



**Private  
Events  
And  
Catering  
Menu**



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**Page 1 of 2**

Please review both pages and sign at the bottom of Page 2 once complete.  
Final Menu selections must be complete no later than 7 days in advance of Event Date

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

\_\_\_\_\_ Seated Lunch      \_\_\_\_\_ Seated Dinner      \_\_\_\_\_ Hors D'oeuvres only

\_\_\_\_\_ Lunch Buffet      \_\_\_\_\_ Dinner Buffet      \_\_\_\_\_ Off-Site Catering

**Date of Event** \_\_\_\_\_ **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.

**STARTER**

(included in pricing with all buffets and dinners. Additional cost for seated lunches)

**Salad Selection (circle one)**    **HOUSE**    **GARDEN**    **CHOP CHOP**

**ENTRÉE**

*Buffets: Select 1, 2 or 3 entrée selections found on Page 6.*

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

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

Entrée #3 \_\_\_\_\_

(Note: 4 or 5 Selections offered with Plated Lunch or Dinner only. Total Guest Count May 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 with a Master List Provided.*

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

**Dessert:** For Seated Lunch and Dinner Functions. (Buffets automatically include assorted bite-size desserts).

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 begin at \$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 \$5.00 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. (Continue Below)

\_\_\_\_\_ 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.

PLEASE SELECT ANY/ALL OPTIONS YOU WOULD LIKE TO OFFER:

BEER

WINE

SPIRITS

Domestic (\$4) ☐

House Pour (\$8g/\$28b) ☐

Well (\$6-\$9) ☐

Import (\$5) ☐

Premium House (\$9-\$14g) ☐

Premium (\$10+) ☐

Draft and Craft (\$6-\$10) ☐

*\*pricing on Spirits, Premium Wine and Draft/Craft Beer options are subject to change.*

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 \$1000 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 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 (if applicable). Indicate all that apply:

**The above Menu Selections are complete. Changes may be made up until 7 days prior to Event Date.**

Signature: \_\_\_\_\_ Today's Date: \_\_\_\_\_

MENU SELECTIONS MUST BE PROVIDED TO EVENT COORDINATOR  
NO LESS THAN **7 DAYS IN ADVANCE** OF EVENT DATE.  
CHOOSE 3 OPTIONS FROM THE LIST BELOW. (GROUPS OF 25 OR LESS MAY SELECT UP TO 5 OPTIONS).

All lunches include warm rosemary rolls with dipping oil and your choice of coffee, decaffeinated coffee, hot tea or iced tea. Soft drinks \$2.25  
In addition, if you would like to add a first course for \$7 per person, please choose one of the salads below.

## FIRST COURSE

(ADDITIONAL **\$7.00** PER PERSON TO ADD SALAD COURSE TO MEAL)

### House Salad

Mixed Greens—Strawberries—Bacon—Candied Pecans—Gorgonzola—Sweet and Sour Vinaigrette

### Garden Salad

Chopped Iceberg —Carrots— Roma Tomatoes—Red Onions—Red Cabbage—Ranch Dressing

### Chop Chop Salad

Chopped Iceberg—Tomatoes—Bacon—Smoked Corn — Green Onions — Sharp Cheddar — Sunflower Seeds—Ranch Dressing

## LUNCH OPTIONS

### Crab Bradford

Strawberry —Bacon — Candied Pecan — Gorgonzola —  
Sweet & Sour Vinaigrette —House-made Crab Cake \$16

### Crispy Chicken Salad

Bacon — Smoked Corn — Tomato— Sharp Cheddar — Green  
Onion — Sunflower Seed — Ranch Dressing—Crispy Chicken  
Breast \$16

### Salmon Salad

Mixed Greens—Haricot Verts—Tomato—Red Onion—  
Cucumber—Feta —Greek Dressing \$16

### Veggie Burger \*\*

Black Beans, Brown Rice, Beets—Melted Havarti Cheese —  
Guacamole — Shredded Lettuce — Tomato—Toasted Sesame  
Brioche Bun—Served with House-made Kettle Chips \$14

### Chophouse Burger \*\*

8oz Ground Brisket & Chuck—Caramelized Onion & Bacon  
Jam—Cambozola Cheese—Red Wine Reduction—  
Pretzel Bun—Served with House-made Kettle Chips \$15

### Chicken Salad Melt \*\*

Texas Toast — Provolone — Classic Chicken Salad —  
Served with House-made Kettle Chips \$12

### Grilled Chicken alla Bruschetta

Marinated Breast of Chicken — Roma Tomatoes — Basil —  
EVOO—Balsamic Reduction —Whipped Potatoes — Haricot  
Verts \$16

### Chicken Milanese

Linguini — Marinara — Mozzarella — Garlic Cream Sauce—  
Baby Arugula \$16

### Pasta Diavolo

Shrimp— Italian Sausage — Red Peppers —  
Spicy Tomato Cream Sauce —Scallion—Parmesan \$18

### Pasta Primavera

Penne —EVOO — Basil — Garlic — Mixed Vegetables. \$15

### Jason's Spicy Chicken \*

Broccoli—Chilies—General Tso's Sauce—Steamed Rice \$14

### Sesame Chicken \*

Sesame Seeds — Broccoli — Sweet Brown Sauce —  
Steamed Rice \$14

### Mongolian Beef \*

Tenderloin—Scallion—Onion—Spicy Brown Sauce—  
Crispy Noodles—Steamed Rice \$18

ADD DESSERT for \$8  
(up to two selections)

NY STYLE CHEESECAKE  
CARROT CAKE

TRIPLE CHOCOLATE CAKE  
CHOCOLATE STOUT CHEESECAKE

\*\*Substitute Fried Rice or Brown Rice on  
Asian Dishes for \$1.00

\*Substitute Fruit as a  
Sandwich Side for \$2

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

MENU SELECTIONS MUST BE PROVIDED TO EVENT COORDINATOR  
NO LESS THAN 7 DAYS IN ADVANCE OF EVENT.

CHOOSE 3 OPTIONS FROM THE LIST BELOW. (GROUPS OF 25 OR LESS MAY SELECT UP TO 5 OPTIONS). GROUPS OVER 40 GUESTS MUST PRE-ORDER WITH UP TO 3 ENTRÉE SELECTIONS. PLEASE PROVIDE PLACECARDS FOR EACH GUEST THAT DISPLAYS CLEARLY THEIR NAME AND MEAL IDENTIFICATION CODE. PLEASE PROVIDE EVENT COORDINATOR WITH A MASTER LIST.

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

## FIRST COURSE

CHOOSE ONE

### House Salad

Mixed Greens—Strawberries—Bacon—Candied Pecans—Gorgonzola—Sweet and Sour Vinaigrette

### Garden Salad

Chopped Iceberg—Carrots—Roma Tomatoes—Red Onions—Red Cabbage—Ranch Dressing

### Chop Chop Salad

Chopped Iceberg—Tomatoes—Bacon—Smoked Corn—Green Onions—Sharp Cheddar—Sunflower Seeds—Ranch Dressing

## DINNER OPTIONS

### Filet Medallions

Two 4oz Filet Medallions — Red Wine Veal Demi Glace  
— \$39

### Chicken Marsala

Marinated Breast of Chicken — Wild Mushrooms —  
Marsala Wine Sauce \$26

### Tilapia

Cornmeal Crusted — Sweet Corn Cream Sauce —  
Crystal Hot Honey Drizzle \$28

### Salmon

Pear Ginger Beurre Blanc \$30

### Blackened Tuna

Ahi Tuna —Miso Drizzle \$34

### Grilled Chicken alla Bruschetta

Marinated Breast of Chicken —Roma Tomatoes—Basil—  
EVOO —Balsamic Reduction \$25

### Risotto

Scallop — Tomato — Basil — Seafood Butter — Parmesan. \$31

### Chicken Milanese

Linguini — Marinara — Mozzarella — Garlic Cream Sauce —  
Baby Arugula \$25

### Pasta Diavolo

Shrimp — Sausage — Red Peppers — Spicy Tomato Cream —  
Scallion — Parmesan \$28

### Pasta Primavera

Penne — EVOO — Basil — Garlic — Seasonal Vegetables \$24

### Jason's Spicy Chicken\*

Broccoli — Chilies— General Tso's Sauce— Steamed Rice \$24

### Sesame Chicken\*

Sesame Seeds — Broccoli — Sweet Brown Sauce —  
Steamed Rice \$24

### Mongolian Beef \*

Tenderloin — Scallion — Onion — Spicy Brown Sauce —  
Crispy Noodles — Steamed Rice \$27

### CHOOSE TWO SIDES

GARLIC WHIPPED POTATOES	HARICOT VERTS
ROASTED REDSKIN POTATOES	VEGETABLE MEDLEY
STEAMED RICE	STEAMED BROCCOLI

\*substitute brown or fried rice on Asian dishes for \$1.00

### ADD DESSERT for \$8

(up to two selections)

NY STYLE CHEESECAKE	TRIPLE CHOCOLATE CAKE
CARROT CAKE	CHOCOLATE STOUT CHEESECAKE

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MINIMUM 20 GUESTS, MAXIMUM 36 GUESTS FOR BUFFET OPTION.

MENU SELECTIONS MUST BE PROVIDED TO EVENT COORDINATOR NO LESS THAN 7 DAYS IN ADVANCE OF EVENT.

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

## FIRST COURSE

### CHOOSE ONE

(For an additional \$2 per person charge we will individually plate and serve salads to your guests)

#### House Salad

Mixed Greens—Strawberry—Bacon—Candied Pecan—Gorgonzola—Sweet and Sour Vinaigrette

#### Garden Salad

Chopped Iceberg —Carrots— Roma Tomatoes—Red Onions—Red Cabbage—Ranch Dressing

#### Chop Chop Salad

Chopped Iceberg—Tomato—Bacon—Smoked Corn — Green Onion — Sharp Cheddar — Sunflower Seeds—Ranch Dressing

## LUNCH ENTREES

Choose One: \$20, Choose Two: \$24, Choose Three: \$26

#### Roasted Beef Shoulder

Natural Jus

*additional \$5*

#### Roasted Pork Loin

Apple Chutney

*additional \$5*

#### Tilapia

Cornmeal Crusted — Sweet Corn Cream

#### Salmon

Pear Ginger Beurre Blanc

#### Jason's Spicy Chicken

Broccoli & Chilies — General Tso's Sauce

#### Sesame Chicken

Sesame Seeds — Broccoli — Sweet Brown Sauce

#### Grilled Chicken alla Bruschetta

Roma Tomatoes—Basil—EVOO—Balsamic Reduction

#### Chicken Marsala

Wild Mushrooms — Marsala Wine Sauce

#### Pasta Diavolo

Shrimp — Italian Sausage — Red Peppers — Scallions —  
Penne — Spicy Tomato Cream Sauce

#### Pasta Primavera

Penne — Mixed Vegetables — EVOO — Parmesan

## DINNER ENTREES

Choose One: \$29, Choose Two: \$32, Choose Three: \$34

#### Roasted Beef Shoulder

Natural Jus

#### Roasted Pork Loin

Apple Chutney

#### Tilapia

Cornmeal Crusted — Sweet Corn Cream

#### Salmon

Pear Ginger Beurre Blanc

#### Jason's Spicy Chicken

Broccoli & Chilies — General Tso's Sauce

#### Sesame Chicken

Sesame Seeds — Broccoli — Sweet Brown Sauce

#### Grilled Chicken alla Bruschetta

Roma Tomatoes—Basil—EVOO—Balsamic Reduction

#### Chicken Marsala

Wild Mushrooms — Marsala Wine Sauce

#### Pasta Diavolo

Shrimp — Italian Sausage — Red Peppers — Scallions —  
Penne — Spicy Tomato Cream Sauce

#### Pasta Primavera

Penne — Mixed Vegetables — EVOO — Parmesan

## CHOOSE TWO SIDES

GARLIC WHIPPED POTATOES  
VEGETABLE MEDLEY

ROASTED REDSKIN POTATOES  
HARICOT VERTS

STEAMED RICE  
STEAMED BROCCOLI

**ALL BUFFETS INCLUDE A GOURMET ASSORTMENT OF BITE-SIZE DESSERTS**

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.  
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Two Dozen Minimum Order on any One Item

No Beverages are Included in Hors D'oeuvres Only Functions

## DISPLAY PLATTER

	<u>25 People</u>	<u>50 People</u>
Fruit, Vegetable, Cheese Display	\$120	\$220
Garden Fresh Crudites and Ranch Dressing	\$95	\$175
Fresh Fruit and Berries	\$120	\$220
Array of Cheeses and Crackers	\$130	\$240
Hummus Duo with Pita and Vegetables	\$85	\$150
Jumbo Shrimp Cocktail Platter	\$120	\$220

## COLD HORS D'OEUVRES \$2 EACH

Jarlsberg Crostini  
Chicken and Artichoke Crostini  
Tomato and Mozzarella Crostini  
Tuna Tartar and Cucumber

## COLD HORS D'OEUVRES \$3.50 EACH

Shrimp Cocktail Shooter  
Miniature Chicken Salad Sandwiches  
Miniature Sliced Prime Rib Sandwiches

## HOT HORS D'OEUVRES \$2 EACH

Spanikopita  
Vegetable Spring Roll  
Crab Rangoon  
Chicken Potsticker  
Boneless Chicken Wing  
Jason's Spicy Chicken Skewer  
Chicken and Cheddar Quesadilla  
Boursin Stuffed Mushroom

## HOT HORS D'OEUVRES \$3.50 EACH

Curried Chicken Satay  
Teriyaki and Beef Pineapple Brochettes  
Coconut Fried Shrimp—Mango Dipping Sauce  
Asiago Risotto Ball  
Crab Stuffed Mushroom  
Bacon Wrapped Scallop  
Mini Beef Wellington  
Creole Chesapeake Bay Blue Mini Crab Cake

# General Information

## Frequently Asked Questions

**What do I need to do to book a private event?** To book a private event we require a signed and completed 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 if no Contract has been completed/.

**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 30 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 Order Form. 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)

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