of French macarons, raspberry chocolate decadence, fresh fruit tarts, vanilla bean chocolate éclairs & French apple tarts.

MINIMUM 25 \$8.00 PER PERSON
MINIMUM 100 \$7.50 PER PERSON

ADD A CAKE

Finish off your Dessert Station with a cake. Whether it is a wedding cake for cutting or a children's fairytale, a decorated cake makes the ideal centerpiece for your table. Not to mention the tastiest.

6" ROUND CAKE \$70.00
8" ROUND CAKE \$80.00
TALL 8" ROUND 3 LAYER CAKE \$100.00
2 TIER 9" X 6" ROUND 2 LAYER CAKE \$175.00

DESSERT STATION DISPLAY

5 PIECES \$25.00

HOLIDAY DESSERT STATION

A collection of cream filled ginger snaps, pumpkin crostatas with pecans, chocolate dipped oreos, peppermint macarons, eggnog and brandy cream macarons & raspberry chocolate decadence.

MINIMUM 25 \$8.00 PER PERSON
MINIMUM 100 \$7.50 PER PERSON

GOURMET S'MORE STATION (STAFFED EVENTS ONLY)

Build your own S'mores with Graham Crackers (regular & chocolate), Hershey's Chocolate Bars, Peppermint Patties, Reese's Peanut Butter Cups, Hershey's Cookies N Cream Bars, Smucker's Strawberry, Caramel, & Pineapple Toppings with Shredded Coconut, Cinnamon, Nutmeg, & Sea Salt. Roast them over an open flame (roasting box included), table may be needed.

MINIMUM 50 \$4.00 PER PERSON



DECORATED CAKES

No. 52

WEDDING CAKES

PRICE INCLUDES CAKE CUTTING AND DELIVERY ON ALL FULL SERVICE EVENTS. CHOOSE FROM OUR SELECTION OF CAKE DESIGNS.

MINIMUM 100	\$4.75 / PERSON
MINIMUM 75	\$5.75 / PERSON
MINIMUM 50	\$6.75 / PERSON

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 CAKES

(EDIBLE IMAGE)

SHEET CAKES AND ROUND CAKES	\$30.00 EACH
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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



CAKES

LAYERED CAKES

CARROT SUPREME CAKE:

Homemade Carrot Cake with Walnuts layered and iced with Cream Cheese and garnished with walnuts and Hand Piped Carrots on top.

CHOCOHOLIC CAKE:

Rich Dark Chocolate Cake Layered with Fudge Filling – Iced in Chocolate Butter Cream – Drizzled with Ganache and garnished with Chocolate Pieces.

GERMAN CHOCOLATE CAKE:

Layered with Coconut Pecan Filling – Iced with Chocolate Butter Cream and Topped with Coconut Pecan And Drizzled with Chocolate Truffle.

LEMON SUPREME CAKE:

Lemon Sponge Cake layered with Lemon Crème Filling and Iced With Butter Cream and garnished with Yellow Chocolate Pieces.

10" ROUND (SERVES 20-30)	\$65.00
12" ROUND (SERVES 35-45)	\$90.00
14" ROUND (SERVES 55-65)	\$120.00

CALIFORNIA FRUIT TORTE

White sponge cake filled with vanilla bavarian cream. Iced with whipped cream. Topped with fresh fruit & garnished with toasted california almonds.

10" ROUND (SERVES 20-30)	\$65.00
12" ROUND (SERVES 35-45)	\$75.00
14" ROUND (SERVES 55-65)	\$105.00

GOURMET TWELVE LAYER CHOCOLATE CAKE

8" ROUND (SERVES 15-18)	\$53.00
10" ROUND (SERVES 20-30)	\$60.00

TRES LECHES CAKE

Traditional mexican style sponge cake drenched in sweet milk and iced in whipped cream.

6" ROUND (SERVES 8-10)	\$35.00
8" ROUND (SERVES 15-18)	\$40.00
1/4 SHEET (SERVES 24)	\$48.00
1/2 SHEET (SERVES 48)	\$60.00

TUXEDO CAKE

A black & white cake layered with marble cake & chocolate mousse. Topped with white & chocolate truffle.

6" ROUND (SERVES 8-10)	\$38.00
8" ROUND (SERVES 15-18)	\$48.00
1/4 SHEET (SERVES 24)	\$60.00
1/2 SHEET (SERVES 48)	\$100.00

CAPPUCCINO TIRAMISU GOURMET CAKE

8" ROUND (SERVES 15-18)	\$50.00
10" ROUND (SERVES 20-30)	\$60.00
1/4 SHEET (SERVES 24)	\$65.00

PEANUT BUTTER CRUNCH MOUSSE GOURMET CAKE

8" ROUND (SERVES 15-18)	\$53.00
10" ROUND (SERVES 20-30)	\$60.00
1/4 SHEET (SERVES 24)	\$65.00

CHOCOLATE RASPBERRY DECADENCE GOURMET CAKE

Gluten Free

8" ROUND (SERVES 15-18)	\$48.00
10" ROUND (SERVES 20-30)	\$55.00

NON DECORATED CAKES (SERVED IN DISPOSABLE PANS)

Chocolate cake, lemon cake, or banana cake.

SMALL (SERVES 15)	\$25.00
LARGE (SERVES 32)	\$40.00

Pineapple up-side down cake, or carrot cake.

SMALL (SERVES 15)	\$32.00
LARGE (SERVES 32)	\$52.00



BEVERAGE

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 \$65.00
 5.0 GALLONS, 80 CUPS \$115.00

HOT CHOCOLATE

2.5 GALLONS, 40 CUPS \$65.00
 5.0 GALLONS, 80 CUPS \$115.00

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

LAVENDER LEMONADE

(STAFFED EVENTS ONLY)

1.0 GALLONS, 12 CUPS \$54.00
 2.5 GALLONS, 40 CUPS \$110.00

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



HOSTED BARS

TOP SHELF BAR SERVICE

Top shelf alcohol bar, mixers, garnishes, imported and domestic beers, wine, sodas, bottled waters & clear disposable glassware.

	3.0 HRS.	3.5 HRS.	4.0 HRS.	4.5 HRS.
25-49	\$26 ⁰⁰	\$26 ⁵⁰	\$27 ⁰⁰	\$28 ⁵⁰
50-74	\$22 ⁰⁰	\$22 ⁵⁰	\$23 ⁰⁰	\$24 ⁵⁰
75-99	\$20 ⁰⁰	\$20 ⁵⁰	\$21 ⁰⁰	\$22 ⁵⁰
100+	\$18 ⁰⁰	\$18 ⁵⁰	\$19 ⁰⁰	\$20 ⁵⁰

22% SERVICE CHARGE ADDITIONAL.
BARTENDER(S) REQUIRED.

PREMIUM BAR

Premium alcohol bar, mixers, garnishes, imported and domestic beers, wine, sodas, bottled waters & clear disposable glassware.

	3.0 HRS.	3.5 HRS.	4.0 HRS.	4.5 HRS.
25-49	\$23 ²⁵	\$23 ⁷⁵	\$24 ²⁵	\$25 ⁵⁰
50-74	\$19 ⁷⁵	\$20 ²⁵	\$20 ⁷⁵	\$22 ⁰⁰
75-99	\$17 ⁷⁵	\$18 ²⁵	\$18 ⁷⁵	\$20 ⁰⁰
100+	\$15 ⁷⁵	\$16 ²⁵	\$16 ⁷⁵	\$18 ⁰⁰

22% SERVICE CHARGE ADDITIONAL.
BARTENDER(S) REQUIRED.

SOFT BAR

Includes imported and domestic beers, wine, sodas, bottled waters & clear disposable glassware.

	3.0 HRS.	3.5 HRS.	4.0 HRS.	4.5 HRS.
25-49	\$20 ⁰⁰	\$20 ⁵⁰	\$21 ⁰⁰	\$22 ⁰⁰
50-74	\$17 ⁰⁰	\$17 ⁵⁰	\$18 ⁰⁰	\$19 ⁰⁰
75-99	\$15 ⁰⁰	\$15 ⁵⁰	\$16 ⁰⁰	\$17 ⁰⁰
100+	\$13 ⁰⁰	\$13 ⁵⁰	\$14 ⁰⁰	\$15 ⁰⁰

22% SERVICE CHARGE ADDITIONAL.
BARTENDER(S) REQUIRED.

NON-ALCOHOLIC SOFT BAR

Includes sodas, bottled waters, energy drinks, & juices.

	3.0 HRS.	3.5 HRS.	4.0 HRS.	4.5 HRS.
50-74	\$8 ⁰⁰	\$8 ²⁵	\$8 ⁵⁰	\$8 ⁷⁵
75-99	\$7 ⁵⁰	\$7 ⁷⁵	\$8 ⁰⁰	\$8 ²⁵
100+	\$6 ⁵⁰	\$6 ⁷⁵	\$7 ⁰⁰	\$7 ²⁵

22% SERVICE CHARGE ADDITIONAL.
BARTENDER(S) REQUIRED.

BYOB

Not available at all venues. Includes sodas, bottled waters, mixers, garnishes, ice & clear disposable glassware. Client to provide their own beer, wine & alcohol.

	3.0 HRS.	3.5 HRS.	4.0 HRS.	4.5 HRS.
50+	\$10 ⁰⁰	\$10 ²⁵	\$10 ⁷⁵	\$11 ⁰⁰

22% SERVICE CHARGE ADDITIONAL.
BARTENDER(S) REQUIRED.

PREMIUM BAR INCLUDES

LIQUOR

Amaretto Disaronno, Bacardi Rum, Blue Curacao, Bombay Sapphire Gin, Captain Morgan Rum, Cutty Sark Scotch, Jack Daniels Whiskey, Jose Cuervo Gold, Kahlua, Malibu Rum, Midori, Seagrams 7 Whiskey, Southern Comfort, Jim Beam, Baileys & Stolichnaya Vodka.

BAR SERVICE WINE UPGRADE

BY COASTAL ESTATES (TO REPLACE HOUSE WINE)
..... \$3⁰⁰ PER PERSON

CRAFT COCKTAIL BAR

If you really want to treat your guests to an interactive experience, let them create their own Craft Cocktails! With a focus on Fresh Herbs, Fruits, and House-made Syrups, our Craft Cocktail Bar's ingredients are creatively displayed in labeled glass & on wood risers. Selections include: Vodka, Rum, 7-Up, Club Soda, Limes, Lemons, Jalapeño, Rosemary, Mint, Basil, Pineapple, Blueberries, Raspberries, Cucumbers, Key Lime Syrup, Pomegranate Syrup, and Sugar Cane Stirrers. Mason jar bar glasses are also included.

ADD ON TO PREMIUM BAR

5 HOURS \$7⁰⁰ PER PERSON

ADD ON TO SOFT BAR

5 HOURS \$9⁰⁰ PER PERSON

22% SERVICE CHARGE ADDITIONAL.
BARTENDER(S) REQUIRED.

*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.



RENTALS

WHITE DOUBLE PLATINUM LINE CHINA

CHOP PLATE 12"	\$1.60
DINNER PLATE 10.25"	65¢
SOUP BOWL (12 oz.) 9"	65¢
SALAD/DESSERT PLATE 7.5"	65¢
BREAD & BUTTER PLATE 6"	65¢
COFFEE CUP 6 OZ.	65¢
SAUCER 6"	65¢
CREAMER 6 OZ.	\$2.10
SUGAR BOWL	\$2.10

CREAM DOUBLE GOLD LINE CHINA

CHOP PLATE 12"	\$1.60
DINNER PLATE 10.25"	65¢
LUNCH PLATE 9"	65¢
SOUP BOWL (12 oz.) 9"	65¢
SALAD/DESSERT PLATE 7.5"	65¢
BREAD & BUTTER PLATE 6"	65¢
COFFEE CUP 6 OZ.	65¢
SAUCER 6"	65¢
CREAMER 6 OZ.	\$2.10
SUGAR BOWL 8 OZ.	\$2.10

WHITTIER WHITE SQUARE PORCELAIN

CHOP PLATE 12"	\$2.00
DINNER PLATE 10"	90¢
SALAD/DESSERT PLATE 7.5"	90¢
BREAD & BUTTER PLATE 6"	90¢
COFFEE CUP 5 OZ	90¢
SAUCER 6"	90¢

IMPERIAL WHITE CHINA

DINNER PLATE 10.5"	45¢
SALAD & DESSERT PLATE 7.5"	45¢
BREAD & BUTTER PLATE 7"	45¢
SOUP BOWL 8.25"	45¢
SAUCER 6"	45¢
COFFEE CUP	45¢
CREAMER 6 OZ.	\$2.00
SUGAR BOWL 8 OZ.	\$2.00

GLASSWARE

BANQUET GOBLET GLASS 10.5 OZ.	49¢
RED WINE GLASS 8.5 OZ.	49¢
WHITE WINE GLASS 6.5 OZ.	49¢
PILSNER GLASS 14.5 OZ.	49¢
HI-BALL GLASS 9 OZ.	49¢
LOW-BALL GLASS 10.5 OZ.	49¢
COFFEE MUG 8.5 OZ.	59¢
CHAMPAGNE TULIP GLASS 6 OZ.	70¢
CHAMPAGNE FLUTE GLASS 6 OZ.	70¢
MARGARITA GLASS 9 OZ.	70¢
SUNDAE GLASS 5.5 OZ.	70¢
MARTINI GLASS 9 OZ.	85¢
BRANDY SNIFFER 9 OZ.	85¢
VINA RED WINE GLASS 18 OZ.	80¢
VINA WHITE WINE GLASS 12 OZ.	80¢
VINA WATER GOBLET 16 OZ.	80¢
VINA TRUMPET FLUTE 6.5 OZ.	90¢

FLATWARE

Polished Stainless Steel.

DINNER FORK	45¢
SALAD FORK	45¢
DESSERT FORK	45¢
DINNER KNIFE	45¢
BUTTER KNIFE	45¢
SOUP SPOON	45¢
TEA SPOON	45¢



RENTALS

ALISSA (GOLD PLATED)

DINNER FORK	60¢
SALAD FORK.....	60¢
DESSERT FORK.....	60¢
DINNER KNIFE	60¢
BUTTER KNIFE	60¢
SOUP SPOON	60¢
TEA SPOON	60¢

CHAFAER (POLISHED WITH BRASS HANDLE)

OBLONG CHAFAER	\$29.00
ROUND CHAFAER	\$29.00

CHAFAER (ORNATE)

OBLONG CHAFAER	\$15.00
ROUND CHAFAER	\$15.00
SQUARE CHAFAER	\$15.00

HEAT LAMPS (FOR FOOD)

HEAT LAMP (STAINLESS STEEL)	\$29.00
HEAT LAMP (BRASS)	\$45.00

CHAIRS & STOOLS

CAFÉ VIENNA CHAIR	\$1.45
CHROME BAR STOOL	\$11.00
CHILDREN'S CHAIR	\$1.00
WHITE FOLDING CHAIR	\$2.45
NATURAL WOOD FOLDING CHAIR	\$2.95
BLACK FOLDING CHAIR	\$2.95
SAMSONITE FOLDING CHAIR	95¢

TABLES

6' X 30" BANQUET (SEATS 6-8)	\$8.00
8' X 30" BANQUET (SEATS 8-10)	\$8.50
4' X 30" BANQUET	\$7.50
36" COCKTAIL (40" HIGH)	\$9.50
36" ROUND (SEATS 2-4)	\$9.50
48" ROUND (SEATS 6-8)	\$8.25
60" ROUND (SEAT 8-10)	\$8.75
72" ROUND (SEATS 10-12)	\$11.25
6' SERPENTINE	\$14.00
6' X 18" CONFERENCE	\$9.50
6' X 30" CHILDREN'S TABLE	\$8.50
60" 1/2 ROUND	\$9.00
60" 1/4 ROUND	\$9.00

LINENS

10' X 5' BANQUET	\$9.25
90" ROUND	\$9.50
102" ROUND	\$11.00
108" ROUND	\$12.00
120" ROUND	\$15.00
90" ROUND GARDEN	\$9.50
102" ROUND GARDEN	\$11.00
120" ROUND GARDEN	\$15.00
6' TABLE DRAPE	\$15.75
8' TABLE DRAPE	\$17.00
20" X 20" LINEN NAPKIN	85¢



RENTALS

DANCE FLOOR

VINYL DANCE FLOOR 9' X 12'	\$135.00
VINYL DANCE FLOOR 12' X 12'	\$180.00
VINYL DANCE FLOOR 12' X 16'	\$240.00
VINYL DANCE FLOOR 16' X 18'	\$360.00
VINYL DANCE FLOOR 21' X 24'	\$630.00

More sizes available.

HEATERS

MUSHROOM HEATER	\$80.00
BLOWER HEATER	\$85.00

GENERATORS

3000 KVA GENERATOR	\$185.00
5000 KVA GENERATOR	\$275.00

UMBRELLAS

WHITE VINYL UMBRELLA WITH BASE	\$18.00
9' MARKET UMBRELLA WITH BASE	\$37.50

COOKING EQUIPMENT

COMMERCIAL CONVECTION OVEN	\$195.00
5" CHARCOAL BBQ	\$50.00
3.5' PROPANE BBQ	\$55.00
3.5' PROPANE GRIDDLE	\$60.00

AUDIO/VISUAL EQUIPMENT

OAK PODIUM WITH SPEAKER AND MICROPHONE	\$95.00
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STANCHIONS

CHROME	\$12.00
BLACK	\$12.00
RED VELVET ROPE	\$9.00
BLACK VELVET ROPE	\$9.00

BACK DROPS

4' X 8' REDWOOD LATTICE PANEL	\$17.00
BLACK PIPE AND DRAPE	\$4.40 / FT.
IVORY PIPE AND DRAPE	\$4.40 / FT.
FREE STANDING SIDE WALL	\$4.00 / FT.

BAR

4' WHITE PORTABLE	\$45.00
4' WALNUT PORTABLE	\$47.25
5' BLACK BAR	\$95.00
6' VINTAGE BARN BAR	\$100.00



SUPPLIES

ROUND ACRYLIC PLATES

White, black or clear.

10"	65¢
9"	55¢
7"	50¢
6"	40¢

SQUARE ACRYLIC PLATES

White, black or clear.

10.75"	\$1.25
9.5"	85¢
8"	75¢
6.5"	65¢

ACRYLIC CUPS

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

DISPOSABLE PLATES

10"	15¢
9"	10¢
7"	7¢
6"	6¢

BLACK DISPOSABLE PLATES

10" (INCLUDES IMPRESSIONS FORK & KNIFE).....	45¢
6"	13¢

DISPOSABLE FLATWARE

White or clear.

FORK	8¢
KNIFE	8¢
SPOON	8¢

CUPS

8 OZ. STYROFOAM HOT CUP	6¢
9 OZ. CLEAR COLD CUP	15¢
12 OZ. CLEAR COLD CUP	15¢

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.