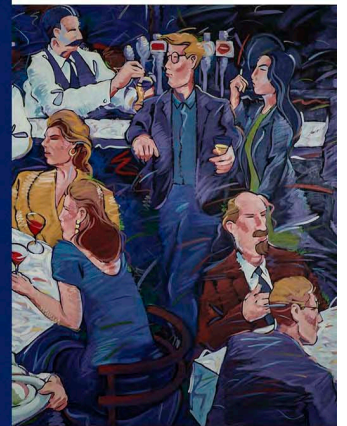

LEGACY LOUNGE

J A M S

AN AMERICAN GRILL



PARTY MENU GUIDE 2022

LARGE PARTIES & LEGACY LOUNGE TERMS

RESERVATIONS - *ALL RESERVATIONS AND MENUS MUST BE SET WITHIN A MINIMUM OF ONE WEEK. THIS WILL ENSURE THE CHEF AND MANAGEMENT TEAM WILL BE ABLE TO ORGANIZE AND COORDINATE ALL THAT IS NEEDED TO PROVIDE YOU AND YOUR GUESTS WITH THE BEST POSSIBLE JAMS EXPERIENCE.*

CONTRACTS - *CONTRACTS ARE REQUIRED TO HOLD YOUR RESERVATION. SIGNED CONTRACTS CAN BE DONE VIA EMAIL OR HAND-WRITTEN. CANCELLATION FEES APPLY IF EVENT CANCELED 10 DAYS PRIOR TO EVENT. A VALID CREDIT CARD IS REQUIRED WHEN MAKING A RESERVATION. CANCELLATIONS FEE REFLECTS THE COST INCURRED BY JAMS IN TERMS OF STAFFING, FOOD AND ANY LOST REVENUE AS A RESULT OF TURNING AWAY OTHER POTENTIAL BOOKINGS.*

LEGACY LOUNGE - *LEGACY LOUNGE IS A SPACE ATTACHED TO THE RESTAURANT THAT WE USE TO CATER SPECIAL EVENTS AND PRIVATE PARTIES. THE SPACE HOLDS UP TO 100 STANDING OR 60 SEATED WITH A MINIMUM DOLLAR FOOD AND BEVERAGE AMOUNT TO BE MET. WE HAVE ANOTHER SMALLER SPACE THAT ACCOMMODATES UP TO 20 GUESTS.*

MENU SELECTIONS - *THIS GUIDE IS SET FOR LARGE GROUPS AND LEGACY LOUNGE PARTIES. WE WILL HELP YOU CHOOSE THE BEST POSSIBLE COMBINATIONS TO ACCOMMODATE THE GROUP SIZE THAT YOU WILL BRING IN. IF THERE ARE MENU ITEMS NOT LISTED THAT YOU WOULD LIKE TO HAVE AT YOUR EVENT, WE WILL DISCUSS THESE OPTIONS WITH THE CHEF. ALL SPECIAL PLATED MENUS WILL REQUIRE PRE-ORDER PER PLATE. ALL PRICING AND AVAILABILITY ARE SUBJECT TO CHANGE.*

SERVICE FEES - *AN ADDITIONAL \$100 WILL BE ADDED TO ALL LEGACY LOUNGE PARTIES FOR ROOM CLEAN UP FEES. ANY ADDITIONAL FEES, SUCH AS RENTAL ITEMS SPECIFIC TO YOUR PARTY WILL BE DISCUSSED BEFORE AGREEMENT.*

GRATUITY - *JAMS DOES NOT AUTOMATICALLY ADD GRATUITY TO THE TOTAL END OF BILL. IF YOU WOULD LIKE THE GRATUITY ADDED FOR YOU, PLEASE ASK.*

MOUTH WATERING APPETIZERS

ALL APPETIZERS ARE PRICED AND SERVED 25 PIECES

BRUSCHETTA - *TOASTED HEARTH LOAF - TOMATO RELISH-BASIL PESTO-PARMESAN-BALSAMIC SYRUP 75*

SPINACH AND ARTICHOKE DIP – *PARMESAN CREAM - CRIPS HOUSE TORTILLA CHIPS 80*

CHICKEN SATAYS - *THAI MARINATED CHICK BREAST- SPICED PEANUT SAUCE 90*

JAMS NACHOS - *FLOUR TORTILLA- MEXICAN CHEESE-JALAPEÑO-BRAISED SHORT RIB-TOMATO SALSA-CILANTRO LIME CREMA 85*

MINI MEATBALLS - *GROUND PORK AND BEEF -BREADCRUMBS-MARINARA SAUCE-BABY ARUGULA-PARMESAN 80*

HOISIN COCONUT CHICKEN TENDERS - *HOISIN- RASPBERRY SAUCE 85*

MEATLOAF LOLLIPOPS - *HOMEMADE GROUND BEEF AND PORK-BREADCRUMBS-TOMATO GLAZE 70*

CRISPY RAVIOLI - *FRIED RICOTTA FILLED RAVIOLI-PARMESAN TOMATO BASIL SAUCE-BABY ARUGULA-PARMESAN 75*

OAXACAN BACON WRAPPED SHRIMP – *JUMBO SHRIMP – BACON – MONTEREY JACK CHEESE – GUAJILLA PEPPER GLAZE 95*

QUESO AND SALSA – *WHITE CHEDDAR QUESO – HOUSE MADE SALSA AND CHIPS 60*

GINGER PORK POT STICKERS - *HOISIN BBQ SAUCE 65*

COLD SIDE ADD ONS

**ALL APPETIZERS ARE PRICED AND SET TO SERVE 25 GUESTS
BUFFET STYLE**

FRESH FRUIT AND BERRIES - *SEASONAL SELECTION OF FRESH FRUIT 60*

FRESH CUT VEGETABLES PLATTER - *SEASONAL SELECTION OF FRESH CUT
VEGETABLES - RANCH SAUCE 60*

FIELD SALAD - *MIXED BABY GREENS - ROMAINE HEARTS - PARMESAN CHEESE - HOUSE
MADE CROUTONS - PEPPERED WALNUTS- RANCH AND BALSAMIC DRESSINGS 60*

JAMS CAESAR SALAD - *ROMAINE HEARTS - HOUSE MADE CROUTONS - GRANA
PADANO CHEESE-PARMESAN CHEESE - CREAMY CAESAR DRESSING 60*

HOUSE MADE SWEETS

ALL DESSERTS ARE PRICED AND SET PER PERSON

CHOCOLATE DEVIL'S FOOD CAKE - *PEANUT BUTTER CREAM FROSTING
CHOCOLATE CAKE - CHOCOLATE LIQUOR TRUFFLE SAUCE - TOASTED PISTACHIO 6*

CARROT CAKE - *SHREDDED CARROT - BROWN SUGAR CAKE - MACADAMIA NUT
GINGER CREAM ANGLAISE 6*

CHEESECAKE – *HOUSE MADE TRADITIONAL CHEESECAKE – WHIPPED CREAM –
MIXED BERRIES 6*

VARIETAL DESSERT TRAYS CAN BE ARRANGED 25 PIECES 75

PLATED DINNER TIER 1 30

YOUR OPTION OF SALAD OR DESSERT

FIELD SALAD - MIXED BABY GREENS - ROMAINE HEARTS - PARMESAN CHEESE - HOUSE MADE CROUTONS - PEPPERED WALNUTS - CHOICE OF DRESSING - CREAMY HERB - BALSAMIC VINAIGRETTE - CUCUMBER RANCH

JAMS CAESAR SALAD - ROMAINE HEARTS - HOUSE MADE CROUTONS - GRANA PADANO CHEESE PARMESAN CHEESE - CREAMY CAESAR DRESSING

OR

CARROT CAKE OR DEVIL'S FOOD CAKE

YOUR CHOICE OF ENTRÉE (CHOOSE 3)

SHORT RIB TACOS - SLOW ROASTED SHORT RIB - FLOUR TORTILLAS - MONTEREY JACK CHEESE - SMOKED CHILI TOMATO JAM - LIME CREMA - SHREDDED RED CABBAGE - POBLANO MAC

JAMS BURGER - HOUSE BLEND GROUND BEEF BRISKET AND GROUND CHUCK ~ ROTELLAS BUN ~ LETTUCE - TOMATO - RED ONION - YOUR CHOICE OF TWO TOPPINGS - HOUSE MADE FRITES

RICO'S HOT TURKEY - OPEN FACED ON TOASTED SOURDOUGH - MASHED POTATOES - SLOW ROASTED TURKEY - RED PEPPER GRAVY - SAUTÉED VEGETABLES

MIDTOWN MEATLOAF - HOUSE MADE BEEF AND PORK SEASONED LOAF - CREAMY WHIPPED POTATOES - RED PEPPER GRAVY - SAUTÉED VEGETABLES - FRIED CORNMEAL ONION RINGS

GRILLED CHICKEN ENCHILADA - GRILLED SHREDDED CHICKEN - VERDE SAUCE - MONTEREY JACK CHEESE - TOMATO SALSA - SHREDDED LETTUCE - RED RICE - SOUTHWEST SOUR CREAM

BUCATINI WITH ITALIAN MEATBALLS - BUCATINI PASTA - HOUSE GROUND MEATBALLS - TOMATO BASIL MARINARA SAUCE - PARMESAN CHEESE - PARMESAN BREAD

PLATED DINNER TIER 2 45

YOUR CHOICE OF FIELD SALAD OR JAMS CAESAR SALAD

YOUR CHOICE OF ENTRÉE (CHOOSE 3)

VEAL MARSALA - TENDER VEAL-MARSALA-VEAL GLACE-MUSHROOMS

CHICKEN PICCATA - CHICKEN BREAST-ARTICHOKE HEARTS -LEMON CAPER SAUCE

**JAMS MAC AND CHEESE - (CHOOSE 1 TOPPING) SHORT RIB-CHICKEN BREAST-
SALMON-PORTOBELLA -OR SHRIMP**

**CHICKEN PARMESAN - CHICKEN BREAST-PARMESAN CRUST-MOZZARELLA-
MARINARA-ARUGULA-BUCATINI PASTA**

**PAN SEARED 5 OUNCE FILET — BEEF TENDERLOIN-BORDELAISE SAUCE-SHIRAZ
SHALLOT BUTTER**

**SHRIMP FRA DIABLO — SAUTEED JUMBO SHRIMP — CHERRY TOMATOES — GARLIC
— CRUSHED RED PEPPER — FRESH BASIL - LINGUINI**

STARCH (CHOOSE 1)

**ROASTED NEW POTATOES - MASHED POTATOES - SWEET CORN
RISOTTO-RICE PILAF - LOADED POTATO CASSEROLE — HAVARTI
POTATOES AU GRATIN**

VEGETABLE (CHOOSE 1)

**SHERRY VINEGAR ROASTED BRUSSEL SPROUTS-BRAISED BABY
CARROT-ROASTED VEGETABLE MEDLEY-CREAMED CORN-GREEN
BEANS ALMANDINE-SMOKED GOUDA CREAMED SPINACH**

DESSERT (CHOOSE 2)

CARROT CAKE-DEVIL'S FOOD CAKE- OR CHEESECAKE

PLATED DINNER TIER 3 70

YOUR CHOICE OF FIELD SALAD OR JAMS CAESAR SALAD

YOUR CHOICE OF ENTRÉE (CHOOSE 3)

**8 OUNCE BEEF TENDERLOIN FILET - PAN SEARED -BORDELAISE SAUCE-
SHIRAZ SHALLOT BUTTER**

**SWEET GAUJILLA GLAZED SALMON – GRILLED WITH GAUJILLA PEPPER GLAZE
- MANGO PINEAPPLE MARMALADE**

**ROASTED CHICKEN BREAST- ARTICHOKE AND ROSEMARY CREAM-BALSAMIC
ROASTED TOMATOES**

**MOROCCAN CHICKEN THIGHS – PAN-SEARED BONELESS CHICKEN THIGHS -
CHERMOULA SPICE GLAZE – CILANTRO ORANGE BUTTER**

CHICKEN PICCATA - CHICKEN BREAST-ARTICHOKE HEARTS -LEMON CAPER SAUCE

STARCH (CHOOSE 1)

**ROASTED NEW POTATOES - MASHED POTATOES - SWEET CORN
RISOTTO-RICE PILAF - LOADED POTATO CASSEROLE – HAVARTI
POTATOES AU GRATIN**

VEGETABLE (CHOOSE 1)

**SHERRY VINEGAR ROASTED BRUSSEL SPROUTS-BRAISED BABY
CARROT-ROASTED VEGETABLE MEDLEY-CREAMED CORN-GREEN
BEANS ALMANDINE-SMOKED GOUDA CREAMED SPINACH**

DESSERT (CHOOSE 2)

CARROT CAKE-DEVIL'S FOOD CAKE- OR CHEESECAKE

BUFFET DINNERS TIER 1 30

ALL BUFFET TIERS ARE PRICED PER GUEST (MINIMUM OF 20)

CHOICE OF TWO

BURGER SLIDER BAR - 3 OUNCE JAMS BURGER WITH HOUSE-MADE FRITES

(TOPPINGS: LETTUCE, TOMATO, ONION, PICKLE, CHEDDAR CHEESE, BACON)

BYO TACO BAR - FLOUR TORTILLAS- RED CHILE RICE AND CHIPOTLE BLACK BEANS

*(CHOICE OF TWO MEATS) PICADILLO GROUND BEEF - ADOBO CHICKEN -BRAISED
SHORT RIB- GILLED OR BLACKENED MAHI - FRIED LOBSTER-*

*(TACO BAR FIXINGS: PICO DE GALLO, GREEN SALSA, JALAPENOS, CHOPPED LETTUCE,
MONTEREY JACK CHEESE, AND FRESH CILANTRO)*

MIDTOWN MEATLOAF - HOUSE MADE BEEF AND PORK SEASONED LOAF - CREAMY

WHIPPED POTATOES - RED PEPPER GRAVY - SAUTÉED VEGETABLES

MINI CHICKEN ENCHILADAS - RED CHILE RICE-TOMATO SALSA

RICO'S ROASTED TURKEY - SLOW ROASTED TURKEY BREAST - CREAMY

WHIPPED POTATOES - RED PEPPER GRAVY - SAUTÉED VEGETABLES

PASTA BAR

CAVATAPPI PASTA

MINI MEATBALLS

MARINARA AND ALFREDO SAUCE

TOASTED PARMESAN BREAD

BUFFET DINNER TIER 2 45

ALL BUFFET TIERS ARE PRICED PER GUEST (MINIMUM OF 20)

CHOICE OF THREE

BURGER SLIDER BAR - 3 OUNCE JAMS BURGER WITH HOUSE-MADE FRITES AND CORN BREAD ONION RINGS

(TOPPINGS: LETTUCE, TOMATO, ONION, PICKLE, CHEDDAR CHEESE, BACON)

BYO TACO BAR- FLOUR TORTILLAS- RED CHILE RICE AND CHIPOTLE BLACK BEANS

(CHOICE OF TWO MEATS) PICADILLO GROUND BEEF - ADOBO CHICKEN -BRAISED SHORT RIB- GILLED OR BLACKENED MAHI

(TACO BAR FIXINGS: PICO DE GALLO, GREEN SALSA, JALAPENOS, CHOPPED LETTUCE, MONTEREY JACK CHEESE, AND FRESH CILANTRO)

MIDTOWN MEATLOAF - HOUSE MADE BEEF AND PORK SEASONED LOAF - CREAMY WHIPPED POTATOES - RED PEPPER GRAVY -SAUTÉED VEGETABLES

MINI CHICKEN ENCHILADAS - RED CHILE RICE-CHIPOTLE BLACK BEANS- TOMATO SALSA

RICO'S ROASTED TURKEY - SLOW ROASTED TURKEY BREAST ~ CREAMY WHIPPED POTATOES - RED PEPPER GRAVY - SAUTÉED VEGETABLES

BRAISED BEEF SHORT RIBS- AU JUS – MASHED POTATOES – ROASTED MIXED VEGETABLES

PASTA AND FIELD SALAD BAR

CHOICE OF CAVATAPPI PASTA OR MINI SHELLS

MINI MEATBALLS OR GRILLED CHICKEN BREAST

MARINARA AND ALFREDO SAUCES

MIXED BABY GREENS - ROMAINE HEARTS - PARMESAN CHEESE - HOUSE MADE CROUTONS –

PEPPERED WALNUTS- RANCH AND BALSAMIC DRESSINGS

TOASTED PARMESAN BREAD

BUFFET DINNER TIER 3 65

ALL BUFFET TIERS ARE PRICED PER GUEST (MINIMUM OF 20)

CHOICE OF FOUR

BURGER SLIDER BAR - 3 OUNCE JAMS BURGER WITH HOUSE-MADE FRITES AND CORN BREAD ONION RINGS

(TOPPINGS: LETTUCE, TOMATO, ONION, PICKLE, CHEDDAR CHEESE, BACON)

BYO TACO BAR - FLOUR TORTILLAS- RED CHILE RICE AND CHIPOTLE BLACK BEANS

(CHOICE OF TWO MEATS) PICADILLO GROUND BEEF - ADOBO CHICKEN -BRAISED SHORT RIB- GILLED OR BLACKENED MAHI

(TACO BAR FIXINGS: PICO DE GALLO, GREEN SALSA, PICKLED SWEET CORN, JALAPENOS, CHOPPED LETTUCE, MONTEREY JACK CHEESE, AND FRESH CILANTRO)

MIDTOWN MEATLOAF - HOUSE MADE BEEF AND PORK SEASONED LOAF - CREAMY WHIPPED POTATOES - RED PEPPER GRAVY -SAUTÉED VEGETABLES

MINI CHICKEN OR CARNITAS ENCHILADAS - RED CHILE RICE-CHIPOTLE BLACK BEANS-TOMATO SALSA

RICO'S ROASTED TURKEY - SLOW ROASTED TURKEY BREAST ~ CREAMY WHIPPED POTATOES ~ RED PEPPER GRAVY - SAUTÉED VEGETABLES

BEEF TENDERLOIN FILET TIPS - MUSHROOMS MARSALA- MASHED POTATOES - ROASTED MIXED VEGETABLES

LEGACY PASTA AND FIELD SALAD BAR

CHOICE OF TWO - CAVATAPPI PASTA, MINI SHELLS OR SPINACH TORTELLINI

MINI MEATBALLS, GRILLED CHICKEN BREAST OR GRILLED SHRIMP

MARINARA, ALFREDO AND GARLIC AND HERB OLIVE OIL SAUCES

MIXED BABY GREENS - ROMAINE HEARTS - PARMESAN CHEESE - HOUSE MADE CROUTONS - PEPPERED WALNUTS- RANCH AND BALSAMIC DRESSINGS

TOASTED PARMESAN BREAD

ADDITIONAL SIDE ITEMS 50

CREAMY WHIPPED POTATOES - *IDAHO POTATOES - HEAVY CREAM - BUTTER - SEASONING*

SAUTEE MIXED VEGETABLES - *SEASONAL VEGETABLES - BUTTER - SEASONING*

RED CHILI RICE - *SPANISH STYLE - PEPPERS AND ONIONS*

POBLANO COLE SLAW - *MIXED CABBAGE - POBLANO- CELERY -CARROTS - ONIONS - CREAMY DRESSING*

MAC AND CHEESE - *SHELL PASTA - SMOKED GOUDA AND WHITE CHEDDAR CHEESE SAUCE*

CREAMED CORN- *CREAM AND FRESH TARRAGON*

LOADED POTATO CASSEROLE - *BAKED SOUR CREAM MASHED POTATOES- CHEDDAR CHEESE-BACON-SCALLION*

BABY CARROTS AND GREEN BEANS – *SAUTÉED IN BUTTER*

CREAMED SPINACH - *HEAVY CREAM - BUTTER- SMOKED GOUDA*

BRUNCH BUFFET SAT & SUN ONLY

(20 PERSON MINIMUM)

TIER ONE - \$30 per guest - Choose any 2 Items

TIER TWO - \$40 per guest - Choose any 3 Items

SPINACH MUSHROOM SWISS FRITTATA - *CRUSTLESS EGG-BASED - BABY SPINACH - PORTOBELLA MUSHROOM - SWISS CHEESE - CAJUN PEPPER SAUCE*

DESIGNER FRENCH TOAST BAR - *BOURBON-MAPLE SYRUP - RASPBERRY SAUCE - POWDERED SUGAR - CINNAMON SUGAR - PLAIN AND HONEY WHIPPED BUTTER*

CRISPY PEARL SUGAR WAFFLES - *BOURBON-MAPLE SYRUP - RASPBERRY SAUCE - POWDERED SUGAR - CINNAMON SUGAR - PLAIN AND HONEY WHIPPED BUTTER*

BRUNCH COCONUT CHICKEN TENDERS - *FAMOUS RASPBERRY SAUCE, HOISIN-PLUM SAUCE - TOASTED ALMONDS*

CHEDDAR CHIVE BISCUITS & CHORIZO CREAM GRAVY - *INCLUDES ONE SCRAMBLED EGG PER GUEST*

BURGER SLIDER BAR - *3 OUNCE JAMS BURGER WITH HOUSE-MADE FRITES AND CORN BREAD ONION RINGS*

(TOPPINGS: LETTUCE, TOMATO, ONION, PICKLE, CHEDDAR CHEESE, BACON)

BYO BRUNCH TACO BAR - *BRAISED SHORT RIB - HOUSE MADE CHORIZO - SCRAMBLED EGGS - SHREDDED LETTUCE - SHREDDED CHEESE - TOMATO SALSA - SLICED JALAPENOS - CILANTRO-LIME CREMA*

BRUNCH STRAPPING LAD — *SCRAMBLED EGGS - SAUSAGE — THICK CUT BACON — BREAKFAST POTATOES - TOASTED ENGLISH MUFFINS*

ALA CARTE BRUNCH 35 EACH

(PORTIONED FOR 20 GUESTS)

**SCRAMBLED EGGS – BACON - SAUSAGE PATTIES – WAFFLES – FRENCH TOAST
PLANKS – BREAKFAST POTATOES**

BEVERAGE OPTIONS

JAMS LEGACY PROVIDES AN EXPECTATIONAL VARIETY OF OPTIONS TAILORED SPECIFICALLY TO YOUR EVENTS NEEDS. THE LEGACY LOUNGE BAR IS FULLY STOCKED WITH ALL THAT WE HAVE TO OFFER!

SOME OF THE MOST POPULAR OPTIONS INCLUDE:

- LIMITING GUESTS TO A MAXIMUM NUMBER OF DRINKS
 - LIMITING GUESTS TO BEER AND WINE ONLY
- CASH BAR ALLOWS GUESTS TO PAY FOR THEMSELVES
- OPEN BAR FOR ALL GUESTS TO ENJOY WHAT THEY LIKE

WE TAKE A GREAT DEAL OF PRIDE IN OUR QUALITY AND SERVICE STANDARDS. OUR MANAGEMENT TEAM LOOKS FORWARD TO WORKING WITH YOU TO SUIT YOUR EXACT NEEDS

