



JUMPIN' JAY'S

FISH CAFE

PRIVATE DINING

Welcome to Jumpin' Jay's Fish Café where attentive service, comfortable atmosphere, and great food help to exceed our guest expectations. We make it our goal to take care of all your needs to ensure your day is an enjoyable and memorable event.

Hold your next business meeting, special occasion celebration, or rehearsal dinner in the heart of historical downtown Portsmouth. We offer both completely private and casual dining facilities to suit a wide array of event possibilities. We can assist you with all the details to create a successful event and assure all the components of your event are coordinated professionally by our staff.

Please take some time to review our menus and let us know if we can do anything to further accommodate your event.

Please contact Kyla McCabe-Corow at kyla@jumpinjays.com or 603.766.3474 to reserve your private dining event today!

GENERAL INFORMATION

Please use this private dining packet as a guideline to give you general ideas and pricing. We are always willing to work with your needs to be sure your event is successful.

FOOD & BEVERAGE

All food and beverage is to be provided by Jumpin' Jay's Fish Café with an exception to celebration cakes. If cakes are brought to the restaurant, dishes, silverware and candles may be provided along with complimentary cake cutting service.

Jumpin' Jay's menus regularly change with the seasons, making the following menus subject to change. Any event or menu changes must be made 72 hours prior to the date of the event.

ROOM MINIMUMS, GUARANTEES & CANCELLATIONS

Jumpin' Jay's Fish Café does not charge a room fee, rather a pre-determined room minimum is requested. This minimum is dependent on the space being used, time of day, day of the week, and time of the year. If food and beverage consumption does not meet the minimum guarantee you will be charged for the remaining balance as a room fee.

Your event is not guaranteed until Jumpin' Jay's Fish Café receives the signed contract. In addition, a final guaranteed guest count is due 48 hours prior to the event. On the day of your event you will be charged the final guaranteed guest count. On the day of your event you will be charged the final guaranteed guest count. The use of our regular menu is available to parties of 18 or less. There is a \$45 per person charge applied to the bill in the event that there are missing guests from the confirmed guest count.

Cancellations must be made 72 hours prior to the date of the event, after which, the minimum guarantee will be charged.

TAX & GRATUITY

The predetermined room minimum does **not** include a 9% tax and a 20% service charge. The 20% service charge is applied to unmet minimums.

DECORATIONS

A Jumpin' Jay's staff member will be happy to provide you with recommendations for floral and decoration needs. We will not permit the affixing of anything to the wall, floor or ceiling. We provide our own equipment including tables, chairs, table cloths, dishes, glassware, napkins, serving dishes and candles. If your function requires other styles, colors and sizes than we offer, we can arrange rental of those items with a potential additional fee.

AUDIO-VISUAL CAPABILITIES

- LCD Projector: PC & Mac compatible, 3000 Lumens, HDMI cable included—\$50
- Complimentary use of Presentation Screen
- WiFi & Hardwired internet access

SERVICE HOURS

LUNCH (Functions **ONLY**) — 11:30-2:00
(Parties requested to be out of space by 3:00pm)

DINNER— SUMMER HOURS
Monday— Thursday 5:00-9:30
Friday & Saturday 5:00-10:00
Sunday 5:00-9:00

DINNER— WINTER HOURS
Sunday— Thursday 5:00-9:00
Friday & Saturday 5:00-10:00
Sunday 5:00-9:00

ROOM MINIMUMS & CAPACITIES

RAW BAR DINING ROOM

Our Raw Bar dining room is perfect for larger gatherings more formal in nature, such as rehearsal dinners, business meetings, and other special occasions. The room sits at the front of the restaurant with downtown street views and just the right amount of privacy. This location can be set up in a variety of ways to suit your occasion.

LUNCH

Monday - Friday.....\$1,500.00

DINNER

Sunday - Thursday.....\$1,000.00

Sunday - Thursday (Memorial Day to Columbus Day).....\$2,000.00

Friday - Saturday.....\$6,500.00

CAPACITY

Seated Dinner: 60 guests

Cocktail: 80 guests

CONGRESS STREET DINING ROOM

The Congress Street Dining Room is a semi-private space with a view of downtown Portsmouth right on Congress Street. This room with a view is ideal for presentations, guest speakers, or a cocktail style event.

DINNER

Sunday - Thursday.....\$600.00

Sunday - Thursday (Memorial Day to Columbus Day).....\$1,500.00

Friday.....\$4,000.00

Saturday.....\$4,500.00

CAPACITY

Seated Dinner: 30 guests

Cocktail: 40 guests

Seated Dinner with Cocktail Hour: 20 guests

OYSTER BAR DINING ROOM

The Oyster Bar is a semi-private space with close proximity to our oyster bar where you can see our chef's hard at work preparing all our raw bar items. This fun and energetic location is perfect for a more casual gathering of friends and family or for a more laid back business event.

DINNER

Sunday - Thursday..... \$350.00

Sunday - Thursday (Memorial Day to Columbus Day)\$600.00

Friday..... \$1,500.00

Saturday\$2,000.00

CAPACITY

Seated Dinner: 18 guests, 14 guests with presentation

Cocktail: 30 guests

RESTAURANT BUY OUT

Minimums negotiable and given upon request

THREE COURSE LUNCH MENU \$35

STARTERS

NEW ENGLAND CLAM CHOWDER

APPLEWOOF SMOKED BACON, RED BLISS POTATOES

STRAIGHT UP CAESAR SALAD

ENTREE

HADDOCK SANDWICH

HOUSE MADE TARTAR SAUCE, LETTUCE
TOMATO, ONION, DEMI SALAD

GRILLED SHRIMP TACOS

NEW ENGLAND COLESLAW, PICKLED ONIONS,
AVOCADO MOUSSE

GRILLED CHICKEN BLT

SOURDOUGH BREAD, CRISPY BACON,
CITRUS AIOLI, DEMI SALAD

BUTTERED LOBSTER ROLL

NEW ENGLAND COLESLAW, DEMI SALAD

(*AVAILABLE UPON REQUEST WITH A MARKET PRICE UPCHARGE*)

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT

BROWNIE PACKED TO GO!

Please notify your server of any food allergies

THREE COURSE DINNER MENU \$40

SALAD

MIXED GREEN SALAD

MIXED GREENS, RED RADISH, CHERRY TOMATOES,
CARROT RIBBONS, ENGLISH CUCUMBER,
SEASONAL VINAIGRETTE

STRAIGHT UP CAESAR SALAD

ENTREE

HADDOCK PICCATA

BREADCRUMBS, LEMON-CAPER BEURRE BLANC,
WHIPPED POTATOES, SEASONAL HOUSE VEGETABLE
(NOT A FISH LOVER... WE'LL MAKE IT WITH CHICKEN TOO)

PAN SEARED OR GRILLED FRESH CATCH

(FISH OPTIONS CHANGE DAILY)
WHIPPED POTATOES, SEASONAL VEGETABLE,
CHEF'S CHOICE OF SAUCE

SHRIMP SCAMPI LINGUINE

TOMATOES, SPINACH, ROASTED MUSHROOMS,
WHITE WINE GARLIC SAUCE
(CAN BE MADE VEGETARIAN OR WITH CHICKEN TOO!)

DESSERT

FLOURLESS CHOCOLATE TORTE

CHOCOLATE GANACHE, POWDERED SUGAR,
VANILLA ICE CREAM

SORBET OF THE DAY

Please notify your server of any food allergies

THREE COURSE DINNER MENU \$50

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER

APPLEWOOD SMOKED BACON, RED BLISS POTATOES

MIXED GREEN SALAD

MIXED GREENS, RED RADISH, CHERRY TOMATOES,
CARROT RIBBONS, ENGLISH CUCUMBER,
SEASONAL VINAIGRETTE

STRAIGHT UP CAESAR SALAD

ENTREE

HADDOCK PICCATA

BREADCRUMBS, LEMON-CAPER BEURRE BLANC,
WHIPPED POTATOES, SEASONAL VEGETABLE
(NOT A FISH LOVER... WE'LL MAKE IT WITH CHICKEN TOO)

PAN SEARED DIVER SCALLOPS

LOBSTER VELOUTE, WHIPPED POTATOES,
SEASONAL VEGETABLE

PAN SEARED OR GRILLED FRESH CATCH

(FISH OPTIONS CHANGE DAILY)

WHIPPED POTATOES, SEASONAL VEGETABLE,
CHEF'S CHOICE OF SAUCE

SHRIMP SCAMPI LINGUINE

TOMATOES, SPINACH, ROASTED MUSHROOMS,
WHITE WINE GARLIC SAUCE
(CAN BE MADE VEGETARIAN OR WITH CHICKEN TOO!)

DESSERT

FLOURLESS CHOCOLATE TORTE

CHOCOLATE GANACHE, POWDERED SUGAR,
VANILLA ICE CREAM

SORBET OF THE DAY

Please notify your server of any food allergies

FOUR COURSE DINNER MENU \$60

STARTERS

CHEF'S DAILY CEVICHE
HOUSE CRACKER

SHRIMP COCKTAIL
COCKTAIL SAUCE,
HORSERADISH, LEMON WEDGES

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER
APPLEWOOD SMOKED BACON,
RED BLISS POTATOES

MIXED GREEN SALAD
MIXED GREENS, RED RADISH,
CHERRY TOMATOES, CARROT RIBBONS,
ENGLISH CUCUMBERS, SEASONAL VINAIGRETTE

STRAIGHT UP CAESAR SALAD

ENTREE

HADDOCK PICCATA
BREADCRUMBS, LEMON-CAPER BEURRE BLANC,
WHIPPED POTATOES, SEASONAL VEGETABLE
(NOT A FISH LOVER... WE'LL MAKE IT WITH CHICKEN TOO)

PAN SEARED YELLOWFIN TUNA
MANDARIN SESAME WITH WASABI AIOLI,
WHIPPED POTATOES, SEASONAL VEGETABLE

PAN SEARED OR GRILLED FRESH CATCH
(FISH OPTIONS CHANGE DAILY)
WHIPPED POTATOES, SEASONAL VEGETABLE
CHEF'S CHOICE OF SAUCE

SHRIMP SCAMPI LINGUINE
TOMATOES, SPINACH, ROASTED MUSHROOMS,
WHITE WINE GARLIC SAUCE
(CAN BE MADE VEGETARIAN OR WITH CHICKEN TOO!)

GRILLED 8 OZ. PETITE TENDERLOIN
WHIPPED POTATOES, SEASONAL VEGETABLE,
LOBSTER VELOUTE

DESSERT

FLOURLESS CHOCOLATE TORTE
CHOCOLATE GANACHE, POWDERED SUGAR,
VANILLA ICE CREAM

SORBET OF THE DAY

Please notify your server of any food allergies

PASSED HORS D'OEUVRES

Hors D'oeuvres are priced \$2.50 / \$3.50 per piece with a minimum of 25 pieces per platter

TIER ONE:

\$2.50 per piece

GRILLED CHEESE & BACON WEDGE

LETTUCE, TOMATO

SALT COD CROQUETTE

SAFFRON CITRUS AIOLI

CHERRY TOMATO BRUSCHETTA

GOAT CHEESE CRUMBLE,
TOASTED PISTACHIO, CROSTINI

SMOKED MUSSEL ESCABECHE

FRESNO CHILI, AVOCADO MOUSSE,
HOUSE CRACKER

ROASTED JALAPENO CORNBREAD

SCALLION BUTTER

CHICKEN SATAY SKEWERS

TOASTED SESAME PEANUT CRUMBLE

TIER TWO:

\$3.50 per piece

CRISPY HADDOCK SLIDERS

CHILI AIOLI, PICKLED ONION

CHEF'S DAILY CEVICHE

HOUSE CRACKER

MINIATURE CRAB CAKE

NEW ORLEANS REMOULADE

GRAVLAX

WHIPPED DILL CREAM CHEESE,
FRIED CAPER, CROSTINI

ALASKAN KING CRAB FRITTERS

ROASTED SCALLION AIOLI, CHIVES

TUNA POKE BITE

AVOCADO, SEASONED SOY, SESAME SEEDS,
HOUSE CRACKER

RAW BAR

OYSTERS

EACH 3

1/2 DOZEN 17.5

DOZEN 35

COCKTAIL SHRIMP

EACH 3.5

1/2 DOZEN 20.5

DOZEN 41

ALASKAN KING CRAB

1 OZ. 4.5

1/2 LB. 32

1 LB. 64

LITTLENECK CLAMS

EACH 1.5

1/2 DOZEN 8.5-

DOZEN 16

Please notify your server of any food allergies

PRIVATE DINING CONTRACT AGREEMENT

Please email your completed contract to Kyla McCabe-Corrow at kyla@jumpinjays.com or fax to Jumpin' Jay's Fish Café at 603.766.0009

HOST'S INFORMATION

NAME: _____ PHONE NUMBER: _____

EMAIL: _____ MAILING ADDRESS: _____

EVENT INFORMATION

DATE: _____ ARRIVAL TIME: _____ GUEST COUNT: _____

A FINAL GUEST COUNT IS DUE 48 HOURS PRIOR TO YOUR EVENT. ON THE DAY OF YOUR EVENT, YOU WILL BE CHARGED FOR THE FINAL GUEST COUNT. FINAL GUEST COUNT DUE ON: _____

TYPE OF EVENT: _____ COMPANY NAME: _____

DINING ROOM: RAW BAR CONGRESS STREET OYSTER BAR

MENU: LUNCH \$35 DINNER \$40 DINNER \$50 DINNER \$60 REGULAR MENU*

OTHER: _____

*18 PERSON MAXIMUM FOR REGULAR DINNER MENU. \$45 CHARGE FOR ANY CONFIRMED GUEST WHO DOES NOT ATTEND.

BAR: OPEN BAR CASH BAR BEER & WINE OTHER: _____

PRESENTATION SCREEN: YES NO PROJECTOR: (\$50): YES NO

FLOOR PLAN REQUESTS: _____

HORS D'OEUVRES:

Grilled Cheese Wedge # _____	Jalapeno Cornbread # _____	Gravlax # _____
Salt Cod Croquette # _____	Chicken Satay Skewers # _____	King Crab Fritters # _____
Cherry Tomato Bruschetta # _____	Crispy Haddock Sliders # _____	Miniature Crab Cakes # _____
Smoked Mussel Escabeche # _____	Chef's Daily Ceviche # _____	Tuna Poke Bites # _____

RAW BAR

OYSTERS	KING CRAB	JUMBO SHRIMP	LITTLENECK CLAMS
Each # _____	1 oz. # _____	Each # _____	Each # _____
1/2 Dozen # _____	1/2 lb. # _____	1/2 Dozen # _____	1/2 Dozen # _____
Dozen # _____	1 lb. # _____	Dozen # _____	Dozen # _____

MINIMUM GUARANTEE

MINIMUM FOOD & BEVERAGE GUARANTEE: \$ _____

-If food and beverage consumption does not meet the minimum guarantee the credit card below will be charged for the remaining balance

CANCELLATIONS

Cancellations must be made **72 hours prior** to the date of the event, after which, the minimum guarantee will be charged to the card below.

CREDIT CARD INFORMATION

VISA MASTER CARD DISCOVER AMEX

CREDIT CARD NUMBER: _____ EXP. DATE: _____

NAME ON CARD: _____

PRINT

SIGNATURE

DATE

YOUR RESERVATION IS NOT GUARANTEED UNTIL THE CONTRACT IS RECEIVED