



PRIVATE DINING GUIDE



PRIVATE DINING

Personal touches make an event special. No one understands this better than our team of experienced professionals who will work with you to ensure every detail is perfected. Let us transform your event, no matter how large or small, into a stylish and memorable fine dining experience.

HOURS OF OPERATION

5pm - 9:30pm Dinner served Monday - Thursday

5pm - 10:30pm Dinner served Friday - Saturday

HOURS OF OPERATION (ADDED DURING DECEMBER ONLY)

11am - 2pm Lunch served Monday - Friday

4pm - 8pm Dinner served Sunday

GUARANTEES

To ensure the most efficient and pleasurable experience, we require a final guest count 48 hours prior to the event. A credit card authorization form is required within 72 hours of scheduling an event. This credit card does not need to be used for final payment, unless otherwise indicated.

CANCELLATION

Cancellation must be received 72 hours prior to the scheduled event or incur a fee of 30% of your food and beverage minimum. Fee will be waived if rescheduled within three (3) months.

PAYMENT

An itemized bill will be presented for payment in full at the conclusion of the event. Unmet food and beverage minimum will be listed as "unmet minimum/room charge." Once minimum has been met, an additional 6.5% sales tax, 17% gratuity and 3% admin fee will be applied. All major credit cards are accepted.

AUDIO VISUAL AVAILABILITIES

- Complimentary Plasma TV and Slide Advancer available in Florida, Parlor and Cellar rooms.
- Complimentary Projection Screen available in remaining rooms
- LCD projector, Speaker, Microphone, etc. outsourced at additional cost.
- Complimentary WiFi.

ADDITIONAL AMENITIES

- For groups of 50+, multiple connecting rooms available.
- Fireplace in most rooms.
- Customizable menu with greeting, logo and/or photographs.
- Outdoor Patio available at additional charge, connected to Mahogany, Florida and Library rooms.

PRIVATE DINING

RAW BAR

- JUMBO SHRIMP** - each \$6
Jumbo Tiger Shrimp served with Cocktail Sauce
- OYSTERS ON THE HALF SHELL** - each \$3
East Coast Oysters served with Fresh Horseradish & Cocktail Sauce
- ALASKAN KING CRAB LEGS** - Market
Quarter Pound Split King Crab Leg
- RAW BAR PLATTER** - serves 15 - Market Price
Fifteen Jumbo Shrimp, Eight Oysters, Two Pounds King Crab Legs

APPETIZERS

- MARYLAND CRAB CAKE** - each piece \$3
Lump Crab Cakes, Red Pepper Aioli
- CAMELOT CHICKEN** - each piece \$3
Coconut Encrusted Chicken Tenders with Coconut Honey Mustard
- WILD MUSHROOM BRUSCHETTA** - each piece \$4
Wild Mushrooms with Bourbon Onions & Crumbled Goat Cheese
- PEPPERED AHI TUNA** - each piece \$4
Lightly Peppered Ahi Tuna with Sweet Chili Sauce
- SPINACH & ARTICHOKE DIP** - per person \$3
Sautéed Spinach & Artichoke Warm Cheese Spread, Garlic Crostini
- PROSCIUTTO BRUSCHETTA** - each piece \$4
Garlic Crostini topped with Prosciutto, Fig & Goat Cheese
- OYSTERS ROCKEFELLER** - each piece \$5
East Coast Oyster Baked with Creamed Spinach, Parmesan & Bread Crumbs
- GOURMET CHEESE PLATTER** - \$75
(serves 15 guests)
Chef's Selection of Domestic & Imported Cheese with Accompaniments
- POLENTA FRIES** - each piece \$4
(order in 10 piece increments)
with Black Truffle Aioli
- SMOKED SALMON CUCUMBER CUP** each piece \$4
(order in 10 piece increments)
Smoked Salmon, Chives & Crème Fraîche
- WHISKEY SLIDERS**- each slider \$5
(order in 4 piece increments)
Whiskey Onion Sliders with Cheddar
- FINGERLING POTATOES** - each piece \$3
(order in 10 piece increments)
Twice Baked with Cheese & Bacon
- LAMB KOFTA MEATBALLS** - each piece \$4
(order in 10 piece increments)
Lamb, Onion, Parsley, Mint, Spices
- GOUGÈRES** - each piece \$3
(order in 10 piece increments)
Baked Savory Pastry with Cheese
- VEGETABLE CRUDITES** - each cup \$5
(order in 10 piece increments)
Assortment of Seasonal Vegetables with Ranch

DINNER PACKAGES

All Entrées Include Garlic Mashed Potatoes & Steamed Asparagus

MAGNUM \$55

FIRST COURSE

SELECT 2

Jaguar Salad
Julius Caesar Salad
West Chester Chop Salad

SECOND COURSE

ALL ENTREES INCLUDED

Center Cut 6oz Filet Mignon
Pork Chop Au Poivre
Bourbon Maple Salmon
Chicken Marsala with Mushrooms

*Vegetarian Options Available Upon Request

FINALE

SELECT 2

Triple Chocolate Mousse Cake
Crème Brûlée with Fresh Berries
New York Cheesecake

IMPERIAL \$65

FIRST COURSE

SELECT 2

Jaguar Salad
Julius Caesar Salad
West Chester Chop Salad
Crab Bisque

SECOND COURSE

SELECT 4

Center Cut 8oz Filet Mignon
Center Cut 12oz New York Strip
Chilean Seabass with Thai Chili Buerre Blanc
Blackened Scallops with Mango Salsa
Pepper Encrusted Pork Chop
Chicken Marsala with Mushrooms

*Vegetarian Options Available Upon Request

FINALE

SELECT 2

Triple Chocolate Mousse Cake
Crème Brûlée with Fresh Berries
New York Cheesecake
Carrot Cake

*PACKAGE PRICES ARE SUBJECT TO CHANGE

DINNER PACKAGES

All Entrées Include Garlic Mashed Potatoes & Steamed Asparagus

SOVEREIGN \$75

APPETIZERS

SELECT 3

Miniature Crab Cake
Boursin Bruschetta w/Tomato Salsa
Peppered Ahi Tuna
Camelot Chicken
Spinach & Artichoke Dip

SECOND COURSE

SELECT 4

Center Cut 8oz Filet Mignon
Center Cut 12oz New York Strip
Blackened Scallops with Mango Salsa
Chilean Seabass with Thai Chili Buerre Blanc
Pepper Encrusted Pork Chop
Chicken Marsala with Mushrooms

*Vegetarian Options Available Upon Request

FIRST COURSE

SELECT 2

Jaguar Salad
Julius Caesar Salad
West Chester Chop Salad
Strawberry Walnut Salad
Crab Bisque

FINALE

SELECT 2

Triple Chocolate Mousse Cake
Crème Brûlée with Fresh Berries
New York Cheesecake
Carrot Cake

*PACKAGE PRICES ARE SUBJECT TO CHANGE

LUNCH PACKAGES

All Entrées Include Garlic Mashed Potatoes & Steamed Asparagus

SILVER \$35

FIRST COURSE

Jaguar Salad

Julius Caesar Salad

Crab Bisque

SECOND COURSE

6oz Filet Mignon

Chicken Marsala with Mushrooms

Bourbon Maple Salmon

GOLD \$38

FIRST COURSE

Boursin Bruschetta

Camelot Chicken

SECOND COURSE

Jaguar Salad

Julius Caesar Salad

Crab Bisque

THIRD COURSE

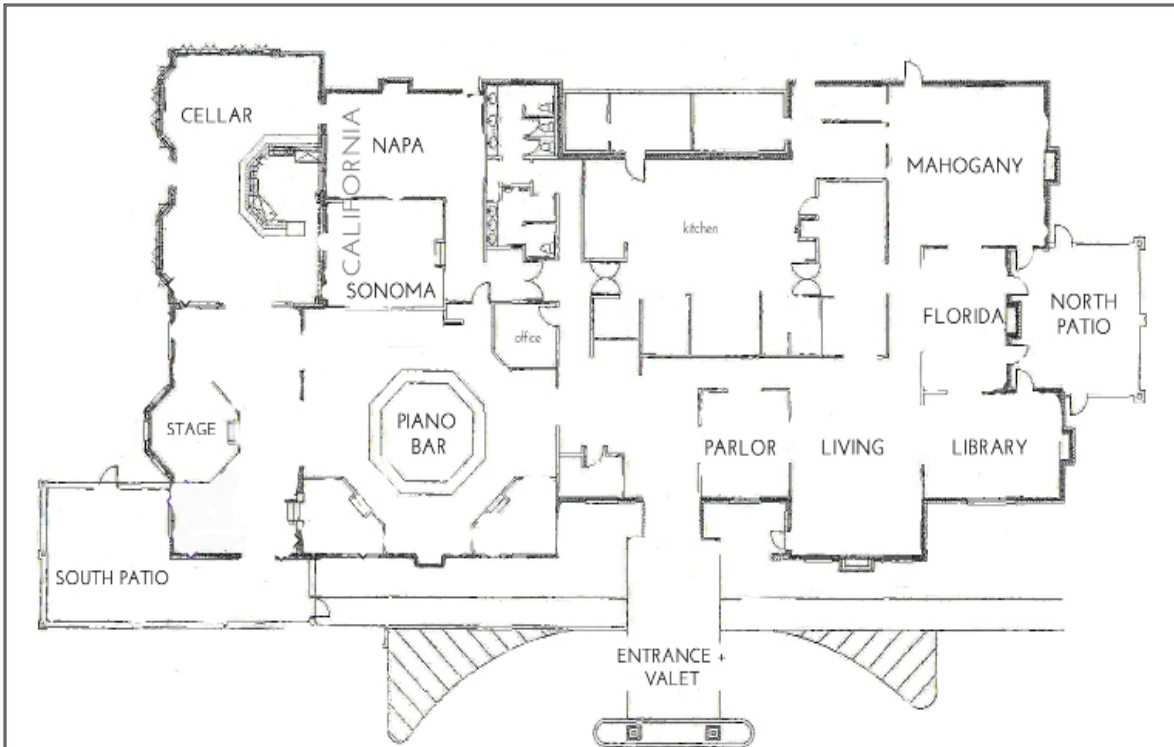
6oz Filet Mignon

Chicken Marsala

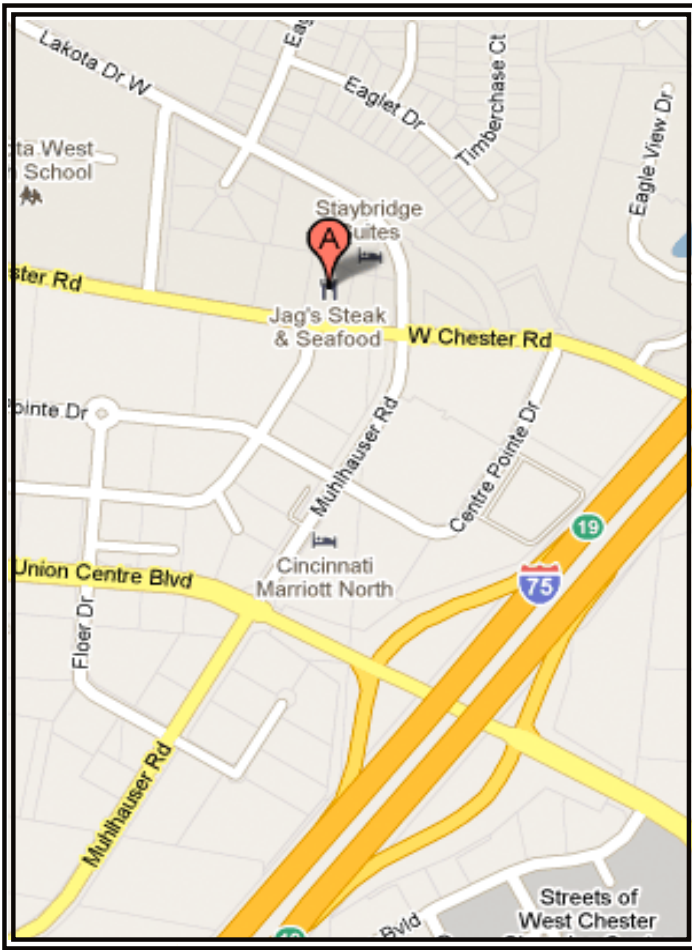
Bourbon Maple Salmon

*PACKAGE PRICES ARE SUBJECT TO CHANGE

OUR FACILITY



<u>ROOM</u>	<u>MAX CAPACITY</u>	<u>MAX CAPACITY WITH AV</u>
Parlor	14	14
Florida	20	18
Sonoma	20	18
Library	28	24
Napa	30	25
Mahogany	48	42
California	55	50
Cellar Dinner	35	30
Cellar Apps & Cocktails	50	



MAP & DIRECTIONS

JAGS STEAK & SEAFOOD

5980 West Chester Rd
West Chester, Ohio 45069

(513) 860-5353

FROM DOWNTOWN CINCINNATI AND NORTHERN KENTUCKY

- I-75 North to Exit #19 (Union Centre Boulevard)
- Left (West) onto Union Centre Boulevard
- Right onto Mulhauser Road
- Left at West Chester Road
- First driveway immediately after turn (next to 5/3rd Bank)

FROM DAYTON AND AREAS NORTH OF WEST CHESTER

- I-75 South to Exit #19 (Union Centre Boulevard)
- Right (West) onto Union Centre Boulevard
- Right onto Mulhauser Road
- Left at West Chester Road
- First driveway immediately after turn (next to 5/3rd Bank)

LOCAL HOTELS

Comfort Inn	513-645-1700
Courtyard Marriott	513-941-4140
Hampton Inn	513-941-2040
Hilton Garden Inn	513-860-3170
Marriott North	513-874-7335
Residence Inn	513-941-4040
Staybridge Suites.....	513-874-1900