



JASON'S CATERED EVENTS, INC.

GOURMET FARE WITH FLAIR

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◆◆◆ NAPA VALLEY ◆◆◆

Accented w/ Vineyard Style Linens & Table Top Décor

SPANISH TORTILLA

A Traditional Spanish "Omelet" of layered Potatoes, Roasted Garlic, Caramelized Onions, Fontina Cheese and Fresh Rosemary baked with Eggs served in wedges with an Aioli Mayonnaise

GRILLED MEDITERRANEAN VEGETABLES

Marinated then Grilled Asparagus, Zucchini, Yellow Squash, Baby French String Beans, Red Peppers, Eggplant & Red Onion

INSALATA CAPRIESI – ST. JOSEPH STYLE

Fresh Petite Mozzarella Balls, Marinated Sundried Tomatoes, Pine Nuts and Sweet Basil Drizzled w/ Extra Virgin Olive Oil, Balsamic Vinegar and Cracked Pepper

CALIFORNIA AMBROSIA FRUIT SALAD

Mexican Papaya, Maui Gold Pineapple, Seedless Watermelon, Green Grapes, Shredded Coconut & Raisons

MISSION KISS

Sparkling Arrowhead Water & Cranberry Juice w/ Squeeze of Lime

◆◆◆ SAN DIEGO ◆◆◆

TRIO OF CHILIS

Accented w/ South of the Border Style Linens & Table Top Décor
Served in Edible Tortilla Cups

CHILI CON CARNE

Braised Boneless Short Ribs & Kidney Beans
Classic Chili Sauce

SMOKED CHICKEN, GRANNY SMITH APPLES AND GRILLED RED ONIONS

In Roasted Tomatillo Sauce

ROASTED SWEET CORN AND BLACK BEAN CHILI

In Mild Vegetarian Enchilada Style Sauce

SERVED WITH:

Fresh Mango Salsa Sour Cream
Chopped Sweet Vidalia Onions & Cilantro

PINEAPPLE AGUA FRESCA

◆◆◆ **SAN FRANCISCO** ◆◆◆

Accented w/ Asian Style Linens & Table Top Décor
Served in Chinese To Go Containers w/ Chopped Sticks (Plastic Silver Forks Available)

KUNG PAO CHICKEN

Succulent Chicken, Red, Green & Yellow Peppers, Diced Red Onion & Peanuts
Sautéed in Hoisin Kung Pao Sauce
Chili Peppers served on the Side

BROCOLLI BEEF

Tender Filet Strips seared in Sesame Oil with Broccoli Flowerettes
In a Gingered Soy Sauce

EIGHT TREASURE RICE

DRY BRAISED STRING BEANS

FRIED WON TONS STRIPS
w/ Chinese Hot Mustard & Sweet Sour Sauce

ICED GREEN TEA

◆◆◆ **CATALINA** ◆◆◆

Accented w/ Art Deco Casino Table Top Décor

BOURBON FLAMED SHRIMP

Presented Exhibition Style
Our Chef will be searing Freshly prepared
Fresh Florida Rock Shrimp sauteed in Garlic Butter with
Shallots, Mushrooms and Fresh Tomatoes
flamed in Jack Daniel's and finished with
Sour Cream, Fresh Thyme and Cracked Pepper
served on a bed of

COUS COUS

GRILLED ASPARAGUS

with Roasted Red Peppers

◆◆◆ **BALBOA PENNISELA** ◆◆◆

Accented w/ Fun Zone Colored Linens & Table Top Décor

FAMOUS CHOCOLATE DIPPED BANANAS ROLLED IN CHOPPED PEANUTS