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PRESIDENTIAL PLATED MENU

TRAY PASSED HORS D'OEUVRES

Your Guests will enjoy the following Hors D'oeuvres passed on Flower Garnished Trays

PLEASE SELECT FIVE HORS D'OEUVRES FROM THE ATTACHED LIST OF EXPANDED HORS D'OEUVRE OPTIONS

SALAD COURSE

Please Select One from Below

COMPRESSED ARUGULA SPINACH SALAD

Poached Pears, Manchego Cheese, Cranberries, Pine Nuts, and Balsamic Vinaigrette

MANDARIN SPINACH SALAD

Baby Spinach, Mandarin Oranges, Grilled Red Onion, Candied Pecans, and Honey Mustard
Garnished with a Sesame Tuille

CLASSIC CAESAR SALAD

Crispy Romaine and Croutons topped with Shaved Parmesan and Eggless Caesar Dressing
Garnished with a Parmesan Crisp

CALIFORNIA SALAD

Baby Greens, Granny Smith Apples, Grilled Onion, Candied Pecans, and Herbed Citrus Vinaigrette
Garnished with a Gorgonzola Crostade

PETITE ROMANO CIABATTA & WHOLE GRAIN BAGUETTE

Served with Butter Rosettes

ENTRÉE COURSE

Served as a Duet Entrée Plate
Please Select Two from Below

ROASTED CHICKEN BREAST

Infused with Roasted Garlic Herbed Cream Cheese, Topped with Lemon Zest, and Fresh Herbs

PRIME FILET MIGNON

Served with Mushroom Madeira Sauce, Herbed Butter, Peppercorn Sauce, or Chimichurri Sauce

LOCH DUARTE SCOTTISH SALMON FILET

Classic Lemon Zest-Dill Sauce

BASA FISH IN A PHYLLO DOUGH

A Gorgeous Preparation with Cream Cheese, Julienned Vegetables, and Spices

Please Select Two from Below

BASMATI RICE PILAF

ROASTED GARLIC MASHED POTATOES

OVEN ROASTED RED ROSE POTATOES

PARMESAN RISOTTO CAKE

STRING BEANS, PEPPERS & CARROTS IN A ZUCCHINI RING

GRILLED MEDITERRANEAN VEGETABLE STACK

ASPARAGUS WITH SWEET BUTTER AND SEA SALT

DESSERT COURSE

FRESH STRAWBERRY AND CHOCOLATE

To compliment your Wedding Cake