



E V E N T S



Events Coordinator: Raque López
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COURSED DINNER DINNER PACKAGES

\$70PP

Starters will be served Family Style
Entrees, Salads & Desserts will be plated individually

Bread Service

assorted freshly baked bread, served with butter

Starters

(Host Select 2)

QUINOA GREENS SALAD

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

SWEET CHILI THAI CRISPY CALAMARI

purple cabbage coleslaw, lime, micro greens

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

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

\$75PP

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

\$95PP

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

Creme brulee

\$125PP

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

\$40 PP

Pasta

Penne or Cavatappi

Meats

Chicken or Shrimp

Sauces

Alfredo, Marinara or White Wine Sauce

Veggies

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

\$50 PP

Paella or Risotto Station

Meats

Mussels, Shrimp, Calamari, and clams

Veggies

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



DINNER BUFFET PACKAGES

\$60PP

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 Broccolini

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.

\$80PP

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.

\$110PP

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

\$38 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

\$35 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

\$30 PP

2 hours

\$12 /person /hour after

BEER

ALL DRAFTS AVAILABLE
ALL BOTTLE AVAILABLE

WINE

CHARDONNAY
PINOT GRIGIO
MERLOT
CABERNET SAUVIGNON



\$45 PP

2 hours

\$15 /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

\$65 PP

2 hours

\$18 /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

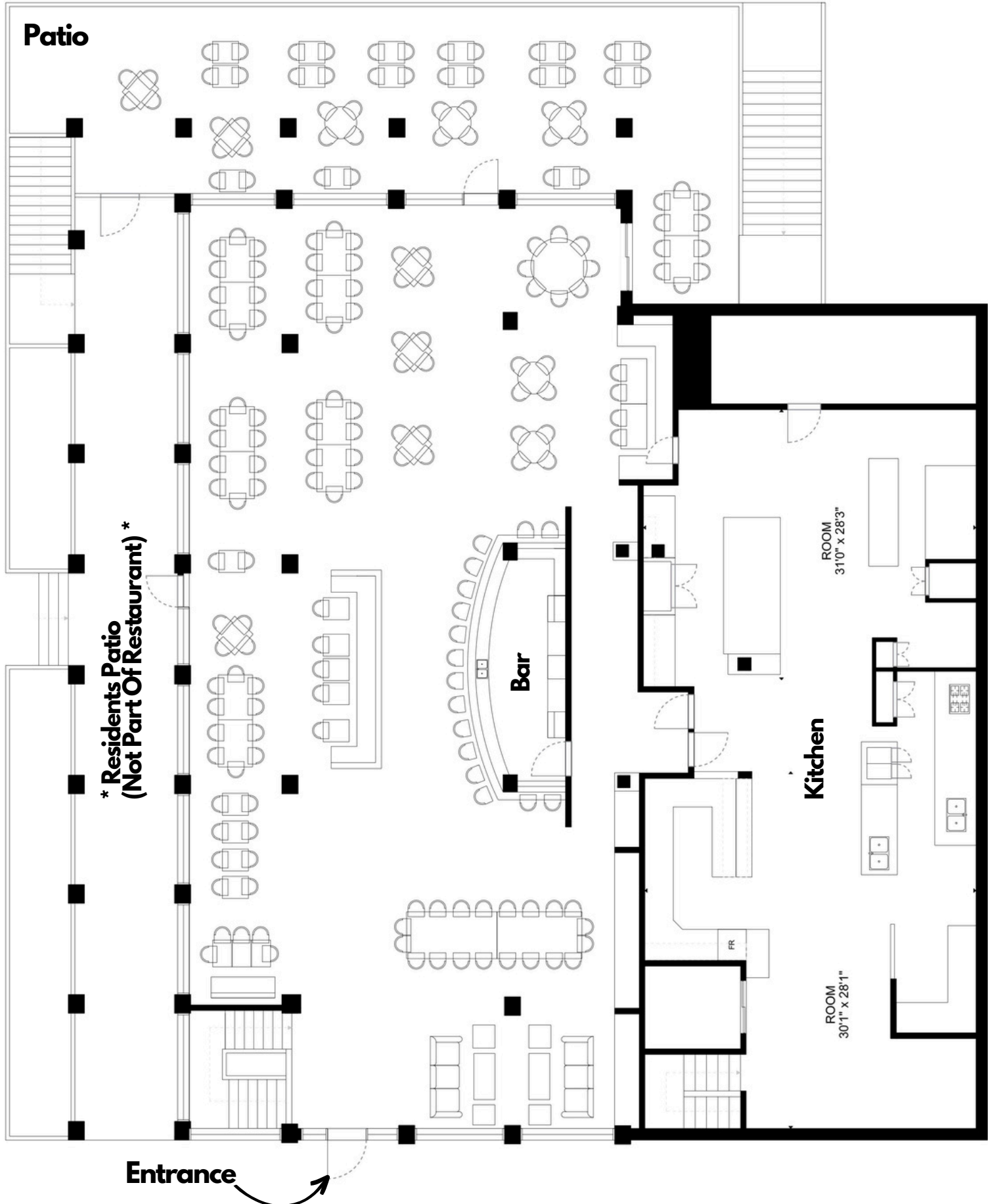
WINE

CHARDONNAY
PINOT GRIGIO
MERLOT
CABERNET SAUVIGNON

SPARKLING WINES	
Prosecco, Mionetto, Veneto, Italy.....(split).....	15
Sparkling Wine, Gambino, Veneto, Italy.....	11
Sparkling Rosé, Charles Lafitte, France.....	40
Segura Viudas Brut Reserva Cava, Spain.....	12.....48
Chocolate in a bottle, France	55
CHAMPAGNE FRANCE	
Pomery, P.O.P Riems France.....	24
Charles Lafitte, Sparkling Rose, France.....	48
Veuve Cliquot Yellow Label, Reims.....	125
Perrier-Jouët, Blason Rosé, Brut, Épernay.....	160
Perrier-Jouët Grand Brut, Épernay.....	120
G.H. Mumm, Grand Cordon Brut Champagne.....	95
WHITE SELECTIONS	
Chardonnay, Sycamore Lane, California	11.....46
Chardonnay, Carmel Road, Monterey.....	15.....58
Chardonnay, Simi, Sonoma County, California.....	65
Chardonnay, Far Niente, Napa Valley, California.....	105
Pouilly-Fuissé, (Chardonnay), Louis Latour, Mâconnais, France.....	75
Pinot Grigio, Luna Di Luna, Delle Venezie, Italy.....	12.....48
Pinot Grigio, Livio Felluga, Friuli, Italy.....	60
Pinot Grigio, Avia, Slovenia.....	11.....46
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand.....	14.....54
Sauvignon Blanc, Drylands, Marlborough, New Zealand.....	48
Sauvignon Blanc, Aveta, Stag’s Leap Wine Cellars, Napa Valley, California.....	78
Sancerre, (Sauvignon Blanc), Savion, Loire Valley, France	80
Riesling, Seaglass, Monterey, California.....	\$12.....46
ROSÉ	
Auguste Antonin, Côtes De Provence,.....	12.....46
Whispering Angel, Château d’Esclans, Provence, France.....	14.....54
FEATURED WINES	
David Frost, Shiraz, South Africa.....	12.....48
Ballabourneen, Shiraz, South Africa.....	42
Luisvale, Cabernet Sauvignon, South Africa.....	50
Tempranillo,Puente De Rus , La Mancha, Spain.....	10.....40
Blanc De Noir, Blindfold, The Prisoner Wine Company, California.....	58
Albarino, Abadia De San Campio, Rias Baixas, Spain.....	12.....48
La Jassine, Côtes du Rhône Villages, Rhone, France.....	14.....55
RED	
Pinot Noir, Meiomi, Santa Rita, California.....	12.....48
Pinot Noir, Murphy Goode, California.....	11.....46
Pinot Noir, Patz & Hall, Sonoma County, California.....	80
Merlot, Sycamore Lane, California.....	11.....46
Merlot, Chateau Ste Michelle, Columbia Valley, Washington.....	50
Merlot, Napa Cellars, Napa County.....	64
Malbec, The Show, Argentina.....	46
Malbec, Famiglia, Bianchi, Mendoza, Argentina.....	11.....46
Tempranillo, Marques De Riscal, Reserve.....	58
Chianti, Ruffino, Tuscany, Italy.....	42
Valpolicella, Caterina, Sardinia, Italy.....	58
Giuseppe Campagnola, Amarone Della Valpolicella, Italy.....	86
Châteauneuf-du-Pape, Domaine Lazaret, Rhône Valley, France.....	85
Red Blend, Siena, Ferrari-Carano, Sonoma County, California.....	14.....54
Cabernet Sauvignon, Sycamore Lane, California.....	11.....46
Cabernet Sauvignon, Charles & Charles, Columbia, Washington State.....	60
Cabernet Sauvignon, Simi, Sonoma County, California.....	15.....58
Cabernet Sauvignon, Meomi, Santa Rita, California.....	52
Cabernet Sauvignon, Taken, Napa Valley, California.....	72
Cabernet Sauvignon, Stone Street, California.....	115
Cabernet Sauvignon, Artemis, Stag’s Leap, Napa Valley, California.....	145
Cabernet Sauvignon, Charles Krug, Napa Valley, California.....	95
Chateau Magnol Haut Medoc, Bordeaux, France.....	70



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: Raquel López
(954) 544-3370 | (754) 802 1618
jotwmanagement@gmail.com