

# Private Dining

*Jag's*  
STEAK & SEAFOOD





## PERSONAL TOUCHES MAKE AN EVENT SPECIAL

No one understands this better  
than our team of experienced private  
dining professionals, who will work with you  
to ensure that every detail is perfect.  
Let us transform your next event into  
a stylish, memorable and delicious  
experience for any group size or occasion.

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Jag's is always the most flexible, most  
accommodating place to book our  
events. I did call a few other locations  
just out of curiosity. We won't waste our  
time ever again. We will go directly to  
Jag's every time. Thanks so much!!  
- Melissa S.

Everything about it was great, from the  
planning to the execution. I was so  
impressed with the quick response time  
and everyone really went above and  
beyond to make sure that my event was  
a success. - Chelsea M.

Jag's has helped me and my customers  
for many years. They are a class act  
that give quality service to their  
customers. I do a lot of entertaining  
with several different restaurants and  
they are at the top of my list. - Tom L.

Your staff was on top of it and very  
attentive to our needs. Whether large or  
small groups, the service has always  
been excellent and the food gets rave  
reviews. Thanks for making me look  
good! - Ann M.

## I TIMELINE

To ensure the most efficient and pleasurable experience, Jag's Steak & Seafood requires the following:

- Event Approval & Credit Card Authorization: Completed electronically within 72 hours of booking
- Menu Selection: Not later than 2 weeks prior to event
- Cancellation: No penalty is cancellation received 72 hours prior to event. Cancellation within 72 hours of event incurs a 30% charge of the food & beverage minimum
- Final Guest Count: 48 hours prior

## I PAYMENT

Credit Card Authorization on file acts as guarantee and will only be charged should the event cancel within 72 hours of scheduled date. At the conclusion of your dinner, you may offer another form of payment. MasterCard, Visa, American Express & Discover accepted. Please note that separate checks are not an available option for private dining.

## I REQUIRED MINIMUM SPEND

According to size, each room has a minimum spend requirement on food and beverage prior to tax and gratuity and fees. In the event you do not meet the minimum spend required, the remaining balance will be listed as unmet fee. Your final bill will show an automatic 20% gratuity, 4% private dining set up fee and 6.5% Ohio sales tax.

## ROOM OPTIONS

<u>Room</u>	<u>Max Capacity</u>	<u>Max Capacity with A/V</u>
Parlor	12	10
Florida	20	18
Sonoma	20	18
Library	24	21
Napa	24	21
Mahogany	40	35
California	42	38
Cellar (seated dinner)	32	25
Cellar (appetizers + drinks)	50	

Your experience is extremely important. Jag’s recognizes this need and our staff customizes the look of dining rooms based on the event.

## PREFERRED LOCAL VENDORS

- Access Computer + AV Rentals (513)755-9716
- Petals & Things Florist (513)942-0500
- All Occasions Event Rentals (513)563-0600

## AMENITIES

- For groups of 50+, multiple connecting rooms available.
- Fireplace in most rooms.
- Customizable menu with greeting, logo and/or photographs.



# APPETIZERS & RAW BAR



# Appetizers & Raw Bar

## APPETIZERS

EACH

PER  
GUEST

### Boursin Bruschetta

tomato-cucumber salsa, boursin cheese, garlic crostini

\$4

### Lump Crab Cake

chipotle aioli

\$4

### Beef Filet Wellington

foie gras mousse, wild mushrooms

\$7

### Spinach & Artichoke Dip

served with garlic crostinis

\$4

### Filet Bruschetta

cambazola blue brie, fried onions, peppercorn demi-glace

\$6

### Artisan Cheese Board

assorted cheeses and accoutrements

\$5

### Camelot Chicken

coconut honey mustard

\$4

### Bacon Wrapped Shrimp

spicy barbecue sauce

\$6

### Vegetable Crudités

seasonal vegetables and ranch dipping sauce

\$5

### Chocolate Covered Strawberries

fresh strawberries dipped with dark chocolate

\$3

## RAW BAR

### East Coast Oyster

fresh horseradish, cocktail sauce, crackers

\$3

### Fire & Ice Shrimp Cocktail

tiger shrimp in spicy cocktail sauce

\$5

### Colossal Shrimp Cocktail (seasonal)

traditional cocktail sauce

\$7

prices subject to change

# Appetizer Reception

## RECEPTION PACKAGE

all appetizers below will be displayed for a cocktail/appetizer gathering, and will be replenished as needed for up to 2 hours.

**Fire & Ice Shrimp Cocktail** tiger shrimp with spicy cocktail sauce

**Beef Filet Wellingtons** foie gras mousse, wild mushrooms

**Camelot Chicken** coconut encrusted chicken with honey mustard coconut sauce

**Artisan Cheese Board** assorted cheese & accoutrements

**Spinach & Artichoke Dip** served with garlic crostinis

**Lump Crab Cake** with chipotle aioli

\$45

per guest

\*price subject to change





ELEGANT





# Elegant

## APPETIZER serving amount based on final guest count

**Spinach & Artichoke Dip** served with garlic crostinis

## FIRST COURSE

**Jaguar** gourmet greens, romaine, carrots, onions, cucumber, mushroom, radishes, tomato, red wine vinaigrette

**Julius Caesar** crisp romaine lettuce, garlic croutons, parmesan crisp, caesar dressing

**Crab Bisque** intense crab stock blended with fresh cream, topped with lump crab confetti and sherry crème fraîche

## SECOND COURSE accompanied by garlic mashed potatoes & asparagus

**12oz New York Strip** topped with fried onion straws & veal demi-glace

**6oz Filet Mignon** topped with fried onion straws & veal demi-glace

**Chicken Marsala** free-range chicken breast sautéed with sweet marsala wine, mushrooms, chicken stock & whole butter

**Ora King Salmon** bourbon glazed king salmon over coconut lime beurre blanc with mango salsa

Vegetarian & Vegan options available upon request

## FINALE

**New York Cheesecake**

**Crème Brûlée**

**Triple Chocolate Mousse Cake**

\$70

per guest

\*price subject to change

DESIGN



# Design

## APPETIZERS 1 piece per guest per appetizer.

Camelot Chicken

Lump Crab Cakes

Spinach & Artichoke Dip

## FIRST COURSE

**Jaguar** gourmet greens, romaine, carrots, onions, cucumber, mushroom, radishes, tomato, red wine vinaigrette

**Julius Caesar** crisp romaine lettuce, garlic croutons, parmesan crisp, caesar dressing

**Boursin Berry** gourmet greens tossed with fresh berries, boursin cheese, candied walnuts, haricot verts, raisins, tomatoes and red wine vinaigrette

**Crab Bisque** intense crab stock blended with fresh cream, topped with lump crab confetti and sherry crème fraîche

## SECOND COURSE accompanied by garlic mashed potatoes & asparagus

**8oz Filet Mignon** topped with fried onion straws & veal demi-glace

**12oz New York Strip** topped with fried onion straws & veal demi-glace

**Chilean Seabass** pan seared with thai-chili beurre blanc

**Chicken Marsala** free-range chicken breast sautéed with sweet marsala wine, mushrooms, chicken stock & whole butter

Vegetarian & Vegan options available upon request

## FINALE

Crème Brûlée

Triple Chocolate Mousse Cake

New York Cheesecake

\$80  
per guest

\*prices subject to change



# SIGNATURE





# Signature

## APPETIZERS 1 piece per guest per appetizer.

Camelot Chicken

Spinach & Artichoke Dip

Fire & Ice Shrimp Cocktail

## FIRST COURSE

**Jaguar** gourmet greens, romaine, carrots, onions, cucumber, mushroom, radishes, tomato, red wine vinaigrette

**Julius Caesar** crisp romaine lettuce, garlic croutons, parmesan crisp, caesar dressing

**West Chester Chop** romaine & iceberg blend, onions, bacon, egg, croutons, tomato, cucumber, aged cheddar, ranch dressing & garlic croutons \*No Modifications

**Crab Bisque** intense crab stock blended with fresh cream, topped with lump crab confetti and sherry crème fraîche

## SECOND COURSE accompanied by garlic mashed potatoes & asparagus

**10oz Filet Mignon** topped with fried onion straws & veal demi-glace

**Chilean Seabass** seared chilean seabass filet topped with thai-chili beurre blanc

**Cowboy Ribeye** 16oz Bone-in Ribeye fried onion straws & veal demi-glace,

**Ora King Salmon** bourbon glazed king salmon over coconut lime beurre blanc with mango salsa

**Chicken Marsala** free-range chicken breast sautéed with sweet marsala wine, mushrooms, chicken stock & whole butter

Vegetarian & Vegan options available upon request

## FINALE

Crème Brûlée

Triple Chocolate Mousse Cake

New York Cheesecake

\$90

per guest

\*price subject to change



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