

*Elegant*



*Relaxed*

*Eclectic*

# Events and Catering Menu

*Events and Catering 2016*



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# Order Form

**BANQUET MENU  
2016**

What type of event are you hosting (circle choice)?

Seated Lunch    
  Seated Dinner    
  Hors D'oeuvres only  
 Lunch Buffet    
  Dinner Buffet    
  Off-Site Catering

How many guests are you expecting \_\_\_\_\_

Who is the on-site Host? \_\_\_\_\_ On-site Host Phone \_\_\_\_\_

What time is the Host expected to arrive? \_\_\_\_\_ (Host may come up to 30 minutes before start time)

Hors D'oeuvres  check here if none requested. Please use additional page if more space needed

Item _____	Quantity _____	Item _____	Quantity _____
Item _____	Quantity _____	Item _____	Quantity _____
Item _____	Quantity _____	Item _____	Quantity _____

Hors d'oeuvres will be displayed based on amount ordered and space available.

**Soup or Salad (circle one) Type** \_\_\_\_\_  
 (included in pricing with all buffets and dinners. Cost per item chosen for seated lunches)

**Entrees**

Buffets: Select 1, 2 or 3 entrée's from lunch or dinner buffet page

Seated Lunch or Dinners: Select up to 3 entrée's (up to 5 if group size is 25 guests or under).

Entrée #1 \_\_\_\_\_ Entrée #2 \_\_\_\_\_

Entrée #3 \_\_\_\_\_

(Note: These selections are offered for Plated Lunch or Dinner only, with total guest counts that do not exceed 25)

Entrée #4 \_\_\_\_\_ Entrée #5 \_\_\_\_\_

Note: You may find out guests' meal selections in advance and turn in your final guest count and the number of each entrée to us by 11am at least 7 days before your event. You will need to provide each guest with a place card or meal ticket that is coded with the guest's entrée selection. J. Liu can print place cards for a \$25 Fee.

**Side Dishes: Potato/Starch** \_\_\_\_\_ **Vegetable:** \_\_\_\_\_

Dessert: Buffets automatically include an assorted miniature dessert display. For seated lunches and dinners:

Selection #1 \_\_\_\_\_ Selection #2 \_\_\_\_\_

\_\_\_\_\_ I'm bringing in a dessert and recognize J.Liu charges a fee of \$1 per person for any type of outside dessert. J. Liu provides a dessert table and plates and flatware. If you bring in cake or pie, we'll cut it too.

Non Alcoholic Beverages: Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea are included in the price of all buffets, lunches and dinners. Soft drinks or juice are \$2.25 each.

Check here \_\_\_\_\_ if you wish to limit guests to the included beverages. To provide optimal service, we are not able to run separate tabs for each guest to purchase their own soft drinks or juice. If a guest requests a soft drink, we will inform them that the host is offering coffee and tea only.

Check here \_\_\_\_\_ if you are hosting an hors d'oeuvres only function and would like to add unlimited coffee and tea service for your guests at a cost of \$4.00 each (up to 3 hours)

Any Additional non alcoholic beverage needs: \_\_\_\_\_

Alcoholic Beverages (please select one)

\_\_\_\_\_ My guests can drink alcohol, go ahead and put it on my bill.

\_\_\_\_\_ My guests can drink alcohol, but they have to run their own tab

\_\_\_\_\_ I don't want our guests drinking alcohol at the event I'm hosting.

\_\_\_\_\_ I want to pay for my guest's alcohol and would like a private bar set up. A Private Bar Set-Up is available only with space permitted, with a \$100 Set-Up Fee, and an hourly Bartender Fee of \$50 per hour. (2 hour minimum).

Check one of the following:

\_\_\_\_\_ Domestic Beer and House Wine Only

\_\_\_\_\_ Import & Domestic Beer, House Wine and/or Premium Wine Only (

\_\_\_\_\_ Import & Domestic Beer, House Wine and Well Liquor Permitted

\_\_\_\_\_ No limit on Beer, Wine or Spirit Selections

Set Up:

1. We will provide White Linens for all tables and black napkin linens. Specialty linens may be rented upon request.

2. Centerpieces (check one if minimum is \$800 or more): \_\_\_\_\_ we'll use yours \_\_\_\_\_ we'll bring our own

(all centerpieces must be present at the end of event or credit card may be charged to replace items)

3. Seating (Select one —applicable to groups of 20 to 36 without a/v requirements.

\_\_\_\_\_ I'll seat 10 –12 per table \_\_\_\_\_ I'd like 6 per table \_\_\_\_\_ J. Liu staff may set up as appropriate

\_\_\_\_\_ My group will need to face a screen and does not exceed 20 guests (\$50 set-up fee)

\_\_\_\_\_ My event requires a Projector Screen but the guest count exceeds 20. Guests will be seated at long tables. ( \$50 Set-Up Fee)

\_\_\_\_\_ I have requested a Set-Up that is not listed and understand there will be a minimum \$50 Set-Up Fee.

5. I need to rent the following A/V equipment and understand the charges for A/V use (see page 6 for items available and rental fees):

\_\_\_\_\_

6. I need \_\_\_\_\_ tables for registration and exhibit of items. J.Liu will provide 1 table on a complimentary basis. Additional tables are \$10 each to cover the cost of table set up and linen service.

7. What times would you like hors d'oeuvres, dinner and dessert served. Indicate all that apply:

Groups of 25 or less: Select up to 5 entrée choices.  
Menu will be printed for your group to order from on the day of your event.

Groups over 25: Please pre-select entrees, up to 3 choices from below. Please provide place cards for your guests. (We will provide place cards for a \$25 Fee).

All lunches include warm rosemary rolls with butter and your choice of coffee, decaffeinated coffee, hot tea or iced tea. Soft drinks \$2.25

**ENTREE SALADS**

- Crab Bradford Strawberry—Bacon—Pecan—Gorgonzola—Sweet & Sour Vinaigrette \$16
- Crispy Chicken Salad Bacon—Smoked Corn—Tomato—Sharp Cheddar — Green Onion — Sunflower Seed — Ranch Dressing \$16
- Salmon Salad Mixed Greens—Haricot Verts—Tomato—Red Onion—Cucumber—Feta —Greek Dressing \$16

**BETWEEN THE BREAD**

Pick 1 option for sandwiches: Cup of Fresh Seasonal Fruit, Shoestring French Fries, or House-made Kettle Chips.

- Veggie Burger Black Beans, Brown Rice, Beets—Melted Havarti Cheese — Guacamole — Shredded Lettuce — Tomato—Toasted Sesame Brioche Bun \$14
- Chophouse Burger 8oz Ground Brisket & Chuck—Caramelized Onion & Bacon Jam—Cambozola Cheese—Red Wine Reduction—Pretzel Bun \$15
- Chicken Salad Melt Texas Toast—Provolone—Classic Chicken Salad. \$12

**ASIAN**

Pick 1 for each selection (except Fried Rice Entree): Steamed White Rice, Fried Rice (\$1), Brown Rice (\$1)

- Jason’s Spicy Chicken Broccoli—Chilies—General Tso’s Sauce. \$14
- Sesame Chicken Sesame Seeds—Broccoli—Sweet Brown Sauce \$14
- Mongolian Beef Tenderloin—Scallion—Onion—Brown Sauce—Crispy Noodles \$18
- Fried Rice\* Egg—Bean Sprout—Scallion—Soy (pick 1: Beef, Chicken, Shrimp or Tofu) \$13

\*Please select these dishes with the same protein option for all guests in your group

**ENTREES**

Lunch entrée’s, pasta dishes excluded, are served with chef’s seasonal vegetable and potato.

- Grilled Chicken alla Bruschetta Marinated Breast of Chicken—Roma Tomatoes—Basil—EVOO—Balsamic Reduction \$15
- Chicken Milanese Linguini—Marinara—Mozzarella — Garlic Cream Sauce—Baby Arugula \$15
- Risotto Scallop – Tomato—Basil—Seafood Butter—Parmesan \$18
- Pasta Diavolo Shrimp—Sausage—Red Peppers—Spicy Tomato Cream—Scallion—Parmesan \$16
- Pasta Primavera Penne —EVOO—Basil—Garlic—Seasonal Vegetables. \$14

**SOUP OR SALAD STARTER**

**\$8**

\*select one

- Cup of Lobster Bisque Sherry—Crème Fraiche
- House Salad Strawberry—Bacon—Pecan—Gorgonzola—Sweet and Sour Vinaigrette
- Tossed Garden Salad. Mixed Greens—Iceberg—Carrots— Roma Tomatoes—Red Onions—Red Cabbage (Ranch, Greek Dressing on the side)
- Chop Chop Salad Chopped Iceberg—Tomato—Bacon—Smoked Corn — Green Onion — Sharp Cheddar — Sunflower Seeds—Ranch Dressing

Prices are subject to change, 21% service charge and tax of 7.50%  
Menu selection must be selected no less than 7 days prior to event. Menu items are subject to change.  
Promotions, Coupons, Discounts and J.Liu Gift Cards are not valid toward payment for private events

Groups of 25 or less: Select up to 5 entrée choices. Menu will be printed for your group to order from on the day of your event.

Groups over 25: Please pre-select entrees for your guests from up to 3 choices below that you offer. Please provide place cards for your guests.. (J. Liu will print Place Cards for a \$25 Fee).

All dinners include (pick 1): Cup of Lobster Bisque, Garden Salad, House Salad, Chop Chop Salad  
{descriptions found at bottom of Page 2}

Also included with all meals are warm rosemary rolls with butter and coffee, decaffeinated coffee, hot tea and iced tea.

**MEAT AND SEAFOOD**

- Filet Mignon 8oz Center Cut Choice Filet—Veal Stock. \$43 -Add Gorgonzola Crust (\$2)
- Chicken alla Bruschetta Marinated Breast of Chicken—Roma Tomatoes—Basil—EVOO—Balsamic Reduction \$25
- Chicken Marsala Marinated Breast of Chicken—Wild Mushrooms—Marsala Wine Sauce \$26
- Tilapia Cornmeal Crusted — Sweet Corn Cream and Crystal Hot Honey Drizzle \$26
- Salmon Pear Ginger Beurre Blanc. \$30
- Blackened Tuna Ahi Tuna—Miso Drizzle \$33

Select Two Below

twice baked potato cakes ♦ whipped redskin potatoes ♦ roasted redskin potatoes ♦  
chef's seasonal vegetable medley ♦ haricot verts ♦ steamed broccoli

**PASTA**

- Pasta Diavolo Penne—Shrimp—Italian Sausage—Red Peppers—Spicy Tomato Cream \$26
- Chicken Milanese Linguini—Marinara—Garlic Cream Sauce —Melted Mozzarella—Baby Arugula \$25
- Pasta Primavera Penne—Seasonal Vegetables—EVOO—Fresh Basil—Garlic \$24
- Risotto Scallop—Tomato—Basil—Seafood Butter—Parmesan. \$30

**ASIAN**

Pick 1 for each selection (except Fried Rice): Steamed White Rice, Fried Rice (\$1), Brown Rice (\$1)

- Jason's Spicy Chicken Broccoli—Chilies—General Tso's Sauce. \$23
- Sesame Chicken Sesame Seeds—Broccoli—Sweet Brown Sauce \$23
- Mongolian Beef Tenderloin—Scallion—Onion—Brown Sauce—Crispy Noodles \$26
- Fried Rice\* Egg—Bean Sprout—Scallion—Soy (pick 1: Beef, Chicken, Shrimp or Tofu) \$21

Molten Lava Chocolate Cake  
New York Style Cheesecake

**Desserts**  
\$8

Vanilla Bean Crème Brûlée  
Carrot Cake

\*Select up to 2 choices.

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# Buffet Lunch and Dinner

**BANQUET MENU  
2016**

**20 Guest Minimum Charge for all Buffets**

Pick 1: Garden Salad—House Salad—Chop Chop Salad (See Page 4 for descriptions)

Select your Entrée(s):

### Lunch Buffet

*For a \$1.00 per guest additional charge, we will individually plate and serve salads to your guests*

Pick One Entrée Below	\$20
Pick Two Entrée's Below	\$24
Pick Three Entrée's Below	\$26

Penne Marinara (or Bolognese)  
 Beef Tenderloin Tips  
 Grilled Chicken alla Bruschetta  
 Chicken Marsala  
 Chicken and Penne  
 Classic Lasagna Bolognese or Marinara  
 Jason's Spicy Chicken  
 North Atlantic Salmon  
 Pasta Diavolo  
 Pasta Primavera  
 Cornmeal Crusted Tilapia  
 Roasted Pork Loin  
 Sesame Chicken

### Dinner Buffet

*For a \$2.00 per guest additional charge, we will individually plate and serve salads to your guests*

Pick One Entrée Below	\$28
Pick Two Entrée's Below	\$32
Pick Three Entrée's Below	\$34

Penne Marinara (or Bolognese)  
 Beef Tenderloin Tips  
 Chicken alla Bruschetta  
 Chicken Marsala  
 Chicken and Penne  
 Classic Lasagna Bolognese or Marinara  
 Jason's Spicy Chicken  
 Maryland Crab Cakes (2 per person at buffet)  
 North Atlantic Salmon  
 Pasta Diavolo  
 Pasta Primavera  
 Cornmeal Crusted Tilapia  
 Roasted Pork Loin  
 Sesame Chicken  
 4 oz. All Natural Filet Mignon (\$5.00 upgrade)

### Select 2 side dishes:

*All Asian selections automatically include steamed white rice that is not counted toward your 2 side dishes. Optional fried rice or brown rice (add \$1)*

whipped redskin potatoes ♦ roasted redskin potatoes ♦ steamed white rice ♦ steamed brown rice ♦ fried rice ♦  
 ♦ chef's seasonal vegetable medley ♦ steamed broccoli ♦ Haricot Verts

Your buffet includes a gourmet assortment of miniature and bite sized desserts.

All buffets include warm rosemary rolls with butter and your guest's choice of coffee, decaffeinated coffee, hot tea and iced tea. Soft drinks available for an additional \$2.25

*Prices are subject to change, 21% service charge and tax of 7.50%*  
*Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order*  
*Promotions, Coupons, Discounts and J.Liu Gift Cards are not valid toward payment for private events*

*Please two dozen minimum order on any one item*

Cold Hors D'oeuvres \$2 each

- Chicken and Artichoke Crostini
- Tomato and Fresh Mozzarella Crostini
- Tuna and Cucumber

Cold Hors D'oeuvres \$3 each

- Jumbo Shrimp Cocktail  
-Classic Cocktail Sauce.

Cold Hors D'oeuvres \$3.50 each

- Assorted California and Premium Sushi Rolls
- Bloody Mary Shrimp Shooter
- Tuna Tartar
- Miniature Chicken Salad Sandwiches
- Miniature Sliced Beef Tenderloin Sandwiches  
-Caramelized Onions and Horseradish Cream Sauce

Hot Hors D'oeuvres \$1.50 each

- Spanikopita
- Spring Rolls
- Boneless Chicken Wings
- Potstickers
- Crab Rangoon

Hot Hors D'oeuvres \$2.00 each

- Jason's Spicy Chicken Skewer
- Chicken and Cheddar Quesadillas
- Baby Quiche Lorraine
- Asiago Potato Cakes
- Bacon Wrapped Water Chestnuts
- Boursin Stuffed Mushrooms

Hot Hors D'oeuvres \$2.50 each

- Curried Chicken Satay
- Teriyaki Beef and Pineapple Brochettes
- Coconut Fried Shrimp — Mango Dipping Sauce
- Asiago Risotto Balls
- Crab Stuffed Mushrooms

Hot Hors D'oeuvres \$3.50 each

- Bacon Wrapped Scallops
- Mini Beef Wellington
- Creole Chesapeake Bay Blue Mini Crab Cake

Asian Combo Display \$4 per order

- Crab Rangoon - Potsticker - Spring Roll  
-Sweet Chili and Soy Dipping Sauces

Display Platters

	25ppl	50ppl
Garden Fresh Crudités	\$95	\$175
Fresh Fruit and Berry Display	\$120	\$220
Array of Cheeses	\$130	\$240
Fruit, Vegetable and Cheese	\$120	\$220
Duo of Hummus Display	\$75	\$140
Spinach and Artichoke Dip	\$100	\$200

**No beverages are included in the above prices for hors d'oeuvres.**

*There is a \$12 per guest food order minimum for hors d'oeuvres only functions.*

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## Frequently Asked Questions

**What do I need to do to book a private event?** To book a private event we require a signed Contract noting the Food and Beverage minimum. Our Private Dining Room is used for seating if it not reserved completely privately so this is considered when determining the Minimum for the space. If you have requested to book a space, your reservation is tentative until you have returned the signed Contract, after which time your reservation is considered confirmed. J.Liu reserves the right to give up space you have requested until you have returned the signed Contract.

**What kind of spaces does J.Liu offer?** J.Liu of Dublin features a room with complete privacy that can accommodate up to 45 guests for a seated function, up to 36 guests for a Buffet that does not require any a/v set-up, or up to 50 for a Cocktail style function. **The room will accommodate up to 20 guests for a presentation where all guests are facing the projector screen or up to 36 for three long table style set-up with a screen at one end of the room.** Our Worthington location offers the intimate Worthington room that can accommodate up to 25 guests, or the semi-private Pineapple Room. Lastly, the Grand Ballroom at Worthington accommodates up to 250 with a dance floor, or can be separated by dividers. Many options are available so please inquire with the Banquet Coordinators at either location to have all your questions answered!

**When do I need to let you know how many guests are coming?** As our Serving staff is not a normal Banquet Staff they receive a weekly schedule. We staff your event based on the final guest count you provide no less than 3 business days in advance. If the guest count unexpectedly changes on the night of the event we will do our best to staff accordingly.

**How long do we have the space?** For private dining functions we generally allocate 3 hours. Extended time may be available depending upon the established food and beverage minimum or for an additional rental fee. If you are the host of a function or private dining event, you may arrive up to 60 minutes before your scheduled start time for set up. If you need additional set-up time, please request that it be worked into your contract start and end time.

**When am I required to finalize my menu?** Your menu is due no less than 7 days before your event date and will be specified on your catering sales agreement. If you are hosting a function that includes a meal, you must purchase a meal for all guests attending.

**What if I need to cancel my function?** Once we confirm your reservation, we have taken the space off the market. The closer it gets to the date of your function, the harder it is for us to re-sell the space. For this reason, our Contract specifies the stipulations for cancelling a function. The closer it gets to the date, you may also owe us a cancellation penalty as further damages.

**When do I need to pay for my function?** J.Liu of Dublin requires final payment by cash, check or credit card at the conclusion of the event. Please note J.Liu does not retain this card number on file unless you have requested us to retain the card number and it is confirmed on your final event order. Unless it is specified on your event order that we have retained your card on file, we will expect your on-site host to have a form of payment available at the conclusion of your function.

**Does J.Liu have Audio and Video Equipment available?** Yes, J.Liu has audio and video equipment available for rent. Rental fees and charges for this equipment are shown below.

**Does J.Liu charge for tables?** J.Liu provides all of the tables necessary to seat your guests in order to serve meals and all of the tables necessary to display food we are serving to you and your guests—such as buffet tables and food display tables. J.Liu will provide you one (1) additional table on a complimentary basis that you can use for anything you choose—such as a registration table or materials table for meetings. If you choose to select seating set-up other than how J. Liu staff sees fit, we may not have the space to provide any extra tables. For Events such as Bridal Showers, Baby Showers, Birthdays etc we are happy to provide two (2) tables— one for gifts and one for dessert.

**Does J. Liu charge a Room Set-Up Fee?** If you select a special seating arrangement, in lieu of allowing us to choose the final set-up, there will be a \$50 Set-Up Fee. If you require a set-up that accommodates a Projector Screen and Projector there will be a \$50 Set Up Fee.

**Does J.Liu charge a fee for linens, plates, flatware and stemware?** J.Liu provides all of the plates, flatware and stemware needed to serve your function at no additional charge. J.Liu also offers tea length white table linens and black napkins for your function at no additional charge. Floor length linens and a wide array of fabric styles and colors are available for rental at an additional charge. All specialty linen needs must be arranged through J.Liu. You are not permitted to bring in your own linens or to rent linens directly from a third party. J.Liu provides all of the tables necessary to seat your guests in order to serve your meals and all of the tables necessary to display food we are serving to you and your guests—such as buffet tables and food display tables.

## Audio Video and Equipment Needs

Projector \$50 ♦ Projector Screen \$25 ♦ Projector and Laptop \$75 ♦ Dry Erase Board \$15 ♦ Easel \$15 ♦ Pen or Pencil \$2  
♦ Sharpie \$3 ♦ Photocopies (Black & White) \$1 ♦ Photocopies (Color) \$2 ♦ Flip Chart with Easel \$40 (each 30- 40 page pad)

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