



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.

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

Colossal Shrimp Cocktail - each \$7
With Traditional Cocktail Sauce

East Coast Oysters - each \$3
With Fresh Horseradish, Cocktail Sauce and Crackers

Fire & Ice Shrimp Cocktail - each \$5
With Spicy Cocktail Sauce

Alaskan King Crab Legs - Market Price
with Dijon Cream and Traditional Cocktails Sauce

APPETIZERS

Lump Crab Cake - each piece \$4
With Chipotle Aioli

Camelot Chicken - each piece \$4
Coconut Encrusted Chicken Tenders with Coconut Honey Mustard

Garden Pea & Ricotta Quiche - each piece \$4
with Baby Arugula and Cracked Black Pepper

Ahi Tuna Tacos - each piece \$4
with Peanut Dressing, Cabbage Slaw and Wasabi Ginger Aioli

Spinach & Artichoke Dip - per person \$4
with Garlic Crostini

Filet Bruschetta - each piece \$6
Triple Whipped Brie, Fried Shallots and Peppercorn Demi-Glace

Fried East Coast Oysters- each piece \$5
Pickled Onion, Lemon Aioli and Chiles

Artisan Cheese Board - per person \$5
Domestic & Imported Cheese, Charcuterie Meats and Accoutrements

Beef Filet Wellingtons- each piece \$7
Foie Gras Mousse and Wild Mushrooms

Bacon Wrapped Shrimp- each piece \$6
Spicy Barbecue Sauce

King Crab & Avocado Dip - per person \$6
Served with Sea Salt Wontons

Lobster Tempura Skewers- each piece \$9
Soy Ginger Glaze

Cheese Puff Gougeres - each piece \$4
Compte Cheese and Fresh Chive

HORS D'OEUVRES RECEPTION PACKAGES

\$35 per person

Spinach & Artichoke Dip
with Garlic Crostinis

Filet Bruschetta
Triple Whipped Brie, Fried Shallots and
Peppercorn Demi-Glace

Camelot Chicken
with Honey Mustard Coconut

Bacon Wrapped Shrimp
with Spicy Barbecue Sauce

Artisan Cheese Board
Charcuterie Meats and Accoutrements

\$45 per person

Ahi Tuna Tacos
With Peanut Dressing, Cabbage Slaw &
Wasabi Ginger Aioli

Garden Pea & Ricotta Quiche
Baby Arugula and Cracked Black Pepper

Artisan Cheese Board
with Charcuterie Meats and Accoutrements

Lobster Tempura Skewers
Soy Ginger Glaze

King Crab Avocado Dip
Sea Salt Wonton Chips

Beef Filet Wellingtons
Foie Gras Mousse and Wild Mushrooms

Additions (serve six)

Chateaubriand \$95
Served With Fresh Rolls, Fried Onions, Horseradish Cream &
Peppercorn Demi-Glace

Fire & Ice Shrimp \$60
With Spicy Cocktail Sauce

Assorted Sushi Platter \$35
5980 Roll, Bangkok Roll and Sunshine Roll

Beef Carpaccio \$45
Shaved Parmesan, Capers, Red Onion, Arugula, Olive Oil, Sea Salt and Crostinis

Assorted Dessert Platter \$35
chocolate covered strawberries, petit fours and gourmet cookies

DINNER PACKAGES

All Entrées Include Garlic Mashed Potatoes & Steamed Asparagus

Elegant

FIRST COURSE

Jaguar Salad
Julius Caesar Salad

SECOND COURSE

6oz Filet Mignon
12oz New York Strip
Ora King Salmon
Chicken Marsala

FINALE

Crème Brûlée with Fresh Berries
New York Cheesecake

**Vegetarian Options Available Upon Request*

- \$55 -

Design

APPETIZERS

Camelot Chicken
Lump Crab Cakes
Spinach & Artichoke Dip

FIRST COURSE

Jaguar Salad
Julius Caesar Salad
Crab Bisque

SECOND COURSE

6oz Filet Mignon
12oz New York Strip
Ora King Salmon
Black Truffle Scallop Linguini

FINALE

Triple Chocolate Mousse Cake
Crème Brûlée with Fresh Berries
Raspeberry Sorbetto

Chicken Marsala with Mushrooms

**Vegetarian Options Available Upon Request*

- \$65 -

DINNER PACKAGES

All Entrées Include Garlic Mashed Potatoes & Steamed Asparagus

Signature

APPETIZERS

Fire & Ice Shrimp Cocktail

Camelot Chicken

Spinach & Artichoke Dip

FIRST COURSE

Jaguar Salad

Julius Caesar Salad

West Chester Chop Salad

Crab Bisque

SECOND COURSE

8oz Filet Mignon

6oz Big Oscar Filet

Ora King Salmon

Chilean Seabass

Pepper Encrusted Pork Chop

Chicken Marsala with Mushrooms

**Vegetarian Options Available Upon Request*

FINALE

Triple Chocolate Mousse Cake

Peanut Butter Fudge Gelato

New York Cheesecake

- \$75 -

DINNER PACKAGES

All Entrées Include Garlic Mashed Potatoes & Steamed Asparagus

Create Your Experience

APPETIZERS

(SELECT 4)

Fire & Ice Shrimp Cocktail
Lump Crab Cakes
Fried East Coast Oysters
Beef Filet Wellingtons
Bacon Wrapped Shrimp
Garden Pea & Ricotta Quiche
Cheese Puff Gougers
Camelot Chicken
Spinach & Artichoke Dip

FIRST COURSE

(SELECT 3)

Jaguar Salad
Julius Caesar Salad
Cream of Sweet Potato Soup
Crab Bisque
Boursinberry Salad

SECOND COURSE

(SELECT 5)

16oz Cowboy Ribeye
8oz Filet Mignon
Chilean Seabass
Ora King Salmon
Pork Chop Au Poivre
Chicken Marsala
Black Truffle Scallop Linguini
6oz Big Oscar Filet
6oz Filet & Seabass
Tristan Lobster Tails

FINALE

(SELECT 3)

Triple Chocolate Mousse Cake
Creme Brulee
New York Cheesecake
Raspberry Sorbetto
Colossal Carrot Cake

- \$85 -

LUNCH PACKAGES

The Classic

ENTREE

Boursinberry Salad topped with Salmon

All American Burger

Gourmet Grilled Cheese

Filet Stroganoff

FINALE

Raspberry Sorbetto

Creme Brulee

- \$35 -

Sophistication

FIRST COURSE

Boursinberry Salad

Jaguar Salad

Crab Bisque

SECOND COURSE

5oz Filet Mignon

Ora King Salmon

Black Truffle Scallop Linguini

Chicken Marsala

FINALE

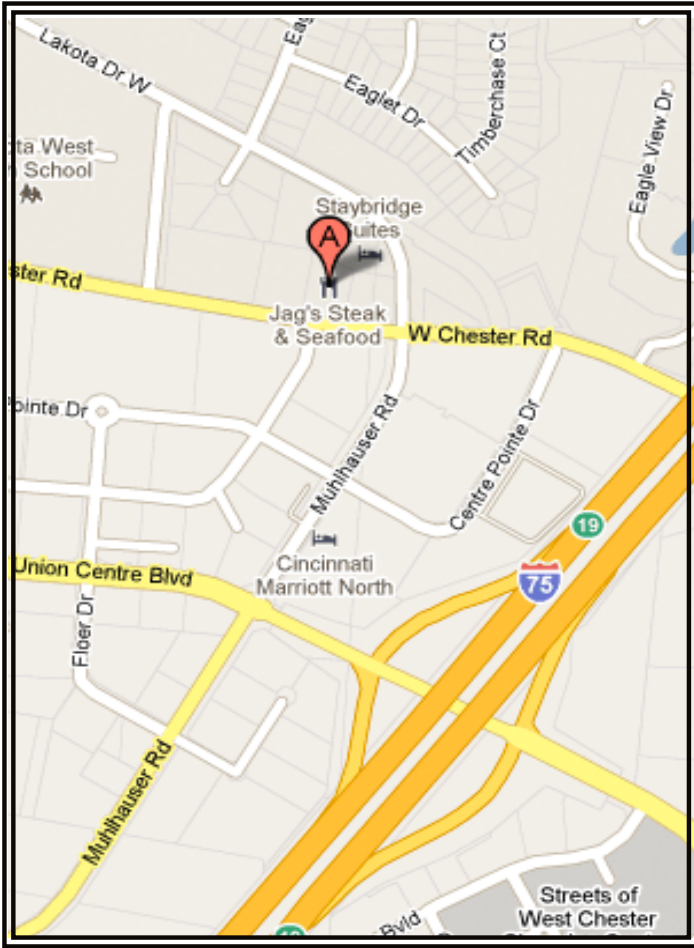
Creme Brulee

New York Cheesecake

Triple Chocolate Mousse Cake

*Entrees Served Garlic Mashed Potatoes &
Steamed Asparagus

- \$45 -



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)

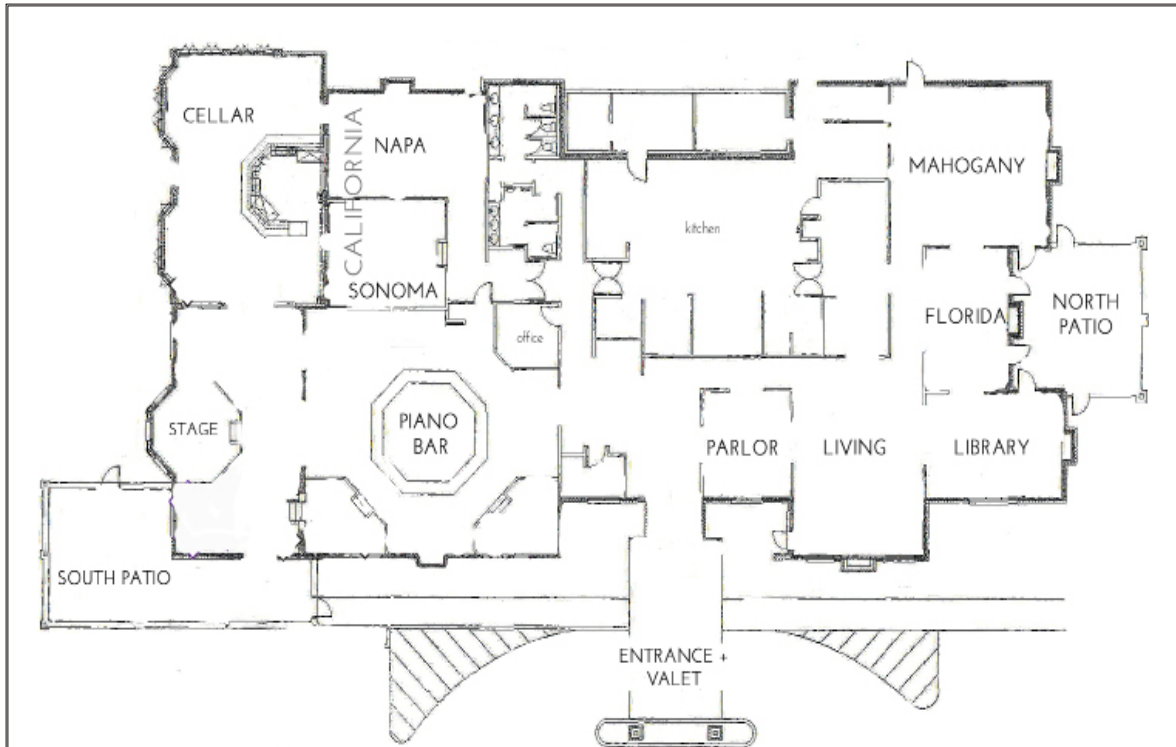
From Dayton and areas north
 of West Chester

- 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 |

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 | |

