



Treat your guests to some of our fabulous refreshments.

### Beverages

- Coffee \$2<sup>75</sup> /person
- Tazo Herbal Tea \$2<sup>50</sup> /person
- Bottled Spring Water \$2<sup>50</sup> /bottle
- Assorted Canned Soft Drinks \$2<sup>75</sup> /can
- Bottled Fruit Juices \$3 /can
- Hot Chocolate Packets \$2<sup>75</sup> /package
- Fresh Blended Smoothies \$4 each

### Snacks

- Fruit & Yogurt Cups \$3<sup>15</sup> each
- Assorted Domestic Cheese, Crackers & Relish Platter \$8 /person
- Vegetable Platter with two dips \$40 /Regular
- \$60 /Large
- Fresh Fruit Platter \$7<sup>50</sup> /person
- Dessert Squares \$6<sup>50</sup> /person
- Deli Meat Platter with Crudités, Buns, Condiments & Pickles \$18 /person
- Assorted Muffins \$20 /dozen
- Assorted Pastries \$22 /dozen
- Freshly Baked Cookies \$18 /dozen
- Freshly Baked Croissants \$23 /dozen
- Assorted Bakery Platter (15 person minimum) \$11 /person

REFRESHMENT BREAKS





BREAKFAST

## Start the day off right with one of our delightful Breakfast Selections.

### Continental \$12<sup>95</sup> /person

- Variety of Muffins & Pastries
- Various Breads & Bagels accompanied with Jams, Peanut Butter, Cream Cheese & Honey
- Fresh Seasonal Fruit
- Coffee, Tea, Orange Juice

### The Traditional \$15<sup>95</sup> /person

- Variety of Muffins & Pastries
- Cold Cereal
- Bacon & Breakfast Sausage
- Feather-Light Scrambled Eggs
- Home Style Breakfast Potatoes
- French Toast & Buttermilk Pancakes served with Maple Syrup
- Various Breads & Bagels accompanied with Jams, Peanut Butter, Cream Cheese & Honey
- Fruit Platter
- Coffee/Tea/Orange Juice

### Brunch \$30 /person (minimum 25 people)

- Available after 10am
- Fresh Baked Pastries
- Cereal & Yogurt
- Mixed Greens with three Dressings
- Jax Style Potato Salad
- Cheese Platter
- Fruit Platter
- Vegetable Platter
- Bacon & Sausage
- Hash Browns
- Pancakes & French Toast
- Scrambled Eggs
- Lasagna or Spaghetti - *Vegetarian option is available*

Brunch includes your choice of one:

- Roast Beef
- Roasted Turkey
- Podollan Pork Ribs

Includes, Chef's Gourmet Dessert Selection  
Coffee, Tea, Orange Juice





We make sure your guests are well taken care of with these traditional nourishing & delicious lunch options.

### Soup, Salad & Sandwiches \$21<sup>95</sup> /person

- Domestic Cheese, Pickle & Vegetable Platter
- Variety of Fresh Sandwiches, Chef's Daily Soup, Mixed Greens Salad & Assorted Dressings
- Assorted Desserts Cakes, Squares & Fruit

### Roast Beef \$24 /person

- Mixed Greens with Dressings
- Jax Style Potato Salad
- Steamed Vegetables
- Garlic Mashed Potatoes
- Slow Roasted Beef with Mushroom Sauce
- Dessert Squares

### Littly Italy \$23 /person

Choice of one:

- Minestrone Soup
- Garlic Bread
- Caesar Salad

Choice of Two:

- Spaghetti with Meatballs in Marinara Sauce
- Penne Pasta with Pesto
- Fettuccini with Garlic Alfredo Sauce

Chef's Gourmet Dessert Selection of Cakes, Squares & Fruit





## Appetizers & Finger Foods

APPETIZERS & FINGER FOODS

### Options

Chili Chicken	(6 Pounds)	\$ 68
Chicken Wings	(6 Pounds)	\$ 68
Cajun Chicken Skewers	(6 Pounds)	\$ 68
Coconut Prawns with Mango Chutney	(1 dozen)	\$ 24
Vegetable Spring Rolls with Sweet Chili	(1 dozen)	\$ 24
Chicken Tikka with Mint Chutney	(6 Pounds)	\$ 65
Bacon Wrapped Scallops	(1 dozen)	\$ 17
Meatballs with Marinara Sauce	(6 Pounds)	\$ 65
Smoked Salmon & Caper Canapés	(1 dozen)	\$ 24
Goat Cheese Crostini	(1 dozen)	\$ 26
Cucumber & Cream Cheese Canapés with Shrimp	(1 dozen)	\$ 22
12" Pizza (Hawaiian, Pepperoni, Meat Lovers, Vegetarian, Chicken Supreme)	(1 dozen)	\$ 21
Chocolate Covered Strawberry Platter		\$ 15 each \$ 60





DINNER BUFFET

## Dinner Buffets

Our menu options are designed and suggested by popular choice. Our Chef will be pleased to customize a menu to suit your specific requirements.

**Chicken & Roast Beef** \$27 /person

**COLD SELECTIONS**

- Jax House Salad
- Jax Style Potato Salad

**HOT SELECTIONS**

- Steamed Vegetables
- Garlic Mashed Potatoes
- Slow Roasted Beef in Mushroom Sauce
- Herb Roasted Chicken with Red Pepper Sauce

**BBQ Ribs & Roast Beef** \$27 /person

**COLD SELECTIONS**

- Jax House Salad
- Jax Style Potato Salad

**HOT SELECTIONS**

- Steamed Vegetables
- Slow Roasted Beef
- Podollan Style Pork Ribs

**Choice of one:**

- Baked Potato, Mashed Potato, Roasted Potato
- Steamed Basmati Rice

**A Taste of India** \$23<sup>95</sup> /person (minimum 15 people)

**COLD SELECTIONS**

- Chick Pea Salad
- Mixed Vegetables with Yogurt Dressing

**HOT SELECTIONS**

- Butter Chicken
- Palak Paneer Curry
- Cumin Rice & Naan Bread

All Dinner Buffet options are served with a Selection of Chef's Gourmet Desserts





### 3 Course Plated Dinners

Minimum 15 people, Choice of 1 Appetizer, 1 Main, 1 Dessert

Served with Steamed Vegetables in herb butter and garlic mashed potatoes, roasted baby potatoes or rice pilaf.

3 COURSE PLATED DINNER

<b>Plated Option A</b>	\$30 /person		<b>Plated Option B</b>	\$40 /person
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<p><b>APPETIZER</b></p> <ul style="list-style-type: none"> <li>• Escargot</li> <li>• Chili Chicken</li> <li>• Soup</li> <li>• Caesar Salad</li> </ul>	<p><b>MAIN</b></p> <ul style="list-style-type: none"> <li>• Breaded Chicken with Mango and Yellow Peppers</li> <li>• 6 oz. Striploin Steak</li> <li>• Tomato Basil Spaghetti with Garlic Bread</li> <li>• Asian Stirfry</li> </ul>	<p><b>APPETIZER</b></p> <ul style="list-style-type: none"> <li>• Stuffed Meatballs</li> <li>• Short Ribs</li> <li>• Soup</li> <li>• Jax in House Salad</li> </ul>	<p><b>MAIN</b></p> <ul style="list-style-type: none"> <li>• Marinated Chicken with Tuscan shrimp sauce</li> <li>• Peppercorn Penne</li> <li>• Grilled Salmon</li> <li>• Asian Chicken Stirfry</li> </ul>
<p><b>DESSERT</b></p> <ul style="list-style-type: none"> <li>• Chocolate Cake</li> <li>• Apple Pie with Ice Cream</li> </ul>	<p><b>DESSERT</b></p> <ul style="list-style-type: none"> <li>• Rum &amp; Chocolate Cake</li> <li>• New York Cheesecake</li> </ul>	<p><b>DESSERT</b></p> <ul style="list-style-type: none"> <li>• Chocolate Cake</li> <li>• Apple Pie with Ice Cream</li> </ul>	<p><b>DESSERT</b></p> <ul style="list-style-type: none"> <li>• Rum &amp; Chocolate Cake</li> <li>• New York Cheesecake</li> </ul>

<b>Plated Option C</b>	\$48 /person		<b>Plated Option D</b>	\$60 /person
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<p><b>APPETIZER</b></p> <ul style="list-style-type: none"> <li>• Portobello Towers</li> <li>• Chicken Wings</li> <li>• Soup</li> <li>• Jax in House Salad</li> </ul>	<p><b>MAIN</b></p> <ul style="list-style-type: none"> <li>• Podollan Pork Ribs</li> <li>• 8 oz. Striploin Steak</li> <li>• 7 oz. Halibut</li> </ul>	<p><b>APPETIZER</b></p> <ul style="list-style-type: none"> <li>• Chicken Wings</li> <li>• Brandy Prawns</li> <li>• Soup</li> <li>• Jax in House Salad</li> </ul>	<p><b>MAIN</b></p> <ul style="list-style-type: none"> <li>• 8 oz. Halibut</li> <li>• 10 oz. Ribeye Steak</li> <li>• 6 oz. Fillet</li> <li>• Stuffed Marinated Chicken</li> </ul>
<p><b>DESSERT</b></p> <ul style="list-style-type: none"> <li>• New York Cheesecake</li> <li>• Carot Pudding</li> </ul>	<p><b>DESSERT</b></p> <ul style="list-style-type: none"> <li>• Chocolate Cake</li> <li>• Carot Pudding</li> </ul>	<p><b>DESSERT</b></p> <ul style="list-style-type: none"> <li>• Chocolate Cake</li> <li>• Carot Pudding</li> </ul>	<p><b>DESSERT</b></p> <ul style="list-style-type: none"> <li>• New York Cheesecake</li> </ul>





## Banquet Bar Menu

Liquor			Beer		
Domestic Highballs	1 oz.	\$8	Domestics	\$8	
Premium Highballs	1 oz.	\$9	Imports	\$9	
Premium Martinis	2 oz.	\$10 <sup>50</sup>	Coolers	\$7	
Doubles		\$13 <sup>50</sup>			
Shooters		\$7			
Red Wine			6 oz. glass    Bottle		
Robert Mondavi Woodbridge, Merlot		\$9		\$28	
Langhorne Crossing Bleasdale, Cab/Sauvignon		\$9		\$28	
Pacual Toso Reserve, Malbec		\$12		\$37	
Whites Wine			6 oz. glass    Bottle		
Oxford Landing Estates, Chardonnay		\$9		\$28	
Robert Mondavi Woodbridge, Pinot Grigio		\$9		\$28	
Stoneleigh, Sauvignon Blanc		\$12		\$37	
Champagne			Bottle		
Veuve Clicquot Brut				\$90	
Dom Perignon				\$350	
Virgin Drinks				\$3 <sup>50</sup>	

BANQUET BAR MENU



# ADDITIONAL SERVICES / SET UP CHARGES / POLICIES



Pavilion Room



Swan Room



Trumpeter Room

## Additional Services

### Service Fees

- Cake cutting \$35.00
- Corkage Fee \$15.00/per bottle

### Bar Fees

- 15% gratuity fee charged to all host bars
- \$125 bar labour charge is applied to all bars which do not exceed sales of \$300 per bar
- Last call 1:30 am

### Food & Beverage Fees

- 15% gratuity fee is applied to all food & beverage orders
- Food and Beverage prices are subject to applicable taxes

