



Private Party Tapas Options

Tapas is meant to be shared and spontaneous. These selections are simply guidelines for you to help you get started on your party planning. We are happy to customize a menu for your group if you prefer. Please note that Tapas-style dining is only available for groups of 20 or less and is not available for off-site catering.

Tapas Option A: \$30.00 per person

- Zesty Hummus & grilled flatbread; Guacamole & crispy wontons
- Jae's Salad (Asian pears, spiced pecans, blue cheese on field greens)
- Peppercorn-Encrusted Flatiron steak with mushroom brandy cream
- Stuffed breast of chicken (varies with the season)
- Chef's potato and fresh green vegetable
- Each guest will have a choice of Molten Chocolate Cake with Vanilla ice cream or Hot Apple Tart with Caramel Sauce and Vanilla ice cream

Tapas Option B: \$25.00 per person

- Zesty Hummus & grilled flatbread
- Jae's Salad (may substitute Caesar or Mixed Greens)
- Pork Tenderloin with Apple and Cippolini Onion Chutney
- Chicken Skewers
- Chef's potato and fresh green vegetable
- Scoop of gelato or sorbet (flavors vary with the seasons)

Tapas Option C: \$38.00 per person

- Zesty Hummus & grilled flatbread
- Baked Brie in puff pastry w/ grilled crostini
- Jae's Salad and Chef's Seasonal salad
- Peppercorn-Encrusted Flatiron steak with mushroom brandy cream
- Wasabi-Pea Encrusted Salmon with soy-ginger glaze
- Chef's potato and fresh green vegetable
- Each guest will have a choice of Molten Chocolate Cake with Vanilla ice cream or Hot Apple Tart with Caramel Sauce and Vanilla ice cream

Tapas Option D: \$22.00 per person

- Zesty hummus & grilled flatbread
- Caesar Salad
- Grilled Pork Tenderloin with Apple and Cippolini Onion Chutney
- Chicken Skewers
- Chef's potato
- Scoop of gelato or sorbet (flavors vary with the seasons)



Private Party Plated Dinner Options

If your group prefers to have their own plated meals, we're happy to accommodate that as well! It's still the same great food, but presented in a more traditional way. You may also choose to add some hors d'oeuvres to your party... please see the list. All meals are accompanied by Chef's fresh vegetable and potato. Preparations and sauces change with the seasons, and are subject to freshness and availability.

Plated Dinner Option A: \$31.00 per person

To Start: Jae's Salad: Field greens, blue cheese, spiced pecans, and Asian pears

Choice of:

Flatiron steak with mushroom-brandy cream sauce

Stuffed Breast of Chicken (Seasonal)

Wasabi Pea-Encrusted salmon with soy-ginger glaze

Choice of:

Molten Godiva Chocolate Cake with fudge sauce and vanilla ice cream or Hot

Apple Tart with caramel sauce and vanilla ice cream

Plated Dinner Option B: \$48.00 per person*

To Start: Jae's Salad: Field greens, blue cheese, spiced pecans, and Asian pears

Choice of:

9 ounce Angus Center-Cut Tenderloin filet

Stuffed Breast of Chicken (Seasonal)

Wasabi Pea-Encrusted salmon with soy-ginger glaze

Choice of:

Molten Godiva Chocolate Cake with fudge sauce and vanilla ice cream or Hot

Apple Tart with caramel sauce and vanilla ice cream

*Note: Dinner Option B includes white linen on the tables; as well as a linen-clothed hors d'oeuvres table.

Plated Dinner Option C: \$26.00 per person

To Start: Mixed Green Salad: Tomatoes, cucumber and carrots or Caesar Salad

Choice of:

Grilled Pork Tenderloin with Apple and Cippolini Onion Chutney

Stuffed Breast of Chicken (Seasonal)

Grilled Norwegian Salmon

Choice of:

Molten Godiva Chocolate Cake with fudge sauce and vanilla ice cream or Hot

Apple Tart with caramel sauce and vanilla ice cream

Plated Dinner Option D: \$21.00 per person

To Start: Mixed Green Salad: Tomatoes, cucumber and carrots or Caesar Salad

Grilled Pork Tenderloin with Apple and Cippolini Onion Chutney

(or Stuffed Breast of Chicken; must choose one or the other for the group)

One scoop of gelato or sorbet



Hors d'oeuvres Options:

May be added to any tapas or plated dinner package

Black bean Spread or Hummus With grilled flatbread	\$2.50 per person
Guacamole with Crispy Wontons	\$2.50 per person
Black Olive Tapenade With grilled crostini	\$2.50 per person
Smoked Whitefish Spread With grilled flatbread	\$3.00 per person
Blackened Shrimp or Shrimp Cocktail With citrus-infused cocktail sauce	\$4.00 per piece
Crabcakes With tomato-caper remoulade	\$4.00 per piece
Baked Brie with apricot preserves With fresh fruit and crostini	\$3.50 per person
Lamb Meatballs	\$2.00 per piece
Baked Artichoke Hearts with Honeyed Goat Cheese	\$3.00 per person
Duck Potstickers With soy ginger glaze	\$2.50 per piece
Antipasta Bruschetta: Artichoke hearts, bell peppers, cippolini onions and Pecorino Romano cheese on grilled crostini	\$2.50 per piece
Crostini with goat cheese and caramelized onions	\$2.50 per person
Fresh Tomato Bruschetta (in season)	\$3.00 per piece
Chicken Satay With spicy peanut sauce	\$2.50 per piece
Curried Chicken Salad in crispy wonton cups	\$2.00 per piece
Fresh Fruit and Cheese Tray With lavash crackers	\$3.00 per person
Fresh Vegetable Crudite With dill dip	\$2.50 per person



Plated Group Luncheons

Luncheon A: \$17.00

To Start: A cup of Tomato Basil Bisque with Grilled Crostini

Followed by:

A fresh salad of field greens, fresh fruit, cheese and nuts topped with Pesto-Grilled Breast of Chicken

For Dessert: A scoop of sorbet or gelato and house-made cookies

Luncheon B: (Hot Entrée) \$24.00

To Start: Jae's Salad: Asian Pears, spiced pecans, blue cheese on field greens

Followed By:

Grilled pesto chicken on Ravioli with a tomato-crème (Or)

Grilled Chicken Breast, Roasted potatoes & Chef's fresh vegetable (choose one for the group)

For Dessert, A choice of*:

Hot Apple Tart with Caramel sauce and vanilla ice cream or Molten Godiva Chocolate Cake with Fudge sauce and vanilla ice cream

**22.00 with sorbet or gelato instead of dessert*

Luncheon C: \$13.00

To Start: A cup of Tomato Basil Bisque with Grilled Crostini

Followed by:

Mediterranean Chicken Wrap: Breast of chicken, hummus, feta, tomato and field greens with spiced kettle-cooked chips (may substitute chicken club wrap)

For Dessert: A scoop of sorbet or gelato and house-made cookies

Boxed Lunch: \$9.00

Available for groups of any size

- Wrap Sandwich – You may choose from any available wraps, and may choose an assortment
- Spiced kettle-cooked chips
- Fresh fruit
- House-made cookie



Lunch Buffet

Requires a minimum of 20 people

Sandwich and Salad Buffet: \$12.00 per person

- Assorted Wrap Sandwiches
- Caesar Salad
- Spiced kettle-cooked chips
- House-made cookies
- Add Tomato-Basil Bisque: \$3.00 per person
- Add Fresh Fruit Salad: \$3.50 per person
- Add Pasta Salad: \$2.50 per person

Thai Lunch Buffet: \$24.00 per person

- Chicken Satay with Spicy Peanut Sauce
- Pork Pad Thai
- Napa Cabbage Cole Slaw
- Mini Chai Tea Crème Brulees

Receptions and Cocktail Parties

Note: for off-premise parties, all food is artfully arranged on a on a linen-covered table with appropriate seasonal decoration, and all food is presented on china platters and/or linen-covered baskets.

Disposable flatware, napkins and plates will be provided.

Cocktail Party; Heavy Hors D'oeuvres: \$20.00 per person (min. 30 people)

Baked Brie in puff pastry with apricot preserves; grilled crostini & fresh fruit

Lamb Meatballs with mint pesto

Mini beef tenderloin sandwiches with horseradish aioli

Zesty Hummus with Lavash Crackers

Chicken Satay with spicy peanut sauce

House-made Cookies

***Add mini pastry table for \$5.00 per person*

Afternoon Reception: \$13.00 per person (min. 50 people)

Baked Brie in puff pastry with apricot preserves; grilled crostini & fresh fruit

Zesty Hummus with Lavash Crackers

Chicken Satay with spicy peanut sauce

House-made Cookies

***Add mini pastry table for \$5.00 per person*

Beverage Service: \$2.50 per person

Assorted Sodas, bottled water, cups and ice



Notes:

- Because our menu changes constantly, prices and preparations may be periodically subject to change. If this is the case, you will be informed when you select your menu.
- Quantities and prices on tapas menus are based on specific portion sizes which are more than enough for most of our guests. We will discuss these with you as we plan your party. If you know your group to have “big appetites”, we can supplement your menu with additional ala carte orders of tapas.
- Beverages are charged on consumption. Coffee and brewed ice tea are unlimited, however sodas are served in cans, and are charged per order.
- All prices are subject to 7% sales tax and 20% gratuity.
- Our tables are typically covered in a nice, dark, patterned non-linen tablecloth with “linen feel” disposable napkins. If you prefer, you may add white linen tablecloths and napkins for an additional \$3.00 per person.

Policies:

Cakes:

- If you have reserved the Gallery for your party, and wish to bring your own cake, you may do so, with the following provisions:
 - It must be baked by a licensed food service vendor, and brought in a fully closed cake box.
 - If you would like us to plate and serve the cake for you, the cake plating fee is \$1.50 per person.
 - Otherwise, you may bring disposable plates, forks and napkins and serve it yourselves.
 - You may add a scoop of vanilla ice cream with the cake for \$2.50 per person.
 - We do not allow outside cakes if you have not reserved the private dining room.

****You must notify us in advance if you plan to bring a cake, and we do not have adequate freezer space to store ice cream cakes!!!*



Bar and Beverage Service

Beverages:

Coke, diet coke, sprite: 2.00

Root Beer, Izze Sparkling Fruit Juice 3.00

Brewed Iced Tea, Coffee, decaf, hot tea (free refills) 2.00

Bar Options:

We offer a full bar of mixed drinks, beer and wine, and are fully licensed for off-site liquor service. You may choose to offer any combination of alcoholic beverages to your group, either host-sponsored or cash bar.

We understand that cost is a concern. You may choose to limit your bar bill by placing a specified number of bottles of wine on the tables before guests arrive and switching to a cash bar after that. You may also choose to offer only specified beers and wines and offer a cash bar for anything else.

Please understand that we are responsible for the safety of your guests. We reserve the right to discontinue service to any party guest whom we feel has reached their limit of alcohol, and to refuse service to any guest who appears under-age and does not have a valid ID.



Capacities*

- The Gallery... Our Private Dining Room:
 - Maximum Capacity: 38
 - (30 with an hors d'oeuvres table or projection screen)

Minimums for privacy in The Gallery:

- Lunch: 12
- Dinner Tues-Thurs: 12; Dinner Friday & Saturday: 20

There is no room charge for the Gallery if minimum is met.

- Main Dining Room
 - Maximum Capacity: 70
 - (60 with an hors d'oeuvres table or projection screen)

Minimums for privacy in The Main Dining Room:

- Lunch: 40
- Dinner Tues-Thurs: 40; Dinner Friday & Saturday: 55

*Special minimums apply in December.

Should you have less than this number and still wish to reserve these rooms, the following room charges will apply:

Lunch:

\$10.00 times the number of people you are short of the minimum

Dinner:

\$20.00 times the number of people you are short of the minimum

<p>Kelly Jae's Café 133 South Main Street. Goshen, Indiana. 46526 574-537-1027 Karen Kennedy: Private Dining Coordinator (cell) 574-536-7041</p>
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