Jahn House

CATERING MENU



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PLATED BREAKFAST

Our Plated Breakfast Menu is served with Orange Juice, Mélange of diced fresh fruits marinated with Mango Juice & Mint, and Roasted Garlic Red Bliss Potatoes

Croissant filled with Smoked Ham & Finland Swiss Cheese, Roasted Red Bliss Potatoes, Tricolor Pepper and Fruit Garnish

\$14.00 per person

Scrambled Eggs, Sautéed Spinach & Swiss Cheese served in Brioche & Canadian bacon

\$15.00 per person

Caribbean Lobster Benedict served in English muffin firmly Poached Egg & Creamy Hollandaise Sauce

\$20.00 per person

Caribbean French Toast filled with Banana & Strawberry Compote Crusted with Corn Flakes and served with Maple Syrup

\$14.00 per person

Smoked Salmon Rosette with Onion Bagel, Cream Cheese & Papaya

\$16.00 per person

Giant Croissant filled with Black Forest Ham, Gouda Cheese & Egg

\$14.00 per person

Spinach, Onion & Bacon Quiche served with Scalloped Potatoes & Fruit Garnish

\$13.00 per person

Citrus Oatmeal Brulée topped with Wild Berries & Raisins

\$12.00 per person

Triple Deck Pancakes filled with Strawberry Compote, Bananas & Maple Syrup

\$13.00 per person

BREAKFAST STATIONS

of Station Fee will depend on the attendance

\$125.00 STATION FEE

Burrito Station

(Served in chafing dishes)

- Scrambled Eggs, American Cheese & Refrito
- Scrambled Eggs, Roasted Peppers, Tomatoes & Jalapeño Cheese
- White Eggs, Roasted Vegetables & Swiss Cheese
- Eggs beaten with sautéed Spinach & Asiago Cheese
- Served with Nacho Chips, Chunky Salsa & Pico de Gallo

\$22.00 per person

Omelet Station

Make the order of Eggs with a Selection of Toppings such as Peppers, Onions, Mushrooms, Tomatoes, Shredded Cheese, Ham & Bacon Bits

Display of Sliced Bread

Honey Smoked Ham Carved Station

MINIMUM 60 PEOPLE

Dinner Rolls, Oven Baked Ham Leg Seasoned with Honey Pineapple Cloves & all Spices

\$7.00 per person

Waffle or Pancakes Station

Made to order served with Fresh Tropical Seasonal Fruits, Nuts, Chocolate Chips, Berries, Cinnamon, Brown & Powdered Sugar, Whipped Cream, Butter & Warm Maple Syrup

\$8.00 per person

\$9.00 per person

Crepes Station

Served a la Minute with Seasonal Fruit Compote with Aged Vanilla & Cinnamon with Brown Sugar

\$7.00 per person



COFFEE BREAKS

Give a Break \$4.50 per person Premium Puerto Rican Alto Grande Coffee, Decaf & Tea

Cookie Cookie \$10.50 per person

Assorted Homemade Cookies & Brownies Cold Chocolate Milk, Premium Puerto Rican Alto Grande Coffee, Assorted Soft Drinks & Bottled Water

Pastries

\$10.50 per person

Favorite Baked Pastries and Muffins Premium Puerto Rican Alto Grande Coffee Orange Juice

Veggie Break

\$10.00 per person

Asparagus, Carrots, Broccoli, Celery, Cherry Tomatoes, Mushrooms, Zucchini & Yellow Squash

Dressings: Oyster Onion Dip & Ranch

Polar Bars



Assorted Ice Cream Bars Frozn Fruit Bars, Ice Cream Sandwiches Premium Puerto Rican Alto Grande Coffee,

Petit Deli

\$14.50 per person

Selection of Mini Sandwiches of Chicken Salad, Tuna Salad, Smoked Ham & Cheese, Roasted Turkey & Swiss on Sliced Bread. Display of Seasonal Sliced Fruits. Premium Puerto Rican Alto Grande Coffee, Tea & Assorted Soft Drinks

Viva Italia

\$17.00 per person

Selection of Pizza Squares of Pepperoni, Sausages, Vegetarian, Hawaiian & Napolitano. Tomato Basil Bruschetta, Olive Tapenade, Pastato served with Herb Crostini. Premium Puerto Rican Alto Grande Coffee, Tea & Assorted Soft Drinks

Afternoon Fitness Break \$17.00 pp MINIMUM 100 PEOPLE

Seasonal Fruits & Berries, Roasted Peanut & Mix, Granola Bars & Energy Bars Lemonade & Display of Ice Tea

Strawberry Break MINIMUM 100 PEOPLE



Strawberry Yogurt Smoothies in Shots, Strawberry Mousse on Sugar Cone, Fresh Strawberries, Strawberry Custard Tartlets, Sparkling Strawberry Cocktail Premium Puerto Rican Alto Grande Coffee, Tea, Bottled

Tea & Assorted Soft Drinks

Spring Water & Assorted Soft Drinks

COCKTAIL RECEPTION STATIONS

Basket of Crisp Crudités \$8.00 pp



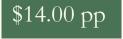
Selection of the freshest Vegetables served with Hummus, Pestato & Creamy Onion Dip

Cheeses of the World



International Cheeses including Brie, Port Salut, Swiss, Emmental, Goude, Manchego, Boursin, Stilton Blue Garnished with Fresh Fruits, Basket of Baguette & Specialty Crackers

Romano Antipasto



Marinated Vegetables, Stuffed Olives, Roasted Peppers, Asparafys & Artichokes served with Fontana Cheese, Provolone, Buffalo Mozzarela, Prosciutto, Genoa Salami, Mortadella with fresh Focaccia Bread & Baguette

HORS D'OEUVRES

Served Butler Style - (Price per Piece)

Cold

- Roasted Chicken Salad with Boursin on Crostini \$4.00
- Foie Grass Mousse on Melba toast with Mango & Papaya Relish \$4.00
- Vegetable & Manchego Cheese on Crouton \$4.00
- Smoker Duck with Port Wine Cherry on Baguette Toast \$4.00
- Salmon with Crea Capers on Bouche \$4.00
- Tuna Tartare with Vidalia Onion & Capers on Silver Spoons \$4.00
- Sesame seared Ahi Tuna w/Wasabi Seaweed served on Spoons -\$4.00
- Asparagus Wrapped with Prosciutto' di Parme on Melba toast \$4.50

Hot

- Grilled Shrimps wrapped in Crispy Bacon & Basil \$4.00
- Baby Crab Cakes with Red Pepper Beurre Blanc \$4.00
- Teriyaki Scallop Brochettes -\$4.00
- Tamaind Crusted Lamb Chop with Rosemary -\$4.00
- Corn Shrimps with Kabayaki Sauce \$4.00
- Portobello Croquettes with St. Lous Sauce -\$4.00
- Churrasco Satay on Tamarind Glaze -\$4.00
- Lobster Empanadas with Pineapple Salsa \$4.50
- Tomato Basil Mini Quiche Lorraine -\$4.50
- Chicken Satay with Peanut Curry Sauce -\$4.50

APPETIZERS

\$8.00

Smoked Duck Breast with Peaches & Berries Compote in Almond Puff Turnover & Aged Balsamic reduction.

Fusion Lump Crab Cake Imperial with Oriental Salad & Taro Root Chips & Cilantro Essences.

\$9.00

Fiery Sea Scallops Au Gratin with Asiago Remoulade Crispy Flakes & Jicama Basil Slaw & Pesto Oil / Beet Essences Herb Crusted Lamb Chops with Christophine Buffalo Mussels Leek, Carrot & Basil Slaw with

Tamarind Reduction

Buttered Lobster Noisette with Rosemary Velouté Crispy Leek, Red Onion & Potato Chifonade & Red Pepper Coulis

Vegetarian Appetizers - \$7.00 ea

Chayote Basil & Tomato Slaw served with Spinach Spanicopitas & Sweet Glazed Chili Stuffed Portobello Mushroom with Boursin Cheese with Sautéed Julienne Vegetables & St. Louis Remoulade

. 0

Intermezzo – \$6.00 ea

Mango Ginger & Basil sorbet Lemon Sorbet with Citrus Zest Champagne Sorbet with Fresh Raspberries Wine Sorbet with Grapes & Mints



PLATED OPTIONS

Our Plated service includes Fresh Baked Rolls & Butter, Puerto Rican Premium Coffee and Decaf, Tea and Spring Water

Chicken Picatta

Chicken Picatta served with Demi lemon & Caper Sauce

\$28.00 pp

Chicken Saltimbocca

Chicken Breast Saltimbocca with Pancetta Sage & Citrus Au Jus

\$32.00 per

Salmon

Salmon filled with Dill and Asiago En Croute with Pesto Cream & Balsamic Essences



Seared Codfish

Seared Codfish Fillet Wrap in Prosciutto with Citrus Au

\$34.00 pp

Duck Breast

Muscovy Corn Crusted Duck Breast with Blueberry & Oporto Glaze

\$35.00 pp

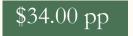
Pork Chops

French Pork Chop served with Balsamic & Figs Sauce

\$35.00 pp

Chicken Roulade

Chicken Roulade filled with Amarillo Mofongo wrapped in Pancetta & Roasted Red Pepper Coulis



Cornish Game Hens

Cornish Game Hens filled with Congrí Rice & Creole Sauce

\$35.00 pp

All Food & Beverage prices are subject to change without prior notification. 22% Facility Fee and 1.5% Sales Tax will be added.
10% Late Charge Fee if guarantee increases during 72 working hours prior to the event. | All Food & Beverage must be paid before the event day. The consumption of raw foods is not recommended for your health.

PLATED OPTIONS

Our Plated service includes Fresh Baked Rolls & Butter, Puerto Rican Premium Coffee and Decaf, Tea and Spring Water

Jumbo Shrimps

Trio Jumbo Shrimp Caramelized with Sugar Cane & Garlic with Red Pepper & Leek Confit with Aioli Sauce

\$35.00 pp

Chicken Wellington

Chicken Wellington filled with Wild Mushrooms Duxelle & Creamy Velouté

\$36.00 pp

Veal Scallopine

Veal Scaloppine with Porcini & Shiitake Mushrooms & lemon Caper Beurre Blanc

10 oz Prime Diane Steak

Prime Diane Steak served with Porcini Dijon Creamy Sauce

\$38.00 pp

Pork Tenderloin

Rosemary Pork Tenderloin served with Apples & Calvados Wine Sauce

\$38.00 pp

Tornado Angus Tenderloin of Beef



Tornado Angus Beef Tenderloin Wrap in Pancetta with Diane Sauce





PLATED OPTIONS

Our Plated service includes Fresh Baked Rolls & Butter, Puerto Rican Premium Coffee and Decaf, Tea and Spring Water

Angus Tenderloin of Beef

Angus Tenderloin of Beef served with Cognac Green Peppercorn Sauce

\$40.00 pp

Beef Wellington

Beef Wellington filled with Wild Mushroom Duxelle & Lentil Cream Sauce

\$40.00 pp

Seared Veal Chop

Veal Scallopine

Veal Scaloppine with Porcini & Shiitake Mushrooms & lemon Caper Beurre Blanc

\$36.00 pp

12 oz Baked Lobster Tail

12oz Baked Lobster Tail Crusted with Tarragon & creamy Butter Sauce

\$44.00 pp

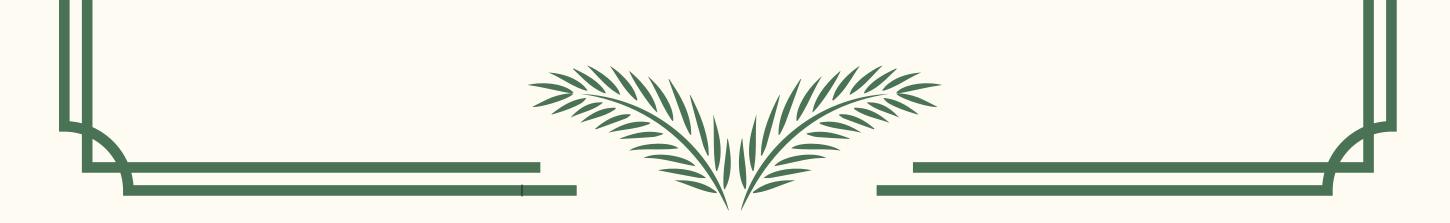
Veal Lollipop

Seared Veal Chop with Sage & Caramelized Onions with Pomegranate & Mustard Demi



Veal Lollipop filled with Austrian Pudding of Vidalia Onion & Bacon and Oporto Wine Glaze





PLATED COMBINATIONS

Mixed Combination Plates, any two items

Filet Mignon covered with Maitre D' Butter with:

Chicken Breast

Served with mushrooms, lemon & capers, Beurre Blanc

\$42.00 pp

Salmon Fillet Au Gratin

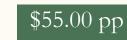
Served with Asiago Cheese & Creamy Sauce

Duo Tiger Prawns

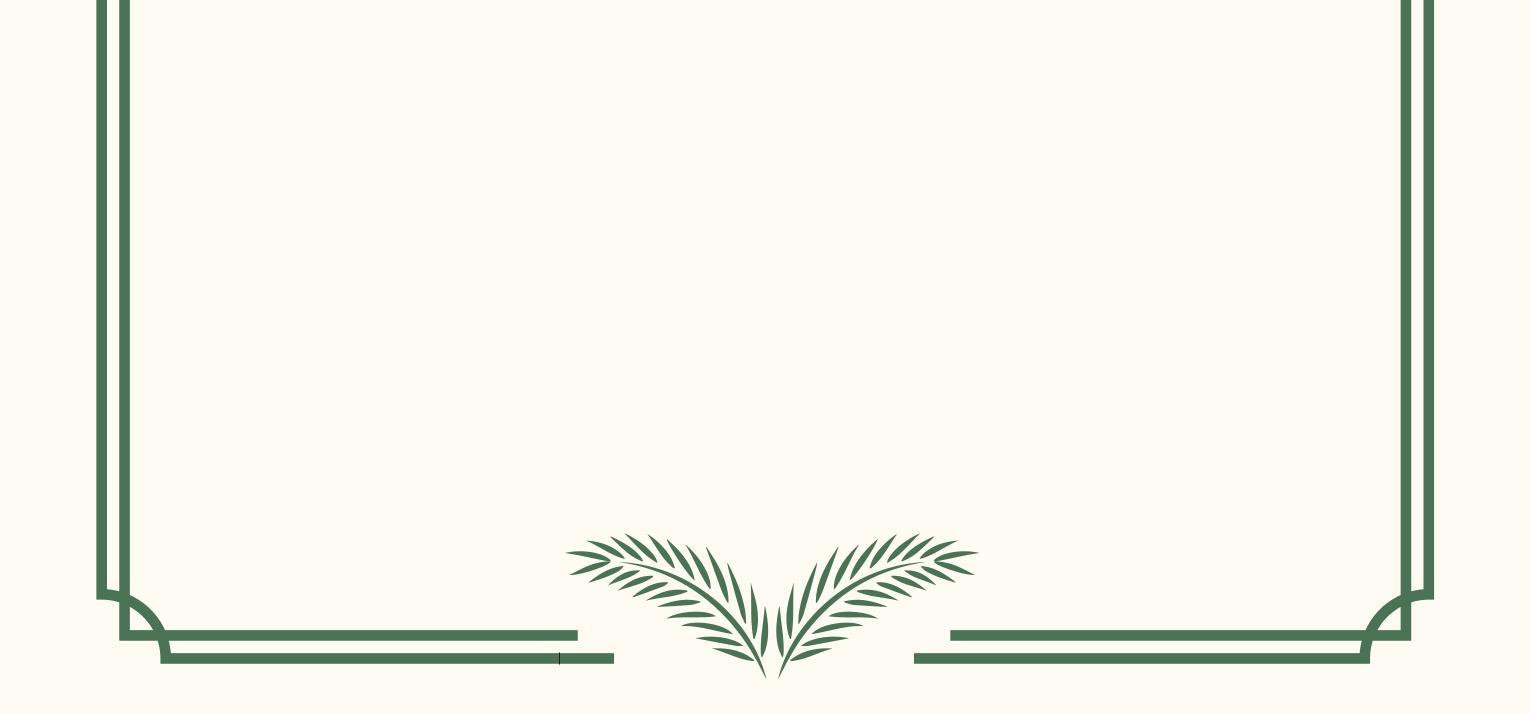
Served in Aioli Creamy Sauce

\$47.00 pp

Lobster Tail Served with Lemon Sauce



\$45.00 pp



MAIN MENU COMPLEMENTS

Plated Options & Combinations

STARCH (Select 1 Choice)

Onion & Pancetta Pudding Double Baked Potato Stilton Blue Cheese Potato Duchess Malanga Root Mash with Cilantro & Olive Oil Essences Herb Pilaf Rice Wild Mushroom Risotto Sun Dried Tomato Risotto







VEGETARIAN MAIN COURSES

Roasted Herb Veggie Kebabs

Roasted Herb Veggie Kebabs with Sweet Potato & Zucchini Timbale, Onion Velouté and Cilantro Essences

\$16.00 per person

Stuffed Bell Pepper

Stuffed Bell Pepper filled with Ratatouille Creole Cilantro Polenta & Pesto Sauce

\$20.00 per person

Napoleon of Portobello Steak

Napoleon of Portobello Steak filled with Julienne Vegetables, Roma Tomatoes & Roasted Garlic Mashed Potatoes with Pesto Oil

\$20.00 per person

** Special Plates Available upon Request (Gluten Free, Vegan, Kosher, etc) **

KID'S MENU - \$10.00pp (each)

Chicken Tenders with Roasted Garlic Potato Mash & Caterman BBQ Sauce

Cheese Tortellini Tricolor with Alfredo Sauce & Garlic Bread



BUFFET MENU

\$40.00 per person

Soup

• Cream of Pumpkin with Cilantro & Recaíto Taste

Salad

- Mixed Greens with a variety of Toppings
- Passion Fruit Vinaigrette & Balsamic Dressing
- Traditional Potato Salad
- Fusilli Pasta Salad

Main Courses

- Roasted Pork with Onion & Cilantro Mojito
- All Ajillo Chicken Breast
- Baked Grouper Fillet with Creole Sauce Rice
- Mashed Potatoes with Virgin Oil

\$45.00 per person

Soup

• Traditional Cream of Potatoes

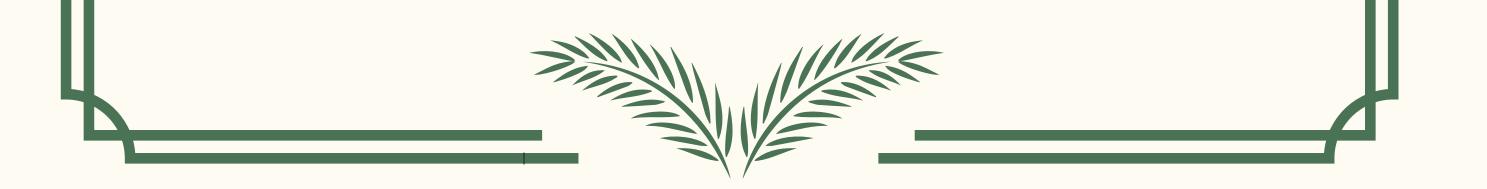
Salad

- Rainforest Salad with Pineapple, Orange, Watermelon & Wild Berries
- Toasted Coconut Almonds
- Acerola Vinaigrette & Herb Dressing
- Creamy Potato Salad with Dijon Essences
- Crab & Shrimp Pasta Salad with Sweet Chili

Main Courses

- Petit Fillet Mignon with Mushroom & Capers Demi Sauce
- Roasted Turkey Breast with Barrilito Rum Creamy Sauce

- Mahi Mahi with Onion Balsamic Confit
- Cilantro Rice
- Yautía Mash
- Crispy Yuca Fritters with Cilantro Mojito



DESSERTS \$7.00 PP (EACH)

Vanilla Flan with Berries Compote Guava Cheesecake with Chocolate Mint Sauce Tropical Fruit Tarlet with Bavarian Cream & Raspberry Sauce Créme Brulée with Wild Berries Apple Crumb Soufflé with Créme Anglaise Chocolate Tres Leches served with Wild Berries French Bread Pudding served with Passion Fruit Glaze & Berries Flan served with Chocolate Sauce & Mint Whipped Cream Creamy Cheese Flan with Pineapples & Berries Compote

MIDNIGHT STOP

Angus Sliders - \$6.00ea

Angus Mini Sliders in Brioche with: Cheddar Cheese, St. Louis Sauce, Lettuce & Tomato, Swiss Cheese w/Oriental Slaw & Vegetarian Patty w/Caramelized Balsamic Onion Mini Cubano Sandwich - \$6.00



CARVED TO ORDER *Required 1 Chef per Station - 75ppl / Station Fee \$125.00*

Crispy Roasted Pork

Crispy Roasted Pork served with Sugarcane Dijon, Assorted Dinner Rolls

(Serves 30-60 guests)

\$8.00 per person

Home Style Glazed Ham

Home Style Glazed Ham with Splash of Bourbon served with Whole Gran Mustard & Pretzel Rolls

(Serves 30-40 guests)

\$8.00 per person

Roasted Prime Rib

Roasted Turkey

Roasted Buttered Turkey with Cranberry Remoulade & Baguette Rolls

\$12.00 per person

Angus Beef Wellington

Angus Beef Wellington filled with Onion & Pancetta Duxelle and Cabernet Demi Sauce

\$14.00 per person

Mahi Mahi

Aged Richly Angus Prime Rib with Green Peppercorn Cognac Cream & Baguette Rolls

\$12.00 per person

Asiago Salmon

Asiago Salmon Fillet Au Gratin with Cognac Cream Sauce

\$16.00 per person

Herb Corn Crusted Mahi Mahi with Papaya , Aioli Salsa

\$14.00 per person

ACTION STATIONS *Required 1 Chef per Station - 75ppl / Station Fee \$125.00*

Salad Station

Baby Greens served with Parmesan Cheese, Blue Cheese Crumble, Stuffed Olives, Red Onions, Julianne Carrots, Julianne Beets, Herb Croutons and Bacon Bits Aged Balsamic Vinaigrette, Creamy Caesar Dressing Buffalo Mozzarela & Vine-Ripened Tomatoes with Fresh Basil and Pesto with Balsamic Reduction Salmon Ceviche with Jicama Slaw & Sweet Chili Jerk Chicken Salad with Artichokes & Mandarin

\$18.00 per person

Crepes Station

Crepes Station with Christophine Basil & Micro Greens Slaw Oporto Duck Confit (hot) Lump Crab Imperial (cold) Shredded Pork Diane (hot)

\$16.00 per person

Spanish Station

Longaniza Sausages, Chorizo, Chicken, Seafood, Roasted Peppers & Sofrito with

Yellow Rice, Sweet Peas, Manchego & Serrano Ham Display, Chorizo al Vino

\$25.00 per person

Gourmet Pasta Station

Penne Rigate, Fussili & Tri Color Tortellini Pasta served with Alfredo Sauce & Marinara Sauce Toppings: Chicken, Shrimps, Ham, Bacon, Parmesan, Tomato, Onions, Peppers & Garlic served with Garlic Bread Crotinis with Pestato & Basil Bruschetta, Calamata Tapanades, Buffalo Mozzarella Kebbabs & Homestyle Angus Meatballs

\$27.00 per person



ACTION STATIONS *Required 1 Chef per Station - 75ppl / Station Fee \$125.00*

Risotto Station

Pesto Risotto, Mushroom Risotto & Saffron Risotto served with Chicken Saltimbocca, Beef Tender Tips with Demi and Frutti Di Mare Stew

\$27.00 per person

Stir Fry & Chow Mein Station

Soy Thai Beef & Chicken Strips cooked with Oriental Vinaigrette, Peppers, Onions, Carrots, Water Chestnuts & Candied Walnuts served with Steamed rice & Soba Noodles

MINIMUM 50 PEOPLE

\$16.00 per person

Sushi Station

California Crab, Philadelphia Smoked Salmon, Spicy Tuna, Salmon, Vegetarian Rolls served with Seaweed Salad, Teriyaki, Kabayaki & Soy Sauce

\$22.00 per person

Sushi & Sashimi Station

California Crab, Spicy Tuna, Philadelphia Smoked Salmon, Shrimp Rolls, Ahi Tuna, Salmon, Sashimi served with Pickled Ginger, Wasabi, Teriyaki & Soy Sauce

With a Display of:

Seaweed Salad, Squid Salad, Thai Beef Salad, Crispy Yuca Root, and Pineapple & Chilies Salad MINIMUM 50 PEOPLE

\$25.00 per person

Poseidon Station (Raw Bar)

Crab Cloves, Shrimps, Mussels, Oysters, Salmon Ceviche with St. Louis Sauce & Cocktail Sauce, Limes & Lemons

\$25.00 per person



SPECIALTY DESSERT STATION

of Station Fee will depend on the attendance - \$125.00 Station Fee

Petit Four

Elegant collection of miniature desserts: Key Lime Pie, Chocolate covered Strawberries, Mini Cheesecake, Flan, Chocolate Cake, Truffles \$12.00 per person

Viennese Table

Chocolate Truffles, Mini Brûlée, Blueberry pannacottas, Chocolate Strawberries, Mini Cheesecakes & Stuffed Mousse, Passion Cones

Crepes Station

Delicate Crêpes prepared to order with Vanilla Ice Cream, Grand Marnier, Strawberries, Blueberries, Bananas, Apples, Chocolate Chips, and Toasted Coconut & Almonds with Chocolate & Raspberry Sauce

\$16.00 per person

Petit French Connection

MINIMUM 50 PEOPLE

MINIMUM 50 PEOPLE + STATION FEE

Chocolate Truffles, Assorted Macaroons, Chocolate Strawberries, Mini Grand Marnier Brûlée, Fruit Tarts, Mini Éclair and Mini Rum Bavarois

\$18.00 per person

\$21.00 per person

\$21.00 per person

SERVES 30-60

SERVES 30-40

International

MINIMUM 50 PEOPLE

Selection of Petit Sweet Creations: Coconut Brulée tarts, Raspberry & Chocolate Mint Panna Cotta, NY Cheesecake, Chocolate Decadence Cake, Aged Vanilla Flan \$18.00 per person

Candy! Candy!

MINIMUM 50 PEOPLE+ STATION FEE

Combination of Chef mini Creations & Live Flambè Station served with Ice Cream, NY Cheesecake, Chocolate Decadence, Vanilla Flan, Selection of Tropical Fruits Compotes Flambé with Puerto Rican Rum & Spices served with Ice Cream

BAR MENU

Host Sponsored Bar	Per Drink
Cocktails	\$8.00
Premium Cocktails	\$9.00
Blended Tropical Drinks, Cordials & Liqueurs	\$9.50
Wine by the Glass	\$8.00
Local Beer	\$4.00
Other Domestic & Imported Beers	
Soft Drinks / Spring Water	
Drinks by Gallon	
Red Sangría	
White Sangría	
Mimosa	
Passionate	
Margarita	\$80.00
Rum Punch	\$60.00
Mojito	\$75.00
Bellini	\$75.00
Juices by the Gallon	
Orange Juice	\$40.00
Fruit Punch	
Cranberry Juice	
Apple Juice	
Lemonade	

Frozen Drinks by the Gallon\$50.00Virgin Piña Colada\$60.00Piña Colada\$60.00Virgin Strawberry Daiquiri\$50.00Strawberry Daiquiri\$60.00Mango Madness\$60.00Passionate Daiquiri\$60.00

Charges are based on a per drink basis reflecting the actual number of drinks consumed. Our Bartender utilizes a 1 ¼ oz. jigger for standard drinks. One bartender will be provided for every 75 guests at \$100.00 for the first three hours and \$25.00 for each additional hour. Once reached \$500.00 in revenue, bartender charges will be waived.

HOSTED BY THE HOUR

House Brands	Per Person
First Hour	 \$ 16.00
Second Hour	\$14.00
Third Hour	\$12.00
Additional Hour	\$12.00
Premium Brands	
First Hour	\$18.00
Second Hour	* 1 C O O
Third Hour	
Additional Hour	
Beer & Wine Only	
First Hour	\$ 14.00
Second Hour	\$ 12.00
Third Hour	\$10.00
Additional Hour	\$10.00
Non-Alcoholic	
First Hour	\$14.00
Second Hour	
Third Hour	
Additional Hour	

LIQUOR MENU

Cash Bar (prices include Service Charge)	Per Person
Cocktails	\$8.00
Wine by the Glass	\$7.00
Local Beer	\$7.00
Imported Beers	\$9.50
Soft Drinks / Spring Water	\$5.00
Blended Tropical drinks, Cordials / Liqueurs	\$9.50

*House Brands: Smirnoff or Kettle One Vodka, Citadel Gin, Bacardi Rum, Bacardi Limón, Dewar's White Label, Medalla Beer, Selection of House Red & White Wines. *Premium Brands: Absolut Vodka, Grey Goose Vodka, Dewar's 12 Years, Chivas Regal, Jack Daniels, Tanqueray Gin, Bacardi Rum, Don Q Rum, Tequila Sauza, Passoa, Kahlua, Midori, Baileys, Medalla Beer, Selection of House Red & White Wins *Beers & Wine: Beers, Selection of House Red & White Wines *Non-Alcoholic: Assorted Sodas, Bottled Water, Juices and Virgin Frozen Drinks *Brands may vary upon availability.