

SJBG

KITCHEN | BAR | TAP ROOM

Private Event Menus



PASSED TRAYS OF HORS D'OEUVRES

(passed trays to be accompanied with buffet packages only)
(30 pieces per tray)

vegetarian baja flautas (optional 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

blackened tiger prawn satays

los cabos ceviche tostadas

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 | bbq steak satays | prosciutto & fig jam flatbreads
mediterranean greek salad | regular or cajun tots

sjbg 4

jalapeno calamari | italian sausage, mozzarella & bell pepper crostinis
bbq chicken or chicken pesto flatbreads | szechuan peanut thai chicken satays or grand dad's bbq steak satays
baby greens, caesar or spinach salad

dessert:

blueberry cheesecakes | churro bites | homemade chocolate chip cookies