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.
HORS D'OEUVRES
Choose Two:

- CHICKEN SPRING ROLLS WITH PEANUT SAUCE
- MINI BEEF WELLINGTONS WITH BÉARNAISE SAUCE
- CRAB CAKES WITH MANGO PAPAYA SALSA
- LEMON PARMESAN ARTICHOKE HEARTS
- STUFFED MUSHROOMS WITH CHICKEN, SAUSAGE, OR CRAB

ENTRÉE
Choose One:

- ZUCCHINI LIME

- VERONIQUE
  Sautéed Breast of Chicken in a Champagne Cream Sauce with Seedless Grapes.

- FLORENTINE
  Spinach and Prosciutto Stuffed Breast of Chicken, Served with a Roasted Red Pepper Sauce.

- CABERNET
  Breast of Chicken with Dried Cherries & Brie Cheese. Served with a Cabernet Reduction Sauce.

- SANTORINI
  Breast of Chicken Grilled with Lemon Herb Seasoning. Garnished with Artichoke Hearts, Sundried Tomatoes, Capers & Shredded Fresh Basil.

ACCOMPANIMENTS
Choose Four:

- Vegetarian Rotolo Bolzano
- Tortellini with Creamy Pesto Penne Fresca
- Rice Pilaf or Jasmine Rice
- Artichoke or Garlic Mashed Potatoes
- Roasted Red Potatoes
- Buttered or Steamed Seasonal Vegetables
- Sautéed Green Beans with Bacon, Shallots, & Dill
- Grilled Marinated Vegetables with Balsamic Reduction
- Traditional Caesar Salad
- Pear & Walnut Salad
- Wild Cherry & Goat Cheese Salad
- Arugula & Asiago Salad

DUAL ENTRÉE OPTIONS

TRI TIP CARVERY (+ $8.00)
With Crunchy Onions

FILET MIGNON CARVERY (+ $12.00)
With Crunchy Onions

SAUCES
Choose Two:

- Cognac Creamed Horseradish
- Argentinian Chimichurri
- Three Charred Onion
- Gorgonzola Cream Sauce
- Balsamic Fig Reduction
- Au Jus

WHAT’S INCLUDED

PROFESSIONAL WAIT STAFF
FLOOR LENGTH LINENS & NAPKINS
White, ivory, black, grey, or chocolate
CHINA & FLATWARE
WATER GOBLETS & GLASS COFFEE MUGS
FRESH BAKED ROLLS & BUTTER
BEVERAGE STATION
Lemonade or Iced Tea
COFFEE STATION
WEDDING CAKE

RATES PER GUEST

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EVENT CAPTAIN $200.00
20% SERVICE CHARGE + TAX ADDITIONAL
HORS D’ OEUVRES
Tray Passed (Choose One):
- BLACKENED DEVILED EGGS
- SOUTHERN CRAWFISH BREAD
- GLORIA’S CARAMELIZED BACON WRAPPED MINI FRANKS
- LOBSTER BISQUE SHOTS (+$4.00)
- CRAB CAKES WITH MANGO PAPAYA SALSA
- SHRIMP COCKTAIL SHOTS (+$3.00)
- JAMBALAYA STATION WITH ANDOUILLE SAUSAGE (+$7.00)
- BLACKENED RED SNAPPER (+Market Price)
- FRIED GREEN TOMATOES (+$2.00)
- CHERRIES JUBILEE (+$8.00)
- FRENCH BEIGNET STATION (+$8.00)
- BANANAS FOSTER FLAMBAY WITH ICE CREAM (+$8.00)
Stationary (Choose One):
- SOUTHERN CREAMED CORN DIP WITH KETTLE CHIPS
- CAJUN CRAB DIP WITH BAGUETTES
- FRESH VEGETABLE CRUDITE TRAY WITH BUTTERMILK RANCH

ENTRÉE
Choose One:
- BOURBON HONEY GLAZED HAM
- COUNTRY STUFFED CHICKEN (Requires 2 day notice)
- PORK LOIN WITH JACK DANIELS SAUCE
- OVEN FRIED CATFISH
- OVEN BAKED CHICKEN
- BBQ CHICKEN
- CHICKEN GUMBO
- 16-HOUR SMOKED BRISKET
- BBQ SPARE RIBS (Upgrade $4.00)

ACCOMPANIMENTS
Choose Three:
- COLLARD GREENS
- BLACK EYED PEAS
- RED BEANS & RICE
- CANDIED SWEET POTATOES
- DIRTY RICE
- CREAMED SPINACH
- CREAMED CORN
- MACARONI & CHEESE
- SOUTHERN GREEN BEANS
- CHEESEY POTATOES OR GRITS
- COLE SLAW
- MASHED POTATOES & GRAVY
- WATERMELON WEDGES
- MIXED GREEN SALAD
- SOUTHERN CHOPPED SALAD WITH APPLE CIDER VINAIGRETTE

ADD ONS
- BREAD PUDDING
- COBBLER
- JAMBALAYA STATION WITH ANDOUILLE SAUSAGE (+$7.00)
- BLACKENED RED SNAPPER (+Market Price)
- FRIED GREEN TOMATOES (+$2.00)
- CHERRIES JUBILEE (+$8.00)
- FRENCH BEIGNET STATION (+$8.00)
- BANANAS FOSTER FLAMBAY WITH ICE CREAM (+$8.00)

WHAT’S INCLUDED
- PROFESSIONAL WAIT STAFF
- FLOOR LENGTH LINENS & NAPKINS
  White, ivory, black, grey, or chocolate
- CHINA & FLATWARE
- WATER GOBLETS & GLASS COFFEE MUGS
- BEVERAGE STATION
  Lemonade or Iced Tea
- COFFEE STATION
- WEDDING CAKE

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20% SERVICE CHARGE + TAX ADDITIONAL
**HORS D’OEUVRES**
Tray Passed (Choose Two):

- Crab Cakes with Mango Papaya Salsa
- Teriyaki Chicken Skewers
- Chicken Spring Roll with Peanut Sauce
- Vegetarian Spring Roll with Thai Ginger Sauce
- Pineapple Rumaki
- Tilapia Ceviche on Asian Spoon (+$2.50)
- Sesame Shrimp and Mango Roll with Citrus Ginger Soy Sauce (+$2.50)
- Coconut Shrimp (+$3.25) (Requires On-Site Chef)
- Ahi Poke on a Wonton Chip (+$2.75) (Requires On-Site Chef)

**ENTRÉE**
Choose Two:

- Teriyaki Chicken Brochettes
- Mango Chicken
- Polynesian Chicken
- Huli Huli Chicken
- Kalua Pork with a Pineapple and Brown Sugar Glaze
- Thai Chicken Curry
- Slow Roasted Brisket with Pineapple BBQ Sauce
- Teriyaki Tri Tip (Upgrade $4.00)
- Sweet and Sour Asian Shortrib (Upgrade $3.00)
- Macadamia Mahi Mahi (Upgrade $4.00)

**ACCOMPANIMENTS**
Choose Three:

- Hawaiian Rice
  Brown rice with coconut, pineapple & raisins.
- Fried Rice with Pineapple
- Long Beans
- candied sweet potatoes
- Wasabi Mashed Potatoes
- Stir Fry Vegetables
- Jasmine Rice
- Seasonal Fresh Fruit
- Asian Slaw
- Wild Cherry Salad
- Papaya Salad
- Potato Mac Salad

**ADD ONs**

- Whole Pig (+$7.00)
- Tropical Fruit Station with Mango Passionfruit or Pina Colada Rum Dip (+$5.00)
- Tropical Dessert Station

**WHAT’S INCLUDED**

- Professional Wait Staff
- Floor Length Linens & Napkins
  White, ivory, black, grey, or chocolate
- China & Flatware
- Water Goblets & Glass Coffee Mugs
- Hawaiian Sweet Rolls & Butter

**BEVERAGE STATION**

- Lemonade or Iced Tea
- Coffee Station
- Wedding Cake

**RATES PER GUEST**

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Event Captain $200.00
20% Service Charge + Tax Additional
**HORS D’OEUVRES**

Stationary:
JAY’S FAMOUS TORTILLA CHIPS & SALSA WITH QUESO FUNDIDO

Tray Passed (Choose One):
EMPANADAS WITH CILANTRO SOUR CREAM
Chicken, beef or cotija cheese & grilled onion.
CRAB CAKES WITH CHIPOTLE AIOLI
CHICKEN OR BEEF FLAUTAS

**ENTRÉE**
Choose Two:
CHICKEN ENCHILADAS (VERDE)
CHEESE ENCHILADAS RANCHERO
TEQUILA LIME CHICKEN
SOUTHWEST CHICKEN
CHICKEN OR CARNITAS TACOS
CHICKEN MOLE
CHILE RELLENO (Upgrade $2.00)
CARNE ASADA TACOS (Upgrade $3.00)
(Requires On-Site Chef)
MAHI MAHI TACOS (Upgrade $2.00)
(Requires On-Site Chef)

**ACCOMPANIMENTS**
Choose Three:
BLACK BEANS
REFRIED BEANS
RANCH STYLE BEANS
SPANISH RICE
PASILLA RICE
SWEET CORN CAKE
SPICY FLAME-GRILLED CORN
SPANISH CAESAR SALAD

**ADD ONs**
HORCHATA OR AGUA FRESCA (+$2.00)
FRUIT STATION WITH MANGO PASSIONFRUIT OR GRAND MARNIER DIP (+$5.00)
LATIN DESSERT STATION

**WHAT’S INCLUDED**
PROFESSIONAL WAIT STAFF
FLOOR LENGTH LINENS & NAPKINS
White, ivory, black, grey, or chocolate
CHINA & FLATWARE
WATER GOBLETs & GLASS COFFEE MUGS
BEVERAGE STATION
Lemonade or Iced Tea
COFFEE STATION
WEDDING CAKE

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EVENT CAPTAIN $200.00
20% SERVICE CHARGE + TAX ADDITIONAL
HORS D'OEUVRES
Choose Two:
- Caprese Skewer
- Flatbread Pizza with Pancetta & Fontina Cheese
- Bruschetta Pomodoro
- Shrimp Mascarpone (+ $3.25)
- Italian Meatballs (+$2.00)
- Sausage, Peppers & Onions (+$2.25)
- Italian Wedding Soup Station (+$3.00)
- Italian Dessert Station

WHAT'S INCLUDED
- Professional Wait Staff
- Floor Length Linens & Napkins
  - White, ivory, black, grey, or chocolate
- China & Flatware
- Water Goblets & Glass Coffee Mugs
- Artisan Rolls & Butter
- Beverage Station
  - Lemonade or Iced Tea
- Coffee Station
- Wedding Cake

ENTRÉE
Choose Two:
- Traditional Meat Lasagna
- Chicken Rigatoni with Creamy Marinara
- Chicken or Vegetarian Rotolo Bolzano
- Cheese Tortellini with Creamy Pesto
- Cheese Ravioli with Roasted Red Bell Pepper Sauce
- Penne Fresca
- Stuffed Pasta Shells
- Chicken Parmigiana
- Chicken Marsala
- Chicken Tuscany (Upgrade $2.00)
- Chicken Picatta (Upgrade $2.00)
- Pomegranate or Squash Ravioli with a Burnt Butter Sage Sauce (Upgrade $2.00)

ACCOMPANIMENTS
Choose Three:
- Roasted Italian Zucchini
- Italian Green Beans with Pancetta
- Fresh Vegetable Medley
- Grilled Marinated Vegetables
- Caesar Salad
- Sliced Tomatoes with Buffalo Mozzarella
- Field Greens Salad with Balsalmic Vinaigrette
- Italian Chopped Salad (Upgrade $2.00)
- Wild Mushroom Salad (Upgrade $2.00)

ADDITIONAL RATES
- Ellie's Meatball Parmesan
- Lemon Parmesan Artichoke Hearts
- Sausage Stuffed Mushrooms
- Ellie's Meatball Parmesan

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Event Captain $200.00
20% Service Charge + Tax Additional
THE MEDITERRANEAN BUFFET

HORS D’OEUVRES
Choose One:
- LEMON PARMESAN ARTICHOKE HEARTS
- SPANAKOPITAS Spinach & Feta
- ZUCCHINI ROLL UP
- STUFFED GRAPE LEAVES
- FIG, GOAT CHEESE AND MASCARPONE TART
- CUCUMBER ROSE WITH FETA & KALAMATA OLIVE
- BRUSCHETTA WITH HERBED BAKED CROSTINIS
- GARLIC SHRIMP ON A SKEWER (+$3.25)
- NEW ZEALAND GRILLED BABY LAMB CHOPS (+$4.00)
  Includes:
  - HUMMUS TRIO STATION WITH SEASONAL VEGETABLES AND PITA CHIPS

ENTRÉE
Choose One:
- SANTORINI CHICKEN
- MEDITERRANEAN CHICKEN
- GRILLED CHICKEN KABOB
- LAMB KABOB (+$9.00)
- FILET KABOB (+$12.00)
- LAMB SHANK STEW (+$12.00)
- GRILLED SALMON WITH LEMON, OLIVE OIL & GARLIC
  (Market Price)

ACCOMPANIMENTS
Choose Four:
- CORSICA PASTA
  Penne, feta, sundried tomatoes, kalamata olive artichoke hearts, garlic, and olive oil.
- BASMATI RICE WITH CURRANTS & TOASTED PINE NUTS
- GRILLED VEGETABLES PLATTER WITH GRILLED ROMA TOMATOES
- MOUSSAKA (+$2.00)
- GREEK SALAD
- COUSCOUS
- TABOULEH
- ORZO SALAD WITH PINE NUTS & FETA IN LEMON OLIVE OIL
- SHIRAZI SALAD
  Cucumbers, tomatoes, parsley, & onion with lemon vinaigrette.
- BAKLAVA (+$2.00)

WHAT’S INCLUDED
- PROFESSIONAL WAIT STAFF
- FLOOR LENGTH LINENS & NAPKINS
  White, ivory, black, grey, or chocolate
- CHINA & FLATWARE
- WATER GOBLETS & GLASS COFFEE MUGS
- PITA BREAD & TZATZIKI
- BEVERAGE STATION
  Lemonade or Iced Tea
- COFFEE STATION
- WEDDING CAKE

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EVENT CAPTAIN $200.00
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HORS D’OEUVRES
Tray Passed (Choose One):
JAY’S FAMOUS MINI CHEESE ROLL SANDWICHES
GLORIA’S CARAMELIZED BACON WRAPPED MINI FRANKS
RED NEW POTATO WITH BACON & GORGONZOLA (HOT)
BBQ MEATBALLS
PULLED PORK SLIDER (+$3.75)
ANGUS BEEF SLIDER (+$4.00)
Stationary (Choose One):
CRUDITE AND HOMEMADE CHIP STATION WITH BUTTERMILK RANCH AND ONION DIP
LAYERED BASIL TORTÉ WITH CRACKERS
BUFFALO CHICKEN WINGS WITH BLEU CHEESE DIP

ENTRÉE
Choose Two:
BBQ CHICKEN
SMOKED BEEF BRISKET (REQUIRES 2 DAY NOTICE)
BBQ PULLED PORK
ST. LOUIS PORK RIBS
HOT DOGS 1/4 LB. (REQUIRES ON SITE CHEF)
CHILI DOGS (+$1.50)
BBQ TRI-TIP (+$4.00)
BABY BACK RIBS (+$4.00)
CHICKEN BROCHETTES (+$4.00)
BUILD YOUR OWN BURGER (+$2.50) (Requires On-Site Chef)
Add Gourmet Toppings: Bacon, Bleu Cheese Crumbles, Caramelized Onions, and Sauteed Mushrooms. (+$1.50)

COMFORT STATION
Choose One:
MASHED POTATO STATION
Mashed Yukon Gold and sweet potatoes. Includes gourmet toppings.
MAC AND CHEESE STATION
Choice of panko crusted, jack, asiago and gorgonzola mac and cheese or traditional mac and cheese. Includes gourmet toppings.

ACCOMPANIMENTS
Choose Two:
BAKED BEANS
CREAMED CORN
SEASONAL FRESH FRUIT
COLE SLAW
POTATO SALAD
MACARONI SALAD
MINTED FRUIT SALAD
CAESAR SALAD

ADD-ONS
WHOLE BBQ CORN WITH TOPPINGS (+$2.50)
Corn toppings: Parmesan Cheese, Mayonnaise, Butter, and Tapatio

ALL-AMERICAN DESSERT STATION

WHAT’S INCLUDED
PROFESSIONAL WAIT STAFF
FLOOR LENGTH LINENS & NAPKINS
White, ivory, black, grey, or chocolate
GINGHAM OR BURLAP ACCENTS
CHINA & FLATWARE
MASON JARS
WATER GOBLETS & GLASS COFFEE MUGS
BEVERAGE STATION
Lemonade or Iced Tea
COFFEE STATION
WEDDING CAKE

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**BRUSCHETTA**
Coarsely chopped tomato pomodoro, olive tapenade, sundried tomato cream cheese, sautéed mushrooms, caramelized onions, gorgonzola crumbles, and balsamic reduction with parmesan crostinis.

**CON QUESO SUPREME**
Warm monterey jack cheese with chorizo and fresh mushrooms. Served with pico de gallo, jalapeños and Jay’s Famous Tortilla Chips and Salsa.

**DIPS AND SPREADS**
- **TRADITIONAL, CILANTRO, OR SUNDRIED TOMATO HUMMUS WITH PITA CRISPS**
- **LAYERED BEAN DIP WITH JAY’S FAMOUS TORTILLA CHIPS**
- **PARMESAN CRUSTED CRAB DIP WITH CROSTINIS**
- **BASIL CREAM CHEESE TORTE WITH CRACKERS**

**FUSION**
California Rolls, Chicken Spring Rolls, Cowboy Rolls, Edamame, served with soy sauce, wasabi, ginger, peppercorn sauce, and peanut sauce. Chicken or Cotija Cheese Empanadas served with Cilantro Cream.

**SEASONAL FRUIT AND CRUDITÉ**
Artistically displayed fruit with a choice of one of the following dipping sauces; passion fruit mango, malibu rum, or grand marnier cream. An assortment of garden fresh vegetables with buttermilk ranch and spinach artichoke dip.

**ADD GRILLED CHICKEN TO A SALAD**
$2.00 PER PERSON

**SALAD**
*Choose Two:*

**TRADITIONAL CAESAR SALAD**
Romaine lettuce, homemade foccacia croutons, and fresh grated parmesan cheese. Served with creamy caesar dressing.

**SPANISH CAESAR SALAD**
Romaine lettuce with shredded tortilla chips, pepitas, and cotija cheese. Served with cilantro pepita dressing.

**WILD CHERRY SALAD**
Wild field greens, dried cherries, candied macadamia nuts, and goat cheese. Served with sesame soy vinaigrette.

**SUNDRIED TOMATO PENNETTE SALAD**
Pennette pasta tossed with sundried tomatoes and feta cheese in a herb vinaigrette.

**PEAR SALAD**
Wild field greens and romaine lettuce, sliced pears, dried cranberries, chopped walnuts, and stilton cheese. Served with pear vinaigrette.

**ADD-ONS**

**EUROPEAN AND DOMESTIC CHEESE WEDGES**
May include an assortment of petit basque, champignon brie, rustic black pepper saint hondre, herb boursin brie, and red derby. Garnished with grape clusters, cashews, dried apricots, and fresh berries. Served with fresh baked artisan breads and crackers.
Large Tray Serves Up to 50 - $125.00

**SECOND STARTER STATION**
$5.00 PER PERSON
MASHED POTATO STATION
Mashed Yukon Gold and sweet potatoes. Includes the following toppings: applewood smoked bacon, green onions, shredded jack and cheddar cheese, sour cream, butter, caramelized onions, sautéed mushrooms, brown sugar, and candied pecans.

MAC AND CHEESE STATION
Choice of panko crusted, jack, asiago and gorgonzola mac and cheese or traditional mac and cheese. Includes the following toppings: applewood smoked bacon, sundried tomatoes, crunchy onions, sliced Italian sausage, edamame, and sliced mushrooms.

PASTA STATION
Choose Two:
- ROTOLO BOLZANO WITH CLASSIC MARINARA
  “Chef’s Award Winner” pasta sheet rolled around our special blend of fresh vegetables. Baked in marinara sauce and napped with fontina cheese sauce.
- PENNE ALFREDO
- TORTELLINI WITH CREAMY PESTO
- RIGATONI WITH CREAMY MARINARA

ADD-ON
$4.00 PER PERSON
Add mini Italian meatballs, Italian sausage, grilled onions and peppers, grilled mushrooms, fresh grated parmesan cheese, and mini Italian rolls.

SOUP STATION
Choose Two:
- CLAM CHOWDER WITH OYSTER CRACKERS
- CORN CHOWDER WITH HAM OR SAUSAGE
- ITALIAN WEDDING SOUP WITH FRESH GRATED PARMESAN
- CHICKEN TORTILLA SOUP WITH TORTILLA STRIPS, CILANTRO, DICED ONIONS, AND LIME WEDGES
- CHILI CON CARNE WITH SOUR CREAM, SHREDDED CHEESE, AND ONIONS
- CREAMY TOMATO BASIL WITH FRESH MADE CROUTONS
- SPLIT PEA WITH HAM, SOUR CREAM, AND GREEN ONIONS
- BLACK BEAN SOUP WITH SOUR CREAM AND DICED ONIONS

All soups served with choice of cornbread or Jay’s signature mini cheese rolls.

ADD-ON
SECOND COMFORT STATION
$5.00 PER PERSON
### SLIDER

*Choose Two:*

- Crab Cake with wasabi aioli and micro greens on a mini Hawaiian roll.
- Kahlua Pork with apple slaw on a mini Hawaiian roll.
- Smoked Brisket of Beef with havarti cheese and horseradish aioli on a mini cheese roll.
- Italian Meatball with shredded mozzarella cheese on a mini cheese roll.
- Grilled Vegetable with havarti cheese and balsamic reduction on a mini cheese roll.

### STREET TACO

*Choose Two:*

- **MAHI MAHI**
  Served on mini corn tortillas with shredded cabbage, pico de gallo, cotija cheese, creamy baja chipotle sauce, lime wedges, and tapatillo.

- **GRILLED CHICKEN**
  Served on mini corn tortillas with shredded lettuce, pico de gallo, shredded jack and cheddar cheese, lime wedges, and tapatillo.

- **CARNITAS**
  Served on mini corn tortillas with diced onions, cilantro, lime wedges, and tapatillo.

All tacos served with Jay’s Famous Tortilla’s Chips and Salsa.

ADD CARNE ASADA $4.00

### GOURMET CHICKEN

*Choose Two:*

- **VERONIQUE**
  Lightly sauteed boneless chicken breast. Served in a creamy champagne sauce and topped with red and green grapes.

- **ZUCCHINI LIME**
  Breast of chicken filled with zucchini and lime bread stuffing. Served with a lime chardonnay sauce.

- **FLORENTINE**
  Tender boneless breast filled with spinach and prosciutto. Served with a roasted red bell pepper sauce.

- **SANTORINI**
  Boneless breast of chicken grilled with lemon herb seasoning. Garnished with artichoke hearts, sundried tomatoes, capers, and fresh basil.

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

### GRILLED FLATBREAD PIZZA

*Choose Three:*

- **SAUSAGE**
- **GRILLED VEGETABLE**
- **MUSHROOM & PROSCIUTTO**
- **PAPRERONI, SAUSAGE & HAM**
- **GRILLED CHICKEN, GOAT CHEESE, ARUGULA, & PESTO**
- **CANADIAN BACON & PINEAPPLE**
- **CHORIZO, JACK CHEESE & JALAPENOS**
QUESADILLA
Choose Two:
- GRILLED CHICKEN & BRIE WITH RASPBERRY CHIPOTLE
- CARNITAS & JACK CHEESE WITH FRESH SALSA VERDE
- GRILLED VEGETABLE & HAVARTI CHEESE WITH BALSAMIC REDUCTION

OFF THE GRILL SKewERS
Savor the flavors of the Mediterranean with our Off the Grill Skewers. Grilled to perfection over a hot fire, the flavors of garlic, saffron, onions, lime juice, and olive oil are sure to excite your palette. Served with freshly baked flatbread alongside Mint and Cilantro Pesto Sauce & Tzatziki Sauce.

Choose Two:
- MEDITERRANEAN CHICKEN
- GRILLED VEGETABLES
- SALMON (+ $3.00)
- BEEF TENDERLOIN (+ $5.00)
- SHRIMP (+ $5.00)

PHO STATION
A classic Vietnamese dish with white rice noodles in chicken or beef broth. Served with sliced beef brisket, sliced chicken breast, bean sprouts, sliced jalapenos, Thai basil, lime wedges, Hoisin and sirachi sauce.

PAELLA
This sultry smoky classic rice dish is filled with chicken, andouille sausage, Spanish chorizo, fresh tomatoes, and a hint of saffron for added romance. Certain to be center stage at your next event.

ADD SEAFOOD — MARKET PRICE

ADD-ON
TRI TIP CARVERY $8.00
Chimichurri, horseradish and crunchy onions

FILET MIGNON CARVERY $12.00
Chimichurri, charred three onion sauce & crunchy onions

SECOND MAIN COURSE STATION $7.00 PER PERSON
THE SMALL PLATE STATION

DESSERTS

CLASSIC
A classic collection of French macarons, chocolate dipped cream puffs, mini coconut capped white bavarian cupcakes, chocolate florentines, fresh fruit tarts, & dessert shots.

ALL AMERICAN
A collection of s'more pops, old fashioned cookies, assorted mini cupcakes, petite fruit pies, rice krispy treat pops, & assorted gourmet brownies.

ITALIAN
A collection of mini cheesecake martinis, chocolate Florentines, cappuccino cream puffs, fruit tarts, chocolate dipped biscotti & mini carrot cupcakes.

LATIN
A collection of petite tres leches cakes, mini caramel custard flan, fruit empanadas, margarita tarts, chocolate drizzled coconut macaroons, & Mexican wedding cookies.

TROPICAL
A collection of mango dessert shots, chocolate dipped strawberries, individual pineapple upside down cakes, tropical fruit tarts, mini coconut capped Bavarian cupcakes, & chocolate dipped banana cream puffs.

GOURMET
(ADD $1.00)
A collection of mini lemon meringue pies, French macarons, petite crème brûlée, chocolate dipped strawberries, mini red velvet cupcakes, & chocolate dipped Florentines.

ADD A WEDDING CAKE
STARTING AT
$3.50 PER PERSON

WHAT’S INCLUDED

PROFESSIONAL WAIT STAFF

FLOOR LENGTH LINENS & NAPKINS
White, ivory, black, grey, or chocolate

CHINA & FLATWARE

WATER GOBLETs & GLASS COFFEE MUGS

BEVERAGE STATION
Lemonade or Iced Tea

COFFEE STATION

RATES PER GUEST

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<th></th>
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EVENT CAPTAIN $200.00
20% SERVICE CHARGE + TAX ADDITIONAL
PLATE OPTION #1

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

ZUCCHINI LIME CHICKEN

GOURMET MASHED POTATOES

BABY VEGETABLES
French Baby Carrots and Baby Green and Yellow Sunburst Squash.

<table>
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<tr>
<th>50 to 74</th>
<th>75 to 99</th>
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EVENT CAPTAIN $200.00
20% SERVICE CHARGE + TAX ADDITIONAL

PLATE OPTION #2

CAESAR SALAD
Crisp Romaine, Homemade Focaccia Croutons, and Fresh Grated Parmesan Cheese. Tossed with our Creamy Caesar Dressing.

CHICKEN VERONIQUE
Sautéed Airline Chicken Breast in a Champagne Cream Sauce with Red and Green Grapes.

GOURMET ARTICHOKE MASHED POTATOES

HARICOT VERTE
Fresh Green Beans in Amandine Butter with French Baby Carrot.

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<th>75 to 99</th>
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<td>$60.00</td>
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EVENT CAPTAIN $200.00
20% SERVICE CHARGE + TAX ADDITIONAL

PLATE OPTION #3

CAESAR SALAD
Crisp Romaine, Homemade Focaccia Croutons, and Fresh Grated Parmesan Cheese. Tossed with our Creamy Caesar Dressing.

SANTORINI CHICKEN
Grilled Airline Breast of Chicken with Lemon Herb Seasoning, Artichoke Hearts, Sundried Tomatoes, and topped with Fresh Basil.

OVEN ROASTED RAINBOW FINGERLING POTATOES

BABY VEGETABLES
French Baby Carrots and Baby Green and Yellow Sunburst Squash.

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EVENT CAPTAIN $200.00
20% SERVICE CHARGE + TAX ADDITIONAL

PLATE OPTION #4

WILD CHERRY SALAD

LAVENDER CHICKEN
Airline Chicken Breast stuffed with Lavender Herb Butter Stuffing in an Herb Beurre Blanc.

PEAR POTATO
Pear Shaped Panko Crusted Garlic Mashed Potatoes.

GRILLED GREEN AND WHITE ASPARAGUS WITH FRENCH BABY CARROT

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EVENT CAPTAIN $200.00
20% SERVICE CHARGE + TAX ADDITIONAL
PLATE OPTION #5

WEDGE SALAD
Iceberg Lettuce Wedge with Chopped Heirloom Tomatoes and Bleu Cheese Crumbles. Served with choice of Bleu Cheese Dressing or Balsamic Vinaigrette.

FILET OF BEEF
Portobello Crusted Filet with a Demi Glaze.

DAUPHINOIS POTATO TOWER
Sliced Yukon Potatoes baked in Cream and Parmesan Cheese.

GRILLED GREEN AND WHITE ASPARAGUS WITH FRENCH BABY CARROT

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EVENT CAPTAIN $200.00
20% Service Charge + Tax Additional

PLATE OPTION #7

WEDGE SALAD
Iceberg Lettuce Wedge with Chopped Heirloom Tomatoes, and Bleu Cheese Crumbles. Served with choice of Bleu Cheese Dressing or Balsamic Vinaigrette.

CABERNET BRAISED SHORT RIBS
GORGONZOLA POLENTA CAKE
BROCCOLINI

<table>
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EVENT CAPTAIN $200.00
20% Service Charge + Tax Additional

PLATE OPTION #6

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

DUAL ENTRÉE
Filet of Beef Au Poivre and Stuffed Veronique Chicken Breast.

OVEN ROASTED RAINBOW FINGERLING POTATOES

HARICOT VERTE
Fresh Green Beans in Amandine Butter with French Baby Carrot.

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EVENT CAPTAIN $200.00
20% Service Charge + Tax Additional

PLATE OPTION #8

WILD CHERRY SALAD

GRILLED SEA BASS
Grilled Sea Bass on a Roasted Red and Yellow Pepper Coulis topped with Parmesan Crisp.

GOURMET PORCINI MUSHROOM MASHED POTATOES

BABY VEGETABLES
French Baby Carrots and Baby Green and Yellow Sunburst Squash.

(Market Price)
Will be set one month prior to event.
HORS D’OEUVRES
CHOOSE TWO:

CHICKEN SPRING ROLLS WITH PEANUT SAUCE
MINI BEEF WELLINGTONS WITH BÉARNAISE SAUCE
CRAB CAKES WITH MANGO PAPAYA SALSA
GORONZOLA & CARAMELIZED ONION BRUSCHETTA ON A BAGUETTE
RADICCHIO WRAP

LEMON PARMESAN ARTICHOKE HEARTS
STUFFED MUSHROOMS WITH CHICKEN, SAUSAGE, OR CRAB
SPANIKOPITAS WITH SPINACH & FETA CHEESE
CALIFORNIA ROLLS WITH SOY SAUCE
EMPANADAS WITH CILANTRO SOUR CREAM

WHAT’S INCLUDED

PROFESSIONAL WAIT STAFF
FLOOR LENGTH LINENS & NAPKINS
White, ivory, black, grey, or chocolate
PREMIUM CHINA & FLATWARE
WATER GOBLETS & GLASS COFFEE MUGS
FRESH BAKED ROLLS & BUTTER
BEVERAGE STATION
Lemonade or Iced Tea
COFFEE STATION
WEDDING CAKE
5 HOUR EVENT TIME

ALL MENUS BASED ON A 5 HOUR EVENT

ADDITIONAL TIME
(Rates Per Guest)

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<th>5.5 HRS</th>
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<td>$2.00</td>
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20% service charge + tax additional

*Salad & Sides Must be the Same on All Entrees.

ASK ABOUT TABLESIDE WINE SERVICE & CUSTOM MENU OPTIONS
PLATINUM RIMMED OR GOLD RIMMED CHINA
$.55 PER PIECE

WHITE SQUARE CHINA
$.90 PER PIECE

SPECIALTY SHANTUNG LINENS
Available in Black, White, & Champagne, Prices Vary

BRIDE’S ROOM HORS D’OEUVRES
Turkey Focaccia Triangles with Sundried Tomato Aioli, Red & Green Seedless Grapes, Layered Basil Torte with Crackers
$40.00 EACH (SERVES 6 - 12)

GROOM’S ROOM HORS D’OEUVRES
Turkey & Ham Hoagie, Red & Green Seedless Grapes, Layered Basil Torte with Crackers
$40.00 EACH (SERVES 6 - 12)

INFUSED WATER SERVICE
Lemon with Lavender Stem $1.25 per person
Orange with Fresh Mint $.75 per person
Cucumber with Fresh Mint $.75 per person

GRAND COFFEE BAR UPGRADE
Starbucks Coffee, Fresh Whipped Cream, Cinnamon Sticks, Chocolate Shavings, Amaretto, Baileys & Kahlua.
$2.00 PER PERSON

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 ..................................... $5.75 PER PERSON
51 - 99 ...................................... $4.75 PER PERSON
100+ ......................................... $4.00 PER PERSON

CHEF’S CHOICE VENDOR MEALS
$14.00 each
**DESSERTS**

**CLASSIC DESSERT STATION**
A collection of french macarons, dessert shots, chocolate cream puffs, mini coconut capped white bavarian cream cupcakes, chocolate florentines, & fresh fruit tarts.

- Minimum 25 ........ $7.50 per person
- Minimum 100 .......... $7.00 per person

**GOURMET DESSERT STATION**
A collection of mini lemon meringue pies, french macarons, petite crème brulée, chocolate dipped strawberries, mini red velvet cupcakes, & chocolate dipped florentines.

- Minimum 25 ........ $8.50 per person
- Minimum 100 .......... $8.00 per person

**ALL AMERICAN DESSERT STATION**
A collection of s’more pops, old fashioned cookies, assorted mini cupcakes, petite fruit pies, rice krispy treat pops, & assorted gourmet brownies.

- Minimum 25 ........ $7.50 per person
- Minimum 100 .......... $7.00 per person

**TROPICAL DESSERT STATION**
A collection of mango dessert shots, chocolate dipped strawberries, individual pineapple upside down cakes, tropical fruit tarts, mini coconut capped bavarian cupcakes, & chocolate dipped banana cream puffs.

- Minimum 25 ........ $7.50 per person
- Minimum 100 .......... $7.00 per person

**ITALIAN DESSERT STATION**
A collection of mini cheesecake martinis, chocolate florentines, cappuccino cream puffs, fruit tarts, chocolate dipped biscotti, & mini carrot cupcakes.

- Minimum 25 ........ $7.50 per person
- Minimum 100 .......... $7.00 per person

**LATIN DESSERT STATION**
A collection of petite tres leche cakes, mini caramel custard flan, fruit empanadas, margarita tarts, chocolate drizzled coconut macaroons, & Mexican wedding cookies

- Minimum 25 ........ $7.50 per person
- Minimum 100 .......... $7.00 per person

**COOKIES AND MILK SHOTS**
Warm Cookies baked on location & served with Ice Cold Milk

- $2.50 each

**ADD A CAKE**
Finish off your Dessert Station with a custom designed cake to match your décor. 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.

- 8” two layer themed cake ............... $55.00
- Tall 8” round 3 layer cake ............... $75.00
- 2 tier 9” x 6” round 2 layer cake ........ $135.00
- 6” round cupcake tower cake .......... $35.00
- 6” square cupcake tower cake .......... $45.00

**DESSERT STATION DISPLAY**
5 pieces ............................................. $25.00

---

DESSERT STATIONS THOUGHTFULLY CREATED, NO SUBSTITUTIONS PLEASE.
**TOP SHELF BAR**

Top Shelf Alcohol Bar, Mixers, Garnishes, Beer, Wine, Sodas, Bottled Waters & Clear Disposable Glassware.

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**PREMIUM BAR**


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<td>$16.50</td>
<td>$17.50</td>
<td>$19.00</td>
<td>$20.50</td>
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**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 & Stolichnaya Vodka.

**WINE**

De Loach Cabernet, Chardonnay & Merlot.

**BEER (Choose 4)**

Alaskan, Blue Moon, Bud Lite, Budweiser, Coors, Coors Lite, Corona, Fat Tire, Heineken, Michelob, Michelob Ultra, Newcastle, Pacifico, Samuel Adams & Sierra Nevada.

**MIXERS**

7-Up, Bloody Mary Mix, Bottled Water, Club Soda, Coke, Cranberry Juice, Diet Coke, Diet Red Bull, Dry Vermouth, Grapefruit Juice, Grenadine, Orange Juice, Peach Schnapps, Pineapple Juice, Red Bull, Roses Lime Juice, Sour Apple Pucker, Sweet & Sour, Sweet Vermouth, Tonic Water & Triple Sec.

**GARNISHES**

Cherries, Lemons, Limes & Olives.

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**THE HOSTED BARS**

**TOP SHELF BAR**

Top Shelf Alcohol Bar, Mixers, Garnishes, Beer, Wine, Sodas, Bottled Waters & Clear Disposable Glassware.

<table>
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<tr>
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<td>$12.00</td>
<td>$13.00</td>
<td>$14.00</td>
<td>$15.00</td>
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**BYOB**

Perfect for the Home Wedding! Includes Sodas, Bottled Waters, Mixers, Garnishes, Ice & Clear Disposable Glassware. Client to provide their own Beer, Wine & Alcohol.

*NOT AVAILABLE AT ALL VENUES*

<table>
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**BRIDE & GROOM SIGNATURE COCKTAILS**

Included with Premium & Top Shelf Bars. Add a Personal Touch with Two Signature Cocktails Designed & Named by You.

**BAR GLASSWARE**

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<th>Item Description</th>
<th>Price</th>
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<td>White Wine 6.5 oz.</td>
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<td>Pilsner 12 oz.</td>
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<td>Hi-Ball 9 oz.</td>
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<td>Low-Ball 9 oz.</td>
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<td>Champagne Glass 4 oz.</td>
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<td>Champagne Flute 6 oz.</td>
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<td>Margarita 9 oz.</td>
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<td>Martini 9 oz.</td>
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<td>Brandy 9 oz.</td>
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<td>Vina Red Wine Glass 18 oz.</td>
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<td>Vina White Wine Glass 12 oz.</td>
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<td>Vina Water Goblet 16 oz.</td>
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<tr>
<td>Vina Trumpet Flute 6.5 oz.</td>
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THE TASTE OF JAY’S

An evening event to experience the "Taste of Jay’s". It's the perfect opportunity to explore our creative and expansive cuisine, and a glimpse into our Chef’s approach to cooking. Indulge in a variety of small bites: from hors d’oeuvres and exhibition food stations, to one of our signature Dessert Stations. Beer and wine and a Champagne Bar will be available throughout the evening. You will also have the opportunity to familiarize yourself with each department of Jay's, giving you a sense of who we are and what we do.

THE JAY’S EXPERIENCE

An fine dining experience at Jay’s Catering Company. Champagne and butler passed appetizers are served upon arrival to excite the taste buds, prepare your appetite for the meal, and to offer a glimpse into our Chef’s approach to cooking. An elegant plated dinner is served with tableside wine service. Each person in your party will choose to experience a salad and an entrée. There are many choices and we encourage each person in your party to select something different.

The bride and groom will be our guests for the evening. However you may invite two additional guests for a $35.00 per person fee. As a professional courtesy industry professionals are always our guests.

Jay’s Event Tastings take place every 3 to 4 weeks, space is limited and requires advance reservation

PRIVATE TASTING

Private tastings are scheduled according to Chef’s availability on Tuesday through Friday and price is based on menu selection, starting at $35.00 per person. Please call your Event Specialist if you would like to schedule a private tasting.