

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.

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	14	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 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	
Seafood Platter eight tiger shrimp, quarter pound lump crab meat, six blue point oysters, traditional cocktail sauce	\$70	

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

Surf & Turf - 12oz New York Strip with veal demi-glace, blackened tiger shrimp and hollandaise

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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