

MS. JANE'S EVENTS AND CATERING



ALL OPTIONS ARE SERVED BUFFET STYLE, ADD \$5 PER
PERSON FOR PLATTED DINNER SERVICE.

TIER I - CLASSIC HOLIDAY GATHERING \$40 PER PERSON

Salad (Choose 1)

Entrées (choose 2)

Dessert (chose 1)

TIER II - ELEGANT CELEBRATION \$60 PER PERSON

Salad (Choose 1)

Entrée (Choose 2)

Side options (choose 2)

Dessert (Choose 1)

TIER III - SIGNATURE CHEF'S HOLIDAY MENU \$90 PER PERSON

Salad (Choose 1)

Entrées (Choose 2)

Sides (Choose 2)

Dessert (Choose 1)

TIER IV - GRAND HOLIDAY EXPERIENCE \$120 PER PERSON

Salad (choose 1)

Entrées (Choose 2)

Sides (Choose 2)

Dessert (Choose 2)

SALADS

TIER I

MIXED GREENS WITH CIDER-SHALLOT VINAIGRETTE, SHAVED CARROT, AND A HAZELNUT CRUMBLE.

ROASTED POTATO AND LEEK SALAD WITH WHOLE-GRAIN MUSTARD DRESSING

SEASONAL FRUIT DISPLAY WITH MINT GLAZE

TIER II

BABY GREENS WITH ROASTED BEETS, CHÈVRE, AND CANDIED WALNUTS

HEIRLOOM GRAIN SALAD WITH FARRO, CRANBERRIES, AND HERB VINAIGRETTE

GRILLED ASPARAGUS & FENNEL SALAD WITH LEMON OIL

TIER III

DUNGENESS CRAB & AVOCADO SALAD WITH CITRUS AIOLI

LOCAL GREENS WITH PICKLED SHALLOTS, ROASTED HAZELNUTS, AND PINOT NOIR VINAIGRETTE

ROASTED BEET CARPACCIO WITH WHIPPED GOAT CHEESE AND MICROGREENS AND HERBED
BREADCRUMBS

TIER IV

SALAD LYONNAISE

BABY GREENS WITH POACHED PEARS, BLUE CHEESE, AND SPICED PECANS

SMOKED SALMON PLATTER WITH CAPERS, RED ONION, AND CRÈME FRAÎCHE

ENTRÉES

TIER I

HERB ROASTED CHICKEN WITH THYME JUS

SLOW BRAISED POT ROAST WITH ROOT VEGETABLES AND RED WINE DEMI-GLACE

HERB CRUSTED ROCKFISH WITH ROASTED TOMATO BUTTER

TIER II

PAN ROASTED CHICKEN WITH WILD MUSHROOM VELOUTÉ

CEDAR SMOKED PORK CHOP WITH MAPLE-MUSTARD GLAZE

CEDAR PLANK SALMON WITH LEMON DILL BUTTER

CABERNET-BRAISED BEEF TIPS WITH PEARL ONIONS AND MUSHROOMS

GRILLED VEGETABLE NAPOLEON WITH BASIL CREAM

TIER III

CARVED PRIME RIB WITH HORSERADISH CREAM AND AU JUS

ESPRESSO RUBBED TRI-TIP WITH BLACKBERRY DEMI GLACE

HONEY-SOY GLAZED BLACK COD WITH SESAME AND SCALLIONS

HERB MARINATED CHICKEN ROULADE WITH SPINACH AND CHÈVRE

TIER IV

CARVED BEEF TENDERLOIN WITH BLACKBERRY-CABERNET REDUCTION

PAN SEARED HALIBUT WITH A CHANTRELLE AND LEEK CREAM SAUCE

HERB ROASTED CORNISH HEN WITH TRUFFLE JUS

SIDE DISHES

Choose Two

TIER I

BUTTERMILK MASHED POTATOES

ROASTED SEASONAL VEGETABLES

FINGERLING POTATOES WITH ROASTED GARLIC AND ROSEMARY

WILD RICE WITH TOASTED ALMONDS AND CURRANTS

TIER II

YUKON GOLD GRATIN WITH TILLAMOOK CHEDDAR

WILD RICE PILAF WITH CARAMELIZED ONIONS AND FRESH HERBS

ROASTED BROCCOLINI WITH GARLIC CONFIT

TIER III

TRUFFLE MASHED POTATOES

GRILLED SEASONAL VEGETABLES WITH LEMON AIOLI

WILD MUSHROOM RAGOUT

SWEET CORN PUDDING

TIER IV

PARMESAN AND TRUFFLE DAUPHINOISE POTATOES

PORCINI FARRO PILAF WITH LEEK CONFIT

CHARRED BROCCOLI AND BABY CARROTS WITH HAZELNUT BROWN BUTTER

SWEET CORN AND DUNGENESS CRAB PUDDING

DESSERTS

This is a brief list of our most commonly requested items. Dessert can be customized.

BOURBON CHOCOLATE CAKE

CARAMEL PECAN ELEGANCE

CHOCOLATE GANACHE TART

CHOCOLATE ROLL CAKE

CHOCOLATE CHERRY TART

CITRUS CRANBERRY SERENADE

CLASSIC BREAD PUDDING WITH CARAMEL SAUCE

CRANBERRY BREAD PUDDING

PANA COTTA WITH MIXED BERRY COULIS

PEACH COBBLER

PEANUT BUTTER LAYER CAKE

PEPERMINT PANA COTTA