

PRIVATE DINING

luncheon

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.

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.

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

COMPLIMENTARY AUDIO/VISUAL

Complimentary 55" Plasma TV compatible with HDMI and VGA input available in Florida, Parlor and Cellar rooms.
LCD projector, speaker, microphone, etc. outsourced at additional cost.
WiFi in all rooms. PLEASE NOTE: Restaurant does not guarantee the availability of any time of adapter. Onsite technical assistance is NOT available with laptopconnection errors or performance. 3rd party AV vendors are permitted and recommended with prior notification.

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 charcuterie meats 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 starawberries 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	
Alaskan King Crab Legs (seasonal) dijon cream, traditional cocktail sauce	MARKET	

Appetizer Reception

RECEPTION PACKAGE

all appetizers below will be displayed for a cocktail/appetizer gathering, and will be replenished as needed for up to 3 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 charcuterie meats and accoutrements

Spinach & Artichoke Dip served with garlic crostinis

Lump Crab Cake with chipotle aioli

\$45
per guest



CLASSIC



Classic

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

SECOND COURSE

accompanied by garlic mashed potatoes & asparagus

5oz Filet Mignon topped with fried onion straws & veal demi-glace

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

Roasted Turkey Breast slow roasted topped with turkey gravy and sage-cranberry dressing

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

\$45

per guest

ENTRÉE ACCOMPANIMENTS

select 1-2 of the following. charged only if ordered by guest

Big Oscar \$15

king crab, lobster, tiger shrimp and hollandaise

Lump Crab Cake \$15

with hollandaise

Tiger Shrimp \$12

2 blackened shrimp with hollandaise

Tristan Lobster Tail \$25

with drawn butter

Chilean Seabass \$22

with thai-chili beurre blanc

SOPHISTICATION



Sophistication

APPETIZERS 1 piece per guest per appetizer.

Camelot Chicken

Boursin Bruschetta

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

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

5oz Filet Mignon topped with fried onion straws & veal demi-glace

Roasted Turkey slow roasted topped with turkey gravy and sage-cranberry dressing

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

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\$55
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king crab, lobster, tiger shrimp and hollandaise

Lump Crab Cake \$15

with hollandaise

Tiger Shrimp \$12

2 blackened shrimp with hollandaise

Tristan Lobster Tail \$25

with drawn butter

Chilean Seabass \$22

with thai-chili beurre blanc



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