

# SJBG

KITCHEN | BAR | TAP ROOM

## Private Event Menus



### PASSED TRAYS OF HORS D'OEUVRES (choose any amount of the following) (30 pieces per tray)

- vegetarian baja flautas    add chicken 🍷
- balsamic drizzled fresh mozzarella caprese skewers
- tomato & basil bruschetta
- bbq chicken flatbreads
- margherita flatbreads
- international cheese & fruit skewers
- prosciutto & fig jam flatbreads 🍷
- szechuan peanut, thai chicken satays
- grand dad's steak satays 🍷
- italian sausage, mozzarella & bell pepper crostinis 🍷
- kentucky bourbon & maple glazed  
carnitas street tacos 🍷
- blackened tiger prawn satays
- los cabos ceviche tostadas
- obi won ahi tacos 🍷

### BUFFET STYLE APPETIZERS

- sjbg 1**  
crispy artichoke hearts with lemon aioli | margherita flatbreads | chicken lettuce cups  
baby arugula, cavatappi & sundried tomato salad | regular or cajun tots
- sjbg 2**  
crispy baja spring rolls | jalapeno calamari | baby arugula, cavatappi & sundried tomato salad  
fresh mozzarella & grape tomato skewers | regular or cajun tots
- sjbg 3**  
chicken lettuce cups | grand dad's bbq steak satays | prosciutto & fig jam flatbreads | mediterranean greek salad  
brown sugar dusted sweet potato tater tots, regular or cajun tots
- sjbg 4**  
jalapeno calamari | italian sausage, mozzarella & bell pepper crostinis  
fresh mozzarella & cherry tomato caprese skewers | bbq chicken or chicken pesto flatbreads  
szechuan peanut thai chicken satays | grand dad's bbq steak satays | baby greens, caesar or spinach salad
- dessert:**  
raspberry cheesecakes | churro bites | chocolate chip cookie squares