



Banquet Menu

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Whether you're hosting a conference, celebrating a milestone birthday, or planning any group gathering, create an experience your guests won't forget. We specialize in weddings, corporate functions, and private events of all kinds.

Let our team help customize your event and bring your vision to life with menu options created by our award-winning chefs paired with the perfect venue.

For more information or to reserve your memorable event, please contact
Group Sales at events@jamulcasinosd.com

BANQUET MENU EXCLUSIVE TO THE ROOFTOP AND PACIFIC BALLROOM



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All prices subject to 20% service charge and 8.25% sales tax.



CONTINENTAL BREAKFAST

\$35 PER PERSON

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea, Iced Tea, and Assorted Chilled Juices

Fresh Sliced Fruit Display

Individual Greek Yogurt and Homemade Granola

Assorted Freshly Baked Breakfast Pastries

Assorted Fresh Doughnuts

Assorted Individual Dry Cereals with Nonfat, 2% and Whole Milk

Assorted Bagels with House Whipped Cream Cheeses, Honey Butter and Assorted Preserves

Old Fashioned Oatmeal and Brown Sugar with Golden Raisins and Honey

HOT ENTRÉE | Select One

Breakfast Burrito

Bacon and Egg Sandwich

Waffles or Pancakes with Whipped Butter and Syrup

BREAKFAST BUFFET

\$45 PER PERSON

Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Tea, Iced Tea, and Assorted Chilled Juices

Fresh Sliced Fruit Display

Assorted Individual Dry Cereals with Nonfat, 2% and Whole Milk

Assorted Baked Breakfast Pastries

Whipped Honey Butter and Assorted Preserves

HOT ITEMS | Select Three

Classic Scrambled Eggs

Buttermilk Pancakes, Fruit Compote, Whipped Cream and Maple Syrup

Smoked Bacon and Breakfast Sausage

Biscuits and Sausage Gravy

Homestyle Potatoes

Old Fashioned Oatmeal and Brown Sugar with Golden Raisins and Honey

Cinnamon French Toast with Maple Syrup

BREAKFAST ENHANCEMENTS

OMELET STATION \$15 Per Person

Made to Order Omelets to Include:
Ham, Bacon, Sausage, Onions, Tomatoes, Peppers, Mushrooms,
Spinach and Assorted Cheeses

BREAKFAST SANDWICHES

Classic Ham, Egg and Cheddar on Croissant
\$5 Per Person

Canadian Bacon, Cheddar and Egg on English Muffin
\$3 Per Person

Vegetarian - Mushroom, Spinach, Tomato and Onion on English Muffin
\$3 Per Person

Egg Whites, Provolone, Spinach, and Roasted Tomato Jam on English Muffin
\$3 Per Person

LUNCH BUFFET

Served from 11:00 AM - 3:30 PM

\$65 PER PERSON

Served with Bread and Butter, Coffee, Hot Tea, Iced Tea, and Soft Drinks

SALADS | Select Two

Classic Caesar Salad- Petite Romaine Heart, Shaved Parmesan and Croutons Served with Caesar Dressing

Local Greens - Field Greens, Heirloom Tomatoes, Red Onion, Carrot, Watermelon Radish and Cucumber. Served with Ranch Dressing or Balsamic Vinaigrette

Chopped Salad - Romaine, Tomato, Cucumbers, Avocado, Bacon, Hard-Boiled Egg, Bleu Cheese Crumbles. Served with Citrus Vinaigrette

ENTRÉES | Select Two

Herb Marinated Chicken Breast

Pan Seared Salmon with Citrus Beurre Blanc

Skirt Steak with Peppers and Onions

Beer Brined Pork Chops

3 Cheese Ravioli with Spicy Marinara

Blackened Chicken Alfredo

SIDES | Select Two

Roasted Fingerling Potatoes

Seasonal Market Vegetables with Herb Butter

Herb Rice Pilaf

Yukon Whipped Potatoes

Grilled Asparagus

Mac and Cheese

DESSERTS | Select One

Chocolate Decadence Cake with Caramel Drizzle

New York Cheesecake with Red Berries and Whipped Cream

Tiramisu

Fresh Berry Tart with Lemon Curd and Whipped Cream

Crème Brûlée with Fresh Berries and Shortbread Cookie

PLATED LUNCH

PRICED PER PERSON BY ENTRÉE SELECTION

All plated lunches include salad, entrée, dessert, bread and butter, coffee, hot tea, iced tea, and soft drinks

SALADS | Select One

Classic Caesar Salad- Petite Romaine Heart, Shaved Parmesan and Croutons Served with Caesar Dressing

Local Greens - Field Greens, Heirloom Tomatoes, Red Onion, Carrot, Watermelon Radish and Cucumber. Served with Ranch Dressing or Balsamic Vinaigrette

Chopped Salad - Romaine, Tomato, Cucumbers, Avocado, Bacon, Hard-Boiled Egg, Bleu Cheese Crumbles. Served with Citrus Vinaigrette

ENTRÉES | Select One

Short Ribs with Bordelaise Sauce \$65

Herb Roasted Chicken with Sage Cream Sauce \$60

Pan Seared Salmon with Citrus Beurre Blanc \$65

Duo - Short Ribs with Bordelaise Sauce and Herb Roasted Chicken with Sage Cream Sauce \$75

SIDES | Select Two

Roasted Fingerling Potatoes

Yukon Whipped Potatoes

Grilled Asparagus

Sautéed Wild Mushrooms

Seasonal Market Vegetables with Herb Butter

DESSERTS | Select One

Chocolate Decadence Cake with Caramel Drizzle

New York Cheesecake with Red Berries and Whipped Cream

Tiramisu

Fresh Berry Tart with Lemon Curd and Whipped Cream

Crème Brûlée with Fresh Berries and Shortbread Cookie

DINNER BUFFETS

JAMUL DINNER BUFFET

\$75 PER PERSON

Buffets are served with bread and butter, coffee, hot tea, iced tea, and soft drinks

SOUP | Select One

Cream of Wild Mushroom

Clam Chowder

Cream of Asparagus

Creamy Tomato Bisque

SALADS | Select Two

Classic Caesar Salad - Petite Romaine Heart, Shaved Parmesan and Croutons. Served with Caesar Dressing

Local Greens - Field Greens, Heirloom Tomatoes, Red Onion, Carrot, Watermelon Radish and Cucumber. Served with Ranch Dressing or Balsamic Vinaigrette

Spinach Salad - Bleu Cheese, Tomato, Red Onion, Hardboiled Egg and Cracked Black Pepper. Served with Honey Mustard Vinaigrette

Caprese Salad - Heirloom Tomatoes, Fresh Mozzarella, Sun Dried Tomato Pesto and Black Olive Crostini. Served with Basil Vinaigrette

ENTRÉES | Select Two

Short Rib with Bordelaise Sauce

Herb Marinated Chicken Breast

Pan Seared Salmon with Citrus Beurre Blanc

Shrimp Linguine with Parmesan Cream Sauce

Grilled Bone-In Pork with Rosemary-Apple Relish

SIDES | Select Two

Roasted Fingerling Potatoes

Sautéed Haricot Verts with Red Bell Pepper

Herb Rice Pilaf

Yukon Whipped Potatoes

Sautéed Wild Mushrooms

Mac and Cheese

Seasonal Market Vegetables with Herb Butter

DESSERTS | Select One

Chocolate Decadence Cake with Caramel Drizzle

New York Cheesecake with Red Berries and Whipped Cream

Tiramisu

Fresh Berry Tart with Lemon Curd and Whipped Cream

Crème Brûlée with Fresh Berries and Shortbread Cookie

DINNER BUFFETS

ELEGANT DINNER BUFFET

\$95 PER PERSON

Buffets are served with bread and butter, coffee, hot tea, iced tea, and soft drinks

SOUP | Select One

Tuscan Vegetable Stew

Clam Chowder

Minestrone

Creamy Tomato Bisque

SALADS | Select Two

Classic Caesar Salad - Petite Romaine Heart, Shaved Parmesan and Croutons. Served with Caesar Dressing

Panzanella Salad - Spinach, Arugula, Caper Berries, Pancetta, Cucumber and Focaccia. Served with Basil Vinaigrette

Spinach Salad - Bleu Cheese, Tomato, Red Onion, Hardboiled Egg and Cracked Black Pepper. Served with Honey Mustard Vinaigrette

Caprese Salad - Heirloom Tomatoes, Fresh Mozzarella, Sun Dried Tomato Pesto and Black Olive Crostini. Served with Basil Vinaigrette

ENTRÉES | Select Two

Pan-Seared Airline Chicken Breast with Mushroom Demi

Grilled King Salmon with Citrus Beurre Blanch

Grilled Bone-In Pork with Rosemary-Apple Relish

Beef Tenderloin Medallions au Poivre

Pan-Roasted Sea Bass with Champagne Beurre Blanc

SIDES | Select Three

Roasted Fingerling Potatoes

Sautéed Haricot Verts with Red Bell Pepper

Herb Rice Pilaf

Yukon Whipped Potatoes

Sautéed Wild Mushrooms

Twice Baked Potato

Seasonal Market Vegetables with Herb Butter

ADD-ONS

Lobster **MP**

Shrimp Scampi **MP**

DESSERTS | Select One

Chocolate Decadence Cake with Caramel Drizzle

New York Cheesecake with Red Berries and Whipped Cream

Tiramisu

Fresh Berry Tart with Lemon Curd and Whipped Cream

Crème Brûlée with Fresh Berries and Shortbread Cookie

PLATED DINNER

PRICED PER PERSON BY ENTRÉE SELECTION

All Plated Dinners include your choice of Soup or Salad, Entrée, Dessert, Bread and Butter, Coffee, Hot Tea, Iced Tea, and Soft Drinks.

Choose both soup and salad for an additional \$10 per person.

STARTER | Select One Choice of Soup or Salad

Soups

Creamy Tomato Bisque

Classic Minestrone

Cream of Wild Mushroom

Clam Chowder

Salads

Classic Caesar Salad - Petite Romaine Heart, Shaved Parmesan and Croutons Served with Caesar Dressing

Local Greens - Field Greens, Heirloom Tomatoes, Red Onion, Carrot, Watermelon Radish and Cucumber. Served with Ranch Dressing or Balsamic Vinaigrette

Spinach Salad - Bleu Cheese, Tomato, Red Onion, Hardboiled Egg and Cracked Black Pepper. Served with Honey Mustard Vinaigrette

ENTRÉES

Short Ribs with Bordelaise Sauce - Seasonal Market Vegetables with Herb Butter and Whipped Yukon Potatoes **\$60**

Free Range Chicken Breast - Garlic Mashed Potatoes, Heirloom Carrots with Herb Oil and Sea Salt **\$55**

Grilled Salmon - Grilled Asparagus, Herbed Israeli Couscous, Lemon-Caper Sauce and Caper berries **\$60**

"Surf N' Turf" Petite Prime Filet Mignon with Grilled Prawns - Roasted Seasonal Market Vegetables, Twice Baked Potato and Green Peppercorn Sauce **\$95**

Beef Tenderloin Medallion with Wild Mushroom and Marsala Wine Sauce - Seasonal Market Vegetables with Herb Butter and Whipped Yukon Potatoes **\$70**

Grilled Vegetable Stack - Portobello Mushroom, Onion, Tomato, Zucchini, Yellow Squash and Eggplant Served over Chef's Risotto with Balsamic Reduction **\$40**

Duo - Short Ribs with Bordelaise Sauce and Herb Roasted Chicken with Sage Cream Sauce - Grilled Asparagus and Whipped Yukon Potatoes **\$75**

DESSERTS | Select One

Chocolate Decadence Cake with Caramel Drizzle

New York Cheesecake with Red Berries and Whipped Cream

Tiramisu

Fresh Berry Tart with Lemon Curd and Whipped Cream

Crème Brûlée with Fresh Berries and Shortbread Cookie

APPETIZERS

APPETIZER DISPLAY

\$30 PER PERSON

Includes Cheese and Charcuterie Board, Farmer's Market Crudité and choice of Two Chilled Hors d'Oeuvres, and One Hot Hors d'Oeuvres,

CHEESE AND CHARCUTERIE BOARD

Assortment of Chef Select Cheeses and Cured Meats, Pickled Vegetables, Candied Nuts, Honeycomb and Preserves Served with Crackers and Grilled Bread

FARMER'S MARKET CRUDITÉ | Select Two

Heirloom Carrots, Broccoli Florets, Cauliflower Florets, Celery, Radishes, Cucumber, Cherry Tomatoes and Little Gem Lettuce Served with Dips: Buttermilk Ranch, Hummus, Jalapeño and Avocado

CHILLED HORS D 'OEUVRES

Roasted Heirloom Tomato Bruschetta - Crostini, Micro Basil and Balsamic Glaze

Curry Chicken Salad - Red Grapes, Celery, Cashew and Endive

Antipasto Skewers - Marinated Mozzarella, Olive, Sundried Tomato and Basil

Baby Red Potatoes - Boursin Whipped Cheese, Bacon Lardons and Chives

Smoked Salmon Tea Sandwich - Whipped Cream Cheese with Dill, Capers and Red Onion on Marble

Rye Bread Deviled Egg Tea Sandwich - English Mustard Aioli, Pickle Relish and Red Onion Jam on Potato Bread

HOT HORS D 'OEUVRES | Select One

Mini Assorted Quiches - Florentine, Lorraine and Cheese and Mushroom

Mini Crab Cakes - Remoulade Sauce and Petite Herb Salad

Mini Beef Wellington - Creamy Horseradish

Brie en Croûte - Fruite Preserve and Candied Honey Walnuts

Flatbreads - Select Margherita, Pepperoni, BBQ Chicken, or Short Rib

ADD-ONS

Shrimp Cocktail **\$15 Per Person**



APPETIZERS (continued)

TABLETOP OPTIONS

CHARCUTERIE BOARD

\$30 PER PLATTER (Feeds Three - Four People)

Chef's Selection of Artisanal Cheeses, Cured Meats, and Accoutrements: Cheddar, Swiss, Pepperjack Cheese, Hummus, Cashews, Spanish Sausage, Salami, Dried Cranberries, Crackers, Pickled Carrot and Cauliflower, Pita Bread.

\$30 Per Person (Feeds Three People)

Roasted and Salted Fancy Mixed Nuts

\$1.50 Per Person

Pita Chips

\$1.50 Per Person

Hummus

\$1.50 Per Person

Tabbouleh

\$1.50 Per Person

TRAY PASSED HORS D 'OEUVRES | Select up to Three

\$25 PER PERSON (Four - Five Bites Per Person)

Up to one hour of service,

Wild Mushroom Arancini Balls

Mushroom stuffed with Italian Sausage

Coconut Shrimp

Dates wrapped in Bacon

Potato and Cheddar Croquettes

Quiche Assorted

Crab Cakes

Lumpia

Cream Cheese Rangoon

Beef Empanadas



CHILDREN'S MENU

\$25 PER PERSON

Accompanied with Fresh Fruit and Brownies

Select One

Chicken Fingers with Choice of Buttermilk Ranch or BBQ Dipping Sauce and French Fries with Ketchup

Grilled Chicken Sandwich and French Fries with Ketchup

Hamburger or Cheeseburger with French Fries with Ketchup

Cheese or Pepperoni Flatbread