



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 \$30++per person

3 Hours \$35++per person

All open bar packages include 2 stationed platters and choice of

5 hors d'oeuvres served butler style throughout the event

**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 crudités

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 Formagio 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 9th 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

Minimum of 35 guests for brunch buffet



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

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

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

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

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

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

\$60 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

