



PRIVATE DINING

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APPETIZERS

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Boursin Bruschetta

tomato-cucumber salsa, boursin cheese,
garlic crostini \$4 each.

Lump Crab Cake

chipotle aioli \$4 each

Beef Filet Wellington

foie gras mousse, wild mushroom \$7 each

Spinach + Artichoke Dip

served with garlic crostinis \$4 per guest

Filet Bruschetta

brick cheddar, fried onions,
peppercorn demi-glace \$7 each

Artisan Cheese Board

assorted cheeses and accoutrements
\$5 per guest

Camelot Chicken

coconut honey mustard \$4 each

Bacon Wrapped Shrimp

spicy barbecue sauce \$6 each

Chocolate Covered Strawberries

fresh strawberries dipped in
dark chocolate \$3 each

Vegetable Crudites

seasonal vegetables and ranch dipping sauce
\$5 per guest

RAW BAR

East Coast Oysters

fresh horseradish, cocktail sauce
\$4 each

Fire + Ice Shrimp

tiger shrimp in spicy cocktail sauce
\$5 each

Seafood Platter

eight tiger shrimp, quarter pound lump crab meat, six blue
point oysters, traditional cocktail sauce \$70 per platter

Our private dining dinner packages include appetizers; however, you're welcome to enhance your menu with additional selections for an extra charge beyond the package price

If choosing to host a **heavy hors d'oeuvres cocktail event** where a seated dinner will not take place, we suggest 8-10 total pieces of appetizers per guest. The appetizers selected will be displayed in your room for mingling.



DINNER PACKAGES

All Entrees Include Garlic Mashed Potatoes + Asparagus

Elegant

APPETIZERS - Camelot Chicken / Spinach & Artichoke Dip

FIRST COURSE - Lobster Bisque / Caesar Salad / Jaguar Salad

SECOND COURSE - 6oz Filet / 12oz New York Strip / Ora King Salmon /
Chicken Marsala

FINALE - Creme Brulee / Triple Chocolate Mousse Cake / New York Cheesecake

90
per person

Design

Camelot Chicken / Spinach & Artichoke / Lump Crab Cake - **APPETIZERS**

Lobster Bisque / Boursin Berry Salad / Caesar Salad / Jaguar Salad - **FIRST COURSE**

8oz Filet / 12oz New York Strip / Hazelnut Halibut / Chicken Marsala - **SECOND COURSE**

New York Cheesecake / Creme Brulee / Triple Chocolate Mousse Cake - **FINALE**

100
per person

prices subject to change



DINNER PACKAGES

All Entrees Include Garlic Mashed Potatoes + Asparagus

Signature _____

APPETIZERS - Camelot Chicken / Spinach & Artichoke Dip / Fire & Ice Shrimp

FIRST COURSE - Lobster Bisque / Caesar Salad / Jaguar Salad / West Chester Chop

SECOND COURSE - 100z Filet / 160z New York Strip / 60z Filet & Lump Crab Cake
Chilean Seabass / Chicken Marsala

FINALE - Creme Brulee / Triple Chocolate Mousse Cake / New York Cheesecake

115
per person

Platinum

Boursin Bruschetta / Beef Wellington / Lump Crab Cake - **APPETIZERS**
Fire & Ice Shrimp

Lobster Bisque / Boursin Berry Salad / Mountain Wedge Salad - **FIRST COURSE**
Jaguar Salad

60z Filet & Lobster Tail / 160z New York Strip / 100z Filet Mignon - **SECOND COURSE**
Chilean Seabass / Chicken Marsala

New York Cheesecake / Creme Brulee / Triple Chocolate Mousse Cake - **FINALE**
Carrot Cake

130
per person

prices subject to change



LUNCH PACKAGE

During the month of December, all of our private dining packages may be enjoyed during lunch.

Our \$60 Classic Package is offered exclusively in December

Classic

Entrees Include Garlic Mashed Potatoes + Asparagus

FIRST COURSE - Caesar Salad / Jaguar Salad

SECOND COURSE - 5oz Filet / Chicken Marsala / Lump Crab Cakes

FINALE - Triple Chocolate Mousse Cake / New York Cheesecake

65
per person

prices subject to change

PLANNING DETAILS

contract + payment

- ◆ According to size, each private dining room has a Food & Beverage minimum spend requirement. This minimum spend is *BEFORE* 6.5% sales tax, 20% gratuity and 4% private dining setup fee
- ◆ To finalize a private dining reservation, an electronic booking agreement must be completed with signature, along with a credit card provided for guarantee purposes only. These requirements must be fulfilled within 72 hours of booking in order to secure the event
- ◆ A single check will be presented to the onsite host for payment. Separate checks are not an available option for parties of 13 or more
- ◆ Cancellation: No penalty if cancellation is received 72 hours prior to event. Cancellation within 72 hours of the event incurs a fee equal to 30% of the food & beverage minimum.
December events require a 3-week cancellation notice

menu & beverage planning

- ◆ A 4-Course menu package is required to be selected for parties of 13 or more guests
- ◆ All appetizers within the package chosen will be available to your guests. Based upon your final guest count, you will receive one piece (or serving) of each appetizer listed. You may increase quantities or add other options for an additional charge
- ◆ Guests will make their remaining course selections onsite to staff from a custom printed menu with a logo/photo, or personalized greeting if requested
- ◆ The Full Dinner Menu is available for groups of 12 or less. Pre-selecting appetizers for the group is strongly recommended
- ◆ One week prior to your event, we kindly request confirmation of the selected dining package you will be offering your guests. Individual menu selections are not required
- ◆ Groups of 19 or more are required to pre-select wines by the bottle
- ◆ Soda, Iced Tea, Lemonade & Coffee are available for one time charge with unlimited refill
- ◆ Wines by the glass, beer, and cocktails are available and will be charged per individual order. Should you prefer, a price cap or curated selection may be arranged in advance
- ◆ Sharing any known allergies in advance is helpful, though we are also happy to provide accommodations onsite.