

JAX CAFE

EVENT MENU



SINCE 1933

Welcome

Thank you for considering Jax Cafe for your special event. For 85 years the Kozlak Family and the entire Jax Staff have entertained generations of guests. We strive to maintain the highest quality food and customer service possible. Each event is considered unique and our culinary staff offers a wide variety of fare for your selection. We proudly provide each individual with the special attention that makes an event at Jax memorable for all involved. We look forward to assisting you with the planning of your event.

Cheers!
Bill Kozlak Jr. & Staff

Jax History

In 1910, grandfather Stanley Kozlak built his business on the corner of 20th and University Avenue N.E. The building housed his furniture, hardware, and funeral services, plus the local dance hall. Stanley was an active community member from the beginning. He arranged passage for Polish, Russian and Slovak people to immigrate to northeast Minneapolis, where he found them housing and jobs. When Prohibition ended in 1933, Jack Dusenka obtained a liquor license for Jax Bar and Cafe in the portion of the building where our main bar is located today. The unique spelling of Jax name is the result of the signmaker's recommendation. As he began to prepare the sign, he suggested using an "x" in Jack's to give it an unusual, and memorable, spelling.

In 1943, our grandparents, Joseph and Gertrude, purchased the cafe with its 56-person seating capacity. With just four employees and very high standards, they set to work. In those days, Grandpa was purchasing agent, personnel director, advertising manager and occasional cook or bartender. Grandma helped in the kitchen and developed some of the salad dressing recipes still used today. Hard work and hospitality to their guests paid off, and began a family tradition. In just ten years, Jax Cafe expanded to occupy the entire main floor of the present building.

In 1965, father Bill, uncles Joe and Jack purchased the family business from Joe, Sr. and Gertrude. Eventually Joe moved on to run what was Mr. Joe's in St. Paul. In 1979, Dad purchased the business from his brother, at which time Jack set off to open Kozlak's Royal Oak and Bill took full ownership responsibility at Jax. Five years later mother Kathy came on board to work by Dad's side. Her first accomplishment was introducing our now famous Sunday buffet brunch. This was a big step as Jax was closed on Sundays until this time. Through hard work and patience it paid off as the community eventually accepted this change and it is now common to serve over 300 guests each Sunday. Mom and Dad used what they learned from Joe and Gertrude to bring Jax to the next level of dining. By adding their great knowledge of food and service and always demanding the highest standards from their staff, they created "What dining out was meant to be." It was always very important that our guests have a dining experience, not just a meal. Over the years, Bill and Kathy developed a very loyal and regular clientele by their hard work and constant presence. They also made beautiful interior changes to the bar, dining room and banquet room. With their knowledge of how to make good things happen, they introduced several special occasion events that have become Minnesota traditions for many, such as: The Golden Strings dinner shows, Hunters' Dinners, the famous New Year's Eve Celebration and many more.

Today, Jax stands as a two-story restaurant famed for its cuisine and esteemed by the community as a trusted friend. In keeping with family tradition, we are the third Kozlak generation happy to serve you.



Hors D'oeuvres
(served in quantities of 40)

We require a \$29.95 per person food minimum for appetizer-only parties. When ordering, we suggest you estimate 10-13 pieces per person.

Cold Selections
(can be passed Butler style)

V/GF	Golden Beet Canape with Honey Mascarpone and Pistachio	\$85
V	Caprese Skewer, Heirloom Cherry Tomato, Fresh Mozzarella, Basil, Crouton	\$90
	Roast Beef and Boursin Grassini Lollipop	\$100
GF	Sesame Seared Ahi Tuna, Rice Cracker, Wasabi Aioli	\$110
GF	Pepperoni, Provolone, Kalamata Olive, Rosemary Sprig.....	\$90
	Parmesan Straw with Pancetta.....	\$85
V	Bruschetta, Tomato Basil	\$90
GF	Deviled Egg with Chives and Bacon	\$80
V/GF	Heirloom Cherry Tomato stuffed with Flavored Cream Cheese	\$85
	Sliced Beef Tenderloin on Toasted Baguette	\$155
	Red Onion, Creamy Horseradish Sauce	

Display Style

GF	Jumbo Shrimp Cocktail, Spicy Cocktail Sauce	\$265
V/GF	Vegetable Crudite with Ranch Dressing.....	\$95
V/GF	Assorted Cheese and Crackers.....	\$95
V/GF	Fresh Cut Fruit Display	\$90
GF	Oysters on the Half Shell.....	\$140
GF	Fresh Made Potato Chips, Onion Dip.....	\$55
GF	Buffalo Flavored Sauce Potato Chips, Bleu Cheese	\$55
V	Jax Fresh Made Chex Mix Snack	\$60
V/GF	Jax House Salad.....	\$85
GF	BLT Salad	\$90



Warm Selections
(can be passed Butler style)

	Assorted Seasonal Canapes on Crostini rounds.....	\$90
GF	Bacon-wrapped Cream Cheese Stuffed Cherry Peppers	\$95
	Jax Famous Crab Rolls	\$95
	Polish Sausage on Pretzel Roll with Polish Mustard	\$80
V	Risotto Balls.....	\$90
GF	Flank Steak Skewers	\$110
	Crispy Olives stuffed with Fennel Sausage.....	\$90
	Italian Sausage Roll (in Puff Pastry)	\$85
GF	Bacon-wrapped Scallops.....	\$175
V	Puff Pastry with Apple, Brie, and Caramelized Onion.....	\$85
	Baby Salmon Croquettes with Lemon Dill Aioli	\$105
GF	Chicken Satay, Teriyaki on Pineapple stand	\$95

(Display style)

V	Artichoke Dip, Crostini rounds	\$85
V	Pierogi, House Made Potato & Cheese.....	\$90
	Meatballs: Swedish, BBQ, or Italian	\$95
GF*	Chicken Wings: Teriyaki, Buffalo, or Szechuan.....	\$95
V	Pistachio Crusted Brie Cheese with Apple Chutney.....	\$85
V/GF	Szechuan Green Beans with Bacon and Red Peppers	\$90
V	Fresh Pretzel with Local Beer Cheese Sauce	\$80
	Mini Crab Cakes.....	\$155
	Grilled Flatbreads, assorted toppings: Margherita, BBQ Chicken.....	\$95
	Philly Cheese Steak Puff	\$95



Minis, Display Platters

Prime Rib Sliders, Horseradish Aioli.....	\$175
Cheeseburgers	\$150
Meatloaf Sliders.....	\$150
BLTs	\$150
Reuben, served on Pumpernickel Square	\$150
Pretzel Bun Sandwiches (Turkey, Ham, Pastrami).....	\$145
GF* Charcuterie Board	\$165
GF Poached Salmon Platter	\$170

Late Night Snacks

Pizza (16") Cheese, Pepperoni, Sausage, Vegetarian.....	\$20 ea
Taco in a Bag	\$120
French Fries in a Cup.....	\$95
Mac'n Cheese in a Cup	\$110
v Grilled Cheese Squares	\$110
v Warm Chocolate Chip Cookies.....	\$20/dozen
Mini Hot Dogs and Condiments	\$120



Live Action Stations

A chef's charge of \$50 per hour per chef will be applied for live stations.
Catering office will give recommendations as to how many chefs will be needed.
(*Minimum of 50 Guests*)

- ◆ Asian Noodle Bar:\$10 per person
Stir Fry Noodles in Chinese to go boxes. Rice Noodles, Shrimp, Steak, Chicken, Assorted Vegetables & Condiments
- GF** ◆ Potato Martini Bar:\$8 per person
Assorted Potatoes served in a martini glass with an array of toppings
Yukon Gold and Sweet Potato Mashers.
- ◆ Pasta Station:\$10 per person
Choose two of your favorite pastas to be tossed with appropriate sauces, and assorted vegetable. Standard protein choices are: Chicken or Shrimp
- ◆ Fajita Station:\$10 per person
Fill the room with tasty smells from this station.
Enjoy fresh made Beef, Chicken, or Vegetarian Fajitas.
Served with Rice, Pico de Gallo, Sour Cream, and Shredded Cheese
- GF** ◆ European Sausage Station:\$10 per person
Enjoy large rope style European Sausages carved to your liking
and served with proper side dishes.
- V/GF** ◆ Flaming Dessert Station:\$9 per person
Make a statement with this choice. Our Chefs will display
their talents while making these long loved flaming desserts:
Banana's Foster and Strawberry Flambe, Cherries Jubilee.
- ◆ Pierogi Bar: \$9 per person
Potato & Cheese, Pot Roast, Sauerkraut. Grilled tableside
with sauteed onions and sour cream.



Jax Banquet Special

\$44.95

This item is for the entire party only

Jax House Salad

Choice of Entree:

GF* ♦ Braised Boneless Beef Short Ribs,
Mashed Potatoes, Bordelaise, and Pan Roasted Vegetables

Upgrade to: Prime Rib \$6 or Filet Mignon \$14

GF ♦ Broiled Norwegian Salmon, with citrus beurre blanc
roasted Yukon gold potatoes, and chef's vegetable

♦ Chicken Chardonnay, Boneless Chicken Breast,
Chardonnay, Parmesan Cream Sauce, Wild Rice Pilaf, Vegetable

▼ ♦ Butternut Squash Ravioli, Sage Cream Sauce

Cheese Cake, Raspberry Sauce

The Ultimate Banquet Special

\$53.95

This item is for the entire party only

Passed Appetizers upon Arrival (*choose up to 3*)

Caprese Skewers, Jax Famous Crab Rolls, Bacon-Wrapped Cream Cheese
stuffed Cherry Peppers, Italian Sausage Rolls, Assorted Crostinis, Polish Sausage on
Pretzel Rounds, Roast Beef and Boursin Grassini Lollipop,
Puff Pastry (with Apple, Brie, and Caramelized onion)

Jax House Salad

Choice of Entree:

GF* ♦ Braised Beef Boneless Short Ribs,
Mashed Potatoes, Bordelaise, and Pan Roasted Vegetables

Upgrade to: Prime Rib \$6 or Filet Mignon \$14

♦ Ritz Cracker Crusted Walleye or Oven Broiled Norwegian Salmon

♦ Chicken Chardonnay, Boneless Chicken Breast,
Chardonnay, Parmesan Cream Sauce, Wild Rice Pilaf, Vegetable

♦ Butternut Squash Ravioli, Sage Cream Sauce

One wine pour with Entree

Dessert: Baileys Chocolate Torte



Dinner Entrees: Plated

Beef/Pork

The following dinner entrees are served with Jax house Salad, Bread service, coffee or tea.

We are proud to serve only Certified Angus Beef steaks and Prime Rib.

Rigorously inspected by the USDA, Certified Angus Beef represents less than 8% of all beef.

- GF** Slow Roasted Prime Rib, au jus \$42
served with creamy horseradish sauce and baked potato.
- GF** Filet Mignon, 8oz \$53
"the steak that made Jax Famous", served with mashed potatoes
bordelaise sauce and chef's vegetable.
- GF** New York Strip, 14oz center cut \$53
served with mashed potatoes and chef's vegetable.
- Filet Mignon Oscar, 8oz \$59
topped with crab cake, asparagus and Bearnaise sauce.
- Braised Short Ribs of Beef \$36
tender boneless short ribs, served with pan roasted vegetables,
mashed potatoes and bordelaise sauce.
- GF*** Grilled Pork Chop, 14oz \$34
seasoned with a special dry rub seasoning and grilled to perfection then topped
with crispy fried onions. Served with loaded mashed potatoes and chef's vegetable.



Dinner Entrees: Plated

Beef/Pork *continued*

- GF** Jax BBQ Ribs \$35
served with French Fries
- GF** Pork Medallions \$34
marinated and roasted with Dijon Mustard and Rosemary, served with
Beurre Rouge, accompanied with Mashed Potatoes and Vegetable

Fish & Seafood

- Walleye Pike, Ritz Cracker Crusted \$36
Canadian Walleye, Citrus Beurre Blanc, Wild Rice Pilaf, Vegetable
- GF** Norwegian Salmon..... \$35
Oven Broiled, Citrus Beurre Blanc, Yukon Gold Potatoes, Vegetable
- GF** Pan Seared Sea Scallops \$44
Served with Sauteed Spinach
- GF** Herb Roasted Halibut \$41
Basil Risotto, Mediterranean Relish
- Crab Stuffed Broiled Shrimp \$46
Served with Vegetable



Dinner Entrees: Plated

Poultry, Pasta & Vegetarian

We are proud to serve top quality French cut, bone in chicken breast for the following chicken entrees ☐

- ☐ **GF** Pan Roasted Chicken Breast \$30
Served with Natural Jus, Vegetables, and Mashed Potatoes.
- ☐ **GF** Pistachio Chicken Breast..... \$30
Served with Chef's Vegetable & Roasted Yukon Gold Potatoes
- Chicken Chardonnay \$30
A Boneless/Skinless Chicken Breast served with Chardonnay
Cream Sauce, Wild Rice Pilaf, & Chef's Vegetable.
- ☐ Minnesota Chicken \$32
Wild Rice stuffed Chicken Breast served with Wild Mushroom Sauce
and Chef's Vegetable.
- Chicken Gruyere \$32
Chicken Breast, Ham, Gruyere Cheese, baked in Puff Pastry,
Chef's Vegetable.
- ▼ Pasta Primavera Alfredo \$26
- ▼ Butternut Squash Ravioli, sage cream sauce, and vegetable..... \$26
- ▼ Wild Mushroom Ravioli \$27
Gorgonzola Cream sauce and Vegetable.
- GF/VEGAN** Roasted Vegetable Polenta \$27



Desserts

◆ Carrot Cake	\$8
◆ Chocolate or Raspberry Mousse.....	\$2.50
◆ White Chocolate Macadamia Nut Mousse	\$4
◆ Jax Baileys Chocolate Torte	\$8.50
◆ Jax Banana Baileys Torte	\$8.50
◆ Cheesecake with Raspberry Sauce	\$8
◆ Turtle Cheesecake	\$9
◆ Key Lime Pie.....	\$8
◆ Banana Cream Pie	\$8
◆ White Chocolate Bread Pudding with Caramel Sauce	\$8
◆ Fresh Fruit Tart.....	\$8
GF ◆ Flourless Chocolate Cake.....	\$9
GF ◆ Creme Brulee.....	\$8
◆ Baileys Cup Cake.....	\$5
◆ Banana Creme Trifle with Fresh Made "nilla waffers"	\$7
◆ Baked Apple Crisp, fresh baked apples topped with cinnamon crumble.....	\$7
◆ Mini Dessert Display.....	\$8.50



Create Your Own Dinner Buffet

minimum 75 guests

\$39.95

Dinner Buffet includes bread & butter service

Choose Three Items:

(add \$2 for each additional)

- ▼ Jax House Salad
- V/GF** Spinach Salad
- GF** BLT Salad
- ▼ Assorted Cheese Tray
- ▼ Cous Cous
- V/GF** Fresh Fruit

Choose Two Items:

(add \$4 for each additional)

- Beef Tips with Mushroom Sauce
- GF** Grilled Marinated Chicken Breast
- Chicken Chardonnay
- GF** Oven Broiled Salmon, hollandaise
- GF** Oven Broiled Tilapia
- GF** Roasted Pork Loin
- Prime Rib Bolognese

Choose Three Items:

(add \$2 for each additional)

- Mashed Potatoes & Gravy
- GF** Wild Rice Pilaf
- V/GF** Steamed Broccoli
- V/GF** Fresh Vegetable Medley
- V/GF** Green Beans & Carrots
- V/GF** Roasted Yukon Gold Potatoes

Choose Two Items:

(add \$2 for each additional)

- ▼ Apple Crisp
- ▼ Bailey's Cupcakes
- ▼ Strawberry Shortcake
- ▼ Chocolate Mousse
- ▼ Bread Pudding



Buffet Enhancements

\$50 Chef's charge per Chef per hour - 2 hour minimum

Au Gratin Potatoes \$3 ea

Asparagus \$3 ea

Fried Pierogi (Potato & Cheese) \$2 ea

Carved Beef Tenderloin, <i>Bearnaise, Bordelaise</i>	\$12 per person
Steamstrip Round of Beef	\$7 per person
Prime Rib.....	\$11 per person
Turkey	\$4 per person
Pasta Station	\$6 per person

Breakfast Buffet

minimum 25 guests

\$18.95

Breakfast Buffet includes Chilled Orange & Tomato Juice, Farm Fresh Scrambled Eggs, Choice of Bacon or Sausage Links, Hash Brown Potatoes, English Muffins, Seasonal Sliced Fruits, Fresh Brewed Coffee, Tea or Milk

Add French Toast	\$1
Add Fresh Made Caramel Rolls	\$1
Add Additional Meat	\$1
Add Pancakes	\$1
Add Denver Scramble	\$1
Add Strata	\$1



Create Your Own Lunch Buffet

minimum 35 guests

\$25.95

Lunch Buffet includes bread service

Choose Two Items:

(add \$1.50 for each additional)

- v ♦ Jax House Salad
- GF ♦ BLT Salad
- V/GF ♦ Fresh Fruit
- V/GF ♦ Potato Salad
- V/GF ♦ Raw Vegetables, Ranch Dressing

Choose Two Items:

(add \$2 for each additional)

- GF ♦ Grilled Chicken Breast
- ♦ Beef Tips Mushroom Sauce
- GF ♦ Oven Broiled Salmon
- GF ♦ Polish Sausage Sauerkraut
- ♦ Chicken Chardonnay
- ♦ Roasted Turkey & Gravy

Choose Two Items:

(add \$1.50 for each additional)

- ♦ Mashed Potatoes & Gravy
- GF ♦ Wild Rice Pilaf
- V/GF ♦ Vegetables
- V/GF ♦ Yukon Gold Potatoes
- v ♦ Penne Pasta
- v ♦ Fried Pierogi (\$2 per person)



Salad and Sandwich Buffet

minimum 35 guests

\$18.95

Buffet includes choice of coffee or tea

Choose Two Items:

- v ♦ Jax House Salad
- GF ♦ BLT Salad
- v ♦ Mediterranean Pasta Salad
- v ♦ Fresh Fruit

Fresh Made Chips & Onion Dip

Choose Two Items:

(add \$2.50 for each additional)

includes appropriate condiments

- ♦ 1/4 lb Certified Angus Beef Hamburger
- GF ♦ Grilled Chicken Breast
- GF ♦ Jax Chicken Salad
- ♦ Assorted Sandwiches and Wraps
(Beef, Turkey, Chicken, Vegetarian Pastrami)
- ♦ Grilled Chicken Bratwurst Patties

v Assorted Cookies and Bars



Plated Luncheon Entrees

includes Jax House Salad, bread & butter service, coffee or tea

Poultry

- Chicken Pot Pie..... \$19
A Jax favorite for generations
- Chicken and Dumplings..... \$19
Served with Pan Gravy and Cranberry Sauce
- Chicken Chardonnay \$22
Sautéed Chicken Breast served over Wild Rice Pilaf with a Parmesan Chardonnay Sauce and Fresh Vegetable
- GF** Chicken Pistachio..... \$22
Served with Chef's Vegetable and Roasted Yukon Gold Potatoes
- Roast Turkey Breast \$21
Sliced Turkey Breast, Mashed Potatoes, Dressing, Gravy, and Fresh Vegetable

Fish & Seafood

- Walleye Pike \$26
Ritz Cracker crusted Canadian Walleye, Citrus Beurre Blanc, served with Wild Rice Pilaf, and Vegetable
- GF** Norwegian Salmon..... \$25
Oven Broiled, served with Citrus Beurre Blanc, Yukon Gold Potatoes, and Vegetable
- GF** Mahi Mahi \$26
Caribbean jerked, topped with Pineapple Salsa, and Cilantro Rice
- Coconut Fried Jumbo Shrimp \$26
Served with Fresh Vegetable
- Panko Crusted Tilapia..... \$24
With Carrot-Ginger sauce and Vegetable



Beef and Pork

- GF** Slow Roasted Prime Rib.....\$31
served with au jus, creamy horseradish sauce and mashed potatoes.
- GF*** Beef Tenderloin Tips.....\$27
mushroom red wine sauce, wild rice pilaf.
- Grilled Pork Chop.....\$25
special dry rub seasoning, fresh vegetable, loaded mashed potatoes
and topped with crispy fried onions.
- GF** Sauteed Pork Medallions.....\$26
marinated and roasted with dijon mustard and rosemary,
served with beurre rouge, mashed potatoes, and vegetable.

Vegetarian

- ▼ Butternut Squash Ravioli, Sage Cream Sauce\$20
- ▼ Pasta Primavera\$20



Room Capacities and Features



Cosmopolitan Room

- ◆ 100-300 guests
- ◆ 2 Bars
- ◆ Wireless Internet
- ◆ Dance Floor
- ◆ PA



Celtic Room

- ◆ 25-45 guests
- ◆ Fireplace
- ◆ Wireless Internet



Round Table Room

- ◆ 50-100 guests
- ◆ PA
- ◆ Wireless Internet
- ◆ Fireplace
- ◆ Bar



Garden Room

- ◆ 25-32 guests
- ◆ Overlooks Old World Garden



University Room

- ◆ 25-32 guests
- ◆ Stained Glass Window

Please contact

Bill Kozlak

or

Hayley McFarland, Sales & Events Manager
with questions regarding
banquet arrangements:

612-789-7297 Option 2

or

events@jaxcafe.com



Room Deposit

A deposit is required with the reservation of a private room. The deposit amount will be deducted from your total guest check at the conclusion of your event. The deposit however, is non-refundable if the reservation is cancelled and the room is not re-booked. If the room is re-booked with equal arrangements your deposit will be refundable.

Menu Selections

We offer a wide variety of traditional entrees, hors d'oeuvres and beverages. If an item you desire is not found amongst our menu selections, we would be pleased to customize your menu to meet your tastes. If you choose multiple entrees for your event, an in-house identification system will be provided by Jax Cafe. Our creative staff looks forward to assisting you in planning your special menus.

Food and Beverage Minimums

As a general practice, Jax does not have a Food & Beverage minimum. A minimum number of guests is required to secure a private room. That guaranteed number of guests is the minimum number of entrees that will be charged. There are certain times of the year that Food & Beverage minimums will be enforced in order to have a private room. ***For all wedding or receptions, a \$50 food minimum will be enforced.***

Menu Guarantees

Four weeks prior to your event, we require an estimated number of attendees. We request a guaranteed number of attendees 72 hours before your event's date. This number may be increased but not reduced.

Food and Beverage Regulations

Health Department regulations require that all food and beverage consumed on the premises be prepared by Jax Cafe. In addition, Health Department regulations prohibit us from allowing our guests to take home extra food and beverage not consumed during the course of an event. Exceptions include wedding and specialty cakes prepared by an outside vendor.



Prices, Sales Taxes and Service Charges

Our banquet menu prices are based on market conditions and are subject to change without notice. Once your menu is selected, prices are then confirmed for ten weeks prior to your event. All food and beverage selections are subject to applicable sales taxes.

Food 8.025%	Alcohol 10.525%
Gratuuity 18%	Facility Fee 5%
Banquet Captain \$100 - for groups over 100 guests	

Payment

Payment is required at the conclusion of your event. Acceptable forms of payment include cash, check, all major credit cards and money orders. Gift Cards or Promotional Cards are not accepted

Outside Services

We will be happy to provide referrals to aid you in the planning of your event. Securing additional vendors such as entertainment, florists, and bakers is the responsibility of each guest. We ask that the name and phone number of each vendor be provided to us prior to your event. It is important that we're aware of the arrival, location and set up of all outside services.

Bartender Charges

There will be a charge of \$100 per bartender if sales of less than \$400 are not reached per bar.

Miscellaneous Policies

- ◆ Jax Cafe reserves the right to modify and restrict the amount of equipment used by entertainers. We also reserve the right to monitor and adjust volume levels throughout the course of your event.
- ◆ Fire code prohibits the presence of an open flame in the restaurant. All candles must be in votives or otherwise have the flame contained.
- ◆ The use of glitter, confetti or similar substance is prohibited.
- ◆ The use of tape or other adhesive on the walls is prohibited.
- ◆ Jax Cafe is not responsible for any items left on the premises before or after an event.
- ◆ Jax Cafe reserves the right to change rooms, dependent on final guest count.

Audio Visual

◆ Podium & Microphone	No Charge
◆ Small Screen	\$20
◆ Projector	\$100
◆ Large Screen	\$50

Additional Services

◆ Votive Candles	\$5 per table
◆ Mirrors	\$5 per table
◆ Ice Carvings	\$350 and up
◆ Martini Luge	\$350 and up
◆ Flip Chart and Markers	\$25
◆ Laptop / DVD Projector (<i>in Cosmopolitan Room only</i>)	\$100
◆ Wine Bottle Candelabrum	\$7 per table

