



J A Y S C A T E R I N G . C O M | 7 1 4 . 6 3 6 . 6 0 4 5

Breakfast

714.636.6045

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CONTINENTAL

(Choice of Three Assorted Pastries)

Fruit & Cheese Danish

Pecan Rolls

Sliced Breakfast Breads

Assorted Muffins

Cinnamon Rolls

Assorted Scones

Coffee Cake

Bear Claws

Assorted Mini Bagels with Cream Cheese

SERVED WITH SEASONAL FRESH FRUIT

15 - 49 \$5.00 PER PERSON

50 + \$4.50 PER PERSON

Includes disposable serveware

CONTINENTAL PLUS

Seasonal Fresh Fruit

*Oatmeal with Brown Sugar & Raisins or
Yogurt with Granola*

*Croissants with Jam and Butter or Wheat
Bagels with Cream Cheese*

15 - 49 \$7.00 PER PERSON

50 + \$6.50 PER PERSON

Includes disposable serveware

EUROPEAN CONTINENTAL

Seasonal Fresh Fruit

Yogurt with Granola

Sliced European Cheese Tray

Assorted Scones

15 - 49 \$14.00 PER PERSON

50 + \$13.00 PER PERSON

Includes disposable serveware

ALL ROLLED UP

*Cream Cheese Omelet Roll stuffed with
Spinach, Caramelized Onions and Peppers
with a Sundried Tomato Hollandaise Sauce*

Sliced Ham

Dauphinoise Potatoes

Seasonal Fresh Fruit

Assorted Scones

15 - 49 \$12.00 PER PERSON

50 + \$11.00 PER PERSON

Includes disposable serveware

ON THE SWEET SIDE

(Choice of One)

*Blueberry French Toast Casserole with
Blueberry Syrup and Powdered Sugar Glaze*

*Grand Marnier French Toast Casserole with
Orange Glaze*

Buttermilk Pancakes with Butter and Syrup

*Peach Melba French Toast with Syrup and
Raspberry Sauce*

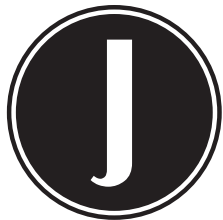
Cheese Blintzes with Raspberry Sauce

SERVED WITH EGG, POTATO & CHEESE CASSEROLE, AND SEASONAL FRESH FRUIT

15 - 49 \$8.00 PER PERSON

50 + \$7.50 PER PERSON

Includes disposable serveware



Breakfast

THE EARLY BIRD

Choose One Breakfast Casserole

AMERICAN PIE

Scrambled Eggs, Potato and Cheese Casserole

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

Eggs Wrapped in Corn Tortillas with Onions, Peppers, and Chorizo, Topped with Salsa Verde and Jalapeño Cheese

Served with Fruit and Cheese Danish

15 - 49 \$8.00 PER PERSON

50 + \$7.50 PER PERSON

Includes disposable serviceware

GOOD START

Choose One Omelet (25 + persons Choose Two)

Omelet stuffed with Bacon, Onion and Cheese

Omelet stuffed with Ham, Spinach, Onion and Cheese

Omelet stuffed with Southwest Chili and Cheese

Omelet stuffed with Chorizo, Onion, Ortega Chiles, Tomato, Cilantro and Cheese

Cheddar and Jack Cheese Omelete

Served with choice of Home-style or Potatoes O'Brien, Salsa, Sour Cream, Assorted Pastries, and Fresh Fruit

15 - 49 \$10.50 PER PERSON

50 + \$9.50 PER PERSON

Includes disposable serviceware

OMELET'S MADE TO ORDER

(requires on-site chef)

Diced Ham, Bacon Crumbles, Jack & Cheddar Cheese, Mushrooms, Green Peppers, Onions, Julienne Vegetables, Fresh Tomatoes, Black Olives, Sour Cream and Fresh Salsa

Served with choice of Home-style or Potatoes O'Brien, Seasonal Fresh Fruit and Assorted Pastries

15 - 49 \$14.00 PER PERSON

50 + \$13.00 PER PERSON

Includes disposable serviceware

A LA CARTE

Assorted Fruit & Cheese Danish

Assorted Scones

Cinnamon & Pecan Rolls

Assorted Sliced Breakfast Breads

Assorted Muffins

Bear Claws

Yum Yum Bread

TRAY OF 12 \$20.00

TRAY OF 25 \$35.00

TRAY OF 50 \$65.00

JAY'S FAMOUS BRUNCH BREADS

MIDWEST

Sausage, Bacon, Ham, Eggs and Mixed Cheese Encased in Braided French Bread

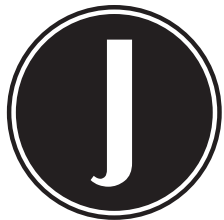
VEGETARIAN

Spinach, Mushrooms, Bell Peppers, Eggs and Mixed Cheese Encased in Braided French Bread

ITALIAN

Italian Sausage, Bell Peppers, Eggs and Mixed Cheese Encased in Braided French Bread

\$30.00 EACH



Breakfast

BLUEBERRY FRENCH TOAST CASSEROLE WITH BLUEBERRY SYRUP AND POWDERED SUGAR GLAZE

Small (Serves 10) \$25.00

Large (Serves 25) \$45.00

GRAND MARNIER FRENCH TOAST CASSEROLE WITH ORANGE GLAZE

Small (Serves 10) \$25.00

Large (Serves 25) \$45.00

OATMEAL WITH BROWN SUGAR

Small (Serves 10) \$25.00

Large (Serves 25) \$50.00

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) \$35.00

16" (Serves up to 25) \$55.00

BREAKFAST BURRITOS

(minimum order of 6 per item)

Egg, Potato and Cheese

Egg, Bacon, Potato and Cheese

Egg, Ham, Potato and Cheese

Egg, Sausage, Potato and Cheese

Served with Salsa

\$4.00 EACH

DELUXE BREAKFAST BURRITOS

(minimum order of 6 per item)

ITALIAN

Scrambled Eggs with Red Onions, Red and Green Peppers, Fresh Basil, Sundried Tomato, Kalamata Olives, Artichoke Hearts, Mushrooms and Parmesan Cheese,

Wrapped in a Flour Tortilla

MEXICAN

Scrambled Eggs with Chorizo Sausage, Green Onions, Ortega Chiles, Green Peppers, Cilantro, Cotija Cheese and Diced Ham,

Wrapped in a Tomato Tortilla

VEGETARIAN

Scrambled Eggs, Fresh Spinach, Zucchini, Onion, Sundried Tomato, Kalamata Olives and Feta Cheese,

Wrapped in a Spinach Tortilla

COUNTRY

Scrambled Eggs with Bacon, Ham, Sausage, Red Onion, Green Peppers, Cheddar and Jack Cheese,

Wrapped in a Flour Tortilla

Served with Salsa

\$5.00 EACH



Breakfast

BREAKFAST SOUFFLE CUPS

ITALIAN

Red Onions, Red and Green Peppers, Fresh Basil, Sundried Tomato, Kalamata Olives, Artichoke Hearts, Mushrooms and Parmesan Cheese, baked in an Egg Batter on Shredded Potatoes

MEXICAN

Chorizo Sausage, Green Onions, Ortega Chiles, Green Peppers, Cotija Cheese, Cilantro, Diced Ham baked in an Egg Batter on Shredded Potatoes

VEGETARIAN

Fresh Spinach, Zucchini, Onion, Sundried Tomato, Olives and Feta Cheese, baked in an Egg Batter on Shredded Potatoes

COUNTRY

Bacon, Ham, Sausage, Onion, Green Peppers and Cheddar Cheese, baked in an Egg Batter on Shredded Potatoes

\$5.00 EACH (MINIMUM OF 6 PER ITEM)

ADDITIONAL ITEMS

HARD BOILED EGGS \$1.75 EACH

INDIVIDUAL YOPLAIT YOGURTS \$2.50 EACH

EUROPEAN DANISH

Danish filled with Cream Cheese, topped with Fresh Fruit and glazed with an Apricot Gel

MINI \$2.50 EACH

REGULAR \$3.75 EACH

GOURMET PASTRIES

Petite European Danish, Petite Chocolate Croissant, Bear Claws, Pecan Rolls & Scones

(TRAY OF 25) \$50.00

BACON SLICES \$.85 EACH

SAUSAGE LINKS \$.85 EACH

TURKEY SAUSAGE LINKS \$.85 EACH

SLICED HAM \$3.00 EACH

COFFEE (REGULAR OR DECAF)

2.5 GALLONS (40 CUPS) \$60.00

5.0 GALLONS (80 CUPS) \$110.00

STARBUCK'S COFFEE

2.5 GALLONS (40 CUPS) \$75.00

5.0 GALLONS (80 CUPS) \$130.00

HOT TEA

2.5 GALLONS (40 CUPS) \$60.00

5.0 GALLONS (80 CUPS) \$110.00

JUICE

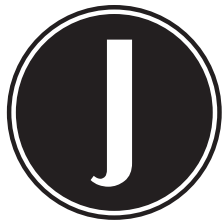
FRESH ORANGE JUICE (GALLON) \$15.00

INDIVIDUAL ORANGE JUICE \$.75

INDIVIDUAL ASSORTED JUICES \$.75



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Sandwich Buffets

Includes disposable serveware

COLD BUFFET

*Two Fresh Baked Cheese Roll Sandwiches
(Includes Turkey, Ham and Roast Beef)*

CHOICE OF THREE ACCOMPANIMENTS:

Crudités 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

Minted Fruit Salad

Caesar Salad

Potato Salad

Couscous

15 - 49 \$9.50 PER PERSON

50 + \$9.00 PER PERSON

COLD BUFFET WITH HOT ENTRÉES

COLD BUFFET PLUS CHOICE OF:

*Italian, Swedish or Sweet & Sour Meatballs
and Chicken Drumettes (Teriyaki or Spicy)*

Stuffed Pasta Shells

Italian Lasagna

Cheese Enchiladas

Chili Relleno Quiche

Vegetarian Chili

Vegetarian Rotollo

Vegetarian Quiche

Macaroni and Cheese

COLD BUFFET WITH ONE HOT ENTRÉE

15 - 49 \$12.50 PER PERSON

50 + \$12.00 PER PERSON

COLD BUFFET WITH TWO HOT ENTRÉES

15 - 49 \$14.50 PER PERSON

50 + \$14.00 PER PERSON

COLD BUFFET WITH SOUP

Cold Buffet plus choice of:

Roasted Creamy Tomato

Clam Chowder

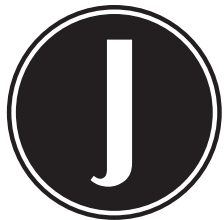
Creamy Garlic

Potato Leek

Vegetable

15 - 49 \$13.00 PER PERSON

50 + \$12.50 PER PERSON



Sandwich Buffets

Includes disposable serveware

DELUXE COLD BUFFET

SELECT THREE DELUXE GOURMET SANDWICHES OR WRAPS

(2 per person)

French Turkey on Whole Wheat with Raspberry Dijon Mayonnaise

Blackened Chicken Breast with Cilantro Mayo on Ciabatta

Ham and Swiss with Dijon Mustard on Hoagie

Pesto Chicken Breast on Ciabatta

Roast Beef and Cheddar with Creamy Horseradish on Hoagie

Smoked BBQ Chicken Breast with Sundried Mayo on Ciabatta

Rustic Vegetarian on Multigrain Ciabatta

Turkey on Focaccia with Sundried Tomato Mayo

Turkey and Cranberry Cream Cheese on Croissant

Tuna Salad on Multigrain Ciabatta

Grilled Veggie Wrap with Whole Wheat Tortilla

Ranch Chicken Breast Wrap with Whole Wheat Tortilla

Southwest Chicken Wrap with Tomato Tortilla

Greek Chicken & Feta Wrap with Spinach Tortilla

Chicken Caesar Salad Wrap

Chicken, Bacon & Gorgonzola Wrap

Turkey Club Wrap

CHOICE OF THREE ACCOMPANIMENTS:

Mexican Caesar Salad, Loaded Potato

Salad, Chinese Chicken Salad, Greek

Rigatoni Salad, Grilled Marinated

Vegetables, Pear Salad, Wild Cherry Salad,

Whole Wheat Pasta Salad, Thai Noodle

Salad, Panini Pasta Salad, or Fresh Fruit

Platter

15 - 49 \$13.50 PER PERSON

50 + \$12.50 PER PERSON

Boardroom Boxed Sandwiches

Minimum of 5 per selection for listed price

No minimum on vegetarian options

Selections of less than 5 add \$2.00 each

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 \$ 8.00

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 \$ 8.75

THE COLLEAGUE

Turkey, Avocado & Swiss Croissant

Roasted Turkey, Sliced Avocado & Swiss Cheese with Lettuce, Tomato & Light Mayo on a Flaky Croissant

Served with Panini Pasta Salad, Fresh Fruit & Dessert \$ 9.25

THE SECRETARY

Tuna Salad Sandwich

Tuna Salad with Chopped Celery & Onions, Crisp Lettuce & Tomato on European Country Oat Bread

Served with Potato Salad, Fresh Fruit & Dessert \$ 9.25

THE MORTGAGE

Caribbean Chicken Sandwich

Sliced Seasoned and Grilled Breast of Chicken on a Croissant with Mango and Cilantro Cream Cheese Spread

Served with Panini Pasta Salad, Fresh Fruit and Dessert \$ 9.75

THE CONTROLLER

French Turkey Sandwich

Sliced Turkey on a Croissant with Leaf Lettuce, Provolone Cheese with a Raspberry Dijon Cream Cheese Spread

Served with Rotelli Pasta Salad, Fresh Fruit and Dessert \$ 9.75

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, Pickle Spear & Dessert \$ 9.25

THE PRESIDENT

Roast Beef & Cheddar Hero

Thinly Sliced Roast Beef & Sharp Cheddar Cheese on a Hoagie Roll, with Lettuce, Tomato, Red Onions and Spicy Horseradish Spread

Served with Macaroni Salad & Dessert \$9.25

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Boardroom Boxed Sandwiches

Minimum of 5 per selection for listed price

No minimum on vegetarian options

Selections of less than 5 add \$2.00 each

THE MEETING (Vegan)

Grilled Vegetables including Portobello Mushrooms, Red Peppers, Eggplant, Zucchini, Yellow Squash & Carrots with a Hummus Spread on Ciabatta.

Served with Fresh Fruit

\$ 9.75

THE CHAIRMAN

Submarine on Baguette

Slices of Salami, Ham, Mortadella and Provolone Cheese, with Pepperoncini, Lettuce & Mayo on a Baguette with Italian Herb Dressing on the Side

Served with Rotelli Pasta Salad & Dessert

\$ 9.25

THE CLERK

Turkey Breast and Cranberry Cream Cheese on a Baguette

Served with Feta & Rigatoni Pasta Salad, Fresh Fruit & Dessert \$ 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 and Homebaked Dessert. \$ 9.25

THE GENERAL MANAGER

BBQ Chicken on Asiago Ciabatta Bread

Sliced Smoked BBQ Chicken Breast on Ciabatta. Topped with Pepperjack Cheese and Sundried Tomato Garlic Mayo

Served with Potato Salad, Pickle Spear, Fresh Fruit & Dessert \$ 9.75

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 Baguette.

Served with Panini Pasta Salad & Dessert \$ 9.75

THE CLASSIC

Honey Ham & Swiss on Ciabatta

Honey Glazed Ham, Swiss Cheese, Lettuce & Tomato on Ciabatta with Dijon-Mayo

Served with Potato Salad, Fresh Fruit and Dessert \$ 9.25

THE BIG DEAL

Pesto Chicken Breast on Ciabatta

Marinated Sliced Grilled Chicken Breast with Pesto, Provolone Cheese & Sundried Tomato Spread on Ciabatta Bread

Served with Fresh Vegetable Pasta Salad, Pickle Spear & Dessert \$ 9.25

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Boardroom Boxed Wraps

Minimum of 5 per selection for listed price

No minimum on vegetarian options

Selections of less than 5 add \$2.00 each

THE TREASURER

Ranch Chicken Breast Wrap

Strips of Grilled Chicken, Chopped Red Onion, Shredded Lettuce, and Jack and Cheddar Cheeses, with Salsa & Ranch Dressing on the Side, Wrapped in a Flour Tortilla

Served with Fresh Fruit & Dessert \$ 8.75

THE REPORT

(Vegetarian)

Grilled Veggie Wrap

Grilled Vegetables Including Portobello Mushrooms, Red Peppers, Eggplant, Zucchini, Yellow Squash & Carrots, with Fresh Mozzarella Cheese and Basil-Pesto Spread in a Honey Wheat Tortilla

Served with Fresh Fruit & Dessert \$ 8.75

THE SUPERVISOR

Chicken Caesar Salad Wrap

Marinated Grilled Chicken, Grated Parmesan Cheese, Julienne Romaine Lettuce & Homemade Caesar Dressing in a Spinach Tortilla

Served with Fresh Fruit & Dessert \$ 8.75

THE PROMOTION

Chicken, Bacon & Gorgonzola Wrap

Grilled Chicken Breast, Bacon Crumbles, Gorgonzola Cheese, Crisp Apple Slices, Toasted Almonds & Shredded Lettuce in a Honey Wheat Tortilla with Raspberry Chipotle Spread on the Side

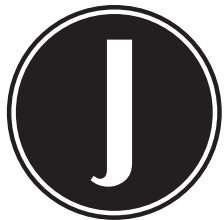
Served with Fresh Fruit & Dessert \$ 9.25

THE PLANNER

Southwest Chicken Wrap

Sliced Grilled Chicken, Pepper Jack Cheese, Avocado, Red Onion, Lettuce, Tomato, & Zesty Raspberry Chipotle Spread in a Sundried Tomato Tortilla

Served with Fresh Fruit & Dessert \$ 8.75



Boardroom Boxed Salads

Minimum of 5 per selection for listed price

No minimum on vegetarian options

Selections of less than 5 add \$2.00 each

THE CEO

Chinese Chicken Salad

Sliced Chicken Breast with Toasted Almonds, Chinese Crunchy Noodles, and Mandarin Oranges on a bed of Shredded Cabbage & Iceberg Lettuce, Green & Red Pepper, Green Onion and Carrots with a Light Sesame Dressing

Served with a Coconut Muffin \$ 9.25

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 Banana Nut Muffin \$ 9.25

THE DEADLINE

Chef Salad

Strips of Ham, Roast Beef, and Turkey, served with Swiss Cheese, Cheddar Cheese, Egg & Tomato, on a bed of Romaine & Iceberg Lettuce, with Ranch Dressing

Served with a Sourdough Roll \$ 9.75

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

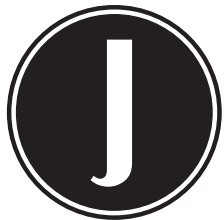
Served with a Pineapple-Coconut Muffin \$ 10.50

THE CLIENT

Chicken Caesar Salad

Romaine Lettuce, Parmesan Cheese, Fresh Garlic Croutons and Caesar Dressing, Topped with Grilled Chicken Breast

Served with a Garlic Roll \$ 9.25



Lunch

Available Monday through Friday
Includes disposable serveware

ZUCCHINI LIME CHICKEN

Breast of Chicken stuffed with Zucchini and Lime Bread Stuffing with a Lime Chardonnay Sauce

Served with Basmati Rice, Vegetable Medley, Dinner Rolls

12-24 \$14.00

25 + \$13.00

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, Dinner Rolls

12-24 \$14.00

25 + \$13.00

CHICKEN BENEVOLENZA

Chicken topped with Sundried Tomato, Asparagus and Corn with a Lemon Champagne Beurre Blanc Sauce

Served with Rice Pilaf, Caesar Salad, Dinner Rolls

12-24 \$14.00

25 + \$13.00

CHICKEN VERONIQUE

Boneless Breast of Chicken with Champagne Cream Sauce & Grape Garnish

Served with Champagne Rice, Fresh Vegetables, Dinner Rolls

12-24 \$13.00

25 + \$12.00

TERIYAKI CHICKEN BROCHETTE

Chicken Brochettes with Tangy Teriyaki Glaze

Served with Almond Rice Pilaf, Fresh Vegetables, Dinner Rolls

12-24 \$12.00

25 + \$11.00

CHICKEN PARMIGIANA

Classic Parmigiana with Marinara & Melted Mozzarella Cheese

Served with a Stuffed Pasta Shell, Caesar Salad, Dinner Rolls

12-24 \$13.00

25 + \$12.00

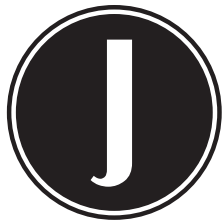
ROSEMARY GRILLED CHICKEN

Boneless Breast of Chicken with Rosemary Sauce

Served with Parsley Buttered Potatoes, Mixed Green Salad, Dinner Rolls

12-24 \$12.00

25 + \$11.00



Lunch

Available Monday through Friday
Includes disposable serveware

SOUTHWEST CHICKEN

Boneless Chicken Stuffed with Pepper Jack Cheese in a Light Cilantro Cream Sauce

Served with White Rice and Black Beans, Mixed Green Salad, Dinner Rolls

12-24 \$14.00

25 + \$13.00

CHICKEN MARSALA

Boneless Chicken Breast with Mushrooms & Marsala Wine Sauce

Served with Rice Pilaf, Fresh Vegetables, Dinner Rolls

12-24 \$13.00

25 + \$12.00

LEMON PEPPER CHICKEN

Boneless Breast Seasoned with Zesty Lemon Pepper

Served with Almond Rice Pilaf, Mixed Green Salad, Dinner Rolls

12-24 \$11.00

25 + \$10.00

CHICKEN VALENCIA

Boneless Breast of Chicken topped with Avocado, Sundried Tomatoes, Melted Provolone Cheese & an Orange Zesty Sauce

Served with Orzo, Wild Field Greens Salad, Dinner Rolls

12-24 \$14.00

25 + \$13.00

MANGO PAPAYA CHICKEN

Grilled Chicken Breast topped with Mango Papaya Salsa

Served with Parsley Buttered Potatoes, Fresh Vegetable Medley, Dinner Rolls

12-24 \$12.00

25 + \$11.00

TEQUILA LIME CHICKEN

Grilled Chicken Breast in a Tequila-Lime Marinade with Cilantro Sauce

Served with Spanish Rice, Julienne Vegetables, Fresh Chips & Salsa

12-24 \$12.00

25 + \$11.00

CHICKEN TUSCANY

Italian-Style Chicken Breast with Mushrooms, Capers, Artichokes, Olives & Tomatoes

Served with Red Roasted Garlic Potatoes, Vegetable Medley, Dinner Rolls

12-24 \$13.00

25 + \$12.00

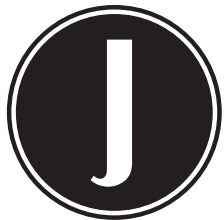
CHICKEN DIJONNAISE CREPES

Homemade Crepes filled with Chicken, topped with Dijonnaise Sauce

Served with Wild Cherry Salad, Julienne Vegetables, Dinner Rolls

12-24 \$13.00

25 + \$12.00



Lunch

Available Monday through Friday
Includes disposable serveware

TRI TIP

Tri Tip with Argentinian Chimichurri

*Served with Red Roasted Garlic Potatoes,
Julienne Vegetables, Dinner Rolls*

12-24 \$15.00

25 + \$14.00

DEMI-GLAZED BEEF TIPS

Tender Tips of Beef

*Served with Garlic Buttered Noodles, Fresh
Vegetables, Dinner Rolls*

12-24 \$12.50

25 + \$11.50

BBQ BEEF HOAGIES

*Shredded Hickory Brisket of Beef, Tangy
BBQ Sauce, & Hoagie Rolls*

Served with Baked Beans & Potato Salad

12-24 \$11.00

25 + \$10.00

SMOKED HICKORY BRISKET OF BEEF

*Smoked Hickory Brisket of Beef with Tangy
BBQ Sauce*

*Served with Baked Beans, Potato Salad,
Dinner Rolls*

12-24 \$13.00

25 + \$12.00

GYROS

*Grilled Chicken Strips with Pita Bread,
Sautéed Onions & Yogurt Sauce*

Served with Rice Pilaf and Greek Salad

12-24 \$12.00

25 + \$11.00

HONEY GLAZED HAM

*Sliced or Whole Honey Glazed Ham with
Pineapple Sauce*

*Served with Scalloped or Au Gratin Potatoes,
Fresh Vegetables, Dinner Rolls*

12-24 \$11.00

25 + \$10.00

KALUA ROASTED PULLED PORK

*Slow Roasted Pork with Tangy BBQ Sauce
and Hoagie Rolls*

Served with Potato Salad & Fresh Fruit

12-24 \$11.00

25 + \$10.00

LUNCHTIME BBQ

*Baby Back Ribs or Bone-in Chicken with
Tangy BBQ Sauce*

*Served with Baked Beans, Potato Salad,
Cornbread Muffins & Honey Butter*

CHICKEN

12-24 \$10.00

25 + \$9.00

BABY BACK RIBS

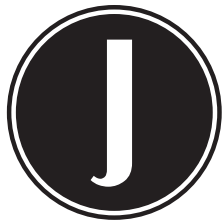
12-24 \$15.00

25 + \$14.00

CHICKEN & BABY BACK RIBS

12-24 \$18.00

25 + \$17.00



Lunch

*Available Monday through Friday
Includes disposable serveware*

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 \$12.00

25 + \$11.00

TURKEY WITH STUFFING

White & Dark Meat Turkey

Served with Cranberry Sauce, Applenut Stuffing, Mixed Vegetables, Mashed Potatoes & Gravy, Dinner Rolls

12-24 \$13.00

25 + \$12.00

JAY'S FAMOUS MEAT LOAF

WITH MUSHROOM SAUCE

Served with Macaroni and Cheese, Green Beans Amandine, Dinner Rolls

12-24 \$12.00

25 + \$11.00

SWISS STEAK

Beef Steak braised in Espagnole Sauce with Tomatoes, Onions, Carrots and Celery

Served with Mixed Green Salad, Mashed Potatoes, Dinner Rolls

12-24 \$14.00

25 + \$13.00

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, Dinner Rolls

12-24 \$11.00

25 + \$10.00

JAY'S FAMOUS POT ROAST

Slow-Cooked Pot Roast

Served with Mashed Potatoes & Gravy, Fresh Vegetable Medley, Dinner Rolls

12-24 \$14.00

25 + \$13.00

SZECHWAN BEEF

Sliced sirloin Beef with Szechwan Sauce

Served with Steamed Rice, Vegetable Stir Fry, Dinner Rolls

12-24 \$13.00

25 + \$12.00

FAJITAS

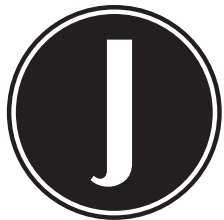
Marinated Chicken or Beef Fajitas with Grilled Onions, Tomatoes and Peppers

Choice of Flour or Corn Tortillas

Served with Spanish Rice, Pinto Beans, Sour Cream, Fresh Chips & Salsa

12-24 \$13.00

25 + \$12.00



Lunch

*Available Monday through Friday
Includes disposable serveware*

TACO BAR

*Chicken, Shredded Beef or Carnitas with
Corn Tortillas, Shredded Lettuce, Tomatoes,
Grated Cheese, Sour Cream and Cilantro*

*Served with Spanish Rice, Pinto Beans, Fresh
Chips & Salsa*

12-24 \$13.00

25 + \$12.00

TOSTADA BAR

*Choice of Chicken Breast or Shredded Beef,
Crispy Tortilla Bowls, & Tostada Toppings*

*Served with Spanish Rice, Pinto Beans, Fresh
Chips & Salsa*

CHICKEN

12-24 \$14.00

25 + \$13.00

SHREDDED BEEF

12-24 \$15.00

25 + \$14.00

ENCHILADAS

Authentic Handrolled Enchiladas

*Served with Spanish Rice, Ranch-Style Beans,
Fresh Chips & Salsa*

CHEESE ENCHILADAS WITH RANCHERO SAUCE

12-24 \$11.00

25 + \$10.00

CHICKEN ENCHILADAS WITH GREEN TOMATILLO SAUCE

12-24 \$12.00

25 + \$11.00

BURRITO RANCHERO

*Choice of Shredded Beef or Chicken in
a Large Flour Tortilla with Refried Beans,
Cheese & Ranchero Sauce*

*Served with Spanish Rice, Fresh Chips &
Salsa*

12-24 \$12.00

25 + \$11.00

BUILD AN ITALIAN HOAGIE

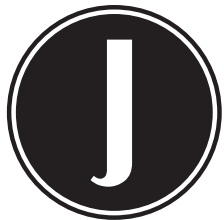
*Homemade Meatballs and Grilled Italian
Sausages*

*Accompanied with Grilled Peppers &
Onions, Marinara Sauce, Sliced Provolone
Cheese, and Hoagie Rolls*

Served with Caesar Salad

12-24 \$11.00

25 + \$10.00



Lunch

*Available Monday through Friday
Includes disposable serveware*

PASTA BUFFET

Italian Lasagna

Vegetarian Lasagna

Stuffed Pasta Shells

Penne Marinara

Spinach Manicotti

*Served with Choice of Caesar or Mixed
Green Salad, Parmesan Cheese, Garlic Rolls*

ONE SELECTION

12-24 \$10.00

25 + \$9.00

TWO SELECTIONS

12-24 \$12.00

25 + \$11.00

DELUXE PASTA BUFFET

Chicken Rotolo Bolzano

Vegetarian Rotolo Bolzano

Tortellini with Creamy Pesto

Chicken Rigatoni

Chicken Alfredo Lasagna

Ravioli with Roasted Red Bell Pepper Sauce

*Served with Julienne Vegetables, Caesar or
Mixed Green Salad, Garlic Rolls*

ONE SELECTION

12-24 \$12.00

25 + \$11.00

TWO SELECTIONS

12-24 \$14.00

25 + \$13.00

TOFU PICATTA (VEGAN)

*Sautéed with Shallots, Mushrooms, Capers,
Lemon Juice and White Wine*

Brown Rice

Julienne Vegetables

12-24 \$12.00

25 + \$11.00

EGGPLANT PARMESAN (VEGETARIAN)

*Breaded Eggplant Slices Layered with
Marinara, Mozzarella and Parmesan*

Caesar Salad

Grilled Marinated Vegetables

Multigrain Rolls

12-24 \$12.00

25 + \$11.00

SEITAN MARSALA (VEGETARIAN)

*Sautéed with Mushrooms, Shallots, Garlic
and Marsala Wine*

Steamed Broccoli, Cauliflower and Carrots

Brown Rice

Multigrain Rolls

12-24 \$12.00

25 + \$11.00

Dinner

The following entrees come 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

MEDITERRANEAN CHICKEN

Picatta inspired with Artichokes and Mushrooms

CHICKEN PARMIGIANA

Classic Parmigiana with Marinara Sauce and Mozzarella Cheese

CHICKEN DIJONNAISE

Tender Boneless Breast filled with Mushrooms

Served with a Creamy Dijon Sauce

CHICKEN FLORENTINE

Tender Boneless Breast filled with Spinach and Prosciutto

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

Served with a Cilantro Cream Sauce

15-24 GUESTS \$22.00

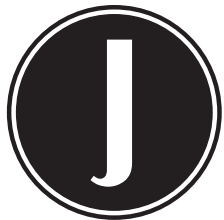
25-99 GUESTS \$21.00

100 OR MORE \$20.00

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Dinner

The following entrees come with your choice of four accompaniments and Dinner Rolls. Includes disposable serviceware

CHICKEN BREAST BROCHETTES

(Choose One)

Pistachio Chicken Brochette

Louisiana Chicken Brochette

Greek Chicken Brochette

15-24 GUESTS \$21.00

25-99 GUESTS \$20.00

100 OR MORE \$19.00

TERIYAKI CHICKEN BROCHETTES

15-24 GUESTS \$19.00

25-99 GUESTS \$18.00

100 OR MORE \$17.00

GARLIC AND HERB ROASTED TRI-TIP

Served with Argentinean Chimichurri and Bourbon Horseradish Sauce

15-24 GUESTS \$22.00

25-99 GUESTS \$21.00

100 OR MORE \$20.00

GRILLED NEW YORK STEAK

Served with Au Jus and Creamed Horseradish

15-24 GUESTS \$30.00

25-99 GUESTS \$29.00

100 OR MORE \$28.00

PRIME RIB

Served with Au Jus and Creamed Horseradish

15-24 GUESTS \$31.00

25-99 GUESTS \$30.00

100 OR MORE \$29.00

SMOKED BBQ BRISKET OF BEEF

Served with BBQ Sauce

15-24 GUESTS \$20.00

25-99 GUESTS \$19.00

100 OR MORE \$18.00

CENTER CUT FILET MIGNON

Served with Charred Three Onion Sauce, Béarnaise and Crunchy Onions

15-24 GUESTS \$32.00

25-99 GUESTS \$31.00

100 OR MORE \$30.00

THE CARVERY

Honey Glazed Ham with Dijon Mustard

and Turkey Breast with Fresh Cranberry Relish

25-99 GUESTS \$20.00

100 OR MORE \$19.00

THE CARVERY II

CHOOSE ONE

Honey Glazed Spiral Cut Ham

Turkey Breast with Fresh Cranberry Relish

CHOOSE ONE

Filet Mignon with Béarnaise and Charred Three Onion Sauce

Prime Rib with Au Jus and Creamed Horseradish

25-99 GUESTS \$31.00

100 OR MORE \$30.00

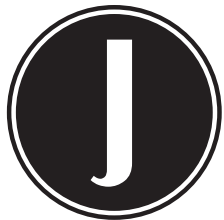
ROASTED PORK LOIN

Served with a Peppercorn Port Wine Reduction Sauce

15-24 GUESTS \$18.00

25-99 GUESTS \$17.00

100 OR MORE \$16.00



Dinner

Select one from each of the following selections to compliment 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 ALA CHECCA

Fresh Tomato, Garlic and Basil tossed in Olive Oil with Penne Pasta

PENNE PASTA

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 Parmesan Cheese

TORTELLINI CORSICA

(UPGRADE \$1.00)

Mushrooms and Pancetta tossed in a Cream Sauce and topped with Parmesan Cheese

BOW TIE PASTA CARBONARA

(UPGRADE \$1.00)

Al Dente Bow Tie Pasta

Tossed in Alfredo Sauce with Shredded Parmesan Cheese, Pancetta and Mushrooms

VEGETABLES

JULIENNE VEGETABLES

Zucchini, Yellow Squash and Carrots

FRESH VEGETABLE MEDLEY

Broccoli, Cauliflower, Carrots and Zucchini

GREEN BEANS

Sautéed Bacon, Shallots and Fresh Dill

GLAZED CARROTS

Grand Marnier, Cranberries and Orange Marmalade Reduction

ENGLISH PEAS

With Sautéed Shallots, Garlic and Fresh Mint

GRILLED MARINATED VEGETABLES

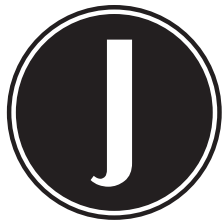
STEAMED BROCCOLI

With Pimento Butter

STEAMED ASPARAGUS

(UPGRADE \$2.00)

With Garlic Butter



Dinner

Select one from each of the following selections to compliment 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

JASMINE RICE

(UPGRADE \$1.00)

Thailand Aromatic Rice Blended with Dried Cherries and freshly Chopped Cilantro

DAUPHINOISE POTATOES

(UPGRADE \$1.50)

Thinly Sliced Potatoes Baked with Garlic, Parmesan Cheese and Cream

CHAMPAGNE RICE PILAF

Rice and Mirepoix of Vegetables

Baked in Champagne with a Bouquet of Fresh Herbs

ARTICHOKE RISOTTO

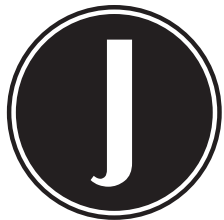
(UPGRADE \$1.50)

Arborio Rice slow cooked until creamy with Chicken Stock, Fresh Herbs and Artichoke Hearts with Parmesan Cheese

ASPARAGUS RISOTTO

(UPGRADE \$1.50)

Arborio Rice slow cooked until creamy with Asparagus, Onions, Mushrooms, and Saffron with Parmesan Cheese



Dinner

Select one from each of the following selections to compliment your meal

SALADS

CAESAR SALAD

*Crisp Romaine, Homemade Foccacia Croutons, Fresh Grated Parmesan Cheese
Served with our Creamy Caesar Dressing*

MIXED GREEN SALAD

*Romaine, Cucumber, Roma Tomatoes, Mushrooms, Black Olives and Homemade Croutons
Served with Choice of Two Dressings*

WILD FIELD GREEN SALAD

*Mixed Greens, Cucumber, Cherry Tomatoes, and Shredded Carrots
Served with Choice of Two Dressings*

PEAR SALAD

*Mixed Greens with sliced Pears, Aged Stilton Cheese and Candied Walnuts
Served with a Pear and White Balsamic Vinaigrette*

WILD CHERRY SALAD

*(UPGRADE \$1.00)
Wild Field Greens, Dried Cherries, Candied Macadamia Nuts and Goat Cheese
Served with a Sesame Soy Vinaigrette*

POMEGRANATE SALAD

*(UPGRADE \$2.00)
(WINTER SEASON ONLY)
Wild Field Greens with Fresh Pomegranate Seeds & Mango Slices, tossed with Manchego Cheese, Candied Pistachios, and Daikon Radish
Served with a Pomegranate Vinaigrette*

FOUR BERRY SALAD

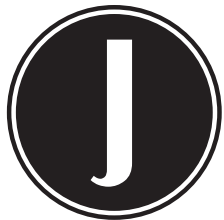
*(UPGRADE \$2.00)
(SUMMER SEASON ONLY)
Wild Field Greens with Strawberries, Raspberries, Black Berries and Blueberries, Feta Cheese, Red Onion and Candied Pecans
Served with a Raspberry Vinaigrette*

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*



Italian

Includes disposable serveware

CHOOSE TWO ENTRÉES

Italian, Vegetarian, or Chicken 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

Rosemary Grilled Chicken

(UPGRADE \$2.00)

Italian Marinated Chicken Brochettes

(UPGRADE \$2.00)

Chicken Parmigiana

(UPGRADE \$2.50)

Chicken Tuscany

(UPGRADE \$3.00)

CHOOSE TWO SIDES

Grilled Marinated Vegetables

Sliced Tomatoes with Buffalo Mozzarella

Caprese Skewers (UPGRADE \$1.00)

Zucchini with Tomatoes and Onions

Green Beans with Tomatoes and Onions

Fresh Vegetable Medley

CHOOSE ONE SALAD

Caesar Salad

Mixed Green Salad

Mediterranean Salad (UPGRADE \$1.00)

Wild Mushroom Salad (UPGRADE \$2.00)

SERVED WITH

Garlic Rolls & Butter

PRICING

15-24 \$16.00

25-49 \$15.00

50+ \$14.00

ADDITIONS

Meatballs (\$1.50 PER PERSON)

Sausage and Peppers (\$1.50 PER PERSON)

SUGGESTED DESSERTS

Tiramisu Cake (\$2.50 PER PERSON)

Tiramisu Cupcakes (\$2.75 EACH)

Tiramisu Dessert Shots (\$2.25 EACH)

ITALIAN DESSERT STATION

An assortment of Mini Cheesecake Martinis, Tiramisu Dessert Shots, Chocolate Florentines, Cream Puffs, Fruit Tarts and Chocolate Dipped Biscotti

\$7.00 PER PERSON (MIN 25)

Italian

Includes disposable serveware

ACTION PASTA STATION

Perfect for large groups

Select two pastas below or create two of your own to be cooked in front of your guests. Requires an On-Site Chef

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

INCLUDES

Served with Grilled Marinated Vegetables

Sliced Tomatoes with Buffalo Mozzarella and drizzled with a Basil Aioli

Caesar Salad

Garlic Rolls & Butter

24 -49 \$15.00

50 + \$14.00

EXHIBITION PASTA STATION

Excellent for Intimate Groups

Requires 1 On-Site Chef per 30 Guests

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*

Served with Grilled Marinated Vegetables

*Sliced Tomatoes with Buffalo Mozzarella and
drizzled with a Basil Aioli*

Caesar Salad

Garlic Rolls & Butter

25 + \$17.00

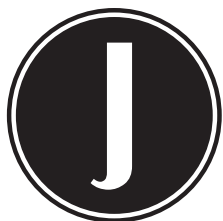
ADD GRILLED CHICKEN

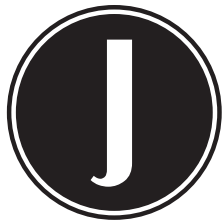
\$2.00 PER PERSON

ADD CLAMS, SCALLOPS, BAY SHRIMP,
AND CHICKEN \$7.00 PER PERSON

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Mexican

Includes disposable serviceware

CHOOSE TWO ENTRÉES

Chicken Enchiladas (Verde or Ranchero)

Cheese Enchiladas Ranchero

Beef or Chicken Flautas

Chicken Verde

Beef Cortez

Chili Relleno (UPGRADE \$2.00)

Tequila Lime Chicken (UPGRADE \$2.00)

Southwest Chicken (UPGRADE \$2.00)

Ranchero Chicken (UPGRADE \$2.00)

Chicken and Carnitas Tacos

(UPGRADE \$1.00)

- *Carne Asada Tacos (UPGRADE \$2.00)*
- *Mahi Mahi Tacos (UPGRADE \$2.00)*
- *Requires on site chef*

CHOOSE THREE SIDES

Black Beans

Refried Beans

Ranch Style Beans

Spanish Rice

Jasmine Rice

Fresh Fruit

Caesar Salad

Mexican Caesar Salad

INCLUDES

Tortilla Chips, Salsa & Sour Cream

PRICING

15-24 \$20.00

25-49 \$19.00

50+ \$18.00

BUILD YOUR OWN TOSTADA AND 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 and Fresh Fruit

15-24 \$17.00

25-49 \$16.00

50+ \$15.00

ADDITIONS

Guacamole (32 OZ) \$20.00

Shrimp Ceviche (\$2.50 PER PERSON)

SUGGESTED DESSERTS

Caramel Custard Flan (\$2.75 PER PERSON)

Fruit Empanadas (\$1.50 EACH)

MEXICAN DESSERTS STATION

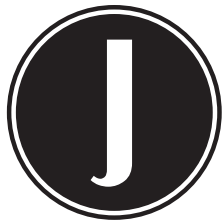
An assortment of Mini Tres Leche Cakes,

Caramel Custard Flan, Fruit Empanadas,

Gourmet Brownies & Chocolate Covered

Strawberries.

\$7.00 PER PERSON (MIN 25)



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Polynesian

Includes disposable serveware

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)*
- Polynesian Brisket (UPGRADE \$2.00)*
- Sweet and Sour Asian Spareribs (UPGRADE \$2.00)*
- Macadamia Mahi Mahi (UPGRADE \$3.00)*
- Teriyaki Salmon (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

Hawaiian Sweet Rolls and Butter

PRICING

- 15-24 \$20.00
- 25-49 \$19.00
- 50+ \$18.00

ADDITIONS

Add Crab Cakes with Mango Papaya Salsa
\$2.00 PER PERSON

SUGGESTED DESSERTS

- Pineapple Upside-Down Cake (\$3.25 PER PERSON)*
- Hawaiian Haupia Cake (\$3.00 PER PERSON)*
- Hawaiian Haupia Pudding (\$3.00 PER PERSON)*

TROPICAL DESSERT STATION

An assortment of Hawaiian Haupia Pudding Martinis, Banana Cream Pie Dessert Shots, Chocolate Dipped Strawberries, Individual Pineapple Upside Down Cakes, and Fresh Fruit Tarts
\$7.00 PER PERSON (MIN 25)

Southern Buffet

Includes disposable serveware

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ENTRÉES

Honey Glazed Ham
Herb & Garlic Pork Roast
Oven Fried Chicken
BBQ Chicken
12 Hour Smoked Brisket (Upgrade \$2)
Country Stuffed Chicken (Upgrade \$2)
BBQ Spare Ribs (Upgrade \$4)

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
Au Gratin Potatoes
Sautéed Cabbage
Cole Slaw
Mashed Potatoes & Gravy
Pear Salad
Mixed Green Salad

CHOOSE ONE

French Baguettes & Butter
Corn Bread Muffins & Honey Butter

PRICING

ONE ENTRÉE

15-24 \$20.00
25-49 \$19.00
50+ \$18.00

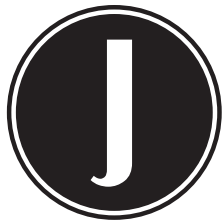
TWO ENTRÉE'S

15-24 \$23.00
25-49 \$22.00
50+ \$21.00

DESSERTS

Red Velvet Cake (\$2.75 PER PERSON)
Bannana Pudding (\$2.75 PER PERSON)
Peach Cobbler (\$3.25 PER PERSON)





BBQ

Includes disposable serviceware

ENTRÉES

BBQ Chicken

Smoked Beef Brisket

BBQ Pulled Pork

St. Louis Ribs

BBQ Tri-Tip (UPGRADE \$4.00)

Baby Back Ribs (UPGRADE \$3.00)

Chicken Brochettes (UPGRADE \$1.00)

- *Build Your Own Burger (UPGRADE \$2.00)*
- *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 and Honey Butter

ONE ENTREE

15-24 \$15.00

25-49 \$14.00

50+ \$13.00

TWO ENTREES

15-24 \$19.00

25-49 \$18.00

50+ \$17.00

BUILD YOUR OWN BURGER

Served with Jay's Fresh Baked Hamburger Buns. Lettuce, Tomatoe, Onion, Pickles, Cheddar & American Cheese, Condiments, and Choice of Three Sides

PRICING

25-49 \$12.00

50-99 \$11.00

100+ \$10.00

ADDITIONS

Hot Dogs

1/4 POUND \$3.00 EACH

1/6 POUND \$2.00 EACH

Chili Dogs ADD \$1.00

Whole BBQ Corn in Husk with Toppings
(\$2.50 EACH)

Chicken Brochettes (\$3.25 EACH)

ALL AMERICAN DESSERT STATION

Apple Cobbler with Vanilla Ice Cream, Key Lime Pie, Chocolate Dipped Strawberries, Rice Krispy Pops, and Fresh Fruit Tarts

\$7.00 PER PERSON (MIN 25)

Hors D' Oeuvres Menus

Includes disposable serviceware

HOT AND COLD ASSORTMENT

*Jay's Famous Mini Cheese Roll Sandwiches
(Two per person)*

*Meatballs (Italian, Swedish or Sweet & Sour)
(Two per person)*

*Chicken Drumettes (Teriyaki or Spicy) (Two
per person)*

Deviled Eggs

Cashew Chicken Puffs

Fresh Vegetable Platter with Ranch Dip

25-49 \$9.50

50 + \$8.50

THE GATHERING FARE

Baja Rolls (Two per person)

*Flour Tortilla spirals with Ham, Turkey or Roast
Beef and Avocado, Fresh Spinach, Sundried
Tomatoes with Garlic Dressing.*

Gourmet Cheese Platter

Layered Basil Cream Cheese Torte

Assorted Crackers and Crostinis

Hummus Trio with Baked Pita Chips

Chicken Spring Rolls with Peanut Sauce

California Rolls

*Stuffed Cherry Tomatoes Filled with Pesto
Mousse*

25-49 \$11.00

50 + \$10.00

BRUSCHETTA BAR

*Homemade Crostinis, Grilled Garlic
Ciabatta Bread Triangles and Rustic Flat
Breads*

Pomodoro Bruschetta

Sundried Tomato Cream Cheese

Olive Tapenade

Gorgonzola Crumbles

Balsamic Reduction

Caramelized Onions

Sauteed Mushrooms

25-49 \$7.00

50 + \$6.00

COCKTAIL MENU

*Red New Potato with Sundried Tomato
Cream Cheese*

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*

Beef Satay with Bourguignonne Sauce

24+ \$14.00

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Hors D' Oeuvres Menus

Includes disposable serveware

THE EXQUISITE

BEGINNINGS

*Parmesan Crusted Crab Dip
Smoked Salmon Dip
European and Domestic Cheeses
Fresh Vegetables with a Garden Herb Dip
Hummus Trio*

Served with an Assortment of Homemade Pita Chips, Artisan Breads, and Crackers

SHORT PLATE STATION

*Stilton Mashed Potato Martini with Grilled Baby Lamb Chop
Crab Cake Slider with Micro Greens and Mango Papaya Relish served on a Hawaiian Bun with Whipped Horseradish*

TRAY PASSED HORS D' OEUUVRES

*Sesame Seared Ahi on a Lotus Chip with Wasabi Aioli
Caramelized Bacon and Filet Lollipop with Gorgonzola Crumbles and a Port Plum Reduction Glaze
Shrimp Mascarpone
Stuffed Artichoke Heart with Goat Cheese
Radicchio Wrap*

25-49 \$42.00

50+ \$39.00

PARTY FEAST

Choice of One (2 per person)

*Jay's Famous Fresh Baked Mini Cheese Roll Sandwiches
Turkey Focaccia Sandwiches
Baja Rolls*

Choice of Eight

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*

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
Radicchio Wrap (Our #1 Seller)
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 Crostini*

25-49	\$23.00 PER PERSON
50-99	\$22.00 PER PERSON
100+	\$21.00 PER PERSON

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Hors D' Oeuvres

Minimum Order 25 Per Item

HOT

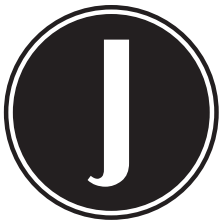
- Lemon Parmesan Artichoke Hearts \$2.00
- Goat Cheese stuffed Artichoke \$2.00
- Pistachio Crusted Goat Cheese with Pomegranate Reduction \$3.00
- Three Cheese Gnocchi Lollipop with Spicy Marinara \$3.00
- Stuffed Mushrooms with Chicken, Sausage, or Crab \$1.25
- Crab Cakes with a choice of sauce (Roasted Bell Pepper or Mango Papaya Salsa) \$2.00
- Rumaki with Chicken, Pineapple or Date \$1.25
- Teriyaki or Jerk Beef Skewers \$2.00
- Chicken Satay with Peanut Sauce \$2.00
- Thai Chicken Skewers with Sesame Ginger Sauce \$2.00
- Empanadas with Cilantro Sour Cream (Chicken, Beef or Cotija Cheese & Grilled Onion) \$1.50
- Mini Chicken Dijonnaise Crêpes \$2.50
- Gloria's Caramelized Bacon Wrapped Mini Franks \$1.50
- Caribbean Shrimp Tartlets \$3.00
- Grilled Baby Lamb Chops with Rosemary Sauce \$3.75
- Crab Cake Sliders on Hawaiian Buns with Wasabi Aioli \$3.25
- Soup Shooters \$2.25 (Roasted Garlic, Creamy Tomato, Pumpkin or Sweet Potato)
- Fig, Goat Cheese and Mascarpone Tart \$2.75
- Red New Potato with Gorgonzola Cheese & Bacon \$1.75

HOT

- (THE FOLLOWING ITEMS MUST BE COOKED ON SITE)
- Gorgonzola Mashed Potato Martini with Grilled Baby Lamb Chop \$5.25
- Mini Wasabi Mashed Potato Martini with Hoisin Spare Rib \$3.75
- Mu Shu Pork Crêpe on Asian Spoon \$ 3.00
- Bacon Wrapped Filet with Port Plum Reduction and Gorgonzola Crumbles \$3.25
- Mini Beef Wellingtons with Béarnaise Sauce \$2.25
- Kobe Beef Sliders with Stilton Cheese, Crispy Onions and Wasabi Aioli \$4.00
- Filet Mignon Skewers with Béarnaise or Bourguignonne Sauce \$4.00
- Scallop Rumaki \$3.25
- Lobster Stuffed Red Potato \$3.50
- Coconut Shrimp with Ginger Citrus Marmalade \$ 3.25
- Shrimp Mascarpone \$ 3.25
- Stuffed Mushrooms with Pesto & Pinenuts \$1.25
- Spanikopitas with Spinach & Feta Cheese or Brie & Papaya \$1.25
- 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 Chilies \$ 2.50
- Mac-n-Cheese Lollistick \$ 3.25

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Hors D' Oeuvres

Minimum Order 25 Per Item

COLD

Stuffed Lychee Fruit with Pecan and Cream Cheese and a Pineapple Ginger Sauce \$2.75

Caprese Skewer with Pesto and Basil \$2.25

Gorgonzola & Caramelized Onion Bruschetta on Baguette \$1.75

Bruschetta Pomodoro \$1.75

Beef Tenderloin Rosette on Baguette \$2.00

Glazed Pear with Goat Cheese on a Baguette \$2.00

Red New Potato with Sundried Tomato Cream Cheese \$1.75

Red New Potato with Gorgonzola Cheese & Bacon \$1.75

Garlic Shrimp on a Skewer \$3.25

Dried Apricot & Pecan Tart with Mascarpone \$1.75

Sesame Shrimp & Mango Roll with Citrus Ginger Soy Sauce 2.25

Lobster Mango Spring Roll with Apricot Ginger Sauce \$3.25

Chicken Spring Roll with Peanut or Thai Ginger Sauce \$1.75

Shrimp Spring Roll with Peanut or Thai Ginger Sauce \$2.25

Radicchio Wrap (Filled with Smoked Turkey & Asparagus) \$2.25

Stuffed Cherry Tomatoes Filled with Pesto Mousse \$1.50

Cashew Chicken Puffs \$1.25

Deviled Eggs \$1.50

Mini Quiche Square Assortment \$1.00

SUSHI

California Rolls with Soy Sauce \$1.25

Cowboy Roll with Steak, Gorgonzola & Arugula and a Peppercorn Soy Sauce \$2.00

Seared Ahi on Lotus Root with Wasabi Aioli \$2.75

Shrimp Diablo in a Mini Martini Glass with Corn Relish, Guacamole, Tortilla Chip and Large Shrimp \$4.00

Ahi Tuna Tartare seasoned with Black Truffle Oil, Served on an Asian Spoon with a Lemon Thyme Mousse \$3.25

Vegetarian Nori Roll with Tofu, Julienne Red Pepper, Daikon Sprouts, Cucumber, Carrots, and Baby Spinach. Wrapped in Nori with a Dill Yogurt Dip \$2.00

Smoked Salmon Lollistick with a Lemon Dill Cream Cheese, Presented on a lollistick and garnished with Fresh Dill \$2.75

Grilled Zucchini Roll-Up with Boursin Cheese, Micro Greens and Roasted Pine Nut \$2.50

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Ala Carte

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 Mini Chicken Kabobs, Prosciutto de Parma, Mozzarella Cheese, Kalamata Olives, Artichoke Hearts, Roasted Vegetables, Pita Triangles and Hummus Dip
(18" SERVES UP TO 25) \$89.00

ANTIPASTO TRAY

Includes Salami, Prosciutto de Parma, Mortadella, Capicola, Provolone, Fontina, Mozzarella, Pepperoncinis, Artichokes, Grilled Red Peppers and Kalamata Olives
(18" SERVES UP TO 25) \$89.00

VEGETABLE TRAY

Includes Carrots, Celery, Green Peppers, Cucumber, Jicama, Squash, Tomato and Ranch Dip
(12" SERVES UP TO 15) \$30.00
(16" SERVES UP TO 25) \$40.00

GRILLED MARINATED VEGETABLE TRAY

Includes Grilled Bell Peppers, Eggplant, Squash, Carrots, Kalamata Olives and Artichoke Hearts
(12" SERVES UP TO 15) \$35.00
(16" SERVES UP TO 25) \$50.00

CAPRESE TRAY

Buffalo Mozzarella & Beefsteak Tomatoes topped with a Chiffonade of Fresh Basil and drizzled with Aged Balsamic & Olive Oil
(12" SERVES UP TO 15) \$30.00
(16" SERVES UP TO 25) \$45.00

RELISH & CHEESE TRAYS

Cubed Cheddar and Jack Cheeses, Pickle Spears, Pepperoncinis, and Olives
(12" SERVES UP TO 25) \$30.00
(16" SERVES UP TO 35) \$35.00
(18" SERVES UP TO 45) \$45.00

CHEESE TRAYS

Sliced Brie, Smoked Gouda, Smoked Cheddar, Red Derby, Sage Derby, Pepper Jack, Havarti and Mustard Seed Ale served with Crackers
(12" SERVES UP TO 35) \$45.00
(16" SERVES UP TO 60) \$60.00
(18" SERVES UP TO 80) \$75.00

EUROPEAN AND DOMESTIC CHEESE WEDGE TRAY

Petit Basque, Champignon Brie, Rustic Black Pepper Saint Honore, Herb Boursin Brie, and Red Derby garnished with Grape Clusters, Cashews, Dried Apricots and Fresh Berries
Served with Rustic Breads and Gourmet Crackers
(SERVES UP TO 25) \$100

FRESH SEASONAL FRUIT TRAY

(12" SERVES UP TO 15) \$35.00
(16" SERVES UP TO 25) \$55.00

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CHILLED SHRIMP COCKTAIL TRAY

Large Shrimp with Cocktail Sauce and Lemon Wedges

(TRAY OF 50) \$90.00

(TRAY OF 100) \$170.00

LAYERED BASIL CREAM CHEESE TORTE

Served with Assorted Crackers

(SERVES 30-35) \$50.00

SMOKED SALMON DIP

Served with Fresh Baguettes

(SERVES 30-40) \$95.00

CRAB CLAW TRAY

Cracked Crab Claws with Diablo Cocktail Sauce and Lemon Wedges

(TRAY OF 50) \$150.00

(TRAY OF 100) \$275.00

ARTISTIC CHILLED WHOLE SALMON EN ASPIC

(10-12 POUNDS) \$180.00

LAYERED BEAN DIP WITH FRESH TORTILLA CHIPS

12" (SERVES 8-10) \$30.00

16" (SERVES 20-25) \$40.00

CLASSIC SAMPLER

Baja Rolls, Deviled Eggs, Quiche Squares, Cashew Chicken Puffs, Stuffed Cherry Tomatoes, Stuffed Red New Potato and Mini Basil Torte served with Crackers

(60 PCS) \$89.00

OTHER FAVORITES

BRIE

Mango Papaya or Sundried Tomato with Pine Nuts and Basil served with Crackers

\$50.00

MELTED BRIE

Apricot & Jalapeño or Caramel Pecan served with French Bread

\$50.00

HUMMUS TRIO

Traditional, Cilantro and Roasted Pepper with Pita Triangles

(SERVES UP TO 25) \$30.00

QUESO FUNDIDO

Creamy Jack Cheese with Chorizo and Sliced Mushrooms served with Tortilla Chips

(SERVES UP TO 35) \$40.00

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GORGONZOLA AND ROASTED ONION FONDUE

Served with sliced Baguettes
(SERVES UP TO 35) \$50.00

PARMESAN CRUSTED CRAB DIP

Served with Crostini and Crackers
(SERVES UP TO 40) \$50.00

PARMESAN CRUSTED ARTICHOKE DIP

Served with Pita Triangles and Crackers
(SERVES UP TO 40) \$75.00

BEGINNINGS

Parmesan Crusted Crab Dip
Smoked Salmon Dip
European and Domestic Cheeses
Vegetables with Pomegranate Walnut Dip
Hummus Trio with Pita Crisps
Assortment of Fresh Baked Artisan Breads
(SERVES UP TO 30) \$300

MEATBALLS

Italian, Swedish, Sweet & Sour, Red Curry, Buffalo, Chipotle or Dijonnaise
(60 PCS) \$50.00

CHICKEN DRUMMETTES

Teriyaki, BBQ, Buffalo or Red Curry
(60 PCS) \$50.00

CHICKEN OR BEEF FLAUTAS WITH SALSA
(25 PCS) \$45.00

TERIYAKI OR BBQ CHICKEN BROCHETTES
\$3.25 EACH

PISTACHIO CHICKEN BROCHETTE

Chicken Breast with Bacon, Onion and Dried Apricots served in a Brandy Cream Sauce and garnished with Pistachios \$4.00 EACH

LOUISIANA CHICKEN BROCHETTE

Chicken Breast with Onions and Red Bell Peppers served in a Louisiana Cream and Jalapeño Jack 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)
\$4.00 EACH

DEEP DISH LASAGNA

(ITALIAN, VEGETARIAN OR CHICKEN ALFREDO)
SMALL (SERVES UP TO 12) \$45.00
LARGE (SERVES UP TO 32) \$80.00

ITALIAN SAUSAGE WITH BELL PEPPERS & ONIONS

SMALL (SERVES UP TO 12) \$45.00
LARGE (SERVES UP TO 32) \$80.00

DEEP DISH QUICHE

Lorraine, Chile Relleno or Spinach & Mushroom
SMALL (SERVES UP TO 12) \$45.00
LARGE (SERVES UP TO 32) \$80.00

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Ala Carte

SANDWICHES

JAY'S FAMOUS PALM
SANDWICHES (MILLIONS SERVED)
Turkey, Ham, Roast Beef, Egg Salad or Tuna
\$1.75 EACH

VEGETARIAN PALM
SANDWICHES
\$1.85 EACH

MINI-PALM SANDWICHES
\$1.40 EACH

TURKEY FOCACCIA SANDWICH
With Sundried Tomato Mayo
\$1.85 EACH

BAJA ROLLS
*Flour Tortillas with Ham, Turkey or Beef,
Rolled Sushi Style with Avocado,
Fresh Spinach and Garlic Dressing*
\$1.40 EACH

ASSORTED CROISSANT
SANDWICHES
\$4.25 EACH

SALADS

Mixed Green Salad with Dressing
Caesar Salad
SMALL (SERVES 8-10) \$25.00
LARGE (SERVES 18-20) \$40.00

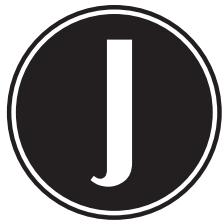
Ellie's Potato Salad
Red New Potato Salad
Pineapple Coleslaw
Vegetable Pasta
Penne Pasta Salad
SMALL (SERVES 10-12) \$25.00
LARGE (SERVES 20-25) \$40.00

Cashew Chicken Coleslaw
Broccoli Bacon Salad
Greek Rigatoni Salad
Chinese Chicken Salad
Panini Pasta Salad
Loaded Potato Salad
SMALL (SERVES 10-12) \$32.00
LARGE (SERVES 20-25) \$46.00

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Desserts

TRADITIONAL CARAMEL CUSTARD FLAN

\$39.00 SMALL (SERVES 15)
\$70.00 LARGE (SERVES 32)

TIRAMISU

\$39.00 SMALL (SERVES 15)
\$70.00 LARGE (SERVES 32)

DIVINE COOKIE ASSORTMENT

Divinity - A light Egg White Sugar Cookie with Pecans and Chocolate Chips

Swedish Dream - Coconut, Pecans and Chocolate Chip Cookie

Rugelach - Cream Cheese Cookie with Chocolate Chips

Raspberry and Apricot Puffs - A Filled Pastry Dough Cookie

Coconut Macaroons - Coconut Cookie Drizzled with Chocolate

Snowballs - A Buttery Cookie with Nuts

Florentines - A Caramel Almond Cookie Roll dipped in Chocolate

TRAY OF 50 \$45.00
TRAY OF 100 \$75.00

ASSORTED MINI CHEESECAKES

(Original, Lemon, Blueberry, Raspberry, and Toffee)

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

GOURMET BROWNIES

(May Include Caramel, Walnuts, Rocky Road, Toffee, and Peanut Butter)

TRAY OF 15 \$35.00
TRAY OF 30 \$65.00

FRUIT EMPENADAS

Lemon, Blackberry, Apple and Cherry
TRAY OF 25 \$35.00
TRAY OF 50 \$65.00

DESSERT SHOTS

(Staffed Events Only)

Tiramisù, Chocolate Mousse, Dulce d' Leche, Crème Brûlée, Lemon, Passion Fruit & Mango Mousse and Raspberry & Chocolate Ganache

\$2.25 EACH (MINIMUM 25)

CHOCOLATE FONDUE FOUNTAIN OR STATION

(Staffed Events Only)

Small and Large Fountains available

Rates Vary

Dipping Items:

Strawberries, Bananas, Apples, Macaroons, Pretzels, Graham Crackers, Marshmallows, Mini Eclairs, and Rice Krispy Squares

50-99 \$3.50 PER PERSON
100+ \$2.50 PER PERSON

SPECIALTY CAKES

Rum Custard, Black Forest, Chocoholic, Tiramisù, German Chocolate, Lemon Supreme and Carrot Supreme

10" ROUND (SERVES 20-30) \$65.00
12" ROUND (SERVES 30-40) \$75.00
14" ROUND (SERVES 50-60) \$95.00

CALIFORNIA FRUIT TORTE

Rich Yellow Cake filled with Fruit and Vanilla Mousse topped with California Almonds and Fresh Fruit

10" ROUND (SERVES 10-15) \$65.00
12" ROUND (SERVES 15-20) \$75.00
14" ROUND (SERVES 35-40) \$85.00

Desserts

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SWEET TREAT TRAY

Fruit Tarts, Pecan Tarts, Chocolate Cream Puffs, Petit Fours, and Cheesecake Squares

TRAY OF 25 \$35.00

TRAY OF 50 \$65.00

TARTLET TRAY

Raspberry Ganache, Lemon Curd, Crème Brulee, Pecan Cranberry Tart, Fruit Tarts and Chocolate Apricot Tart

TRAY OF 25 \$35.00

TRAY OF 50 \$65.00

BISCOTTI

Chocolate, Cranberry, Lemon & Chocolate Chip

TRAY OF 25 \$30.00

TRAY OF 50 \$55.00

NAPOLEONS

TRAY OF 25 \$30.00

TRAY OF 50 \$55.00

PETIT FOURS

TRAY OF 25 \$35.00

TRAY OF 50 \$60.00

DESSERT BITES

Brownie Cheesecake, Hello Dollys, Raspberry, Hazelnut, Lemon, Florentines & Brownies

TRAY OF 25 \$27.00

TRAY OF 50 \$50.00

WARM BREAD PUDDING WITH ORANGE SAUCE

\$35.00 SMALL (SERVES 15)

\$65.00 LARGE (SERVES 32)

FRUIT COBBLERS

Cherry, Peach or Apple

\$35.00 SMALL (SERVES 15)

\$65.00 LARGE (SERVES 32)

CREAM PUFFS

Hazelnut, Mocha, and Traditional, topped with Dark Chocolate

TRAY OF 25 \$35.00

TRAY OF 50 \$65.00

OLD FASHIONED COOKIE ASSORTMENT

(Chocolate Chip, Peanut Butter, Snickerdoodle and Oatmeal Raisin)

TRAY OF 12 \$18.00

TRAY OF 25 \$30.00

TRAY OF 50 \$55.00

NON DECORATED CAKES

(served in disposable pans)

Chocolate Cake, Lemon Cake, or Banana Cake

SMALL (8.5" X 12.5") \$20.00

LARGE (12" X 17") \$35.00

Pumpkin Pie Cake, Pineapple Up-Side Down Cake, or Carrot Cake

SMALL (8.5" X 12.5") \$27.00

LARGE (12" X 17") \$47.00



Decorated Cakes

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CAKES

White
Chocolate
Marble

SPECIALTY CAKES

Carrot
Lemon
Spice
Red Velvet
Almond

ICINGS

Buttercream
Chocolate Buttercream

SPECIALTY ICINGS

French Vanilla
Cream Cheese
Hazelnut Truffle
White Truffle
Chocolate Truffle
Ganache
Whipped Cream

FILLINGS

Vanilla Bavarian
Chocolate Bavarian

SPECIALTY FILLINGS

Strawberry Jam
Lemon Jam
Raspberry Jam
Pineapple Jam
Strawberry Creme
Raspberry Creme
Lemon Creme
Pineapple Creme
Cream Cheese
Tiramisu
Cappuccino Mousse
Piña Colada Mousse
White Chocolate Mousse
Banana Bavarian
Coconut Bavarian
Hazelnut Bavarian
(More Fillings Available)

FRESH FRUIT

Banana
Strawberry
Pineapple
Blackberry
Raspberry
Blueberry

SHEET CAKES	1/4 SHEET Serves 24	1/3 SHEET Serves 30	1/2 SHEET Serves 48	2/3 SHEET Serves 60	FULL SHEET Serves 96
Price	\$30.00	\$40.00	\$55.00	\$65.00	\$100.00
Specialty Cake	\$6.00	\$8.00	\$11.00	\$13.00	\$20.00
Specialty Filling	\$6.00	\$8.00	\$11.00	\$13.00	\$20.00
Specialty Icing	\$6.00	\$8.00	\$11.00	\$13.00	\$20.00
Fresh Fruit	\$6.00	\$8.00	\$11.00	\$13.00	\$20.00

ROUND & SQUARE CAKES AVAILABLE

PHOTO CAKES & CUSTOM DESIGNS AVAILABLE

WEDDING CAKES START AT \$3.50 PER PERSON (MINIMUM 75)



Beverage

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ASSORTED SODAS

(DIET & REGULAR) \$ 1.25 EACH

BOTTLED WATER

\$1.25 EACH

LIPTON ICED TEA

\$1.25 EACH

RED BULL

(DIET & REGULAR) \$ 2.50 EACH

SNAPPLE

(ASSORTED FLAVORS) \$ 2.00 EACH

GATORADE

\$2.00 EACH

HOT TEA

2.5 GALLONS (40 CUPS)	\$60.00
5.0 GALLONS (80 CUPS)	\$110.00

HOT CHOCOLATE

2.5 GALLONS (40 CUPS)	\$60.00
5.0 GALLONS (80 CUPS)	\$110.00

COFFEE (DECAF OR REGULAR)

2.5 GALLONS (40 CUPS)	\$60.00
5.0 GALLONS (80 CUPS)	\$110.00

STARBUCK'S COFFEE

2.5 GALLONS (40 CUPS)	\$75.00
5.0 GALLONS (80 CUPS)	\$130.00

GRAND COFFEE BAR

Starbucks Coffee served with Whipped Cream, Chocolate Shavings, Cinnamon, Sugar, Sweet-n-Low and Equal

(50-99) \$3.50 PER PERSON

(100+) \$3.00 PER PERSON

VOSS ARTESIAN WATER

330 ML \$ 2.00 EACH

800 ML \$ 4.00 EACH

PERRIER

\$ 2.00 EACH

STARBUCKS MOCHA FRAPPUCCINO

\$ 2.25 EACH

PUNCH, LEMONADE OR ICED TEA *(Staffed Events Only)*

2.5 GALLONS (40 CUPS)	\$30.00
5.0 GALLONS (80 CUPS)	\$60.00

TROPICAL GREEN TEA

2.5 GALLONS (40 CUPS)	\$45.00
5.0 GALLONS (80 CUPS)	\$85.00

TROPICAL ICED TEA STATION (SEASONAL)

Unsweetened Iced Tea, Tropical Iced Tea, and Lemonade. Served with Pineapple, Mango, Raspberries, Blueberries, Oranges, Lemons, & Fresh Mint

\$2.75 PER PERSON



Hosted Bars

Price is based on 4 Hours of Service

TOP SHELF BAR SERVICE

Top Shelf Alcohol Bar, Mixers, Beer, Wine, Sodas & Bottled Waters

75 TO 99 \$20.00 PER PERSON
100 + \$18.00 PER PERSON

SERVICE CHARGE AND GRATUITIES ADDITIONAL
BARTENDER(S) REQUIRED

PREMIUM BAR

Premium Alcohol Bar, Mixers, Beer, Wine, Sodas, and Bottled Waters

75 - 99 \$17.00 PER PERSON
100 + \$15.00 PER PERSON

SERVICE CHARGE ADDITIONAL
BARTENDER(S) REQUIRED

SOFT BAR

Includes Imported and Domestic Beers, Wine, Sodas, and Bottled Waters

75 - 99 \$13.00 PER PERSON
100 + \$11.00 PER PERSON

SERVICE CHARGE ADDITIONAL
BARTENDER(S) REQUIRED

NON-ALCOHOLIC SOFT BAR

Includes Sodas, Bottled Waters, Energy Drinks, and Juices

75 - 99 \$8.00 PER PERSON
100 + \$7.00 PER PERSON

SERVICE CHARGE ADDITIONAL
SERVER REQUIRED

BAR GLASSWARE

Red Wine Glass 8.5 oz \$ 0.49

White Wine Glass 6.5 oz \$ 0.49

Pilsner Glass 14.5 oz \$ 0.49

Hi-Ball Glass 9 oz \$ 0.49

Low-Ball Glass 10.5 oz \$ 0.49

Champagne Glass 6 oz \$ 0.70

Margarita Glass 9 oz \$ 0.70

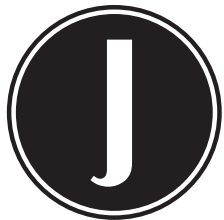
Martini Glass 9 oz \$ 0.85

Brandy Snifter 9 oz \$ 0.85

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Rentals

WHITE DOUBLE PLATINUM LINE CHINA

Chop Plate 12"	\$ 1.50
Dinner Plate 10.25"	\$ 0.55
Soup Bowl (12 oz) 9"	\$ 0.55
Salad/Dessert Plate 7.5"	\$ 0.55
Bread & Butter Plate 6"	\$ 0.55
Coffee Cup 6 oz	\$ 0.55
Saucer 6"	\$ 0.55
Creamer 6 oz	\$ 2.00
Sugar Bowl	\$ 2.00

CRÈME DOUBLE GOLD LINE CHINA

Chop Plate 12"	\$ 1.50
Dinner Plate 10.25"	\$ 0.55
Lunch Plate 9"	\$ 0.55
Soup Bowl (12 oz) 9"	\$ 0.55
Salad/Dessert Plate 7.5"	\$ 0.55
Bread & Butter Plate 6"	\$ 0.55
Coffee Cup 6 oz	\$ 0.55
Saucer 6"	\$ 0.55
Creamer 6 oz	\$ 2.00
Sugar Bowl 8 oz	\$ 2.00

WHITTIER WHITE SQUARE PORCELAIN

Chop Plate 12"	\$ 2.00
Dinner Plate 10"	\$ 0.90
Salad/Dessert Plate 7.5"	\$ 0.90
Bread & Butter Plate 6"	\$ 0.90
Coffee Cup 5 oz	\$ 0.90
Saucer 6"	\$ 0.90

IMPERIAL WHITE CHINA

Dinner Plate 10.5"	\$ 0.45
Salad & Dessert Plate 7.5"	\$ 0.45
Bread & Butter Plate 7"	\$ 0.45
Soup Bowl 8.25"	\$ 0.45
Saucer 6"	\$ 0.45
Coffee Cup	\$ 0.45
Creamer 6 oz	\$ 2.00
Sugar Bowl 8 oz	\$ 2.00

GLASSWARE

Banquet Goblet Glass 10.5 oz	\$ 0.49
Red Wine Glass 8.5 oz	\$ 0.49
White Wine Glass 6.5 oz	\$ 0.49
Pilsner Glass 14.5 oz	\$ 0.49
Hi-Ball Glass 9 oz	\$ 0.49
Low-Ball Glass 10.5 oz	\$ 0.49
Coffee Mug 8.5oz	\$ 0.59
Champagne Tulip Glass 6 oz	\$ 0.70
Champagne Flute Glass 6 oz	\$ 0.70
Margarita Glass 9 oz	\$ 0.70
Sundae Glass 5.5 oz	\$ 0.70
Martini Glass 9 oz	\$ 0.85
Brandy Snifter 9 oz	\$ 0.85

FLATWARE

BRASILIA POLISHED STAINLESS STEEL

Dinner Fork	\$ 0.45
Salad Fork	\$ 0.45
Dessert Fork	\$ 0.45
Dinner Knife	\$ 0.45
Butter Knife	\$ 0.45
Soup Spoon	\$ 0.45
Tea Spoon	\$ 0.45



Rentals

ALISSA (GOLD PLATED)

<i>Dinner Fork</i>	\$ 0.60
<i>Salad Fork</i>	\$ 0.60
<i>Dessert Fork</i>	\$ 0.60
<i>Dinner Knife</i>	\$ 0.60
<i>Butter Knife</i>	\$ 0.60
<i>Soup Spoon</i>	\$ 0.60
<i>Tea Spoon</i>	\$ 0.60

CHAFFER (POLISHED WITH BRASS HANDLE)

<i>Oblong Chaffer</i>	\$ 29.00
<i>Round Chaffer</i>	\$ 29.00

CHAFFER (ORNATE)

<i>Oblong Chaffer</i>	\$ 18.00
<i>Round Chaffer</i>	\$ 18.00
<i>Square Chaffer</i>	\$ 18.00

HEAT LAMPS

<i>Heat Lamp (Stainless Steel)</i>	\$ 29.00
<i>Heat Lamp (Brass)</i>	\$ 45.00

CHAIRS & STOOLS

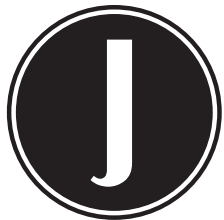
<i>Café Vienna Chair</i>	\$ 1.45
<i>Chrome Bar Stool</i>	\$ 7.00
<i>Children's Chair</i>	\$ 1.00
<i>White Folding Chair</i>	\$ 2.30
<i>Natural Wood Folding Chair</i>	\$ 2.65
<i>Black Folding Chair</i>	\$ 2.35
<i>Samsonite Folding Chair</i>	\$ 0.95

TABLES

<i>6' x 30" Banquet (Seats 6-8)</i>	\$ 8.00
<i>8' x 30" Banquet (seats 8-10)</i>	\$ 8.50
<i>4' x 30" Banquet</i>	\$ 7.50
<i>36" Cocktail (40" High)</i>	\$ 9.50
<i>36" Round (Seats 2-4)</i>	\$ 9.50
<i>48" Round (Seats 6-8)</i>	\$ 8.25
<i>60" Round (Seat 8-10)</i>	\$ 8.75
<i>72" Round (Seats 10-12)</i>	\$11.25
<i>6' Serpentine</i>	\$14.00
<i>6' x 18" Conference</i>	\$ 9.50
<i>6' x 30" Children's Table</i>	\$ 8.50
<i>60" 1/2 Round</i>	\$ 9.00
<i>60" 1/4 Round</i>	\$ 9.00

LINENS

<i>10' x 5' Banquet</i>	\$ 9.25
<i>90" Round</i>	\$ 9.50
<i>102" Round</i>	\$11.00
<i>108" Round</i>	\$12.00
<i>120" Round</i>	\$15.00
<i>90" Round Garden</i>	\$ 9.50
<i>102" Round Garden</i>	\$11.00
<i>120" Round Garden</i>	\$15.00
<i>6' Table Drape</i>	\$15.75
<i>8' Table Drape</i>	\$17.00
<i>20" x 20" Linen Napkin</i>	\$ 0.85



Rentals

DANCE FLOOR

<i>Vinyl Dance Floor 9' x 12'</i>	\$ 135.00
<i>Vinyl Dance Floor 12' x 12'</i>	\$ 180.00
<i>Vinyl Dance Floor 12' x 16'</i>	\$ 240.00
<i>Vinyl Dance Floor 16' x 18'</i>	\$ 360.00
<i>Vinyl Dance Floor 21' x 24'</i>	\$ 630.00
<i>More sizes available</i>	

HEATERS

<i>Mushroom Heater</i>	\$ 80.00
<i>Blower Heater</i>	\$ 85.00

GENERATORS

<i>3000 KVA Generator</i>	\$ 185.00
<i>5000 KVA Generator</i>	\$ 275.00

UMBRELLAS

<i>White Vinyl Umbrella with Base</i>	\$ 18.00
<i>9' Market Umbrella with Base</i>	\$ 37.50

COOKING EQUIPMENT

<i>Commercial Convection Oven</i>	\$ 195.00
<i>5" Charcoal BBQ</i>	\$ 50.00
<i>3.5' Propane BBQ</i>	\$ 55.00
<i>3.5' Propane Griddle</i>	\$ 60.00

AUDIO/VISUAL EQUIPMENT

<i>Oak Podium with Speaker and Microphone</i>	\$ 95.00
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STANCHIONS

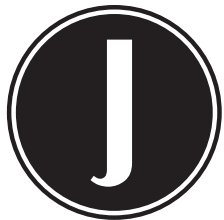
<i>Chrome</i>	\$ 12.00
<i>Black</i>	\$ 12.00
<i>Red Velvet Rope</i>	\$ 9.00
<i>Black Velvet Rope</i>	\$ 9.00

BACK DROPS

<i>4' x 8' White Lattice Panel</i>	\$ 17.00
<i>Black Pipe and Drape per foot</i>	\$ 4.40
<i>Ivory Pipe and Drape per foot</i>	\$ 4.40
<i>Free Standing Side Wall per ft</i>	\$ 4.00

BARS

<i>4' White Portable</i>	\$ 45.00
<i>4' Walnut Portable</i>	\$ 47.25
<i>5' Black Bar</i>	\$ 95.00
<i>5' Oak Bar</i>	\$ 95.00



Supplies

ROUND ACRYLIC PLATES (WHITE, BLACK OR CLEAR)

10"	\$ 0.60
9"	\$ 0.50
7"	\$ 0.45
6"	\$ 0.40

SQUARE ACRYLIC PLATES (WHITE, BLACK OR CLEAR)

10.75"	\$ 1.00
9.5"	\$ 0.70
8"	\$ 0.65
6.5"	\$ 0.60

ACRYLIC CUPS

Coffee Mugs	\$ 0.40
Wine Glass	\$ 0.40
Champagne Flute	\$ 0.65

DISPOSABLE PLATES

10"	\$ 0.09
9"	\$ 0.08
7"	\$ 0.07
6"	\$ 0.06

DISPOSABLE FLATWARE (WHITE OR CLEAR)

Fork	\$ 0.08
Knife	\$ 0.08
Spoon	\$ 0.08

CUPS

8 oz Styrofoam Hot Cup	\$ 0.06
10 oz Clear Cold Cup	\$ 0.08
14 oz Clear Cold Cup	\$ 0.10

NAPKINS (WHITE 2 PLY)

Beverage Napkin (10" x 10")	\$ 0.07
Dinner Napkin (15" x 17")	\$ 0.10

ECO FRIENDLY SERVICEWARE

Jay's is proud to announce its partnership in its Go Green efforts, with Dispoz-o Products. Dispoz-o offers envioware cutlery, bowls, trays and an array of additional products

These products are 100% biodegradable. Envioware products are formulated to interact with microorganisms that are present in standard landfills, composting landfills and in our natural environment. These microorganisms attack the molecular structure of the plastic and metabolize those structures, breaking it down into organic compounds. Envioware products do not contain any dyes or pigments that could be harmful to the environment. In addition, envioware plates, trays, bowls and hinged containers are the only plastic resin based products in the world that are both 100% biodegradable and are manufactured in an environmentally friendly manner that does not use hydrocarbons in the manufacturing process.

ECO-PLATES

10"	\$ 0.11
9"	\$ 0.10
7"	\$ 0.09
6"	\$ 0.08

ECO-FLATWARE

Fork	\$ 0.10
Knife	\$ 0.10
Spoon	\$ 0.10

ECO-CUPS

8 oz Hot Cup	\$ 0.09
10 oz Clear Cold Cup	\$ 0.10
14 oz Clear Cold Cup	\$ 0.12

Pick-up and Delivery Ordering Information

Jay's is proud to offer our fabulous food and services in a variety of ways to fit your needs

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.

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 11:00 am one (1) 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 11:00 am two (2) business days prior to the event. December deliveries are scheduled within a one (1) hour window of your choice.

EXECUTIVE SET-UPS (NOT AVAILABLE IN DECEMBER)

Our executive delivery team will come to your location and setup 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.

714.636.6045

JAYS CATERING . COM



Full Service Ordering Information

Jay's is proud to offer our fabulous food and services in a variety of ways to fit your needs

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.

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 20% service charge will be added to food and beverage.

EVENT STAFF RATES

CAPTAIN	\$28.00 PER HOUR
EVENT STAFF	\$24.00 PER HOUR
BARTENDER	\$30.00 PER HOUR
BEER & WINE SERVER	\$24.00 PER HOUR
EXECUTIVE CHEF	\$30.00 PER HOUR
CULINARY ASSISTANT	\$24.00 PER 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.

