



JASON'S CATERED EVENTS, INC.

GOURMET FARE WITH FLAIR

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◆◆◆ GOURMET BUFFET STATIONS ◆◆◆

This is a small sampling of station menus that Jason's Catered Events can provide.
We can customize any station to fit your desires.

◆◆◆ MASHED POTATO BAR ◆◆◆ Presented Exhibition Style

PETITE FILET MIGNON

Our Chef will be searing Freshly prepared Filet Mignon in Garlic Butter with Shallots, Mushrooms, flamed in Korbel Brandy and Finished with Demi-Glaze, Fresh Herbs and Cracked Pepper

SOPHISTICATED CHICKEN

Chicken Breasts sautéed in Garlic Butter with Wilted Arugula, Fresh Tomato, Fresh Basil & Slivered Almonds

GRILLED MEDITERRANEAN VEGETABLES

Marinated Zucchini, Yellow Squash, Eggplant, Roasted Sweet Corn, Red Peppers & Red Onion

served on top of

ROASTED GARLIC MASHED POTATOES

MARTINI GLASSES MAY BE AVAILABLE FOR SERVING

◆◆◆ ASIAN STATION ◆◆◆

Our Chef will be searing Freshly prepared Asian Delicacies

KUNG PAO CHICKEN

Chicken, Red Pepper, Red Onion & Peanuts sautéed in Kung Pao with Chili Peppers

EIGHT TREASURE RICE

DRY BRAISED STRING BEANS

FRIED WON TONS STRIPS

w/ Chinese Hot Mustard & Sweet Sour Sauce

CHINESE TAKE – OUT BOXES AND CHOPSTICKS AVAILABLE, IF DESIRED

◆◆◆ PASTA STATION ◆◆◆

Our Chef will be sautéing Freshly prepared Pasta in Garlic & Rosemary infused Extra Virgin Olive Oil and Red Wine tantalizing your guests with the delicious ingredients you choose and finishing the dish with Fresh Grated Parmesan Cheese, Fresh Herbs and Cracked Pepper

Your menu includes a selection of Two (2) dishes from below. (If you have a favorite not listed below, please let us know and we will recreate it especially for you)

Cheese Tortellini

In Cilantro Basil Pesto with Toasted Pine Nuts

Malafada

Marsala Style with Shallots, Roasted Garlic, Wild Mushrooms and finished with Goat Cheese & Fresh Rosemary

Penne

In Tomato and Basil Cream Sauce with sauteed Mushrooms and Asparagus

Bowtie Pasta

In Light Vodka Cream Sauce with Salmon and Lemon Zest

Fusilli Diablo

A mildly Spicy Tomato Sauce with Homemade Veal Meatballs

Served with:

CAESAR SALAD

Crispy Romaine and Homemade Croutons tossed in Fresh Made Eggless Caesar Dressing and topped with Shredded Parmesan

PETITE ROMANO CIABATA

Whipped Sweet Butter

◆◆◆ CALIFORNIA SALAD BUFFET ◆◆◆

MANDARIN SPINACH SALAD

Crisp Baby Spinach & Romaine w/ Grilled Onion,
Candied Pecans & Mandarin Oranges drizzled w/ Honey Mustard Dressing

INSALATA CAPRIESI

Beef Steak Tomatoes, Fresh Mozzarella and Sweet Basil
topped with Extra Virgin Olive Oil, Balsamic Vinegar
and Cracked Pepper

STRING BEAN, FETA, CHERRY TOMATO & PINE NUT SALAD

CUCUMBER, CANADIAN BAY SHRIMP & TOMATO SALAD

In Tangy Rice Vinegar & Sesame Dressing

COUS COUS SALAD

Middle Eastern Grain tossed with EVO, Lemon Juice, Scallions, Tomato
Lots of Chopped Parsley & a Hint of Mint

FRESH PETITE CIABATTA

◆◆◆ BOURBON FLAMED SHRIMP BUFFET ◆◆◆

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

◆◆◆ **BRUSCETTA STATION** ◆◆◆

Fresh Baked Foccacia, Pita & French Baguette Breads served with the following Dips & Spreads

POMPADORA

Fresh & Sundried Tomatoes, Basil, Greek Olives, Feta Cheese & EVO

HUMMOUS

Middle eastern Spread w/ Chick Peas, & Tahini w/ a hint of Garlic, Cumin & Lemon Juice

SPINACH & ARTICHOKE DIP

Fresh Spinach, Artichoke Hearts & Scallion bound w/ Sour Cream & Yogurt w/ Hint of Lemon Zest

◆◆◆ **SUSHI BARS** ◆◆◆

Each Presented with Two Sushi Chefs and Two Assistants in a Lighted Sushi Case

CALIFORNIA AND VEGETABLE ROLLS

SPICY TUNA

SALMON

ALBACORE TUNA

SHRIMP

CUCUMBER & CANADIAN BAY SHRIMP SALAD

In Tangy Rice Vinegar & Sesame Dressing

SALTED EDAMAME IN THE SHELL

Served on Quality Plastic ware with
Chop Sticks, Soy Sauce, Wasabi Paste, and Pickled Ginger

◆◆◆ **SOFT TACO BUFFET** ◆◆◆

Your Guests can create their own Soft Tacos from the Regional Cuisine's listed below

GRILLED CHICKEN

Chicken Breast w/ Red, Green & Yellow Peppers & Red Onion in Fajitas Marinade

CARNE VERDE

Marinated Flank Steak w/ Grilled Red Onions & Salsa Verde

GRILLED MEDITERREAN VEGETABLES

Marinated Zucchini, Yellow Squash, Eggplant & Red Onion

Served w/ the following items:

Flour Tortillas
Grated Jack & Cheddar Cheese
Shredded Lettuce
Salsa Fresca
Sour Cream

◆◆◆ **TROPICAL** ◆◆◆

Tropical Cuisine with Our Own Flair

WEST INDIES CREPES

Crepes of Shrimp and Red Snapper in
West Indian Curry with Red Onion and Raisins,
sautéed in Honey butter, flamed in Rum and topped with
Fresh Mango Sauce & Toasted Macadamia Nuts

CARIBBEAN RICE

Basmati Rice with Pineapple, Raisins, and
Orange Marmalade with a touch of Curry

CUCUMBER & BAY SHRIMP SALAD

In Tangy Rice Vinegar & Sesame Dressing

◆◆◆ **CALIFORNIA GRILL** ◆◆◆

From this Buffet Our Chef will be grilling at the Rancho BBQ a wonderful and fragrant variety of Skewered & Marinated Delicacies presented on Ti Leaf lined Platter with an assortment of Complimenting Dipping Sauces, Relishes & Chutney

CAJUN AHI SKEWERS

Fresh Hawaiian Ahi dusted with Cajun Spice

MEDITERRANEAN CHICKEN SKEWERS

Succulent Breast of Chicken marinated in Extra Virgin Olive Oil and White Wine

PACIFIC RIM FLANK STEAK

With Pineapple and Red Pepper in a Candied Ginger Tamari Marinade

accompanied by

Ginger Teriyaki with Szechuan Peppers & Sesame Seeds

Corn & Pepper Relish

Sundried Tomato, Caper & Basil Relish

SAUTE OF SPRING VEGETABLES

MANDARIN SPINACH SALAD

Fresh Spinach, Mandarin Oranges, Grilled Red Onion and Candied Pecans all tossed in a Honey Mustard Dressing

GRILLED BAGUETTE

Lightly Brushed with Garlic Butter and Parmesan Cheese

◆◆◆ **QUESADILLA STATION** ◆◆◆

Hot off the Griddle Quesadillas to include

SOUTH OF THE BORDER CHICKEN QUESADILLAS

Flour Tortillas stuffed with Spicy Chicken,
Melted Cheese, Red, Yellow & Green Peppers

VEGGIE QUESADILLA

Grilled Flour Tortilla with
Three Peppers, Jack & Cheddar Cheese,
and Cilantro

CAJUN SHRIMP QUESADILLA

Flour Tortilla filled with Blackened Shrimp,
Melted Cheese & Red Onion

accompanied by

Homemade Salsa

Fresh Made Guacamole

Spicy Black Bean Dip

Salsa Verde

Sour Cream

Blue & Yellow Corn Tortilla Chips

◆◆◆ **FLAVORS OF THE SOUTHWEST** ◆◆◆

SOUTHWESTERN SHRIMP

Our Uniformed Chef will prepare before your eyes
Jumbo Shrimp sautéed in Jalapeno Butter with
Diced Tomato and Red Onion, flamed in Cuervo Gold Tequila
laced with Lime and finished with
Sour Cream and Chopped Cilantro

accompanied by

SPANISH RICE

SWEET CORN CAKE

◆◆◆ JAMAICAN ◆◆◆

Delicious and Traditional Jamaican Fare beautifully
presented with Tropical Decor

JAMAICAN JERK CHICKEN

The Classic Jamaican Dish - Spicy Island Style Chicken

SLOW ROASTED SUCKLING PIG

Shredded Pork served from a Brick Oven
lined with Ti Leaves

TOSTONES

Plantains fried in Olive Oil and topped with
Crushed Garlic & Salt

◆◆◆ FLAVORS OF THE MEDITERANEAN◆◆◆

This station will dazzle your guests sensations as our
Chef will Flambe' as he presents the flavors from the
Mediterranean. Your Guest will truly enjoy & remember:

OUZO FLAME SHRIMP

Shrimp sautéed in Herb Garlic Butter with
Lemon Juice, Shallots, Tomatoes & Greek Olives
flamed in Greek Ouzo, finished with Feta Cheese & Fresh Herbs

COUS COUS

A Moroccan Grain - Sweet & Nutty - A Perfect Side Dish

ASPARAGUS IN LEMON YOGURT DRESSING

◆◆◆ **CARVING STATION** ◆◆◆

CHEF CARVED TENDERLOIN & WHOLE BONELESS TURKEY

Sliced and Served with an Assortment of

FRESH BAKED ROLLS

Honey Wheat, Squaw and Sourdough

accompanied by

Horseradish Spread Cranberry Mayonnaise
Pesto Mayonnaise Deli & Whole Grain Mustard

CRISPY ROSEMARY POTATOES

Red Rose Potatoes baked in a Marinade of
Extra Virgin Olive Oil and Fresh Rosemary

STRING BEANS WITH FETA CHEESE & PINE NUTS

CAESAR SALAD

Crispy Romaine and Homemade Croutons
tossed in Fresh Made Eggless Caesar Dressing
and topped with Shredded Parmesan

◆◆◆ **DESSERT BUFFET** ◆◆◆

ISLAND SUNSET CREPES

For Dessert we will present Exhibition Style

DESSERT CREPES

Sautéed in Honey Butter and
Flamed in Grand Marnier topped with

Chocolate Mousse
Fresh Berries and Bananas
Whipped Cream
Mango Sauce