



**JASON'S**  
CATERED EVENTS INC.  
*Gourmet Fare With Flair*

**SECRETARY OF STATE**  
**PLATED MENU**

**TRAY PASSED HORS D'OEUVRES**

PLEASE SELECT TWO (2) FROM THE ATTACHED LIST

**PLATED SALAD COURSE**

CLASSIC CAESAR SALAD  
CRISPY ROMAINE, CROUTONS, SHAVED PARMESAN, AND CAESAR DRESSING  
GARNISHED WITH A PARMESAN CRISP

PETITE ROMANO CIABATTA AND WHOLE GRAIN BAGUETTE

**PLATED DUET ENTREE COURSE**

**PLEASE SELECT ONE (1) CHICKEN ENTRÉE**

ROASTED CHICKEN BREAST  
ROASTED GARLIC HERBED CREAM CHEESE

CHICKEN MEDITERRANEAN  
SPINACH, ARTICHOKES, FETA CHEESE, TOMATO CREAM SAUCE

LEMON SAGE CHICKEN  
BROWN BUTTER LEMON SAGE SAUCE

CHICKEN MILANESE  
RICOTTA AND CREAM CHEESE, SUNDRIED TOMATOES AND PESTO

**PLEASE SELECT ONE (1) BEEF ENTRÉE**

OVEN ROASTED TRI TIP  
GREEN PEPPERCORN SAUCE

CHARBROILED FLAT IRON STEAK  
GREEN PEPPERCORN SAUCE, CHIMICHURRI, MUSHROOM MADEIRA, OR GORGONZOLA BUTTER

BRAISED ROASTED SHORT RIB  
SLOW ROASTED BONELESS BEEF SHORT RIB PINOT NOIR SAUCE

**PLEASE SELECT TWO (2) SIDES**

ROASTED GARLIC MASHED POTATOES  
BASMATI RICE PILAF  
PENNE PASTA AL FRESCA  
OVEN ROASTED RED ROSE POTATOES

STRING BEANS, PEPPERS, CARROTS IN A ZUCCHINI RING  
MEDITERRANEAN VEGETABLE STACK  
BRUSSELS SPROUTS AND ROASTED RED PEPPERS



## TRAY PASSED HORS D'OEUVRES

<p style="text-align: center;"><b>SPANAKOPITA</b> Greek Spinach Feta Triangles of Phyllo Topped with Tzatziki</p>	<p style="text-align: center;"><b>GOURMET PIZZADILLAS</b> Pesto, Roasted Red Peppers, Mozzarella, and Pine Nuts</p>	<p style="text-align: center;"><b>GORGONZOLA CANAPE</b> Whole Wheat Toast Rounds Gorgonzola Cheese, Basil and Pine Nuts</p>
<p style="text-align: center;"><b>BRUSCHETTA</b> Parmesan Herb Toast Round, Tomatoes, Burrata Mozzarella, and Sweet Basil</p>	<p style="text-align: center;"><b>INSALATA FRESCA SPOONS</b> Layered Watermelon, Feta Cheese, Blueberries, Maui Onion, and Sunflower Seeds</p>	<p style="text-align: center;"><b>MINI GRILLED CHEESE AND TOMATO SOUP SHOOTER</b> Cheddar and Munster Cheese, Granny Smith Apple, and Tomato Bisque Soup</p>
<p style="text-align: center;"><b>MINI JERK CHICKEN TACOS</b> Topped With Mango Salsa Served on a Wedged Lime</p>	<p style="text-align: center;"><b>MINI CHICKEN POT PIE</b> Classic Chicken Pot Pie with Peas, Carrots and Celery, Served in a Crispy Pastry Cup</p>	<p style="text-align: center;"><b>HOISIN CHICKEN QUESADILLA</b> Hoisin Barbecued Chicken, Mozzarella Cheese, Topped With Sour Cream and Scallions</p>
<p style="text-align: center;"><b>BUFFALO CHICKEN CRISP</b> Buffalo Chicken, Gorgonzola Blue Cheese and Celery On a Tortilla Crisp</p>	<p style="text-align: center;"><b>KA TA TONG</b> Thai Chicken Curry On a Wonton Crisp With Cucumber Relish</p>	<p style="text-align: center;"><b>BASTILLA</b> Game Hen, Almonds, Moroccan Spices, Wrapped and Baked in Phyllo Dough</p>
<p style="text-align: center;"><b>CARIBBEAN RUMAKI</b> Ripe Bananas Wrapped in Applewood Smoked Bacon, Baked with a Spiced Brown Sugar Glaze</p>	<p style="text-align: center;"><b>POT STICKERS</b> Dumplings Filled With Pork and Chinese Vegetables Served With Mango Sauce</p>	<p style="text-align: center;"><b>KALBI BEEF SKEWERS</b> Slow Roasted Short Rib with Kalbi Sauce of Candied Ginger, Cracked Peppercorns, Sesame Oil</p>
<p style="text-align: center;"><b>BEEF EMPANADAS</b> Spicy Beef Turnovers With Latin Spices Topped with Guacamole</p>	<p style="text-align: center;"><b>MINI CORN DOGS</b> Pork, Turkey, and Beef Smoked Franks, Fried in a Sweet Corn Batter, Served with Honey Mustard Dip</p>	<p style="text-align: center;"><b>SKIRT STEAK CROSTINI</b> Chimichurri Sauce and Roasted Red Peppers On an Herb Toast R pund</p>
<p style="text-align: center;"><b>AHI SASHIMI TARTAR</b> Tossed In Sesame Oil, Seasoned Rice Wine Vinegar and Ginger Juice Served on Cucumber With Wasabi Sour Cream</p>	<p style="text-align: center;"><b>ONO CEVICHE SPOONS</b> Cooked in Lime Juice With Coconut Milk, Maui Onions, Tomatoes, Cucumbers, and Cilantro</p>	<p style="text-align: center;"><b>GRAVLAX CANAPE</b> Tequila Lime Cured Salmon On a Rye Bread Round, Scallion Cream Cheese</p>
<p style="text-align: center;"><b>COCONUT SHRIMP</b> Deep Fried Coconut Covered Jumbo Shrimp Accompanied By Mango Dipping Sauce</p>	<p style="text-align: center;"><b>SHRIMP SCAMPI SKEWERS</b> Fresh Florida Rock Shrimp Sautéed with Garlic Herb Butter</p>	<p style="text-align: center;"><b>SCALLOP PUFFS</b> Sourdough Rounds Baked with Scallops, Jarlsberg Cheese, Grated Lemon and Fresh Dill</p>