



JASON'S
CATERED EVENTS INC.
Gourmet Fare With Flair

PRESIDENTIAL PLATED MENU

TRAY PASSED HORS D'OEUVRES

PLEASE SELECT SIX (6) FROM THE ATTACHED LIST

PLATED SALAD COURSE

PLEASE SELECT ONE (1) SALAD

COMPRESSED ARUGULA SPINACH SALAD

PEARS, MANCHEGO CHEESE, DRIED CRANBERRIES, PINE NUTS, BALSAMIC VINAIGRETTE

MANDARIN SPINACH SALAD

BABY SPINACH, MANDARIN ORANGES, GRILLED RED ONION, CANDIED PECANS, HONEY MUSTARD
GARNISHED WITH A SESAME TUILE

CLASSIC CAESAR SALAD

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

CALIFORNIA SALAD

BABY GREENS, GRANNY SMITH APPLES, GRILLED RED ONION, SUNFLOWER SEEDS,
GOAT AND FETA CHEESE, HERBED CITRUS VINAIGRETTE

PETITE ROMANO CIABATTA AND WHOLE GRAIN BAGUETTE

PLATED PRESIDENTIAL DUET ENTREE COURSE

PRIME FILET MIGNON

GREEN PEPPERCORN SAUCE, CHIMICHURRI,
MUSHROOM MADEIRA, OR GORGONZOLA BUTTER

BRAISED LOBSTER TAIL

TRADITIONAL BUTTER GLAZE

PLEASE SELECT TWO (2) SIDES

ROASTED GARLIC MASHED POTATOES

BASMATI RICE PILAF

PARMESAN RISOTTO CAKE

PENNE PASTA AL FRESCA

OVEN ROASTED RED ROSE POTATOES

JUMBO GRILLED ASPARAGUS

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