

# J Resort Catering

## Crafted Menus

Thank you for choosing the J Resort for your catering and event affair. Our professional team of culinarians and caterers are at your service to create a raving experience for you. We offer everything from contemporary restaurant experiences to local product only, themed buffets, weddings, receptions, sommelier dinners and action stations. Please consult with your catering manager to connect with our chef.

## 2024 Catering Menu

Listed menu prices will be honored 3 months prior to the event

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All prices are subject to a 20% service charge and 8.375% sales tax on food and beverage. Prices are valid January 1-June 30, 2024.  
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# J Resort Catering

## Breakfast & Brunch

### Continental

Breakfast Service Offered Until 11 am. Minimum of 15 guests. Buffet Items Are Replenished for One Hour. Extended Service Up To Two Additional Hours Add 2/Guest Per Hour.

#### Birch 17 Per Person

Freshly Baked Blueberry & Bran Muffins

House Made Petite fruit Danish

Local Bagels & Whipped Cream Cheese

French Croissants

Chilled All-Natural Orange Juice

Assorted Jellies, Jams and Sweet Cream Butter

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

#### Aspen 21 Per Person

Seasonal Fresh Cut Fruits Melons and Berries

Freshly Baked Blueberry & Bran Muffins

House Made Petite Fruit Danish

Lemon Poppy Seed Bread

Local Bagels & Whipped Cream Cheese

French Croissants

Individual Vanilla Yogurt & House Granola Parfaits

Assorted Name Brand Cereals, Non-Fat, Almond, & Soy Milk

Chilled All-Natural Orange Juice

Assorted Jellies, Jams and Sweet Cream Butter

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

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# J Resort Catering

## Breakfast Buffet 26 Per Person

All Breakfast Buffets Include Chilled Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Buffet Items Are Replenished for One Hour.

Breakfast Service Offered Until 11 am. Minimum of 15 guests. Extended Service Up To Two Additional Hours Add 6/Guest Per Hour.

Seasonal Fresh Cut Fruits Melons and Berries

Assorted Name Brand Cereals, Non-Fat, Almond, & Soy Milk

Freshly Baked Blueberry & Bran Muffins

House Made Petite Fruit Danish

Vanilla Yogurt & House Made Granola

Farm Fresh Scrambled Eggs

House Made Breakfast Potatoes

Steel Cut Oatmeal, Brown Sugar, Toasted Pecans, Raisins

Smithfield Pork Sausage Links

Thick Cut Applewood Smoked Bacon

Buttermilk Biscuits & Country Gravy

## Brunch 42 Per Person

All Brunch Buffets Include Chilled Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas Buffet Items Are Replenished for One Hour.

Minimum of 25 guests. Extended Service Up To Two Additional Hours Add 4/Guest Per Hour

Seasonal Fresh Cut Fruits Melons and Berries

Assorted Name Brand Cereals, Non-Fat, Almond, & Soy Milk

Freshly Baked Blueberry & Bran Muffins, House Made Petite Fruit Danish

Vanilla Yogurt & House Made Granola

Smoked Salmon with Local Bagels, Cream Cheese, & Condiments

Artisanal Cheese Display with Dried Fruits, Hearth Baked Breads & Crackers

Chilled Poached Jumbo Shrimp, High west Cocktail Sauce, Lemon

Fresh Mozzarella, Heirloom Tomatoes, EVOO & Balsamic Drizzle

Farm Fresh Scrambled Eggs

Thick Cut Applewood Smoked Bacon | Smithfield Pork Sausage Links

House Made Breakfast Potato Casserole

Steel Cut Oatmeal, Brown Sugar, Toasted Pecans, Raisins

Poached Eggs, Canadian Bacon Wolferman's English Muffins, Hollandaise Sauce

Buttermilk Biscuits & Country Gravy

Grilled Petite Filet Medallions with Wild Mushroom Demi-Glace

Pan Seared Skuna Bay Salmon, Citrus Butter Sauce

Chefs Selection of Seasonal Vegetables

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## Enhancements

*Enhancements Must Be Ordered with Continental Breakfasts or Breakfast & Brunch Buffets.*

Local Bagels with Whipped Cream Cheese 4 Per Person

Assorted Donuts Holes 4 Per Person

Buttermilk Biscuits 5 Per Person

House made Country Gravy

Breakfast Potato Casserole 5 Per Person

The Meats 7 Per Person

Thick Cut Applewood Smoked Bacon, Smithfield Pork Sausage Links, or Chicken Sausage Links

Cereal & Granola 4 Per Person

Non-Fat, Almond, & Soy Milk

Eggs 5 Per Person

Farm Fresh Scrambled Whole Eggs (Egg whites / Cholesterol free available, additional 2 pp)

Steel-Cut Oatmeal 4 Per Person

Raisins, Toasted Pecans, & Brown Sugar

Oversized Biscuit Sandwich 7 Per Person

Scrambled Eggs, Smithfield Pork Sausage Pattie, & American Cheese

Breakfast Burrito (Can be Vegetarian) 7 Per Person

Pork Sausage, Scrambled Eggs, Potatoes, Pico De gallo & Jack Cheese

Spam Sliders 6 Per Person

Kling's Hawaiian Slider Buns, Scrambled Eggs, Griddled Spam, American Cheese

Smoked Salmon 10 Per Person

Local Bagels, Whipped Cream Cheese, Capers, Onions, Chopped Egg, & Sliced Tomatoes

Omelets Made-to-Order

Minimum of 15 Guests (*Plus 100 Chef fee*) 10 Per Person

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## Plated Selections

*Roasted Regular & Decaffeinated Coffee, Orange Juice, Tea, Basket of Petite Muffins and Breads, Butter, and Jellies. 15 Guest Minimum, Breakfast Offered until 11 am.*

### Classic Breakfast 18 Per Person

Scrambled Eggs, Choice of Thick Cut Smoked Bacon, Sausage, Ham, or Chicken Sausage, Breakfast Potatoes

### Country Breakfast 20 Per Person

House made Buttermilk Biscuits & Country Gravy, Scrambled Eggs, Thick Cut Smoked Bacon breakfast potatoes

### Classic Benedict 21 Per Person

Poached Eggs, Canadian Bacon, Toasted Wolferman's English Muffin, Hollandaise Sauce, Breakfast Potatoes

### NY Steak & Scrambled Eggs 26 Per Person

Seasoned Grilled NY Steak, Breakfast Potatoes

## Breaks

Includes Coffee, Decaffeinated Coffee, Herbal Teas, Bottled Waters & Sodas Replenished for 30 Minutes, Minimum 10 Guests.

### Get IT Going 12 Per Person

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Assorted Granola Power Bars, Whole Fresh Fruit, House-Made Trail Mix, Gourmet Granola

## Let's Nosh 14 Per Person

Assorted Cheeses, Fresh and Grilled Vegetables, Hummus, Marinated Olives, Hearth Baked Bread

## Oh, Just One 14 Per Person

Chocolate Chip Cookies & Fudge Brownie Bites, Gourmet Chips, Rice Crispy Treats, Brand Name Candy

## The Sweet & The Salt 14 Per Person

Soft-Baked Pretzels Bites, Mustard & Cheese Dip, House Roasted Nuts, Fresh Popped Popcorn, Novelty Ice Cream Bars

## Do The Day 38 Per Person

Birch Continental Breakfast Plus Any Two Breaks

## This & That

Soft Drinks ~ Pepsi, Diet Pepsi, Starry, & Regular Bottled Water 4 Each

Specialty Bottled Water, Fiji & Pellegrino Sparkling 5 Each

Assorted Bottled Juices 5 Each

Red Bull Energy Drinks 6 Each

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## J Resort Catering

Hot Chocolate, Hot Herbal Teas, & Iced Tea 45 Per Gallon  
 Fruit Infused Waters 5 Each  
 Chilled Naked Juices and Smoothies 6 Each  
 Freshly Brewed Coffee, Decaffeinated Coffee 45 Per Gallon

Whole Fresh Fruit 3 Per Piece  
 Granola and Power bars 3 Each  
 Candy Bars 3 Each  
 Individual Yogurts 4 Each  
 Ice Cream Bars 5 Each  
 Soft Pretzel Bites with Cheese or Mustard 6 Per Person  
 Corn Tortilla Chips with Salsa Roja and Salsa Verde 5 Per Person  
 Yogurt Granola Parfaits 6 Each  
 Cut Fresh fruit and Melons 8 Per Person  
 Assorted Breakfast Breads Fresh from the Bakery 32 Per Dozen  
 Bakery Fresh Cookies 30 Per Dozen  
 Oven Fresh Brownies 30 Per Dozen  
 Freshly Baked Fruit Danish, 32 Per Dozen  
 French Croissants, 32 Per Dozen  
 Fresh Seasonal Fruit Kabob 36 Per Dozen  
 Assorted Bagels with Cream Cheese 36 Per Dozen  
 Chocolate Dipped Strawberries 36 Per Dozen

## Lunch

On The Go 24 Per Person

*Prepared with BOAR'S Head Deli Products, Includes a Bag of Chips, Whole Fruit, Fresh Baked Cookie, and Bottled Water. Lunch Service Offered Until 2 pm. Minimum of 10 per Entree Choice.*

Smoked Ham

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# J Resort Catering

Swiss Cheese, Horseradish-Dijon Mayo, French Roll

Oven Roasted Turkey

Bacon, Avocado, Lettuce, Tomato, Cheddar Cheese, Mayo, Ciabatta

Roast Beef

Arugula, Sliced Tomato, Crispy Onions, Honey Mustard Aioli, French Roll

Chicken Caesar Wrap

Grilled Chicken, Chopped Romaine, Caesar Dressing, Parmesan Cheese, Spinach Tortilla Wrap

Caprese

Fresh Sliced Mozzarella, Heirloom Tomatoes, Torn Basil Leaves, Tomatoes, Balsamic Aioli, Ciabatta

## Entrée Lunch Sandwiches & Salads

All Sandwiches & Salads include Artisan Breads, Butter, Regular & Decaffeinated Coffee, Herbal Teas, and Choice of Dessert. Iced Tea additional 2

Lunch Service Offered until 2 pm. Minimum of 15 guests.

J Caesar 20 Per Person

Grilled Chicken Breast, Chopped Romaine, Torn Ciabatta Croutons, Shaved Parmesan, Caesar Style Dressing

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# J Resort Catering

## Cobb Salad 24 Per Person

Roasted Pulled Turkey, Bacon, Avocado, Tomatoes, Bleu Cheese, Hard Boiled Eggs, Mixed Greens, Buttermilk Ranch

## Southwest Chicken Salad 22 Per Person

Adobo Chicken Breast, Corn, Black Beans, Tomatoes, Cheddar Cheese, Tortilla Frizzles, Cilantro Ranch Dressing

## California Club 25 Per Person

Oven Roasted Turkey, Smoked Bacon, Monterey Jack Cheese, Lettuce, Tomato, Avocado, Mayo, Croissant

## Chicken Caesar Wrap 25 Per Person

Grilled Chicken, Shaved Parmesan Cheese, Chopped Romaine, Caesar Style Dressing, Spinach Tortilla Wrap

## Plated Lunches

All Plated Lunches include Choice of One Salad, Artisan Breads, Butter, Regular & Decaffeinated Coffee, Herbal Teas, and Choice of Dessert. Iced Tea additional 2 Lunch Service Offered until 2 pm. Minimum of 15 guests.

## Salads

### Wedge

Iceberg Lettuce, Blue Cheese, Grape Tomatoes, Bacon, Red Onion, Buttermilk Ranch Dressing

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# J Resort Catering

## Caesar Salad

Romaine Hearts, Shaved Parmesan, Torn Ciabatta Croutons, Caesar Style Dressing

## Cultivated Greens

Mixed Field Greens, Tomato, English Cucumber, Carrot,

## Organics

Kale, Spinach, Candied Pecans, Sundried Cherries, Goat Cheese, Aged Sherry Vinaigrette

## Main Course

### Herb Marinated Chicken Breast \$28 Per Person

Wild Rice Pilaf, Fresh Herbs, Goat Cheese, Fresh Seasonal Vegetables, Pesto Sauce

### Grilled Filet Mignon 38 Per Person

5 oz Filet Yukon Gold Mashed Potatoes, Asparagus, Mushroom Ragout

### Skuna Bay Salmon 30 Per Person

Pan Seared Salmon, Creamy Farro, Broccolini, Lemon Caper Sauce

### Halibut 34 Per Person

Oven Roasted, Pearl Cous Cous, Asparagus, Citrus Butter Sauce

### Pot Roast 30Per Person

Slow Cooked, Potato Puree, Roasted Baby Carrots, Pan Sauce

### Manicotti 28 per Person

Toasted Faro, Fresh Mozzarella Cheese, Roasted Mushrooms, Porcini Cream Sauce

## DESSERTS

### Choose one

Chocolate Mousse Cake

*Iced Chocolate Cake, Chocolate Mousse, Bittersweet Chocolate Sauce*

### Raspberry Swirl Cheesecake:

*House made Cheesecake, Raspberry Compote swirl, Chantilly Crème, Raspberry Coulis*

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## Decadence Cake (GF)

*Flourless Ultra Rich Chocolate Cake Covered with a Silky Chocolate Ganache*

## Traditional Tiramisu Cake

*Layered Espresso-soaked sponge cake, House made Lady Fingers, Espresso Syrup and Mascarpone Mousse dusted with Cocoa powder.*

## Lemon Tart

*Citron Curd in a Buttery Tart Shell, Fresh Whipped Crème, and a Citron Crème.*

## Chef Choice Petite Fours

*Fruit Tart, Pecan Tart, Eclair, Lemon Tart, Cream Puff, Cannoli, Napoleon, Chocolate Mousse Cup, Cheesecake, Chocolate Dipped Strawberry, etc. (2 per Person)*

## BUFFETS

*Lunch Service offered until 2 pm. Minimum of 15 guests. Buffet Items are Replenished for One Hour.*

*All Buffets Accompanied with*

*Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Extended Service up to Two Additional Hours, add 6/Guest Per Hour.*

## Boars Head Deli 24 Per Person

*Grilled Chicken Cobb Salad, Green Goddess Ranch*

*Cucumber Tomato Salad, red Onion, Torn Basil, White Balsamic Vinaigrette*

*Cut Fresh Fruit, Melons, and Berries*

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# J Resort Catering

Oven roasted Turkey, Roast Beef, Smoked Ham, Cheddar, American, Swiss

Deli Style Tuna and Egg Salad

Lettuce, Tomatoes, Bermuda Onion, kosher Pickle Slices, Mayonnaise, Deli Mustard

Thick Cut White, Wheat, Sourdough & Pretzel Roll

## DESSERTS

Rice Pudding, Cookies, Brownies

## SANDWICH BOARD 26 Per Person

Cucumber Tomato Salad, red Onion, Torn Basil, White Balsamic Vinaigrette

House Made Macaroni Salad

Loaded Baked Potato Salad with Bacon & Cheddar Cheese

Cut Fresh Fruit, Melons, and Berries

## SANDWICH SELECTIONS Select 3

Rotisserie Chicken Salad,

Toasted Almonds, Sundried Cranberries Whole Grain Wheat Roll

Smoked Ham

Swiss Cheese, Horseradish-Dijon Mayo, French Roll

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# J Resort Catering

## Oven Roasted Turkey

Bacon, Avocado, Lettuce, Tomato, Cheddar Cheese, Mayo, Ciabatta

## Roast Beef

Arugula, Sliced Tomato, Crispy Onions, Honey Mustard Aioli, French Roll

## Chicken Caesar Wrap

Grilled Chicken, Chopped Romaine, Caesar Dressing, Parmesan Cheese, Spinach Tortilla Wrap

## Caprese

Fresh Sliced Mozzarella, Heirloom Tomatoes, Torn Basil Leaves, Tomatoes, Balsamic Aioli, Ciabatta

## DESSERTS

Cookies, Blondies, Rice Krispy Treats

## Crafted Lunch Buffet 30 Per Person

### COLD SELECTIONS (*Choice of Two*)

Cucumber Tomato Salad, red Onion, Torn Basil, White Balsamic Vinaigrette

Loaded Baked Potato Salad with Bacon & Cheddar Cheese

House Made Macaroni Salad

Cut Fresh Fruit, Melons, and Berries

Hearts of Romaine, Ciabatta Croutons, Shaved Parmesan Cheese, Caesar Style Dressing

Antipasti Salad, Aged Sherry Vinaigrette

### HOT SELECTIONS (*Choice of Two*)

Grilled Pacific Salmon with Dill Chardonnay Sauce

Roasted Pork Loin with Bacon Mushroom and Onion Ragout

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# J Resort Catering

Ravioli with Truffle Cream Sauce  
 Fried Butterfly Shrimp  
 Herbed Roasted Chicken, Pan Gravy  
 Chili Rubbed Sirloin Steak, Chimi Churi Cream Sauce  
 Grilled Vegetable Lasagna

## ACCOMPANIMENTS *(Choice of Two)*

Butter Whipped Potatoes  
 Olive Oil Roasted Fingerling Potatoes  
 Chefs Selection of Seasonal Vegetables  
 Toasted Farro Pilaf Style

## DESSERTS

Pastry Chefs Selection of Assorted Specialty Desserts

## Dinner

### Plated Dinners

All Plated Dinners include Choice of One Salad, Artisan Breads, Butter, Regular & Decaffeinated Coffee, Herbal Teas, and Choice of Dessert. Iced Tea additional 2 Minimum of 15 guests.

### Salads

#### Wedge

Iceberg Lettuce, Blue Cheese, Grape Tomatoes, Bacon, Red Onion, Buttermilk Ranch Dressing

#### Caesar Salad

Romaine Hearts, Shaved Parmesan, Torn Ciabatta Croutons, Caesar Style Dressing

#### Cultivated Greens

Mixed Field Greens, Tomato, English Cucumber, Carrot,

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# J Resort Catering

## Organics

Kale, Spinach, Candied Pecans, Sundried Cherries, Goat Cheese, Aged Sherry Vinaigrette

## Roasted Beets

Golden Beets, Mixed Greens, Burrata, Roasted Almonds, Orange, Balsamic Vinaigrette

## Main Course

### Pan Seared Red Bird Chicken 36 Per Person

Wild Rice, Fresh Herbs, Goat Cheese, Fresh Seasonal Vegetables, Pesto Sauce

### Grilled Filet Mignon 44 Per Person

7 oz Filet Yukon Gold Mashed Potatoes, Asparagus, Mushroom Ragout

### Skuna Bay Salmon 38 Per Person

Pan Seared Salmon, Creamy Farro, Broccolini, Lemon Caper Sauce

### Seabass 44 Per Person

Oven Roasted, Pearl Cous Cous, Asparagus, Citrus Butter Sauce

### Short Rib 38 Per Person

Slow Cooked, Potato Puree, Roasted Baby Carrots, Pan Sauce

### Jumbo Prawns 40 Per Person

Marinated Grilled, Orzo Pilaf, Asparagus, Chardonnay Beurre Fondue

### Manicotti 30 per Person

Toasted Faro, Fresh Mozzarella Cheese, Roasted Mushrooms, Porcini Cream Sauce

## Duets

### Filet and Prawns 50 Per Person

5oz Filet, 2 Jumbo Prawns, Compressed Potato, Asparagus, Demi-Glace Beurre Fondue

### Seabass and Filet 52 Per Person

5oz Filet, Seabass Yukon Mashed Potatoes, Asparagus, Demi-Glace Beurre Fondue

### Chicken and Filet 46 Per Person

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5oz Filet, Seared Chicken, Potato Puree, Asparagus, Cabernet Demi-Glace

## DESSERTS

*Choose one to compliment served dinners.*

Chocolate Mousse Cake

*Iced Chocolate Cake, Chocolate Mousse, Bittersweet Chocolate Sauce*

New York Cheesecake

*Traditional New York Cheesecake, Fresh Whipped Crème, Strawberry Coulis*

Decadence Cake (GF)

*Flourless Ultra Rich Chocolate Cake Covered with a Silky Chocolate Ganache*

Strawberry Short Cake

*Light and Fluffy Sponge Cake, Fresh Strawberries, Whipped Crème*

Key Lime Tart

*Scratch Made Key Lime Curd in a Buttery Tart Shell, Lime Sauce, and Whipped Crème*

Chef Choice Petite Fours

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*Fruit Tart, Pecan Tart, Eclair, Lemon Tart, Cream Puff, Cannoli, Napoleon, Chocolate Mousse Cup, Cheesecake, Chocolate Dipped Strawberry, etc. (3 per Person)*

## Crafted Dinner Buffet 44 | 54 Per Person

*All Buffets Accompanied with*

*Roasted Regular & Decaffeinated Coffee, Specialty Teas & Iced Tea. Extended Service up to Two Additional Hours, add 6/Guest Per Hour*

### COLD SELECTIONS (Choice of Three/Four)

Cucumber Tomato Salad, red Onion, Torn Basil, White Balsamic Vinaigrette

Loaded Baked Potato Salad with Bacon & Cheddar Cheese

Kale, Spinach, Candied Pecans, Sundried Cherries, Goat Cheese, Aged Sherry Vinaigrette

Iceberg Lettuce, Blue Cheese, Grape Tomatoes, Bacon, Red Onion, Ranch Dressing

House Made Macaroni Salad

Cut Fresh Fruit, Melons, and Berries

Hearts of Romaine, Ciabatta Croutons, Shaved Parmesan Cheese, Caesar Style Dressing

Antipasti Salad, Aged Sherry Vinaigrette

Roasted Beets, Point Reyes Blue Cheese, Candied Pecans, Blood Orange Emulsion

### HOT SELECTIONS (Choice of Three/Four)

Grilled Pacific Salmon with Dill Chardonnay Sauce

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Pan Seared Bass, Chipotle Cream Sauce  
 Roasted Pork Loin with Bacon Mushroom and Onion Ragout  
 Ravioli with Truffle Cream Sauce  
 BBQ Ribs, House DR Pepper BBQ Sauce  
 Mesquite Dusted Fried Butterfly Shrimp  
 Herbed Roasted Chicken, Pan Gravy  
 Chili Rubbed Sirloin Steak, Chimi Churi Cream Sauce  
 Grilled Vegetable Lasagna

## ACCOMPANIMENTS *(Choice of Three/Four)*

Butter Whipped Potatoes  
 Four Cheese Potato Casserole  
 Asparagus with Toasted Pine Nuts and Lemon Aioli  
 Olive Oil Roasted Fingerling Potatoes  
 Roasted Garlic & Shallot Pearl Cous Cous  
 Chefs Selection of Seasonal Vegetables  
 Roasted Root Vegetables  
 Toasted Farro Pilaf Style

## DESSERTS

Pastry Chefs Selection of Assorted Specialty Desserts

## RECEPTIONS

### Culinary Action *(Minimum 15 guests) 100 Attendant Charge Applies*

#### Mac and Cheese 14 Per Person *(Choice of two)*

Fresh Mozzarella, Tomato Cream, Fresh Basil, Raditore Pasta  
 Short Rib, Demi-Glace Cheese Sauce, Root Vegetables, Orecchiette Pasta  
 Rotisserie Chicken, Pancetta Fontina Cream Sauce, Elbow Macaroni  
 Shrimp, Sherry Cream, White Cheddar Cheese, Ditalini Pasta, Herb Breadcrumbs

#### Sliders 16 Per Person *(Choice of two)*

Angus Beef, American Cheese, Kings Hawaiian Bun  
 BBQ Pork with House Slaw, Kings Hawaiian Bun  
 Mini Brats with Sauerkraut, Mini Sub Roll  
 Mini Nathans Hot Dogs, Mini Hot Dog Roll  
 Nashville Hot, Kings Hawaiian Bun

#### Street Tacos 15 Per Person *(Choice of two)*

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Barbacoa Beef, Chicken Tinga, Pork Carnitas, Adobo Vegetables  
Lettuce, Onions, Tomatoes, Jalapenos, Salsa, Jack Cheese, Guacamole, Sour Cream  
Corn and Flour Tortillas

## Wings 14 Per Person (Naked+ Choice of two)

House Brined and Fried

Naked, Buffalo, BBQ, Sweet Chili, Asian, Garlic Parmesan

Celery, Carrots, Blue Cheese, Ranch

## Beef Tenderloin 19 Per Person

Herb Roasted, 4 Cheese Potato Casserole, Cognac Demi-Glace

## Prime Rib 16 Per Person

Slow Roasted Prime rib, Whipped Potatoes, Au Jus, Horseradish Cream, Parker House Rolls

## Tom Turkey 11 Per Person

House Smoked Turkey Breast, Sage Stuffing, Traditional Gravy

## Berkshire Ham 11 Per Person

Bourbon Glazed Bone in Ham, Baked Brown Sugar Sweet Potatoes, Honey Bourbon Sauce

## Culinary Scenes *(Minimum 15 guests)*

### Crudit  8 Per Person

Broccoli, Carrots, Cauliflower, Celery, Tinkerbell Peppers, Asparagus, Tear Drop Tomatoes  
Hummus, Buttermilk Ranch

### Chilled Gulf Prawns 14 Per Person (Based on 3 per Person)

Court Bullion Poached Shrimp, Zesty Cocktail Sauce, Fresh Lemon,

### Fresh Fruit 8 Per Person

Vine and Tree ripened Fruits, Melons, and Berries

Vanilla Yogurt, Grand Mariner Yogurt

### Grilled and Roasted Vegetables 10 Per Person

Eggplant, Asparagus, Zucchini, Tinkerbell Peppers, Baby Carrots, Squash, Artichokes, Herb  
Garlic Aioli, Hummus,

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# J Resort Catering

## Charcutier 14 Per Person

Local sausages, Prosciutto, Salamis, Cured Meats and Poultry, Pastramis, Pickled Vegetables, Smoked Almonds, Jams, Hearth Baked Breads

## Artisan Cheese 10 Per Person

Domestic & Imported Cheeses, Hearth Baked Breads and Crackers, Dried Fruit, Nuts, Spreads, Chutneys

## Pastry Scenes *(Minimum 15 guests)*

### Ice Cream Sundae 11 Per Person

Chocolate and Vanilla Ice Cream, Chocolate Sauce, Butterscotch, Oreo pieces, Whipped Cream, Heath Bar, Mini Gummier Bears, Mini M&M's, Marshmallow's

### Churros 11 Per Person

Warm Fried Classic, Cream & Fruit Filled Churros, Dipping sauces of Mexican Chocolate, Mexican Vanilla Bean Crème Anglaise, Nutella Cream, Strawberry Margarita

## Culinary Morsels *(Minimum 15 Pieces)*

### Chilled 4 Each

Ahi Poke Crisp, Soy Marinated Ahi Tuna, Sesame Oil, Wonton Crisp

Tequila Lime Shrimp, Fire Grilled Shrimp, Tomatoes, Jalapeno

Ceviche Shooters, Citrus cured Shrimp, Jalapeno, Cilantro, Tortilla Frizzle

Sweet Chili Chicken, Grilled Chicken, Sweet Chili, Hot House Cucumber, Green Onion

Bruschetta, Toasted Ciabatta, Fresh Mozzarella, Tomato, Torn Basil, EVOO

Beef Carpaccio, Grilled Country Bread, Fried Caper, Dijon Shallot Cream,

Caprese Skewer, Grape Tomato, Ciliegine Mozzarella, Basil, Balsamic Drizzle

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# J Resort Catering

Deviled Eggs, Picnic Style, Candied Bacon, green onion

Beef Tenderloin, potato Gaufrette, Blue Cheese, Arugula, Port Wine Reduction

## Heated 4 Each

Cracker Crumb Crusted Crab Cake, Chipotle Lime Aioli

Chicken Skewers, Frey Ranch Bourbon BBQ Sauce

Crispy Tempura Prawn, Zesty Orange Sweet Chili Sauce

Shortrib Mack And Cheese Fritter, White Cheddar Cream Sauce

Kurobuta Pork Belly Lollipops, Wasabi Yuzu, Toasted Sesame Seeds

Wellington Sliders, Beef tenderloin, Mushroom Duxelles, Brioche Bun, Horseradish Cream

Pan Seared Vegetable Potstickers, Sweet Chili Glaze

Arancini, Aged Sherry Lobster Cream Sauce

Buffalo Chicken Spring rolls, Buttermilk Ranch

## FRESH FROM THE BAKERY

### SPECIALTY CAKES

Size	Serves	Price
Cupcakes	1 Guest	4
6 Inch Round	6-10 Guest	40
8 Inch Round	15-20 Guest	60
10 Inch Round	20-35 Guests	80
12 Inch Round	35-45 Guest	100
14 Inch Round	45-55Guest	120
Quarter Sheet	18-24Guest	130
Half Sheet	24-48 Guests	130
Full Sheet	96 Guest	260

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# J Resort Catering

## WEDDING OR TIERED CAKE

*Pricing available upon request*

### Cake Flavors

Chocolate, Apple food, Yellow, Marble Red Velvet, Carrot

### Icing

Whipped Cream, Coffee Butter Cream, Hazelnut Butter Cream, Lemon Butter Cream  
Mocha Butter Cream, Chocolate Butter Cream, Cream Cheese

### Cake Fillings

Banana, Chocolate Mousse, Custard, Raspberry, Strawberry, Chocolate, Lemon Custard  
Mocha Cream, Whipped Cream, Nutella Cream, Grand Marnier Cream, Bavarian Cream  
Kahlua Cream, Cream Cheese, Amaretto Cream

### Cake Enhancers

Fondant 25 | Stripped Fondant 45 | Marble Fondant 45 | Colored Drip 35  
Stripped Butter Cream 45 | Edible Images 25 | fondant figurines and flowers 25 & up

## Bar Beverage Service

*Offered to Groups of 10 or More Guests. Groups. Bar Revenue must Exceed 300 per Bar, or Client will be Responsible for the Difference \*All No Host Bars come with a 100 Bartender Fee.*

### Black Gold Brand Liquors

Tito's Vodka  
Beefeaters Gin  
Sailor Jerry Rum  
Captain Morgan's Spiced Rum  
Cazadores Tequila  
Jim Bean Bourbon  
Canadian Club Whisky  
Jonnie Walker Red  
Jameson Irish Whisky

### Platinum Gold Brand Liquors

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Bacardi Spiced Rum  
Patrón Silver Tequila  
Jack Daniels Whiskey  
Crown Royal Canadian Whisky  
**Jonnie Walker Black**  
Jameson Black Barrel Whisky

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# J Resort Catering

Christian Brothers Brandy

Korbel Brandy

## House Wine

Chardonnay, Rose, Cabernet

## Cordials

Kahlua

Baileys Irish Cream

Disarrano

Frangelico

## Domestic Beers

Bud light, Coors Light, Miller Lite, O'Doul's

## Import & Craft Beers

Corona, Firestone 805, Sierra Nevada Pale Ale

## Seltzer

White Claw Black Cherry

## Hosted Hourly Bar Service

First Hour

Additional Hours

## Beer & Wine

15

7

## Black Gold Brands

17 per person

10 per person

## Platinum Gold Brands

19 per person

11 per person

## Keg Prices

Inquire about brands

## Domestic

300

## Craft/Import

450

## Seltzer

375

## Bar Services

Black Gold

Platinum Gold

## Hosted

8

9

## No Host

9

10

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## J Resort Catering

House Wine	8	9
Cordials	9	10
Domestic Beer	6	7
Craft/ Imported Beer	7	8
Seltzer	7	8
Soda, Water, Juice	3	4
Energy Drink	5	6

## Bar Service / Wines

*In Addition to our House Wine Selections*

### Sparkling Wines & Champagnes

Korbel Brut, California 30

La Marca Prosecco 34

Chandon Brut, California 40

### White & Rosé

Chardonnay, Chateau Ste. Michelle, Washington 36

Chardonnay, Cambria Benchmark Vineyards, Santa Maria Valley, California 58

Chardonnay, Patz & Hall Sonoma Coast, California 90

Pinot Grigio, Santa Margherita, Italy 46

Riesling, Chateau Ste Michelle, Washington 36

Sauvignon Blanc, Frogs Leap, Napa Valley, 45

Rose, Somaine Serene R Oregon 50

### Red

Cabernet Sauvignon, Chateau Ste. Michelle, Washington 37

Cabernet Sauvignon, Louis M Martini, Sonoma, California 56

Cabernet Sauvignon, St Suprey, Napa Valley California 72

Merlot, Free Mark Abby, Napa Valley, California 70

Merlot, Markham, Napa Valley, California 60

Pinot Noir, Erath, Willamette Valley Oregon, 72

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# J Resort Catering

Red Blend, Orin Swift "Abstract", Napa Valley 68  
Zinfandel, Saldo by the Prisoner Wine Company, California 60

**WINE CORKAGE FEES:** A \$35 Corkage Fee Per 750ml Bottle Applies for Client Supplied Wine.

## AUDIO VISUAL

*Rental Charges are Per Item, Per Room, Per Eight Hour Day.*

*Upon Request, The J Resort Will Provide One Complimentary Podium with Wired Microphone Per Event.*

*Service Orders for Power Drops are Non-Refundable Seven Business Days Prior to Event.*

*Equipment Rental must be Cancelled with Your Catering Manager no less Than Two Business Days Prior to the Event.*

### Audio Equipment

Additional Standing Podium 30 Per Day

Tabletop Podium 20 Per Day

Wireless Headset or Lapel Microphone 40 Per Day

Wireless Handheld Microphone 30 Per Day

Audio Patch 20 Per Day

4 Channel Mixer 50 Per Day

8 Channel Mixer 75 Per Day

16 Channel Mixer 100 Per Day

### Video Equipment

Blue Ray DVD Player 50 Per Day

55" HD Color TV 125 Per Day

Video Camera & Operator (Minimum 2 Hour Charge) 50 Per hour

Video Camera HD 150 Per Day

Video Switcher 75 Per Day

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# J Resort Catering

## Telephone & Internet Services

High-Speed Internet Line (3 up, 3 down) 100  
 Long Distance Line 50  
 Analog Phone Line (Local & 800 calls) 40  
 Speaker Phone – Polycom Conference 30  
 Phone – Standard 20

## Projectors & Screens

LCD Projector Package 200  
*Includes Power Cords, Screen, & Audio Patch*  
 6', 8', or 10' Screen (Portable) 50  
 VGA or HDMI Cable 15

## Lighting

Dance Floor Lighting Priced Per Event  
 Stage Wash  
 One Color 50  
 Two Color 200  
 Follow Spotlight with AV Tech 100/Hour Minimum 2 Hour Charge

## Staging & Dance Floors

Staging – 6' X 8' Sections 25 Per Section  
 Dance Floor (Up to 75 guests) 75 Per Day  
 Dance Floor (Up to 150 guests) 50 Per Day  
 Dance Floor (250+ guests) 250 Per Day

## Miscellaneous

Easel 10 Per Day  
 Flip Chart 20 Per Day  
 Magnetic White Board with Markers 20 Per Day  
 Digital Flip Chart 50 Per Day  
 Wireless Slide Advancer 20 Per Day  
 Laptop 200 Per Day *with Word, Excel & PowerPoint Software*  
 Extension Cord & Power Strip 15 Per Day

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# J Resort Catering

Laser Pointer 20 Per Day

Audio Visual Technician 100 Per Hour

48 Hour Advanced Notice required. Minimum 2 Hour Charge

## Catering Policies

All Pricing Subject to Current 8.265% Washoe County Sales Tax and 20% Service Charge.

Chef May Substitute Items Based on Availability and Pricing. Listed Menu Prices will be Honored Six Months Prior to Event Date.

**Food and Beverage:** To ensure compliance with the County Board of Health food handling regulations, food will be consumed on the hotel premises at the contracted time. J Resort is the sole provider of all food and beverages served in the banquet facilities. Food and beverage are not permitted to be brought into the Convention area by a guest or any client's guests or attendees. In compliance with Nevada Liquor Laws, Th J Resort is the only authorized licensee able to sell and serve liquor, beer, and wine on its premises. The J Resort reserves the right to refuse service to any person who appears to be intoxicated. The J Resort reserves the right to inspect the identification of any person attending events in the Convention or Event areas. No one under twenty-one (21) years of age will be served alcoholic beverages. Receptions, except those preceding a dinner, require a four-station minimum expenditure in food, excluding beverage, tax and service charge.

**Guarantees:** Due to current market conditions, estimated guaranteed number of attendees for all events must be received by the Catering office seven (7) business days prior to the event and nine (9) business days prior to events held on Sundays and Holidays for ordering and procurement purposes. Final guaranteed number of attendees for all events must be received by the Catering office three (3) business days prior to the event and four (4) business days prior to events held on Sundays and Holidays. You will be charged the guaranteed number, or the number of people served, whichever is greater. We will not set more than 5% above your guaranteed number. If no guarantee is received, the number of guests indicated on the Banquet Event Order will be the guaranteed attendance. If guarantee increases more than 5% within 72 hours before the event, substitutions may be necessary depending on market conditions. If the guaranteed number of attendees decreases by more than 15% from the original estimated attendance, The J Resort reserves the right to charge room rental or relocate your group to a smaller room.

**Payment:** The J Resort requires a non-refundable deposit of 30% of estimated charges, payable upon receipt of a signed contract. The balance of charges based on the anticipated attendance, shall be paid in full by cash, company check, money order, cashier's check, or credit card at least fourteen (14) days prior to the event. The J Resort requires a credit card number and completed authorization form on file for any additional charges incurred on the day of the event. If balance of charges has not been received within fourteen (14) days of the scheduled event, The J Resort reserves the right to cancel the event, retain the deposit, and the client will still be responsible for the cancellation charges specified herein. The Group/ Client must notify The Hotel by certified mail of any decision to cancel.

**Tax and Service Charge:** All Food and Beverage prices are subject to a 20% service charge and 8.265% sales tax. Tax-exempt organizations must provide a Certificate of Exemption from the State of Nevada to the Catering office at least two (2) weeks prior to the event.

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# J Resort Catering

**Service Charges:** • A labor charge of \$100++ per Chef, Bartender, Sommelier or Attendant will be added to the Banquet Event Order.  
• Cash events require approval by The J Resort in advance of an event. Minimum costs will apply.

**Audio Visual:** The J Resort's audio-visual department is recommended for events requiring audio-visual equipment. Clients using outside vendors may be charged an accommodation fee for these services.

Miscellaneous:

## Food Allergy Disclaimer

The items in this menu may contain milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, and/or soy. The J Resort makes every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Effort is made to instruct staff on the severity of food allergies. However, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods used could change the formulation at any time, without notice. Individuals concerned with food allergies need to be aware of this risk. The J Resort will not assume any liability for adverse reactions to food consumed, or items one may encounter while eating food from this menu. Consuming raw, cooked-to-order or under-cooked meat, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase the risk of foodborne illnesses, especially for individuals who have certain medical conditions. It is the Group's responsibility to notify its members who will be attending the event of this disclaimer, assess who within its potential attendees has food allergies, be mindful of such attendees' food allergies when selecting menu items, and promptly, but at the very least before the date of the event, inform The J Resort of any attendee's food allergies.

**Cancellation Charges:** Should it be necessary for you to cancel a catered event, the following policy concerning refunds will apply:  
Date Cancellation Notice Received by The J Resort Percentage of Damages Within 14 days prior to arrival 100% of estimated revenue  
From 15-45 days prior to arrival 75% of estimated revenue  
From 46-90 days prior to arrival 50% of estimated revenue  
From 90+ days prior to arrival Deposit on File

## Banquet Venue:

Catering functions include the following items: service staff, banquet tables, in-house linen(s), banquet chairs, house centerpiece(s), cutlery, and glassware

If the Group plans to have The Color Guard present notification must be provided The Hotel 10 working days prior to event

Event start and end times are determined at the time of booking and may NOT extend past 11:45pm with out prior approval.

Early access to the event venue must be specified with your catering manager and is subject to approval

Electrical requirements for The Group and/or The Group(s) contracted vendors will be charged based on the necessary power requirements needed

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# J Resort Catering

## Photography

Professional photography and/or videography is strictly prohibited in all gaming areas

Drone photography and/or videography by an outside vendor is prohibited at J Resort property unless specific licensing is acquired and approved by The Hotel

Liability The Hotel assumes no responsibility relating to the hiring or use of outside vendors contract by The Group

The Hotel does not accept any responsibility for damage or loss of any merchandise or article(s) left in The Hotel prior to, during or following the function

The Group is responsible for the removal of all decorations and personal items at the conclusion of the event

**Audio Visual:** The J Resort's audio-visual department is recommended for events requiring audio-visual equipment. Clients using outside vendors may be charged an accommodation fee for these services.

Miscellaneous:

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