



# E V E N T S



Events Coordinator: Ken Chin  
(954) 544-3370 | (305) 216-0434  
[jotwmanagement@gmail.com](mailto:jotwmanagement@gmail.com)

# DINNER PACKAGES

\$59PP

## THREE COURSE DINNER

Appetizers & Desserts will be served Family Style, Entrees will be plated

### APPETIZERS

Host Pre-Select two (2) Served family style (Self-served)

#### Quinoa Greens Salad

spring mix, quinoa, shaved heirloom carrots, cherry tomatoes, toasted pepitas, feta cheese, mint, & chopped parsley

#### Crispy Calamari

corn meal crusted calamari, pico de gallo, aji amarillo aioli

#### Greek Salad

romaine lettuce, kalamata olives, roma tomato, cucumbers, julienne red onions, feta cheese, lemon vinaigrette.

#### Caesar Salad

romaine lettuce, parmesan cheese, herbed croutons, classic caesar dressing

#### Hummus

served with naan bread

### ENTREES

Host Pre-Select (3)

Guest selection of 1 (served individually)

#### Braised Lamb Shank

served with au jus, and dried cranberries over Yukon gold potato puree.

#### Grilled Airline Chicken

creamy mushroom au-jus, mashed potato, charred broccolini

#### Pan-seared Salmon

cherry tomatoes & shaved fennel, Yukon gold potato puree, citrus beurre blanc

#### Veggie Pasta

Penne pasta, marinara, and roasted vegetables

### DESSERT

Host Pre-Select One (1) for your guests

#### Bread Pudding

#### Brownie Sundae

#### Creme brulee

\$69PP

## THREE COURSE DINNER

Appetizers & Desserts will be served Family Style, Entrees will be plated

### APPETIZERS

Host Pre-Select two (2) Served family style (Self-served)

#### Quinoa Greens Salad

spring mix, quinoa, shaved heirloom carrots, cherry tomatoes, toasted pepitas, feta cheese, mint, & chopped parsley

#### Crispy Calamari

corn meal crusted calamari, pico de gallo, aji amarillo aioli

#### Greek Salad

romaine lettuce, kalamata olives, roma tomato, cucumbers, julienne red onions, feta cheese, lemon vinaigrette.

#### Ahi Tuna Nachos

wonton chips, ahi tuna, mixed red and green peppers, cucumbers, spicy mayo, sweet soy, & sesame seeds. garnished with scallions

#### Caesar Salad

romaine lettuce, parmesan cheese, herbed croutons, classic caesar dressing

#### Hummus

served with naan bread

### ENTREES

Host Pre-select 3

Guest selection of 1 (served individually)

#### Braised Lamb Shank

served with au jus, and dried cranberries over Yukon gold potato puree.

#### Grilled Airline Chicken

creamy mushroom au-jus, mashed potato, charred broccolini

#### Pan-seared Salmon

cherry tomatoes & shaved fennel, Yukon gold potato puree, citrus beurre blanc

#### Grilled Skirt Steak

house salad, lemon vinaigrette, chimichurri sauce

#### Veggie Pasta

Penne pasta, marinara, and roasted vegetables

### DESSERT

Host Pre-Select One (1) for your guests

#### Bread Pudding

#### Brownie Sundae

#### Cheesecake

#### Creme brulee



\$89PP

## THREE COURSE DINNER

Appetizers & Desserts will be served Family Style, Entrees will be plated

### APPETIZERS

Host Pre-Select two (2) Served family style (Self-served)

#### Caesar Salad

romaine lettuce, parmesan cheese, herbed croutons, classic caesar dressing

#### Tandoori Shrimp

served over Greek yogurt, mint sauce, truffle oil

#### Greek Salad

romaine lettuce, kalamata olives, roma tomato, cucumbers, julienne red onions, feta cheese, lemon vinaigrette.

#### Ahi Tuna Nachos

wonton chips, ahi tuna, mixed red and green peppers, cucumbers, spicy mayo, sweet soy, & sesame seeds. garnished with scallions

#### Quinoa Greens Salad

spring mix, quinoa, shaved heirloom carrots, cherry tomatoes, toasted pepitas, feta cheese, mint, & chopped parsley

#### Hummus

served with naan bread

### ENTREES

Host Pre-select 3

Guest selection of 1 (served individually)

#### Filet Mignon

yukon gold mashed potatoes, asparagus, and demi-glaze

#### Grilled Airline Chicken

creamy mushroom au-jus, mashed potato, charred broccolini

#### Pan-seared Salmon

cherry tomatoes & shaved fennel, Yukon gold potato puree, citrus beurre blanc

#### Lamb Chops Double Cut Bone

grilled fingerling tri-color roasted potato, tomato, demi glaze

#### Veggie Pasta

Penne pasta, marinara, and roasted vegetables

### DESSERT

Host Pre-Select One (1) for your guests

#### Bread Pudding

#### Brownie Sundae

#### Key Lime Pie

#### Crepe brulee



\$119PP

## FOUR COURSE DINNER

Appetizers & Desserts will be served Family Style, Entrees will be plated

### FIRST COURSE

#### Shrimp Cocktail

cocktail sauce, lemon wedge, horseradish

### APPETIZERS

Host Pre-Select two (2) Served family style (Self-served)

#### Caesar Salad

romaine lettuce, parmesan cheese, herbed croutons, classic caesar dressing

#### Tandoori Shrimp

served over Greek yogurt, mint sauce, truffle oil

#### Greek Salad

romaine lettuce, kalamata olives, roma tomato, cucumbers, julienne red onions, feta cheese, lemon vinaigrette.

#### Ahi Tuna Nachos

wonton chips, ahi tuna, mixed red and green peppers, cucumbers, spicy mayo, sweet soy, & sesame seeds. garnished with scallions

#### Hummus

served with naan bread

### ENTREES

Host Pre-select 3

Guest selection of 1 (served individually)

#### Filet Mignon or Ribeye

yukon gold mashed potatoes, asparagus, and demi-glaze

#### Grilled Airline Chicken

creamy mushroom au-jus, mashed potato, charred broccolini

#### Pan-seared Salmon or Halibut

cherry tomatoes & shaved fennel, Yukon gold potato puree, citrus beurre blanc

#### Lamb Chops Double Cut Bone

grilled fingerling tri-color roasted potato, tomato, demi glaze

#### Veggie Pasta

Penne pasta, marinara, and roasted vegetables

### DESSERT

Host Pre-Select One (1) for your guests

#### Bread Pudding

#### Brownie Sundae

#### Key Lime Pie

#### Creme brulee

#### Cheesecake

# PASSED HORS D'OEUVRES

Minimum purchase of 3 items / Minimum 100 pieces per item

## COLD

### **Tomato Mozzarella Skewers \$3.50**

Cherry tomato, basil, mozzarella cheese, and balsamic glaze

### **Tuna Poke Tostadas \$4.50**

Wonton chip, ahi tuna, red pepper, green pepper, cucumber, spicy mayo, sweet soy, and micro greens

### **Chicken Lettuce Wraps \$3.50**

Boston lettuce, grilled chicken, shredded carrots, green onion, cilantro, and ginger soy sauce.

### **Zucchini Bruschetta \$3.50**

Zucchini rounds, tomato, red onion, fresh basil, black pepper, and balsamic glaze

### **Salmon Tartare Spoons \$4.50**

Truffle marinated salmon, cucumber, wakame, avocado sauce, caviar, ponzu, and sesame seeds.

### **Shrimp Cocktail \$6.50**

Cocktail sauce, horse radish, lemon wedge

### **Crab Avocado Bites \$8.00**

Sourdough bread, crab mix, celery, remoulade, and micro herbs.

### **Lobster Crostini \$8.00**

Lobster mix, red pepper, green pepper, celery, tarragon, herb mayo, toast points.

## HOT

### **Spinach & Mushroom Flat Bread \$3.50**

Sauteed mushrooms, grilled onions, spinach, white cheddar cheese, and micro herbs.

### **Mini Beef Sliders \$4.00**

Short rib and brisket blend, brioche bun, caramelized onions, cheddar cheese, and garlic aioli.

### **Fried Shrimp \$4.50**

Shredded red cabbage, carrots, scallions, sweet chili sauce, and sesame seeds.

### **Beef & Mushroom Skewers \$7.00**

Sauteed mushrooms and onions, tenderloin tips demi-glaze

### **Mini Crab Cakes \$8.00**

Special crab, fresh herbs, remoulade, and lemon

### **Chicken Skewers \$3.50**

Onions & peppers

### **Roasted Cauliflower \$3.50**

Aji Amarillo, toasted pepitas, and parmesan cheese



# DINNER ACTION STATION

\$125 Chef Attendant fee per station

**\$35 PP**

**Pasta**

Penne or Cavatappi

**Meats**

Chicken or Shrimp

**Sauces**

Alfredo, Marinara or White Wine Sauce

**Veggies**

Mushrooms, Cherry Tomatoes,  
Asparagus, Onions, Zucchini, Squash

**\$45 PP**

**Paella or Risotto Station**

**Meats**

Mussels, Shrimp, Calamari, and clams

**Veggies**

Mushrooms, Cherry Tomatoes,  
Asparagus, Onions, Zucchini, Squash





# DINNER BUFFET PACKAGES

**\$55PP**

Minimum of 30 guests

## **SALAD STATION**

Host Pre-Select One (1)

### **Quinoa Greens Salad**

spring mix, quinoa, shaved heirloom carrots, cherry tomatoes, toasted pepitas, feta cheese, mint, & chopped parsley

### **Caesar Salad**

romaine lettuce, parmesan cheese, herbed croutons, classic caesar dressing

### **Greek Salad**

romaine lettuce, kalamata olives, roma tomato, cucumbers, julienne red onions, feta cheese, lemon vinaigrette.

## **ENTREES STATION**

### **Baked Salmon**

sweet chili glaze, scallions

### **Grilled Airline Chicken**

mushroom cream sauce

### **Beef Bolognese**

### **Veggie Pasta**

Penne pasta, marinara, and roasted vegetables

## **SIDES STATION**

Host Pre-Select One (2)

### **Charred Broccoli**

### **Mashed Potato**

### **Jasmine Rice**

### **Roasted Veggies**

### **Asparagus**

## **DESSERT STATION**

### **Cheesecake**

### **Key Lime Pie**

We can accommodate special requests for menu items. Additional costs may apply. Please ask our events coordinator if you have any questions.

**\$75PP**

**Bread Service**

Assorted Rolls

**SALAD STATION**

Host Pre-Select One (1)

**Quinoa Greens Salad**

spring mix, quinoa, shaved heirloom carrots, cherry tomatoes, toasted pepitas, feta cheese, mint, & chopped parsley

**Caesar Salad**

romaine lettuce, parmesan cheese, herbed croutons, classic caesar dressing

**Greek Salad**

romaine lettuce, kalamata olives, roma tomato, cucumbers, julienne red onions, feta cheese, lemon vinaigrette.

**ENTREES STATION**

Host Pre-Select One (3)

**Baked Salmon**

sweet chili glaze, scallions

**Grilled Airline Chicken**

mushroom cream sauce

**Peppercorn Crusted Prime Rib**

(Carving Station available for an additional \$15 PP + \$150 Chef attendant Fee)  
au jus

**Veggie Pasta**

penne pasta, marinara, and roasted vegetables

**SIDES STATION**

Host Pre-Select One (2)

**Charred Broccolini**

**Mashed Potato**

**Jasmine Rice**

**Asparagus**

**Roasted Veggies**

**Roasted Potatoes**

**DESSERT STATION**

**Cheesecake**

**Key Lime Pie**

**Crème Brulee**

We can accommodate special requests for menu items. Additional costs may apply. Please ask our events coordinator if you have any questions.

\$100PP

## SALAD STATION

Host Pre-Select One (1)

### Greek Salad

romaine lettuce, kalamata olives, roma tomato, cucumbers, julienne red onions, feta cheese, lemon vinaigrette.

### Caesar Salad

romaine lettuce, parmesan cheese, herbed croutons, classic caesar dressing

### Quinoa Greens Salad

spring mix, quinoa, shaved heirloom carrots, cherry tomatoes, toasted pepitas, feta cheese, mint, & chopped parsley

## APPETIZER STATION

### Sautéed Mussels or Clams

white wine cream broth, crostini

### Ahi Tuna Nachos

wonton, red & green pepper, scallions, spicy mayo, sweet soy

### Spinach & Mushroom Flatbread

white cheddar, fine herbs

## ENTREES STATION

### Shrimp Scampi

linguini pasta, white wine, lemon butter sauce

### Pepper Corn Crusted Prime Rib or Tenderloin

(Carving Station available for an additional \$15 PP + \$150 Chef attendant Fee)  
au jus

### Baked Salmon

sweet chili glaze, scallions

### Grilled Airline Chicken

mushroom cream sauce

### Veggie Pasta

penne pasta, marinara, and roasted vegetables

## SIDES STATION

Host Pre-Select One (3)

Charred Broccolini

Mashed Potato

Jasmine Rice

Asparagus

Roasted Veggies

Roasted Potatoes

## DESSERT STATION

Cheesecake

Key Lime Pie

Crème Brulee

Brownie

## A LA CARTE

### **Ahi Tuna Nachos \$22**

wonton chips, red & green peppers, cucumber, sesame seeds, sweet soy sauce & spicy mayo

### **Salmon Tartare \$22**

avocado, wakame, ponzu, caviar, wonton chips

### **Mediterranean Dips \$16**

hummus, babaganoush, tzatziki, grilled naan bread

### **Ceviche Mixto \$18**

shrimp, cod fish, octopus, leche de tigre, shaved red onions, micro cilantro

### **Octopus \$24**

roasted potatoes, chorizo, spinach, cherry tomatoes

### **Crispy Calamari \$16**

cornmeal crusted calamari, pico de gallo, aji amarillo aioli

### **Shrimp or Fish Tacos \$19**

corn tortillas, coleslaw, pico, cotija cheese, aji amarillo aioli

### **Vegan Tacos \$18**

brussel sprouts, fennel, corn, coleslaw, aji amarillo dressing, fried chickpeas, pico

### **Shrimp Cocktail \$19**

jumbo shrimp, cocktail sauce, horseradish

### **Dozen Oysters \$36**

cocktail sauce, horseradish

### **Seafood Garden \$139**

2lb whole lobster, ceviche, 6 shrimp, 6 oysters

### **Seafood Paella \$43**

couscous, walnut pesto, mussels, calamari, clams, gulf shrimp, fish fillet, chorizo, and english peas

### **New England Clam Bake \$58**

1/2 lobster, clams, mussels, corn, andouille sausage, shrimp, roasted potatoes, garlic butter

### **Whole Lobster \$98**

choice of one side, clarified butter

### **Whole Wheat Veggie Pasta \$22**

penne pasta, marinara, and roasted vegetables

## SIDES

**Mac & Cheese \$10**

**Roasted Veggies \$9**

**Brussel Sprouts \$9**

**Jasmine Rice \$7**

**French Fries \$8**

**Sweet Fries \$8**

**Mashed Potatoes \$8**

**Creamy Polenta \$8**

**Asparagus \$10**

**Roasted Potatoes \$7**



# BRUNCH PLATED

\$35 PP

**All Plated Breakfast Includes**  
Soft Drinks

Freshly Brewed Juniper On The Water Blended Coffee and Selection of Hot Teas

Host selection of 1 (served Family Style)

## **Greek Salad**

romaine lettuce, kalamata olives, roma tomato, cucumbers, julienne red onions, feta cheese, lemon vinaigrette.

## **Caesar Salad**

romaine lettuce, parmesan cheese, herbed croutons, classic caesar dressing

## **Quinoa Greens Salad**

spring mix, quinoa, shaved heirloom carrots, cherry tomatoes, toasted pepitas, feta cheese, mint, & chopped parsley

Guest selection of 1 (served individually)

## **Shrimp & Grits**

creamy grits, gulf shrimp cured pork, chorizo, and chives

## **Chorizo Frittata**

garlic, shallots, red pepper, chorizo, and arugula salad

## **Veggie Frittata**

cherry tomato, garlic, shallots, red pepper, spinach, and arugula salad

## **Smoked Salmon Plate**

smoked salmon, mixed green salad, cream cheese, capers, and toasted bagel

**Mimosa \$20**

**Bellini \$20**

**Sparkling \$22**

**Bloody Mary \$25**

Bottomless Beverages are limited to a 90-minute serving time. The prices listed are per person.



We can accommodate special requests for menu items. Additional costs may apply. Please ask our events coordinator if you have any questions.

# BRUNCH BUFFET

\$30 PP

Minimum of 30 guests

## SALAD STATION

Host Pre-Select One (1)

### Quinoa Greens Salad

spring mix, quinoa, shaved heirloom carrots, cherry tomatoes, toasted pepitas, feta cheese, mint, & chopped parsley

### Caesar Salad

romaine lettuce, parmesan cheese, herbed croutons, classic caesar dressing

## ENTREES STATION

### Scrambled Eggs

cage free

### Breakfast Potato

garlic, shallots, and red pepper

### Bacon or Turkey Sausage

your choice of

### French Toast

syrup, berries, (strawberries, blueberries) whipped cream, and sugar powder

### Grits

cream, butter, and parmesan cheese

### Texas Toast

butter, grape, and strawberry jelly

# BAR PACKAGES

**\$29 PP**

2 hours

\$12 /person /hour after

**BEER**

ALL DRAFTS AVAILABLE  
ALL BOTTLE AVAILABLE

**WINE**

CHARDONNAY  
PINOT GRIGIO  
MERLOT  
CABERNET SAUVIGNON



**\$39 PP**

2 hours

\$13 /person /hour after

**LIQUOR**

VODKA: PINNACLE  
GIN: PINNACLE  
RUM: CRUZAN, MALIBU  
WHISKEY: EVAN WILLIAMS  
SCOTCH: DEWAR'S  
BOURBON: ELIJA CRAIG  
TEQUILA: LUNA AZUL

**BEER**

ALL DRAFTS AVAILABLE  
ALL BOTTLE AVAILABLE

**WINE**

CHARDONNAY  
PINOT GRIGIO  
MERLOT  
CABERNET SAUVIGNON

**\$59 PP**

2 hours

\$15 /person /hour after

**LIQUOR**

VODKA: PINNACLE, KETEL ONE,  
GREY GOOSE, TITOS  
GIN: PINNACLE, BOMBAY,  
TANQUERAY, BEEFEATER  
RUM: CRUZAN, MALIBU, BACARDI,  
CAPTAIN MORGAN  
WHISKEY: EVAN WILLIAMS,  
CROWN ROYAL, JACK DANIELS,  
SEAGRAM'S 7  
SCOTCH: DEWAR'S, JW BLACK,  
CHIVAS REGAL  
BOURBON: ELIJAH CRAIG,  
MAKER'S MARK, KNOB CREEK  
TEQUILA: DON JULIO

**BEER**

ALL DRAFTS AVAILABLE  
ALL BOTTLE AVAILABLE

**WINE**

CHARDONNAY  
PINOT GRIGIO  
MERLOT  
CABERNET SAUVIGNON

**SPARKLING WINES**

Prosecco, Mionetto, Veneto, Italy.....Small bottle-split) 14  
Prosecco, Col De Salici, DOCG, Conegliano, Valdobbiadene, Italy..... 45  
Yulupa, Brut, California ..... 42

**CHAMPAGNE**

Nicolas Feuillate, Blue Label, Chouilly.....Small bottle-split) 22  
Charles Lafitte, Sparkling Rosé, France..... 38  
Veuve Cliquot Yellow Label, Reims..... 115  
Perrier-Jouët, Blason Rosé, Brut, Épernay..... 115  
Perrier-Jouët, Grand Brut, Épernay..... 115

**WHITE SELECTIONS**

Chardonnay, Sycamore Lane, California ..... 38  
Pouilly-Fuissé, (Chardonnay), Louis Latour, Mâconnais, France..... 58  
Chardonnay, Simi, Sonoma County, California..... 46  
Chardonnay, Far Niente, Napa Valley, California..... 95  
Pinot Grigio, Santa Cristina, Veneto, Italy..... 46  
Pinot Grigio, Livio Felluga, Friuli, Italy..... 48  
Pinot Grigio, Avia Brda, Slovenia..... 38  
Riesling, Seaglass, Monterey, California..... 42  
Sauvignon Blanc, Château Cazeau Bordeaux, France..... 38  
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand..... 46  
Sauvignon Blanc, Aveta, Stag’s Leap Wine Cellars, Napa Valley, California..... 68  
Sancerre, (Sauvignon Blanc), Savion, Loire Valley, France ..... 70  
White Blend, Blindfold, The Prisoner Wine Company, California..... 48

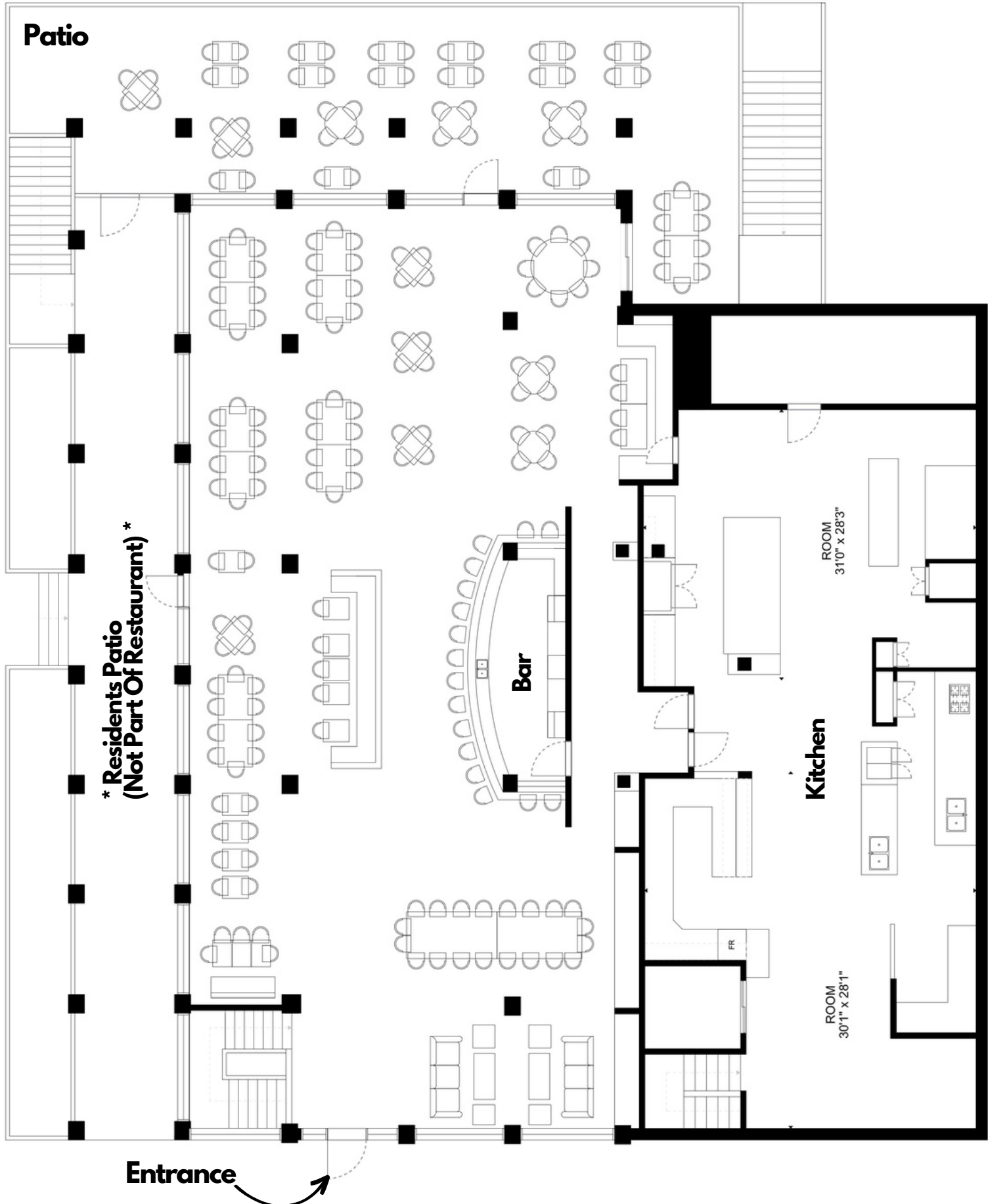
**ROSÉ**

Band of Roses, Charles Smith, Washington..... 38  
Whispering Angel, Château d’Esclans, Provence, France..... 46  
Seaglass, Monterey, California..... 42

**RED SELECTIONS**

Pinot Noir, Sartori, Italy..... 38  
Pinot Noir, Meiomi, Santa Rita, California..... 48  
Pinot Noir Schwaderer, Chile..... 38  
Pinot Noir, Patz & Hall, Sonoma, California..... 80  
Merlot, Sycamore Lane, California..... 38  
Merlot, Chateau Ste Michelle, Columbia Valley, Washington..... 46  
Merlot, Chateau Du Courlat, Bordeaux, France..... 64  
Cabernet Sauvignon, Sycamore Lane, California..... 38  
Cabernet Sauvignon, Simi, Sonoma County, California..... 58  
Cabernet Sauvignon, Taken, Napa Valley, California..... 68  
Cabernet Sauvignon, Meiomi, Santa Rita, California..... 48  
Red Blend, Siena, Ferrari-Carano, Sonoma County, California..... 54  
Cabernet Sauvignon, Artemis, Stag’s Leap, Napa Valley, California..... 125  
Petite Syrah, Maxville Lake Winery, Napa Valley, California..... 95  
Malbec, The Show, Argentina..... 40  
Malbec, Colores Del Sol, Argentina..... 38  
Malbec, Luigi Bosca, Mendoza, Argentina..... 56  
Château Greysac, Médoc (Bordeaux), France..... 55  
Châteauneuf-du-Pape, Domaine Lazaret, Rhône Valley, France..... 80  
Tempranillo, Marqués de Riscal, Reserva Rioja, Spain..... 46  
Chianti, Ruffino, Tuscany, Italy..... 38  
Valpolicella, Caterina, Sardinia, Italy..... 48  
Giuseppe Campagnola, Amarone della Valpolicella,Italy..... 82

# 2D FLOOR PLAN





# 3D FLOOR PLAN

Accommodates 165 guests seated



- 1 30 guests
- 2 24 guests
- 3 16 guests
- 4 30 guests
- 5 16 guests

1 2 3 70 guests

1 2 3 4 5 100+ guests

We cannot guarantee good weather for private parties on the patio, so we don't book them. If the restaurant is fully booked and it's windy and raining, it may be difficult to move the entire event indoors.



# EVENT DECOR AVAILABLE



Events Coordinator: Ken Chin  
(954) 544-3370 | (305) 216-0434  
[jotwmanagement@gmail.com](mailto:jotwmanagement@gmail.com)