



Jae's

SEAFOOD
PRIME STEAK
& STONE CRAB®

PRIVATE PARTIES & SPECIAL EVENTS

SIGNATURE FOUR COURSE MENU

APPETIZERS

choose one of the following assortments • served family style

CLASSIC STARTERS Fried Calamari, Spinach Stuffed Mushrooms and Shrimp De Jonghe

or

SHELLFISH TRIO (add \$20 per guest) King Crab, Lobster Tail, Jumbo Shrimp Cocktail served chilled with cocktail sauce and drawn butter

SALADS

choose one • plated individually or choose two served family-style

CAESAR SALAD • ALL GREENS Creamy Vinaigrette • CHOPPED LETTUCE, TOMATO, ONION & BLUE CHEESE

ENTRÉES

choose up to six • guest to select at the time of the event

HERB ROASTED CHICKEN	FILET OSCAR
COLOSSAL LUMP CRAB CAKES	6oz Filet, King Crab, Asparagus, Béarnaise (add \$30 per item served)
SALMON AU POIVRE Lemon Vinaigrette	RIB EYE STEAK 16oz (add \$25 per item served)
AHI TUNA STEAK Ponzu, Ginger, Wasabi	NEW YORK STRIP STEAK 16 oz. (add \$25 per item served)
CHILEAN SEA BASS Miso Glaze, Bok Choy, Shiitake Mushroom	BONE-IN RIB EYE 24oz (add \$ 35 per item served)
FILET MIGNON 8oz	FILET & TAIL
FLORIDA STONE CRAB CLAWS Joe's Mustard Sauce (price and size subject to availability)	6oz Filet Mignon, 10oz North Atlantic Lobster Tail (add \$35 per item served)

SIDES

choose two • served family style, each additional side \$5 per guest

JENNIE'S MASHED POTATOES • JOE'S GRILLED TOMATOES • CREAMED SPINACH

FOUR CHEESE MAC & CHEESE • STEAMED ASPARAGUS lemon butter • BLISTERED GREEN BEANS

DESSERTS

choose three • guest to select at the time of the event

KEY LIME PIE • BANANA CREAM PIE • CHOCOLATE FUDGE PIE

PEANUT BUTTER PIE • HAVANA DREAM PIE

\$94.95 PER GUEST

not including sales tax or gratuity

COCKTAIL RECEPTION MENU

PASSED HORS D'OEUVRES

minimum of 30 guests

AHI TUNA WONTON Sesame Vinaigrette, Pickled Ginger
MAC & CHEESE BITES
COCONUT SHRIMP Sweet Chili Mayo
COLOSSAL LUMP CRAB CAKES Joe's Mustard Sauce
KING CRAB LOUIS Toasted Brioche
FRIED OYSTERS Key Lime Aioli
LOBSTER CORN DOG Pepper Jelly
VEGETABLE CANAPE Whipped Feta, Roasted Butternut Squash

FRIED CHICKEN & CORNBREAD BITES Apple- Jalapeno Glaze
NEW YORK STRIP Crispy Potato Cake
ROASTED BEET TARTARE Pistachios, Feta
GRILLED CAULIFLOWER Apple, Fennel and Cilantro
STUFFED PEPPADEWS Feta Cheese, Mint Chimichurri
VEGETABLE CANAPE Whipped Feta, Roasted Butternut Squash
BEEF TENDERLOIN SLIDERS Creamy Horseradish, Arugula, Onion Roll
LAMB LOLLIPOPS (add \$4 per guest)

pre-dinner reception, choose four **\$18 PER GUEST**

cocktail reception, choose five **\$48 PER GUEST**

DISPLAYED HORS D'OEUVRES

minimum of 30 guests

CHILLED SEAFOOD DISPLAY

priced per piece, subject to availability

KING CRAB Drawn Butter
FLORIDA STONE CRAB Joe's Mustard Sauce, subject to availability
LOBSTER TAIL Drawn Butter
JUMBO SHRIMP COCKTAIL
OYSTERS ON THE HALF SHELL Champagne Mignonette, Cocktail Sauce

MARKET PRICE

FARMHOUSE CHEESE BOARD

priced per piece, subject to availability

Warm Baguette, Sliced Apples, Apricot Mustarda, Fig Compote

\$9 PER GUEST

PASSED MINI PIES

minimum of 30 guests, choose two of the following

KEY LIME PIE • APPLE COBBLER • PEANUT BUTTER PIE
HAVANA DREAM PIE • CHOCOLATE BROWNIE • BOSTON CREAM PIE

\$6 PER GUEST

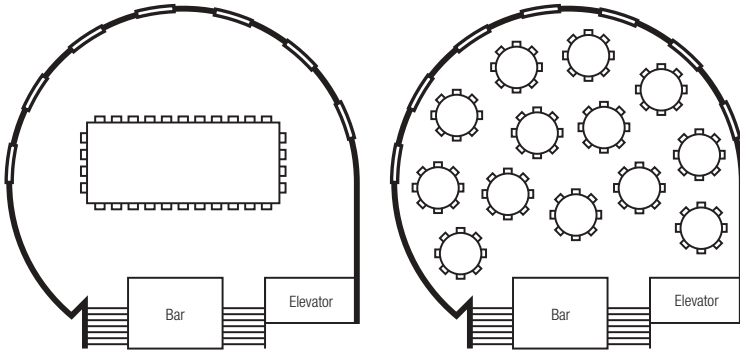
SPACES

PRIVATE DINING ROOM CAPACITIES

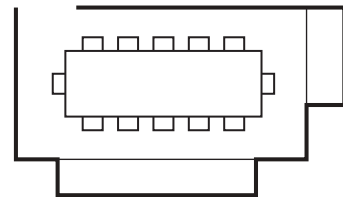
minimum of 30 guests

ROOM	SEATED	RECEPTION
THE GIGI ROOM	104	125
JESSE'S ROOM	100	N/A
THE BOARDROOM	14	N/A
ROSE'S GARDEN	N/A	200
GRACE'S NORTH	70	90
GRACE'S SOUTH	30	40
GRACE'S FULL	110	125

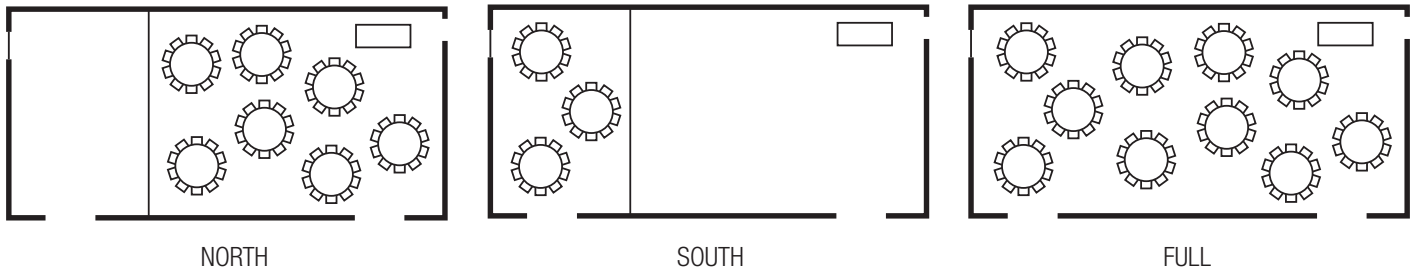
THE GIGI ROOM



THE BOARDROOM



GRACE'S ROOM



ADDITIONAL INFORMATION & FAQ

RESERVATION REQUIREMENTS & FEES

A signed contract and credit card authorization are required to book an event. The food and beverage minimum may vary based on room and date. The food and beverage minimum does not include tax, 4% event fee and gratuity. Cancellations fee are listed on the contract.

METHODS OF PAYMENT

All charges must be paid at the conclusion of your event via cash or credit card. One final bill will be provided with all charges listed. Corporate checks are not accepted unless prior arrangements are made with a private dining manager. We are happy to accept up to 4 forms of payment per event.

MENU SELECTIONS & GUEST COUNT

Groups of 16 or less guests are welcome to dine from the full a la carte menu. We ask for your food and beverage selections 2 weeks prior to your event. All beverages are billed to the host tab unless otherwise instructed. We ask for your final guest count 3 business days prior to your Event.

PARKING

The Caesar's Forum shops offer valet parking to guests dining at Joe's for \$7 per. Caesar's also offers self-parking just off the casino/hotel floor, hourly rate applies



A fully private room with views of the Las Vegas Strip, a dedicated bar, and three large LCD monitors. The Gigi room can accommodate seated dining for up to 104 or a cocktail reception for up to 125 guests.

THE GIGI ROOM



A fully private dining room with full AV capabilities. The Boardroom can seat up to 14 guests.

THE BOARDROOM



North Grace's Room can accommodate up to 70 guests for a seated dinner or 100 guests reception style. The room is equipped with an 86" LCD TV for A/V presentations.

NORTH GRACE'S ROOM



South Grace's Room can accommodate up to 30 guests for a seated dinner. The room is equipped with an 86" LCD TV for A/V presentations.

SOUTH GRACE'S ROOM



A fully customizable outdoor space located steps off the Las Vegas Strip. This unique location is a perfect setting for corporate or social receptions for up to 200 guests. Our event team will help with every detail including tenting, staging and lounge seating.

ROSE'S GARDEN