



j. Liu
restaurant & bar



Reception Enhancement Package

Includes all of the following at a \$12.00 per person price
(Ala carte pricing available upon request)

Upgraded Linens

- Choice of color (variety to choose from) for floor length, poly-blend table linens for guest tables and head table
- Choice of poly-blend napkin color for each place setting

Chair Covers

- Poly- blend chair covers (white, ivory or black)
- Choice of sash color (variety to choose from)
- May choose to have white or black fitted spandex chair covers without sash. (\$1.00 upcharge to add a sash to the spandex chair cover)

Additional \$5.00 upcharge for Chiavari Chairs instead of chair covers

(White, Black, Gold, Silver or Natural Wood with seat cushion)

Centerpieces & Table Numbers

- House centerpieces for your use: clear, square vase with river rocks and seasonal silk flower arrangements
- Mirror centers: combination of circle, square and octagon shaped centers
- Up to 3 clear glass votive candle holders with oil flame, per table
- Decorative “ wedding style” table numbers with metal stanchions

Gold Charger Plates

- Placed at each place setting for you and your guests
- Alternative charger color options available (additional \$2.00 per person fee)

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Reception Enhancement Package Continued

Champagne Toast

- Includes a complimentary champagne toast pour for you and your guests
- You may optionally select non-alcoholic sparkling juice

Cake or Dessert Service

- Complimentary wedding cake/ dessert display table
- Includes use of metal cake stand OR white cupcake stand (if you choose to bring in your own wedding cake or desserts)
- Includes the cutting of the wedding cake/ dessert and service to your guests

Dance Floor Rental and Setup

- Floating wood dance floor is configured to your preferred size
- Placed in room according to your floor plan requests

Audio Visual Equipment

- Use of large screen and projector for a slideshow or movie
- Up to 2 handheld microphones and one lavalier microphone
- Ability to pipe in own playlist/background music to the J. Liu, built in speakers

Hospitality Baskets

- Wedding Baskets for Women's and Men's Restrooms on Ballroom Floor
- Includes a variety of often-needed toiletries for guest use



Beverage Packages

Minimum 25+ guests

Unlimited Beer and Wine Packages (Includes non-alcoholic drinks):

House Beer and Wine for 6 Hours	\$25.00 per person
House Beer and Wine for 5 Hours	\$23.00 per person
House Beer and Wine for 4 Hours	\$21.00 per person
House Beer and Wine for 3 Hours	\$19.00 per person
House Beer and Wine for 2 Hours	\$17.00 per person
House Beer and Wine for 1 Hour	\$15.00 per person

Premium Beer and Wine for 6 Hours	\$27.00 per person
Premium Beer and Wine for 5 Hours	\$25.00 per person
Premium Beer and Wine for 4 Hours	\$23.00 per person
Premium Beer and Wine for 3 Hours	\$21.00 per person
Premium Beer and Wine for 2 Hours	\$19.00 per person
Premium Beer and Wine for 1 Hour	\$17.00 per person

House Level Unlimited Beer, Wine and Liquor Packages (Includes non-alcoholic drinks):

House Liquor, Beer and Wine for 6 Hours	\$30.00 per person
House Liquor, Beer and Wine for 5 Hours	\$28.00 per person
House Liquor, Beer and Wine for 4 Hours	\$26.00 per person
House Liquor, Beer and Wine for 3 Hours	\$24.00 per person
House Liquor, Beer and Wine for 2 Hours	\$22.00 per person
House Liquor, Beer and Wine for 1 Hour	\$20.00 per person

Call Level Unlimited Beer, Wine and Liquor Packages (Includes non-alcoholic drinks):

Call Liquor, House Beer and House Wine for 6 Hours	\$32.00 per person
Call Liquor, House Beer and House Wine for 5 Hours	\$30.00 per person
Call Liquor, House Beer and House Wine for 4 Hours	\$28.00 per person
Call Liquor, House Beer and House Wine for 3 Hours	\$26.00 per person
Call Liquor, House Beer and House Wine for 2 Hours	\$24.00 per person
Call Liquor, House Beer and House Wine for 1 Hour	\$22.00 per person

Premium Level Unlimited Beer, Wine and Liquor Packages (Includes non-alcoholic drinks):

Premium Liquor, Beer and Wine for 6 Hours	\$36.00 per person
Premium Liquor, Beer and Wine for 5 Hours	\$34.00 per person
Premium Liquor, Beer and Wine for 4 Hours	\$32.00 per person
Premium Liquor, Beer and Wine for 3 Hours	\$30.00 per person
Premium Liquor, Beer and Wine for 2 Hours	\$28.00 per person
Premium Liquor, Beer and Wine for 1 Hour	\$26.00 per person

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Beer	
Basic (House and Call Packages)	Includes Bud, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Yuengling
Premium Bar Package Beers	Includes all "Basic Level Beer, Heineken, Blue Moon, Amstel Light, Samuel Adams, Sierra Nevada, New Castle
Wine	
Basic (House and Call Packages)	Includes Salmon Creek Chardonnay, Salmon Creek Pinot Grigio, Salmon Creek Sauvignon Blanc, Beringer White Zinfandel, Salmon Creek Cabernet Sauvignon, Salmon Creek Merlot, Salmon Creek Pinot Noir, Jason's Creek Moscato
Premium Bar Package Wines	Premium Wine selections vary with the season/availability and coincide with the regular restaurant wine list. Premium wine brands may be provided to you closer to your actual event date, upon request. Varietals to include: Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Moscato, Cabernet Sauvignon, Merlot, Pinot Noir
Spirits	
House Level Spirits	Includes Pinnacle Vodka, Broker's Gin, Jim Beam Bourbon, Dewers Scotch, Jose Cuervo Gold Tequila, Bacardi Silver Rum, Amaretto
Call Level Spirits	Tito's Vodka, Captain Morgan Rum, Malibu Rum, Jack Daniels Whiskey, Bailey's, Kahlua, Johnny Walker Red Scotch, Broker's Gin, Amaretto
Premium Level Spirits	Includes all House level and Call level liquor AND the following: Grey Goose Vodka, Tanqueray Gin, Makers Mark Bourbon, Woodford Bourbon, Crown Royal Canadian Whiskey, Glenmorangie Scotch, Patron Tequila, Amaretto Disaronno

****Spirits in the premium package can be substituted with additional brands of the guest's choice that are equivalent in cost and availability.

Soda Bar Package

Unlimited non-alcoholic beverages: An assortment of soft drinks, pink lemonade, juices, iced tea, regular and decaf coffee and hot tea at a \$6.00 per person price. **may add a bartender to attend to the "soda bar" (inquire about bartender fee pricing) OR J. Liu will provide you with a self-service station**

Cash Bar Pricing				
Domestic Beer \$4.00	Premium Beer \$5.00	House Wine \$7	House Liquor \$6	Call Liquor \$7
	Premium Liquor \$8	Soft Drinks \$2		

J Liu will staff your bar based on your final guest count (1 per 100 guests). There is a \$30 per hour per bartender staffing fee (minimum 3 hours)

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Hors D'oeuvres

Minimum 24 pieces of any one item

Cold Hors D'oeuvres \$2 each

- Jarlsberg Crostini *Vegetarian*
- Tomato and Fresh Mozzarella Crostini *Vegetarian*
- Tuna tartar on Cucumber

Cold Hors D'oeuvres \$3.50 each

- Miniature Chicken Salad Sandwiches
- Miniature Sliced Prime Rib Sandwiches
- Shrimp Cocktail Shooters

Hot Hors D'oeuvres \$2 each

- Jason's Spicy Chicken Skewer
- Spring Rolls *Vegetarian*
- Boneless Chicken Wings
- Potstickers
- Crab Rangoon
- Chicken Quesadilla Cones
- Baby Quiche Lorraine *Vegetarian*
- Asiago Potato Cakes *Vegetarian*
- Boursin Stuffed Mushrooms *Vegetarian*
- Artichoke Beignet *Vegetarian*
- Raspberry Brie in Phyllo Purse *Vegetarian*
- Spinach Artichoke Bites *Vegetarian*

Hot Hors D'oeuvres \$3.50 each

- Curried Chicken Satay
- Teriyaki Beef and Pineapple Brochettes
- Coconut Fried Shrimp-Mango Dipping Sauce
- Asiago Risotto Balls *Vegetarian*
- Crab Stuffed Mushrooms
- Italian Sausage Stuffed Mushrooms
- Mini Beef Wellingtons
- Creole Chesapeake Bay Blue Mini Crab Cake

Display Platters

	<u>25ppl</u>	<u>50ppl</u>
Lettuce Wraps	\$60	\$100
Garden Fresh Crudités	\$95	\$175
Fresh Fruit and Berry Display	\$120	\$220
Array of Cheeses	\$130	\$240
Fruit, Vegetable and Cheese	\$120	\$220
Duo of Hummus Display	\$75	\$140
Jumbo Shrimp Cocktail	\$120	\$220

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Plated Dinner Menu

Entrees are pre-ordered by your guests from up to **3 options** that you select

Please provide a place card for each guest that represents their name, table number and meal identification code. Your Event Coordinator will also request that you provide a master list that identifies where all of your guests are seated and what meal they are having (for the execution on service)

First Course

(choose one)

Garden Salad

Mixed Greens & Iceberg Lettuce, Carrot, Roma Tomatoes, Red Onion, Red Cabbage, House-Made Croutons with Ranch Dressing

House Salad

Strawberries, Bacon, Candied Pecans, Mixed Greens, Gorgonzola with Sweet & Sour Vinaigrette

Chop Chop Salad

Bacon, Smoked Corn, Tomato, Chopped Iceberg Lettuce, Sharp Cheddar, Green Onion & Sunflower Seed with Ranch Dressing

Dinner Options

**substitute fried rice or brown rice on Asian dishes for \$1 per person*

Filet Medallions *Two 4 oz Tenderloin medallions cooked to temperature and served with a red wine demi glaze. \$38*

Roast Beef Shoulder *Natural Jus \$35*

Potato Crusted Tilapia *Horseradish Cream. \$28*

Salmon *Seared caramelized salmon finished with a pear beurre blanc. \$30*

Chicken Marsala *Marinated breast topped with a mushroom Marsala wine sauce \$26*

Chicken alla Bruschetta *Marinated breast topped with roma tomatoes, basil, EVO, balsamic \$25*

Chicken Milanese *All white chicken breast panko breaded and flash fried with melted mozzarella served atop marinara and penne pasta tossed in a cream sauce \$25*

Pasta Diavolo *Shrimp, Sausage, red pepper & penne pasta tossed in a spicy tomato cream sauce, topped with pine nut lime bread crumbs \$28*

Pasta Primavera *Penne pasta and seasonal vegetables tossed in EVOO and garlic topped with parmesan \$22*

Cheese Ravioli *tossed in a garlic cream sauce over a bed of marinara \$22*

Jason's Spicy Chicken *Broccoli & chili with general Tso's sauce with steamed white rice \$24*

Sesame Chicken *Sesame Seeds & broccoli with sweet brown sauce with steamed white rice \$24*

Mongolian Beef *Tenderloin, scallions, onion & crispy rice noodles with a spicy brown sauce with steamed white rice \$27*

Choose two sides:

Smashed redskins, sour cream & chives
Garlic whipped potatoes
Roasted redskin potatoes
Brown rice
Haricots verts
Vegetable medley
Steamed broccoli

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Buffet Dinner Menu

Minimum 30+ guests

First Course

(choose one)

Garden Salad

Mixed Greens & Iceberg Lettuce, Carrot, Roma Tomatoes, Red Onion, Red Cabbage, House-Made Croutons with Ranch Dressing

House Salad

Strawberry, Bacon, Candied Pecans, Mixed Greens, Gorgonzola with Sweet & Sour Vinaigrette

Chop Chop Salad

Bacon, Smoked Corn, Tomato, Chopped Iceberg Lettuce, Sharp Cheddar, Green Onion & Sunflower Seed with Ranch Dressing

Dinner Entrees

Choose one \$29, Choose two \$32, Choose three \$34

Roasted Beef Shoulder

Natural Jus

Roasted Pork Loin

Topped with an apple chutney

Potato and Herb Crusted Tilapia

Horseradish Cream

North Atlantic Salmon

Seared caramelized salmon finished with a pear beurre blanc

Jason's Spicy Chicken

Broccoli & Chili with General Tso's Sauce

Sesame Chicken

Sesame Seed & Broccoli with Sweet Brown Sauce

Grilled Chicken alla Bruschetta

Topped with Roma tomatoes, basil, extra virgin olive oil, finished with balsamic reduction

Chicken Marsala

Marinated breast topped with a mushroom Marsala wine sauce

Pasta Primavera

Penne pasta and seasonal vegetables tossed in EVOO and garlic topped with parmesan

Pasta Diavolo

Shrimp, Sausage, red pepper & penne pasta tossed in a spicy tomato cream sauce, topped with pine nut lime bread crumbs

Choose two sides:

Smashed redskins, sour cream & chives

Garlic whipped potatoes

Roasted redskin potatoes

Brown rice

Green Beans

Vegetable medley

Steamed broccoli

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Kids Menu

\$9 lunch \$11 dinner

Kids meals include a cup of fresh seasonal fruit and a choice of french fries, house-made chips, green beans, broccoli or apple sauce. Also includes their choice of milk, juice, pink lemonade, iced tea or soft drinks.

Macaroni & Cheese

Kids Sliders (2)

Grilled Cheese Sandwich

Kids Sliders with Cheese (2)

Chicken Tenders

Mini Corn Dogs

Vegetarian Options

Not all options are automatically vegetarian. Please specify your needs to your event manager.

Cheese Ravioli

Pasta Primavera

Veggie Burger

Fried Rice

Vegetarian Pasta Diavolo

Gluten Free Options

Not all options are automatically gluten free. Please specify your needs to your event manager.

Roast Beef Shoulder

Roasted Pork Loin

Chicken alla Bruschetta

4oz Filet Mignon

Potato Crusted Tilapia

Atlantic Salmon

Chophouse Burger
without bun

Veggie Burger
without bun



Specialty Stations

Minimum 50 guests

* Uniformed Chef Attendant required at \$95 for first hour/\$30 each additional hour.

One Chef Attendant per 50 Guests.

Stir Fry Station \$12 per guest*

Choice of beef, shrimp and chicken, specialty house stir fry sauce, and fresh Asian vegetables.

Pasta Station \$11 per guest*

Assorted pastas, alfredo, marinara, and pesto cream, grilled chicken, sautéed shrimp, aged parmesan cheese, and crisp garden vegetables.

Slider Grill Station \$8 per guest

Mini hamburgers and grilled chicken breast with rolls, sliced cheeses, caramelized onions, pickle chips, lettuce, tomato and assorted condiments. Per guest price contemplates 1 hamburger and 1 chicken sandwich

Prime Rib \$295 each* serves 25 guests

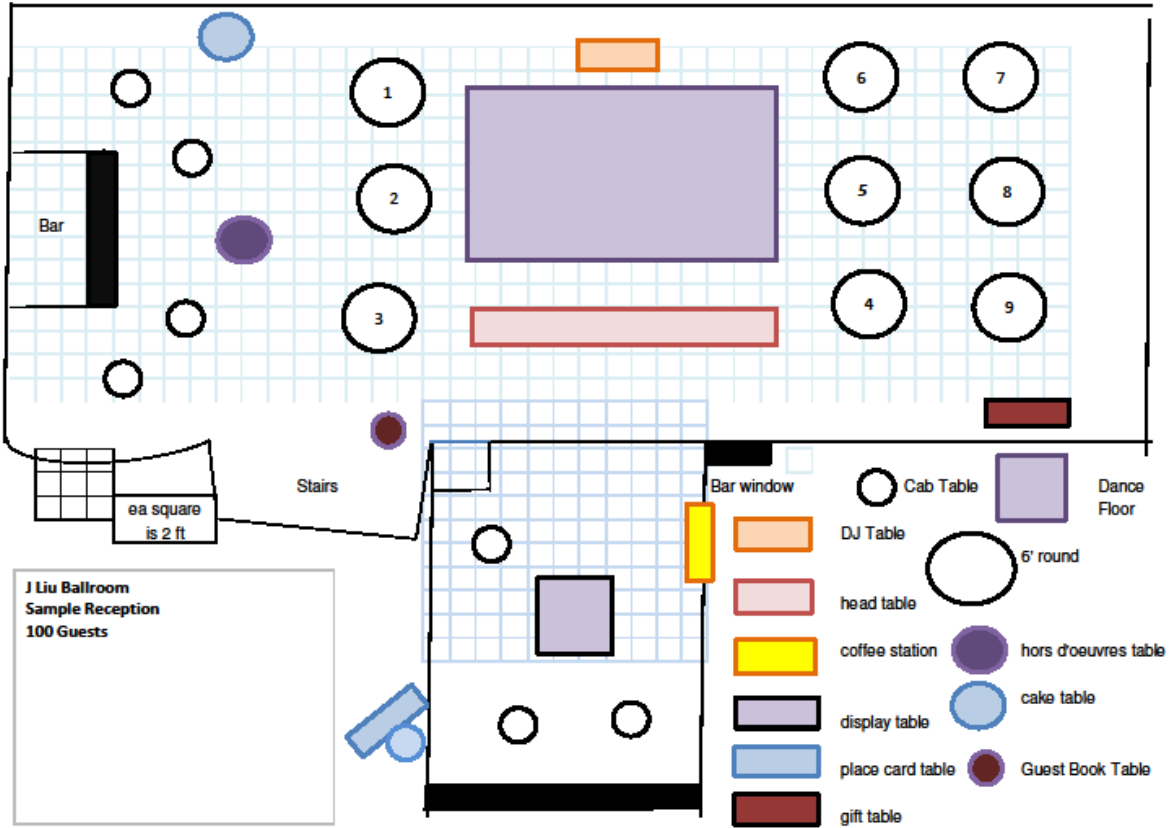
Rosemary garlic smoked prime rib of beef with horseradish cream and au jus

Mashed Potato Martini Bar \$7 per guest

Garlic whipped potatoes served in martini glasses with assorted toppings that include sour cream, whipped butter, shredded cheddar cheese, smoked bacon bits, chives, and red pepper flakes.

Bananas Foster Station \$7 per guest*

Truly a Favorite! Halved bananas sautéed with butter and brown sugar, then flamed with brandy and served over vanilla ice cream.



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