



## EVENT & PARTY PACKAGES

Thank you in advance for considering Jake's for your upcoming event. We have outlined below our most commonly requested packages. If you have something different in mind or any special requests please do not hesitate to contact us. We cater for parties of 50 to 500 persons outside of our premises & 50 to 100 at our locations we offer many extra services to simplify your party planning.

All prices are per person & are subject to 8.875% NYC tax & 20% gratuity.



*Prices current as of November 2016, and may be subject to change*

## **OPEN BAR PACKAGES**

### **BAR 1**

Full open bar of draft and bottled beer, wine and top shelf liquors.

2 Hours \$45++ per person

3 Hours \$50++ per person

### **BAR 2**

Open bar of draft and bottle beers, wine and house brand liquors.

2 Hours \$40++per person

3 Hours \$45++per person

### **BAR 3**

Limited open bar of draft and bottles beers, wine and soda

2 Hours \$35++per person

3 Hours \$40++per person

\*all guests must participate to avail of open bar packages

\*shots and straight liquor are not included in any open bar package



## **PARTY PACKAGES**

### **JAKE'S MINGLE WITH DINNER**

Full open bar of draft and bottled beers, wine and top shelf liquors

A full buffet to include 1 salad, 1 pasta, 2 entrees and 2 sides

2 Hours      \$70++ per person

3 Hours      \$75++ per person

With 1 hour of passed hors d'oeuvres:

2 Hours      \$80++per person

3 Hours      \$85++per person

### **JAKE'S THE WORKS MENU**

Three-hour full open bar of draft and bottled beers, wine and top shelf liquors,  
fruit and cheese display, vegetable crudité

Selection of hors d'ouvres passed to guests upon arrival

A full buffet to include choice of 1 salad, 1 pasta, 3 entrees, 2 sides and  
Mini Desserts

\$95++ per person

\*shots and straight liquor are not included in any open bar package

### **PASSED HORS D'OEUVRES – CHOOSE 5**

Chicken and cheddar cheese quesadilla, Steak and Roquefort cheese quesadilla,  
White pizza, Quatro Formaggio pizza, Alsatian pizza, Garlic sausage pizza,  
Chicken and mango spring rolls, Vegetable spring rolls, Mini fish taco, Chicken sate,  
Chicken and scallion yakitory, Chipotle and Guinness marinated skewered hanger steak,  
Popcorn shrimp, Mini lobster empanadas, Vegetable dumplings, Jalapeño poppers,  
Jake's chicken fingers, Jake's buffalo wings, Pigs on the blanket, Mozzarella sticks



## **STATIONED – CHOOSE 2**

Vegetable crudités

Cheese & fruit platter

Hummus with pita chips

Fresh Guacamole with warm tortilla chips

Mediterranean platter

## **BUFFET MENU SALAD –**

### **CHOOSE 1**

Classic Caesar Salad, Mixed Green Salad

## **PASTA – CHOOSE 1**

Penne a la Vodka

Four Cheese Ravioli with Spicy Tomato Sauce

Rigatoni Primavera

## **ENTREE – CHOOSE 2**

Chicken Marsala

Chicken Picata

Chicken Francaise

Atlantic Salmon with Sherry Tomato Vinaigrette

BBQ Mahi Mahi

Deep Fry Cod

Traditional Shepherd's Pie

Braised Boneless Short Ribs

Carved Filet Mignon or Sirloin Steak \* *additional charge*

## **SIDES – CHOOSE 2**

Mixed Seasonal Vegetables - Broccoli

Mashed potatoes - Roasted potatoes



## **BRUNCH BUFFET \$19.95 ++**

**Only available at West Chelsea Location**

**202 9<sup>th</sup> Avenue**

### **BRUNCH**

Homemade Pastries

Mixed Green Salad

Sausage Links & Bacon

Scrambled Eggs

French Toast

Home Fries

Mixed Seasonal Vegetables

Mashed Potato

### **ENTREE – CHOOSE 2**

Penne a la Vodka

Rigatoni Primavera

Chicken Marsala

Atlantic Salmon

### **BEVERAGES**

Tea / Coffee

Orange / Cranberry Juice

Soda

upgrade available for a \$15 supplement

2 Hour Unlimited Brunch Cocktails (Mimosas, Bloody Mary's, Screwdrivers)

\* **\*all guests must participate to avail of unlimited brunch cocktail upgrade**

**All packages require a Minimum of 40 guests**



## SIT DOWN DINNER MENUS

### MENU A

#### Choose one each

House Salad

baby greens with sliced cucumber and cherry tomatoes in a balsamic dressing

#### Soup du Jour

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#### Traditional Fish & Chips

beer battered cod fish served with hand cut fries and tartar sauce

#### Chicken Marsala

chicken cutlet in a mushroom and Marsala wine sauce with mashed potatoes

#### Spinach and Ricotta Cheese Ravioli

with marinara sauce

#### BBQ Braised Beef Short Ribs

Sautéed Spinach with whipped potatoes

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Chefs Selection of Desserts

Tea/Coffee

\$35++ per person



## MENU B

### Choose one each

Caesar Salad

crisp romaine lettuce, with garlic croutons,  
grated parmesan, anchovies and creamy Caesar dressing

### Soup du Jour

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### Roasted Atlantic Salmon

with green beans, roasted potatoes and a  
sherry tomato vinaigrette

### Chicken Cordon Bleu

with mashed potato, mixed vegetables

### Rigatoni Pasta

with chicken in a pesto cream sauce

Grilled Black Angus sirloin with mashed potatoes, seasonal vegetables

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Chefs Selection of Desserts

Tea/Coffee

\$40++ per person



## MENU C

### Choose one each

Chopped salad haricot verts, corn, cucumbers, greens, beets, croutons, feta cheese and lemon vinaigrette

Chicken and Mango spring roll

### Soup du Jour

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### Seared Cod

With crispy Brussel sprouts, onions, bacon and herb butter

### Half Roasted Chicken

With mashed potato, carrots and pan gravy

### Shrimp Scampi

over Linguini Pasta

Grilled 12oz NY Strip Steak with roasted potatoes, green beans and a sherry and thyme demi-glaze

### Chefs Selection of Desserts

Tea/Coffee

\$45++ per person





## **PARTY PLATTERS & PASSED HORS D'OEUVRES**

### **\$75 PLATTERS\* (30 pieces)**

Buffalo Chicken Sliders – tossed in hot sauce with blue cheese dressing

Mini Cheeseburger Sliders - topped with lettuce, tomato & cheddar cheese

Pulled Pork S Sliders - topped with cole slaw

### **\$85 PLATTERS\* (35 pieces)**

Tuna Tartare - diced tuna in a sweet chili soy vinaigrette on marinated cucumber

Jumbo Shrimp Cocktail - with traditional cocktail sauce

Filet Mignon Crostini – served med-rare on French bread topped with horseradish sauce

\*plus tax & gratuity

