

# THE ROOFTOP





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\$2,500 Venue Rental Fee

Event Site

Coffee & Tea Station

Chiavari Fruitwood Chairs

Inventory of Tables

Linens & Napkins

Settings and Gold Chargers

Dance Floor 21'x21' and DJ Table

Basic A/V for a DJ only

Personalized LED Welcome Sign

Movable Hedge Walls

Banquet Staff

Security

Valet Parking



Best Place to Get Married



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# THE ROOFTOP

Experience the spectacular panoramic mountain views from The Rooftop which is the perfect backdrop for any occasion! Let our team help customize your event for up to 250 guests with menu options created by our award-winning Chef. The Rooftop is an ideal setting for weddings, holiday parties, birthdays or corporate functions and it was voted San Diego's Best Place to get married. For more information or to reserve your memorable event, please contact Group Sales at [events@jamulcasinosd.com](mailto:events@jamulcasinosd.com).

## SEATING CAPACITY

Total: 250

## SQUARE FOOTAGE

Total: 8,500 ft.

# CONTINENTAL BREAKFAST

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\$35 PER GUEST

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

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Assorted Chilled Juices

## HOT ENTRÉE - Choice of One

Breakfast Burrito

Bacon and Egg Sandwich

Waffles or Pancakes with Whipped Butter and Syrup

# BREAKFAST BUFFET

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\$45 PER GUEST

Fresh Sliced Fruit Display

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

Assorted Baked Breakfast Pastries

Whipped Honey Butter and Assorted Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

## HOT ITEMS - Choice of 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 GUEST

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 Guest**

Canadian Bacon, Cheddar and Egg on English Muffin **\$3 per Guest**

Vegetarian - Mushroom, Spinach, Tomato and Onion on English Muffin  
**\$3 per Guest**

Egg Whites, Provolone, Spinach and Roasted Tomato Jam on English Muffin  
**\$3 per Guest**

# LUNCH BUFFET

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\$65 PER GUEST | SERVED FROM 11:00 AM - 3:30 PM

Includes Rolls and Butter, Coffee, Hot Tea and Iced Tea

## SALADS - Choice of 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, Grilled Chicken  
Breast, Bacon, Hard-Boiled Egg, Bleu Cheese Crumbles. Served with Citrus  
Vinaigrette

## ENTRÉES - Choice of 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 - Choice of Two

Roasted Fingerling Potatoes

Sautéed Haricot Verts with Red Bell Peppers

Herb Rice Pilaf

Yukon Whipped Potatoes

Grilled Asparagus

Mac and Cheese

## DESSERTS - Choice of One

Chocolate Decadence Cake with Caramel Drizzle

New York Cheesecake with Red Berries and Whipped Cream

# PLATED LUNCH

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## PRICED PER GUEST BY ENTRÉE SELECTION

Includes Salad, Entrée, Rolls and Butter, Dessert, Coffee, Hot Tea and Iced Tea

### SALAD - Choice of 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

### ENTRÉES - Choice of One

Short Ribs with Bordelaise Sauce **\$65**

Herb Roasted Chicken with Sage Cream Sauce **\$65**

Pan Seared Salmon with Citrus Beurre Blanc **\$65**

Skirt Steak **\$65**

Duo - Short Ribs and Chicken **\$78**

### SIDES - Choice of Two

Roasted Fingerling Potatoes

Yukon Whipped Potatoes

Grilled Asparagus

Seasonal Vegetables

### DESSERTS - Choice of One

Chocolate Decadence Cake with Caramel Drizzle

New York Cheesecake with Red Berries and Whipped Cream

# THEMED BUFFETS

## PAN ASIAN BUFFET

\$65 PER GUEST

Includes Rolls and Butter, Coffee, Hot Tea and Iced Tea

### SOUPS - Choice of One

Egg Flower

Hot n' Sour

Tom Yum

Coconut - Ginger Chicken

### SALADS - Choice of Two

Asian Chopped Salad - Red Cabbage, Napa Cabbage, Carrots, Edamame, Green Onions, Cashews and Cilantro. Served with Sesame Ginger Dressing

Cucumber Salad - Red Onion, Red Pepper, Soy Sauce, Rice Vinegar, Honey, Sesame Oil and Cilantro

Soba Noodle Salad - Napa Cabbage, Bean Sprouts, Carrots and Sesame Seeds. Served with Miso Vinaigrette

Japanese Potato Salad - Persian Cucumber, Carrot, Red Onion, Hard Boiled Eggs, Scallions, Japanese Mayonnaise and Hot Mustard

### ENTRÉES - Choice of Two

Mongolian Beef

Orange Peel Chicken

Kung Pao Chicken

Beef and Broccoli

General Tso's Chicken

Szechuan Eggplant

Seafood Green Curry

Salt and Pepper Chicken

Honey Walnut Shrimp

Char Siu - BBQ Pork

Salt and Pepper Shrimp

### DESSERTS - Choice of One

Strawberry Guava Cheesecake

Leche Flan

Black Sesame Calamansi Cake

### SIDES - Choice of Two

Steamed White Rice

Vegetable Fried Rice

Garlic Fried Rice

Vegetable Chow Mein

House Special Fried Rice - Char Siu Pork and Shrimp

Pad Thai

Vegetable Egg Rolls with Sweet Chili Sauce

Filipino Beef Lumpia with Sweet Sauce

Buddha's Delight - Veggie Mix



# THEMED BUFFETS

## ITALIAN BUFFET

\$65 PER GUEST

Includes Rolls and Butter, Coffee, Hot Tea and Iced Tea

### SOUPS - Choice of One

Minestrone

Italian Wedding

Tuscan Vegetable Stew

Tomato Basil Bisque

### SALADS - Choice of Two

Chopped Italian Salad - Romaine, Red Onion, Pimento, Pepperoni, Artichoke, Olive Oil and Parmesan. Served with Red Wine Vinegar Dressing

Green Bean and Blood Orange Salad. Served with Balsamic Vinegar Dressing

Big Italian Salad - Lettuce, Celery, Onion, Pepperoncini, Olives and Cherry Tomatoes. Served with Olive Oil and Vinegar

Caprese - Tomato, Fresh Basil, Mozzarella, Olive Oil, Cracked Black Pepper and Sea Salt. Served with Balsamic Glaze

### ENTRÉES - Choice of Two

Braised Short Rib Ragú with Pappardelle

Chicken Pesto Pasta

Linguine with White Clam Sauce

Chicken Saltimbocca

Spicy Rigatoni and Sausage Pasta

Bolognese and Rigatoni

Salted Cod with Tomato, Capers and Olives

Chicken Parmesan

San Marzano Pork Ragú

Baked Eggplant Parmesan

Wild Mushroom Risotto

Ricotta and Spinach Manicotti

### DESSERTS - Choice of One

Panna Cotta with Macerated Berries

Assorted Cannoli

Tiramisu

### SIDES - Choice of Two

Ratatouille

Crispy Prosciutto and Brussels Sprouts

Sautéed Green Beans with Red Bell Peppers

Garlic Parmesan Bread with Marinara

Roasted Cauliflower with Blistered Grape Tomatoes

Grilled Asparagus and Cippolini Onions

Seasonal Roasted Vegetables

# DINNER BUFFETS

## ROOFTOP DINNER BUFFET

\$75 PER GUEST | SERVED FROM 4:00 PM - 9:00 PM

Includes Rolls and Butter, Coffee, Hot Tea and Iced Tea

### SOUPS - Choice of One

Cioppino

Tomato Basil Bisque

Cream of Asparagus

Manhattan Clam Chowder

Cream of Wild Mushroom

### SALADS - Choice of 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 - Choice of Two

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

8 oz. Grilled New York Steak with au Poivre

Linguine and Clams Served with White or Red Sauce

### SIDES - Choice of Two

Roasted Fingerling Potatoes

Sautéed Haricot Verts with Red Bell Pepper

Herb Rice Pilaf

Yukon Whipped Potatoes

Grilled Asparagus

Sautéed Wild Mushrooms

Mac and Cheese

Seasonal Vegetables

### DESSERTS - Choice of One

Chocolate Decadence Cake with Caramel Drizzle

New York Cheesecake with Red Berries and Whipped Cream

# DINNER BUFFETS

## ELEGANT DINNER BUFFET

\$95 PER GUEST | SERVED FROM 4:00 PM - 9:00 PM

Includes Rolls and Butter, Coffee, Hot Tea and Iced Tea

### SOUPS - Choice of One

Cioppino

Tomato Basil Bisque

Cream of Asparagus

Manhattan Clam Chowder

Cream of Wild Mushroom

### SALADS - Choice of Two

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

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

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

### ENTRÉES - Choice of Two

Pan-Seared Airline Chicken Breast with Mushroom Demi

Grilled King Salmon with Citrus Beurre Blanch

Seafood Linguine with Garlic Parmesan Cream Sauce

Grilled Bone-In Pork with Rosemary-Apple Relish

Beef Tenderloin Medallions au Poivre

Pan-Roasted Sea Bass with Champagne Beurre Blanc

### ADD-ONS

Lobster **MP**      Shrimp Scampi **MP**

### DESSERTS - Choice of Two

Chocolate Decadence Cake with Caramel Drizzle

New York Cheesecake with Red Berries and Whipped Cream

Fresh Berry Tart with Lemon Curd and Whipped Cream

Crème Brûlée - Fresh Berries and Shortbread Cookie

Panna Cotta with Macerated Berries

### SIDES - Choice of Two

Roasted Fingerling Potatoes

Sautéed Haricot Verts with Red Bell Pepper

Herb Rice Pilaf

Yukon Whipped Potatoes

Grilled Asparagus

Sautéed Wild Mushrooms

Mac and Cheese

Seasonal Vegetables

# PLATED DINNER

## PRICED PER GUEST BY ENTRÉE SELECTION

Includes Soup, Salad, Entrée, Rolls and Butter, Dessert, Coffee, Hot Tea and Iced Tea

### SOUPS

Creamy Tomato Bisque

Classic Minestrone

Potato Leek

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

Petite Wedge Salad - Baby Iceberg, Gorgonzola, Red Onion, Bacon, Cucumber and Tomato. Served with Buttermilk Bleu Cheese Dressing

Spinach Salad - Bacon Lardons, Red Onion, Cherry Tomatoes and Hardboiled Egg. Served with Honey Mustard Vinaigrette

### ENTRÉES AND SIDES

10 oz. Top Sirloin with Bordelaise Sauce - Grilled Asparagus and Whipped Yukon Potatoes **\$72**

Free Range Chicken Breast - Garlic Mashed Potatoes, Heirloom Carrots and Rosemary Jus **\$60**

Portobello Ravioli - Roma Tomatoes, Thyme Cream Sauce, Baby Spinach and Parmigiano-Reggiano **\$50**

Grilled Salmon - Grilled Asparagus, Herbed Israeli Couscous, Lemon-Caper Sauce and Caperberries **\$68**

“Surf N’ Turf” Petite Prime Filet Mignon with Grilled Prawns - Roasted Seasonal Market Vegetables, Twice Baked Potato and Green Peppercorn Sauce **\$100**

Grilled Vegetable Stack - Portobello Mushroom, Onion, Tomato, Zucchini, Yellow Squash and Eggplant Served over Chef’s Risotto with Balsamic Reduction **\$55**

Linguine and Clams Served with White or Red Sauce **\$55**

Duo - Short Ribs with Bordelaise Sauce and Herb Roasted Chicken with Sage Cream Sauce - Grilled Asparagus and Whipped Yukon Potatoes **\$80**

### DESSERT SELECTION

New York Cheesecake with Red Berries and Whipped Cream

Crème Brûlée - Fresh Berries and Shortbread Cookie

Chocolate Cake - Salted Caramel Mousse, Chocolate Ganache and Honeycomb Candy

Panna Cotta with Macerated Berries

# APPETIZER DISPLAY

\$30 PER GUEST

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

## 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

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 - Choice of Two

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 - Choice of 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 Guest**

## TABLETOP OPTIONS

Charcuterie Board 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 **Additional \$30 per Platter (Feeds 3 Guests)**

# CHILDREN'S MENU

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\$22 PER GUEST

Includes Fresh Fruit and Brownies

## Choice of One

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

Hamburger or Cheeseburger with French Fries or Tater Tots with Ketchup

Cheese or Pepperoni Flatbread

Mac and Cheese

Grilled Chicken Sandwich