



BUDGET & BRUNCH WEDDING COLLECTION

BUDGET MENU INCLUDES:

LEMON INFUSED WATER SERVICE

LEMONADE, CITRUS PUNCH OR ICED TEA STATION

WEDDING CAKE OR CUPCAKE TOWER
Includes Design Consultation & Tasting

FLOOR LENGTH LINENS & LINEN NAPKINS
White or Ivory

IMPERIAL CHINA & BRASILIA FLATWARE

WATER GOBLETS

CAPTAIN & PROFESSIONAL SERVICE STAFF

4 HOUR EVENT TIME

BRUNCH MENU INCLUDES:

LEMON INFUSED WATER SERVICE

LEMONADE, CITRUS PUNCH OR ICED TEA STATION

COFFEE STATION

MIMOSA TOAST

WEDDING CAKE OR CUPCAKE TOWER
Includes Design Consultation & Tasting

FLOOR LENGTH LINENS & LINEN NAPKINS
White or Ivory

SQUARE ACRYLIC PLATES

FIRST IMPRESSIONS FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

CAPTAIN & PROFESSIONAL SERVICE STAFF

4 HOUR EVENT TIME

Budget & Brunch Collection not available at all venues

714.636.6045 • JAYSCATERING.COM



THE BUDGET

ENTRÉE *(Choice of One)*

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

MEDITERRANEAN

Picatta inspired Chicken Breast with Artichokes & Mushrooms in a Lemon Caper Beurre Blanc

BENEVOLENZA

Chicken topped with Sundried Tomato, Asparagus & Corn, Served with a Lemon Champagne Beurre Blanc

ACCOMPANIMENTS *(Choice of Three)*

Rice Pilaf or Jasmine Rice

Artichoke or Garlic Mashed Potatoes

Red Roasted Garlic Potatoes

Buttered or Steamed Julienned Seasonal Vegetables

Buttered or Steamed Seasonal Baby Vegetables

Sautéed Green Beans with Bacon, Challots, & Dill

Grand Marnier Glazed Baby Carrots

Grilled Marinated Vegetables with Balsamic Reduction

Traditional Caesar Salad

Wild Field Green Salad

Pear & Walnut Salad

Wild Cherry & Goat Cheese Salad

Panini Pasta Salad

WEDDING CAKE

Includes Design Consultation & Tasting

75 TO 99 \$36.00 PER PERSON

100 + \$32.00 PER PERSON

Service Charge & Gratuities Additional





THE BRUNCH

CHAMBRE

GOURMET SANDWICH STATION

*Platters of Garlic & Herb Roasted Filet Mignon
Honey, Lemon & Fresh Thyme Grilled Breast of Chicken
BBQ Rubbed Smoked Pork Loin*

*Sliced Petite French Baguettes & Jay's Famous Cheese Rolls
Grilled Marinated Vegetables*

Pepperoncinis, Pepper Rings & Pickles

Smoked Gouda & Havarti Cheese

*Apricot Jalapeño Aioli, Chimichurri Sauce, Charred Three Onion
Sauce & Sundried Tomato Spread*

*Pear Salad with Romaine & Wild Field Greens, Pears, Dried
Cranberries, Walnuts, Stilton Cheese & Pear Vinaigrette*

Panini Pasta Salad

Minted Fruit Salad

100 + \$35.00 PER PERSON

Service Charge & Gratuities Additional

TRADITIONAL

Spinach Frittata with a Sun Dried Tomato Hollandaise Sauce

Boursin Cheese & Rosemary Red Potatoes

*Cinnamon Brioche French Toast or Petite Chocolate Croissants,
Scones, & European Danishes*

Fresh Fruit Skewers with a Mango Passionfruit Yogurt Dip

*Spinach Salad with Candied Walnuts, Cranberries, Apples, Feta
Cheese, Red Onions, Hand Cut Croutons & a Mango Vinaigrette*

CARVING STATION \$6.00 PER PERSON (Choose One)

*Tri Tip with Cognac Creamed Horseradish & Charred Three
Onion or Chimichurri Sauce*

*Spiral Sliced Honey Glazed Ham with a Apricot Dijon Mustard or
Pineapple Raisin Sauce*

100 + \$33.00 PER PERSON

Service Charge & Gratuities Additional

CLASSIC

Jay's Famous Palm Sandwiches or Turkey Focaccia Triangles

Caesar Salad

Penne Pasta Salad

Fresh Fruit

100 + \$27.00 PER PERSON

Service Charge & Gratuities Additional

