



JAY'S WEDDING COLLECTION

ALL WEDDINGS INCLUDE:

TWO TRAY PASSED HORS D' OEUUVRES

LEMON INFUSED WATER SERVICE

LEMONADE, CITRUS PUNCH OR ICED TEA
STATION

COFFEE STATION

WEDDING CAKE OR CUPCAKE TOWER

FLOOR LENGTH LINENS & LINEN NAPKINS
White, Ivory, Black or Chocolate

CHINA & BRASILIA FLATWARE

WATER GOBLET & GLASS COFFEE MUGS

EVENT CAPTAIN & PROFESSIONAL SERVICE STAFF

5 HOUR EVENT TIME



THE EXTRAVAGANT (STATIONS)

BRUSCHETTA & CHEESE STATION

*Pomodoro, Olive Tapenade, Caramelized Onions,
Sautéed Mushrooms, Balsamic Reduction,
Creamed Corn with Sage and Prosciutto Dip
Eggplant & Peppadew Dip
Parmesan Walnut Aioli
Sundried Tomato & Basil Cheese Torte
European Cheese Wedges
Served with Crustinis, Grilled Ciabatta Triangles,
and Rustic Flat Breads*

CHAMBRE STATION

French for Dining Room Temperature

*Champagne & Dill Poached Salmon
Lemon & Thyme Glazed Chicken Breast
Roasted White & Green Asparagus with
Parmesan Cheese Curls & Balsamic Drizzle
Grilled Vegetable Quinoa Salad
Caprese Skewers*

CARVING STATION

*Herb Roasted Filet Mignon
Served with Tobacco Onions, Charred Three Onion,
& Chimichurri Sauce
French Baguettes*

PASTA STATION

*Jay's Famous Rotolo Bolzano
Penne Carbonara*

EXHIBITION SALAD STATION

Traditional Caesar Salad Exhibition Style

*Herb Crusted Croutons, Parmesan Cheese Curls
& our house Caesar Dressing, Garnished with
Parmesan Crisps & Anchovy Fillets*

Includes Premium Platinum or Gold Rimmed China

75 TO 99 \$78.00 PER PERSON

100 + \$75.00 PER PERSON

Service Charge & Gratuities Additional





THE EXTRAORDINARY (PLATED)

SALAD COURSE

Wild Field Greens with Dried Cherries, Candied Hawaiian Macadamia Nuts & Goat Cheese Served with a Sesame Soy Vinaigrette

ENTRÉE (SURF & TURF)

Seasoned & Grilled Center Cut Filet Mignon with a Tri Peppercorn Cabernet Demi Glace

Sea Bass Tower with Artichoke Mashed Potatoes & Crab served with a Lemon Beurre Blanc

Grilled Asparagus

Candied Pecan Butternut Squash

French Baguettes

Includes Premium Platinum or Gold Rimmed China

75 TO 99 \$78.00 PER PERSON

100 + \$75.00 PER PERSON

Service Charge & Gratuities Additional

SALAD COURSE

Arugula, Roasted Beets, Goat Cheese & Pine Nuts Served with a Champagne Vinaigrette

ENTRÉE (SURF & TURF)

*Filet & Shrimp Tower
Grilled Filet with Garlic Shrimp Dijon, drizzled with a Balsamic Basil Reduction*

Poached Saffron Potato

Broccolini

French Baguettes

Includes Premium Platinum or Gold Rimmed China

75 TO 99 \$73.00 PER PERSON

100 + \$70.00 PER PERSON

Service Charge & Gratuities Additional



THE EXQUISITE (PLATED)

SALAD COURSE

Arugula with Pears, Candied English Walnuts & Aged Stilton Cheese

Served with a White Balsamic Pear Infused Vinaigrette

ENTRÉE

French Brie & Dried Apricot Stuffed Breast of Chicken with a Brandied Chive Beurre Blanc

White & Green Asparagus Bundles drizzled with Pimento Butter

Carrot Tulips with a Grand Marnier Honey & Poppy Seed Glaze

Duchess Potato Pear

French Baguettes

Includes Premium Platinum or Gold Rimmed China

75 TO 99	\$53.00 PER PERSON
100 +	\$50.00 PER PERSON

Service Charge & Gratuities Additional

SALAD COURSE

Pomegranate Salad with Romaine, Fresh Pomegranate, Mango, Manchego Cheese & Candied Pecans.

Served with a Pomegranate Vinaigrette

ENTRÉE

Picatta Inspired Sautéed Breast of Chicken with Artichokes & Mushrooms Tossed in a Lemon Caper Beurre Blanc

Roasted Brussel Sprouts with Almonds

Candied Butternut Squash

Saffron Rice Timbale

French Baguettes

Includes Premium Platinum or Gold Rimmed China

75 TO 99	\$53.00 PER PERSON
100 +	\$50.00 PER PERSON

Service Charge & Gratuities Additional





THE EXCLUSIVE (FAMILY STYLE)

1ST COURSE

Caesar Salad with Herb Crusted Croutons & Parmesan Cheese Curls

Served with our house Caesar Dressing

2ND COURSE

TORTELLINI CORSICA

Cheese Tortellini with Mushrooms & Italian Pancetta in a Pesto Cream Sauce

CAPRESE SKEWERS

Fresh Mozzarella, Basil & Cherry Tomato Skewers with a Basil Vinaigrette Drizzle

3RD COURSE

MEDITERRANEAN CHICKEN

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

GRILLED GREEN & WHITE ASPARAGUS

Accented with Parmesan Cheese Curls & Drizzled with Balsamic Vinaigrette

Includes Premium Platinum or Gold Rimmed China & Chargers

75 TO 99 \$58.00 PER PERSON

100 + \$55.00 PER PERSON

Service Charge and Gratuities Additional

PLACE SETTINGS:

Family Style Service Requires Rental of Specialty Tables:

72" Round Tables (120" Linen Included)

— or —

*8' x 48" Banquet Tables
(156" x 90" Linen Drape Included)*





THE EXCEPTIONAL (BUFFET)

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

ZUCCHINI LIME

Breast of Chicken with Julienne Zucchini & Lime Cream Cheese. Served with a Lime Chardonnay Sauce

PIGNOLI

Breast of Chicken with Gruyere, Fontina, Pinenuts, & Sundried Tomatoes. Served with a Sundried Tomato Pesto 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

POMEGRANATE

Breast of Chicken with Mango & Dried Apricot Risotto. Served with a Pomegranate Balsamic Reduction Sauce

BENEVOLENZA

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

PASTA SELECTION *(Choice of One)*

Vegetarian Rotolo Bolzano, Tortellini with Creamy Pesto, Penne Fresca, or Penne Carbonara with Roasted Garlic & Pancetta (\$1)

POTATO OR RICE *(Choice of One)*

Rice Pilaf, Artichoke or Garlic Mashed Potatoes, Red Roasted Garlic Potatoes, Parsley Buttered Potatoes, Cranberry Cous Cous (\$1), Artichoke Risotto (\$1), or Roasted Fingerling Potatoes (\$1)

VEGETABLE SELECTION *(Choice of One)*

Julienne Cut and Buttered Zucchini, Squash and Carrots

Lemon Buttered and Steamed Broccoli, Cauliflower, Carrots and Zucchini

Sautéed Green Beans with Bacon & Caramelized Onions

Grand Marnier Glazed Baby Carrots with Cranberries & Orange Marmalade

English Peas Sautéed with Shallots, Garlic and Essence of Mint

Grilled Vegetables with Balsamic Reduction & Fresh Basil

Browned Butter Steamed Broccoli

Fresh Asparagus with Roasted Shallots & Garlic (\$2)

Oven Roasted Brussel Sprouts with Almonds (\$2)

SALAD SELECTION *(Choice of One)*

Pear & Walnut, Wild Cherry & Goat Cheese, Traditional Caesar, or Wild Field Green

Includes Imperial China

75 TO 99 \$43.00 PER PERSON

100 + \$40.00 PER PERSON

Service Charge & Gratuities Additional

D ESSERTS

WEDDING DESSERT STATION

A delectable selection of French Macaroons, Mini Heart Shaped Cookies, Chocolate Dipped Cream Puffs, Mini Coconut Capped White Bavarian Cupcakes, Chocolate Lollicakes enrobed in White Chocolate & Dessert Shots

\$6.00 per person

CANDY APPLE STATION

Old Fashioned Caramel, Peanut, Rocky Road, Oreo Cookie, Snickers & English Almond Toffee

\$5.00 each

FRENCH BEIGNET STATION

Deep Fried & Dusted with Powdered Sugar on location. Served with Chocolate & Raspberry Dipping Sauces

\$3.50 per person (requires on-site chef)

LOLLICAKES

A Little Bite of Chocolate Dipped Cake on a Stick

\$2.25 each

COOKIES AND MILK SHOTS

Warm Cookies Baked on location & served with Ice Cold Milk

\$2.50 each

DESSERT SHOTS

A Little Treasure in a Tall Shot Glass

Champagne & Raspberry

Mango & Passion Fruit

Chocolate Ganache

Tiramisu

\$2.25 each

MINI CUPCAKES

Coconut Capped White Bavarian Cream

Red Velvet with Cream Cheese

Chocoholic

\$1.75 each



STATIONS & SUCH

REQUIRES ADDITIONAL STAFF AND/OR CHEFS
STATIONS INCLUDE ACRYLIC PLATES

CARVERY

Filet Mignon \$10.00 PER PERSON

Tri-Tip \$6.00 PER PERSON

Served with Choice of Three:

*Charred Three Onion, Chimichurri, Béarnaise,
Creamed Horseradish, Port Wine Reduction, or
Tobacco Onions*

EXHIBITION CAESAR SALAD

Traditional Caesar Salad Exhibition Style

*Herb Crusted Croutons, Parmesan Cheese Curls
& our house Caesar Dressing, Garnished with
Parmesan Crisps & Anchovy Fillets*

\$4.00 Per Person

EXHIBITION SUSHI STATION

Fresh Sushi hand rolled in front of your guests

\$1.75 per piece (recommend 3-4 pieces per person)

BRUSCHETTA & CHEESE

Pomodoro, Olive Tapenade, Caramelized

Onions, Sautéed Mushrooms, Balsamic Reduction

Creamed Corn with Sage and Prosciutto Dip

Eggplant and Peppadew Dip

Parmesan Walnut Aioli

Sundried Tomato & Basil Cheese Torte

European Cheese Wedges

*Served with Crustinis, Grilled Ciabatta Triangles,
and Rustic Flat Breads*

\$9.00 per person

FRUIT & CHEESE STATION (Seasonal)

*Fresh Fruit, Cheese Wedges, Sweet & Spicy Nuts,
Grilled Ciabatta Triangles & Crackers*

\$5.00 per person

CRUDITE & FONDUE STATION

*Carrots, Celery, Radish, Broccoli, Cauliflower &
Cherry Tomatoes, served with Gorgonzola Cheese
Fondue*

\$4.00 per person



TATIONS & SUCH

REQUIRES ADDITIONAL STAFF AND/OR CHEFS
STATIONS INCLUDE ACRYLIC PLATES

SLIDER STATION

<i>Filet Mignon with Gorgonzola</i>	\$4.00 each
<i>Crab Cake with Micro Greens</i>	\$3.75 each
<i>Smoked Beef Brisket with Havarti</i>	\$3.50 each
<i>Italian Meatball with Provolone</i>	\$3.50 each
<i>Kahlua Pulled Pork</i>	\$3.50 each

ROLLED TACO STATION

Includes Sour Cream & Guacamole

Carnitas, Onion, Cilantro & Queso Fresco, Served with Salsa Verde

Filet Mignon, Gorgonzola & Caramelized Onions, Served with Arbol Chile Salsa

Crab, Papaya, Cilantro & Avocado, served with a Mango Avocado Tartare

\$7.50 per person

TACO STATION

Mini Carnitas Tacos with Cilantro & Onion

Mahi Mahi with Cabbage & Baja Sauce

Served with Limes, Salsa & Pico de Gallo

\$5.00 per person

MASHED POTATO MARTINI

Mashed Potatoes served with Sautéed Mushrooms, Applewood Bacon, Caramelized Onions, Shaved Asiago Slivers, Green Onion, Gravy & Bourguignonne Sauce

\$6.75 per person

MAC N CHEESE MARTINI STATION

Panko Crusted Gorgonzola, Asiago & Jack Cheese Macaroni served with Applewood Bacon, Spicy Sausage, Peas, Parmesan Cheese, Green Onions, Caramelized Onions & Mushroom Toppings

\$7.75 per person

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 Jalapeños, Thai Basil, Lime Wedges, Hoisin Sauce & Sirachi Sauce. Includes Acrylic Bowls, Asian Spoons & Chop Sticks

\$7.75 per person



EMBELLISHMENTS

PLATINUM RIMMED CHINA GOLD RIMMED CHINA

\$.55 per piece

WHITE SQUARE CHINA

\$.90 per piece

SPECIALTY LINEN

Specialty & Custom Linen Available, Prices Vary

BRIDES ROOM HORS D'OEUVRES TRAY

*Turkey Focaccia Triangles with Sundried Tomato Aioli
Red & Green Seedles Grapes
Layered Basil Tort with Crackers*

\$35.00 each (serves 6 - 12)

GROOMS ROOM HORS D'OEUVRES TRAY

*Turkey & Ham Hoagie
Red & Green Seedles Grapes
Layered Basil Tort with Crackers*

\$35.00 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, Bailey's & Kahlua*

\$2.00 per person

COFFEE TO GO

Serve a Hot Cup of Coffee to your guests as they depart

\$1.50 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*

\$2.75 per person

CHAMPAGNE TOAST

*Domaine Ste. Michelle Brut Sparkling Wine, Martinellis
Sparkling Apple Cider & Champagne Flutes*

\$2.50 per person

TABLE SIDE WINE

*Includes Wine Glass and a Bottle of our House Red and
White Wine placed on each table*

\$35.00 per table

BOXED VENDOR MEALS

\$9.75 each



COLD HORS D'OEUVRES

RADICCHIO WRAP

Smoked Turkey Salad & Fresh Asparagus rolled in a tender Radicchio Leaf and tied with a Chive

GORGONZOLA & ONION BRUSCHETTA

Crisp Crustini topped with a Red Onion Jam & Whipped Gorgonzola Cheese

CHICKEN SPRING ROLLS

Spring Roll wrapped Chicken Breast with Maifun Noodles & Green Onions

Served with a Spicy Thai Peanut Dip

GLAZED PEAR AND GOAT CHEESE TART

Savory Tart Piped with Goat Cheese Mousse & Caramelized Pear

VEGETARIAN NORI ROLL

Tofu with Julienne Red Pepper, Daikon Sprouts, Cucumber, Carrots & Baby Spinach wrapped in Nori

CRUSTINI

Goat Cheese, Pecan, & Red Grape Crustini

ANTIPASTO SKEWER

Bamboo Skewer with Genoa Salami, Cherry Tomatoes, Calamata Olives & Buffalo Mozzarella

SHRIMP DIABLO (Upgrade)

Mini Martini Glass with Spicy Grilled Shrimp, Corn Relish, Guacamole & Tortilla Flame

AHI TUNA TARTARE (Upgrade)

Ahi Tuna Tartare with Black Truffle Oil served on an Asian Spoon with a Lemon Thyme Mousse

GRILLED ZUCCHINI ROLL-UP (Upgrade)

Grilled Zucchini Ribbon with Boursin Cheese & Micro Greens tied with a Chive and garnished with Roasted Pine Nuts

PEPPADEW PEPPERS (Upgrade)

A Sweet & Spicy Pepper Marinated in Olive Oil and stuffed with a Boursin & Basil Mousse

DRUNKEN TOMATOES (Upgrade)

Celery Mousse Filled Cherry Tomato with a Grey Goose Bloody Mary Pipette



HOT HORS D'OEUVRES

CRAB CAKES

Panko Crusted Crab Blended with Cream Cheese, Basil, Garlic and Dijon Mustard. Served with a Fresh Mango Papaya Jalapeño Salsa

▸ BEEF WELLINGTONS

Filet Mignon & Wild Mushrooms nestled in a Golden Brown Pastry Puff served with Béarnaise Sauce

LEMON PARMESAN ARTICHOKE HEARTS

Artichoke Heart baked with Seasoned Breadcrumbs, Lemon Zest & Parmesan Cheese

▸ MINI FLATBREAD PIZZAS

Gouda & Garlic Infused Grilled Vegetable or Goat Cheese, Sundried Tomato & Crispy Pancetta

HANDMADE EMPANADAS

Chicken, Beef, Cotija & Grilled Onions or Crab Empanadas served with a Cilantro Sour Cream

STUFFED MUSHROOM

Artichoke & Asiago Stuffed Mushroom

▸ FIG TART

Fig, Goat Cheese & Mascarpone Tart

▸ REQUIRES ON-SITE OVEN

▸ **BACON WRAPPED BANANA** *(Upgrade)*
Caramelized with Brown Sugar & Crushed Chilies

▸ **MAC-N-CHEESE LOLLISTICK** *(Upgrade)*
Five Cheese & Panko Crusted

▸ **PISTACHIO CHICKEN & APRICOT JAM TART** *(Upgrade)*
Savory Tart with Pistachio Chicken & Cream Cheese topped with an Apricot Jam

▸ **BACON WRAPPED FILET** *(Upgrade)*
Served with a Port Plum Reduction Sauce & Gorgonzola Crumbles

▸ **SHRIMP MASCARPONE** *(Upgrade)*
Butterflied Shrimp Baked with Pesto, Mascarpone & Provolone Cheese

▸ **ARTISAN GRILLED CHEESE** *(Upgrade)*
Mini Grilled Garlic Buttered Baguette topped with a Sundried Tomato Cream Cheese

▸ **FOREST MUSHROOM SOUP SHOOTER** *(Upgrade)*
Wild Cream of Mushroom Soup Shooter topped with a Breaded Wild Mushroom Ravioli

▸ **ROASTED CREAMY TOMATO SOUP SHOOTER** *(Upgrade)*
Topped with a Mini Grilled Cheese Sandwich

▸ **DECONSTRUCTED TUNA CASSEROLE** *(Upgrade)*
Seared Tuna, Breaded Cheese Tortellini, Lemon Beurre Blanc & Wasabi Pea on a Skewer

HOSTED BARS

TOP SHELF BAR SERVICE

Top Shelf Alcohol Bar, Mixers, Beer, Wine, Sodas, Bottled Waters and Bride & Grooms Specialty Drinks served from the Bar

75 TO 99 \$23.00 PER PERSON

100 + \$21.00 PER PERSON

*Service Charge and Gratuities Additional
Bartender(s) Required*

PREMIUM BAR SERVICE

Premium Alcohol Bar, Mixers, Beer, Wine, Sodas, Bottled Waters and Bride & Grooms Specialty Drinks served from the Bar

75 TO 99 \$19.00 PER PERSON

100 + \$17.00 PER PERSON

*Service Charge and Gratuities Additional
Bartender(s) Required*

SOFT BAR SERVICE

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

75 TO 99 \$15.00 PER PERSON

100 + \$13.00 PER PERSON

*Service Charge and Gratuities Additional
Bartender(s) Required*

NON-ALCOHOLIC SOFT BAR SERVICE

Includes Sodas, Bottled Waters, Energy Drinks, and Juices

75 TO 99 \$8.00 PER PERSON

100 + \$7.00 PER PERSON

*Service Charge and Gratuities Additional
Server(s) Required*

SPECIALTY DRINKS

Apple Martini

Cosmopolitan

Melon Ball

Peach Fuzz

Green Madness

Lemon Drop

Margarita

Long Beach Iced Tea

Tokyo Tea

Long Island Iced Tea

SIGNATURE DRINKS AVAILABLE (*Upgrade*)

BAR GLASSWARE

Red Wine 8.5 oz \$ 0.49

White Wine 6.5 oz \$ 0.49

Pilsner 12 oz \$ 0.49

Hi-Ball 9 oz \$ 0.49

Low-Ball 10.5 oz \$ 0.49

Champagne Tulip 6 oz \$ 0.70

Champagne Flute 6 oz \$ 0.70

Margarita 9 oz \$ 0.70

Martini 9 oz \$ 0.85

Brandy 9 oz \$ 0.85



JAY'S SAMPLE WEDDING PROPOSAL FOR 100 GUESTS

HORS D' OEUUVRES

*Gorgonzola & Caramelized Onion Bruschetta
Filet & Wild Mushroom Wellington with Béarnaise Sauce*

DINNER BUFFET

*Picatta Inspired Chicken Breast with Artichokes & Mushrooms
in a Lemon Caper Beurre Blanc
Penne Fresca
Artichoke Mashed Potatoes
Grilled Marinated Vegetables
Pear and Walnut Salad with Dried Cranberries & Stilton
Cheese, Served with a Pear Vinaigrette
French Baguettes*

BEVERAGE

*Lemonade or Iced Tea Station
Coffee Station
Citrus Infused Tableside Water Service*

WEDDING CAKE

LINENS

*Floor Length Linens & Linen Napkins
Choice of White, Ivory, Chocolate, or Black Linen*

CHINA, GLASSWARE & FLATWARE

*Imperial China & Brasilia Flatware
Water Goblet & Glass Coffee Mug*

UNIFORMED SERVICE STAFF

*5 Hour Event Time
1 Event Captain & 4 Event Staff
Additional staff may be required dependent on the details
and/or venue. Gratuity is not included.*

THE EXCEPTIONAL: \$40.00 per person

SUBTOTAL:	\$4,000.00
SERVICE CHARGE:	\$800.00
TAX (Orange County 8.75%)	\$420.00
TOTAL:	\$5,220.00

While we are happy to supply you with this sample quote, we recommend that you contact one of our event specialists to receive a proposal that is custom designed to suit your needs.

Please visit our website for a complete list of our services to help personalize your special day. We offer everything to enhance your wedding... from complete bar service or simply a champagne toast, to rentals and specialty linens.