



# JUMPIN' JAY'S

## FISH CAFE

# PRIVATE DINING

Welcome to Jumpin' Jay's Fish Café where attentive service, comfortable atmosphere, and great food help to exceed our guest expectations. We make it our goal to take care of all your needs to ensure your day is an enjoyable and memorable event.

Hold your next business meeting, special occasion celebration, or rehearsal dinner in the heart of historical downtown Portsmouth. We offer both completely private and casual dining rooms to suit a wide array of event possibilities. We can assist you with all the details to create a successful event and assure all the components of your event are coordinated professionally by our staff.

Please take some time to review our menus and let us know if we can do anything to further accommodate your event.

Please contact Lauren Burdett at [lauren@jumpinjays.com](mailto:lauren@jumpinjays.com) or 603.766.3474 to reserve your private dining event today!

# GENERAL INFORMATION

*Please use this private dining packet as a guideline to give you general ideas and pricing. We are always willing to work with your needs to be your event is successful.*

## **FOOD & BEVERAGE**

All food and beverage is to be provided by Jumpin' Jay's Fish Café with an exception to celebration cakes. If cakes are brought to the restaurant, dishes, silverware and candles will be provided along with complimentary cake cutting service.

Jumpin' Jay's menus regularly change with the seasons, making the following menus subject to change.

## **ROOM MINIMUMS, GUARANTEES & CANCELLATIONS**

Jumpin' Jay's Fish Café does not charge a room fee, rather a pre-determined room minimum is requested. This minimum is dependent on the dining room being used, time of day, day of the week and time of year. If food and beverage consumption does not meet the minimum guarantee you will be charged for the remaining balance.

Your event is not guaranteed until Jumpin' Jay's Fish Café receives the signed contract. In addition, a final guaranteed guest count is due 48 hours prior to the event. On the day of your event you will be charged the final guaranteed guest count.

Cancellations must be made 72 hours prior to the date of the event, after which, the minimum guarantee will be charged.

## **TAX & GRATUITY**

The pre-determined room minimum does not include a 9% tax and a 20% service charge.

## **DECORATIONS**

A Jumpin' Jay's staff member will be happy to provide you with recommendations for floral and decoration needs. We will not permit the affixing of anything to the wall, floor or ceiling. We provide our own equipment including tables, chairs, table cloths, dishes, glassware, napkins, serving dishes and candles. If your function requires other styles, colors and size than we offer, we can arrange rental of those items with a potential additional fee.

## **AUDIO-VISUAL CAPABILITIES** (available private & semi private dining spaces)

- LCD Projector: PC & Mac compatible, 3000 lumens, HDMI cable included--\$50
- Complimentary use of presentation screen
- WiFi & Hardwired internet access

## **SERVICE HOURS**

LUNCH (Functions ONLY)

11:30 – 2:00—parties are requested to be out of the space by 2:30

DINNER

SUMMER

Sun – Thurs: 5:00 – 9:30

Fri & Sat: 5:00 – 10:00

WINTER

Sun – Thurs 5:00 –9:00

Fri & Sat: 5:00 – 10:00

# ROOM MINIMUMS & CAPACITIES

## RAW BAR DINING ROOM

Our Raw Bar dining room is completely private and perfect for larger gatherings more formal in nature, such as rehearsal dinners, business meetings, and other special occasions. The room has downtown street views with just the right amount of privacy.

### LUNCH

7 Days a Week.....\$1,500.00

### DINNER

Sunday—Thursday.....\$500.00

Sunday—Thursday (Memorial Day to Columbus Day).....\$2,000.00

Friday—Saturday.....\$6,500.00

### CAPACITY

Seated Dinner: 55 guests

Cocktail: 80 guests

## CONGRESS STREET DINING ROOM

The Congress Street Dining Room is a semi-private space with a view of downtown Portsmouth right on Congress Street. This room is ideal for presentations, guest speakers, or a cocktail style event.

### DINNER

Sunday—Thursday.....\$400.00

Sunday—Thursday (Memorial Day to Columbus Day).....\$1,500.00

Friday.....\$4,000.00

Saturday.....\$4,500.00

### CAPACITY

Seated Dinner: 30 guests

## OYSTER BAR DINING ROOM

The Oyster Bar is a semi-private space with close proximity to our oyster bar where you can see our chefs hard at work preparing all our raw bar items. This fun and energetic space is perfect for a more casual gathering of friends and family or for a more laid back business event.

### DINNER

Sunday—Thursday.....\$300.00

Sunday—Thursday (Memorial Day to Columbus Day).....\$600.00

Friday.....\$1,500.00

Saturday.....\$2,000.00

### CAPACITY

Seated Dinner: 14 guests

Cocktail: 30 guests

## RESTAURANT BUY OUT

Minimums negotiable and given upon request

# THREE COURSE LUNCH MENU \$35

## **STARTERS**

### **NEW ENGLAND CLAM CHOWDER**

APPLEWOOD SMOKED BACON, RED BLISS POTATOES

### **STRAIGHT UP CAESAR SALAD**

## **ENTRÉE**

### **HADDOCK SANDWICH**

HOUSE MADE TARTAR SAUCE, LETTUCE,  
TOMATO, ONION, FRENCH FRIES

### **BLACKENED SHRIMP TACOS**

CABBAGE SLAW, PICO DE GALLO,  
CILANTRO RICE

### **GRILLED CHICKEN BLT**

SOURDOUGH BREAD, MAPLE BACON,  
LEMON AIOLI, FRENCH FRIES

### **CHILLED LOBSTER ROLL**

*\*AVAILABLE UPON REQUEST WITH A MARKET PRICE UPCHARGE\**

LEMON AIOLI, FRENCH FRIES, CARROT SLAW

*VEGETARIAN OPTION AVAILABLE UPON REQUEST*

## **DESSERT**

BROWNIE PACKED TO GO!

# THREE COURSE DINNER MENU \$40

## **SALAD**

### **SUMMER HOUSE SALAD**

MESCLUN MIXED GREENS, PICKLED RED RADISH,  
CARROT RIBBONS, ENGLISH CUCUMBER,  
HERB BUTTERMILK RANCH

### **STRAIGHT UP CAESAR SALAD**

## **ENTRÉE**

### **HADDOCK PICCATA**

BREADCRUMBS, LEMON-CAPER & WHITE WINE SAUCE,  
RUSSET MASHED POTATOES, SEASONAL HOUSE VEGETABLE  
*(NOT A FISH LOVER...WE'LL MAKE IT WITH CHICKEN TOO)*

### **PAN SEARED OR GRILLED FRESH CATCH**

*(FISH OPTIONS CHANGE DAILY)*  
RUSSET MASHED POTATOES, SEASONAL HOUSE  
VEGETABLE, CHEF'S CHOICE OF SAUCE

### **SHRIMP PRIMAVERA**

LINGUINE, FRESH HERBS, HOUSE MADE TOMATO SAUCE  
*(CAN BE MADE VEGETARIAN TOO!)*

## **DESSERT**

### **KEY LIME TART**

PASSION FRUIT CURD, WHIPPED CREAM

### **SORBET OF THE DAY**

# THREE COURSE DINNER MENU \$50

## **SOUP & SALAD**

### **NEW ENGLAND CLAM CHOWDER**

APPLEWOOD SMOKED BACON, RED BLISS POTATOES

### **SUMMER HOUSE SALAD**

MESCLUN MIXED GREENS, PICKLED RED RADISH,  
CARROT RIBBONS, ENGLISH CUCUMBER,  
HERB BUTTERMILK RANCH

### **STRAIGHT UP CAESAR SALAD**

## **ENTRÉE**

### **HADDOCK PICCATA**

BREADCRUMBS, LEMON-CAPER & WHITE WINE SAUCE,  
RUSSET MASHED POTATOES, SEASONAL HOUSE VEGETABLE  
*(NOT A FISH LOVER...WE'LL MAKE IT WITH CHICKEN TOO)*

### **PAN SEARED DIVER SCALLOPS**

LOBSTER VELOUTE, RUSSET MASHED POTATOES,  
SEASONAL HOUSE VEGETABLE

### **PAN SEARED OR GRILLED FRESH CATCH**

*(FISH OPTIONS CHANGE DAILY)*

RUSSET MASHED POTATOES, SEASONAL HOUSE  
VEGETABLE, CHEF'S CHOICE OF SAUCE

### **SHRIMP PRIMAVERA**

LINGUINE, FRESH HERBS, HOUSE MADE TOMATO SAUCE  
*(CAN BE MADE VEGETARIAN TOO!)*

## **DESSERT**

### **KEY LIME TART**

PASSION FRUIT CURD, WHIPPED CREAM

### **SORBET OF THE DAY**

# FOUR COURSE DINNER MENU \$60

## STARTERS

**SNOW CRAB CLAWS**  
HOUSE MUSTARD SAUCE

**SHRIMP COCKTAIL**  
SPICY & ZESTY COCKTAIL SAUCE,  
HORSERADISH, LEMON

## SOUP & SALAD

**NEW ENGLAND CLAM CHOWDER**  
APPLEWOOD SMOKED BACON,  
RED BLISS POTATOES

**SUMMER HOUSE SALAD**  
MESCLUN MIXED GREENS, PICKLED RED RADISH,  
CARROT RIBBONS, ENGLISH CUCUMBER,  
HERB BUTTERMILK RANCH

**STRAIGHT UP CAESAR SALAD**

## ENTRÉE

**HADDOCK PICCATA**  
BREADCRUMBS, LEMON-CAPER & WHITE WINE SAUCE,  
RUSSET MASHED POTATOES, SEASONAL HOUSE VEGETABLE  
(NOT A FISH LOVER... WE'LL MAKE IT WITH CHICKEN TOO)

**PAN SEARED YELLOWFIN TUNA**  
MANDARIN SESAME GLAZE WITH WASABI AIOLI,  
RUSSET MASHED POTATOES, SEASONAL HOUSE VEGETABLE

**PAN SEARED OR GRILLED FRESH CATCH**  
(FISH OPTIONS CHANGE DAILY)  
RUSSET MASHED POTATOES, SEASONAL HOUSE  
VEGETABLE, CHEF'S CHOICE OF SAUCE

**SHRIMP PRIMAVERA**  
LINGUINE, FRESH HERBS, HOUSE MADE TOMATO SAUCE  
(CAN BE MADE VEGETARIAN TOO!)

**GRILLED 6oz FILET**  
RUSSET MASHED POTATOES, SEASONAL HOUSE  
VEGETABLE, LOBSTER VELOUTE

## DESSERT

**KEY LIME TART**  
PASSION FRUIT CURD, WHIPPED CREAM

**SORBET OF THE DAY**

# PASSED HORS D'OEUVRES

Hors d'oeuvres are priced \$2.50 each with a minimum of 25 pieces per platter

## **MUSSEL & TOMATO BRUSCHETTA**

BASIL AIOLI, GRILLED BREAD

## **SHRIMP & CUCUMBER CEVICHE**

HOUSE MADE TOSTADA

## **SMOKED SALMON**

CAPER CREAM CHEESE, PICKLED  
RED ONION, RYE TOAST

## **MINATURE CRAB CAKE**

CHIVE REMOULADE

## **CRAB RANGOON WONTON**

CRAB, CREAM CHEESE, CHIVE

## **CAPRESE SKEWER**

MOZZARELLA, TOMATO, BASIL

## **CRAB & BACON STUFFED MUSHROOM**

MARINATED MUSHROOM, CRAB SALAD,  
CRISPY BACON

## **TUNA TARTARE**

AVOCADO MOUSSE, RADISH, WONTON

## **SHRIMP OR VEGETABLE ARANCHINI**

ARUGULA PESTO

## **ROASTED VEGETABLE TARTLET**

FROMAGE BLANC, PORT REDUCTION

## **GRILLED CHICKEN SKEWER**

CARAMELIZED ONION BBQ SAUCE

## RAW BAR

### **OYSTERS**

EACH 3 | ½ DOZEN 17.5 | DOZEN 35

### **SHRIMP COCKTAIL**

EACH 3.5 | ½ DOZEN 20.5 | DOZEN 41

### **SNOW CRAB CLAWS**

EACH 4 | ½ DOZEN 23.5 | DOZEN 47

### **LITTLE NECK CLAMS**

EACH 1.5 | ½ DOZEN 8.5 | DOZEN 16



# PRIVATE DINING CONTRACT AGREEMENT

Please email your completed contract to Lauren Burdett at [lauren@jumpinjays.com](mailto:lauren@jumpinjays.com)  
or fax to Jumpin' Jays's Fish Café at 603.766.0009

## HOST'S INFORMATION

NAME: \_\_\_\_\_ PHONE NUMBER: \_\_\_\_\_  
EMAIL: \_\_\_\_\_ MAILING ADDRESS: \_\_\_\_\_

## EVENT INFORMATION

DATE: \_\_\_\_\_ ARRIVAL TIME: \_\_\_\_\_ GUEST COUNT: \_\_\_\_\_

**A FINAL GUEST COUNT IS DUE 48 HOURS PRIOR TO YOUR EVENT. ON THE DAY OF YOUR EVENT,  
YOU WILL BE CHARGED FOR THE FINAL GUEST COUNT. FINAL GUEST COUNT DUE ON: \_\_\_\_\_**

TYPE OF EVENT: \_\_\_\_\_ COMPANY NAME: \_\_\_\_\_

DINING ROOM:  RAW BAR  CONGRESS STREET  OYSTER BAR

MENU:  LUNCH \$35  DINNER \$40  DINNER \$50  DINNER \$60

OTHER: \_\_\_\_\_

BAR:  OPEN BAR  CASH BAR  BEER & WINE  OTHER: \_\_\_\_\_

PRESENTATION SCREEN:  YES  NO  PROVIDED BY HOST

PROJECTOR (\$50):  YES  NO  PROVIDED BY HOST

TABLE SET-UP REQUESTS: \_\_\_\_\_

## HORS D'OEUVRES

Mussel Bruschetta # \_\_\_\_\_

Shrimp Ceviche # \_\_\_\_\_

Smoked Salmon # \_\_\_\_\_

Miniature Crab Cake # \_\_\_\_\_

Crab Rangoon Wonton # \_\_\_\_\_

Crab Stuffed Mushroom # \_\_\_\_\_

Tuna Tartare # \_\_\_\_\_

Shrimp Arancini # \_\_\_\_\_

Vegetable Arancini # \_\_\_\_\_

Roasted Vegetable Tartlet # \_\_\_\_\_

Chicken Skewer # \_\_\_\_\_

## RAW BAR

OYSTERS

Each # \_\_\_\_\_

½ Dozen # \_\_\_\_\_

Dozen # \_\_\_\_\_

SNOW CRAB

Each # \_\_\_\_\_

½ Dozen # \_\_\_\_\_

Dozen # \_\_\_\_\_

JUMBO SHRIMP

Each # \_\_\_\_\_

½ Dozen # \_\_\_\_\_

Dozen # \_\_\_\_\_

LITTLENECK CLAMS

Each # \_\_\_\_\_

½ Dozen # \_\_\_\_\_

Dozen # \_\_\_\_\_

## MINIMUM GUARANTEE

MINIMUM FOOD & BEVERAGE GUARANTEE: \$ \_\_\_\_\_

**-If food and beverage total does not meet the minimum guarantee, the credit card below will be charged for the remaining balance**

## CANCELLATIONS

Cancellations must be made **72 hours prior** to the date of the event, after which, the minimum guarantee will be charged to the card below.

## CREDIT CARD INFORMATION

VISA  MASTER CARD  DISCOVER  AMEX

CREDIT CARD NUMBER: \_\_\_\_\_ EXP. DATE: \_\_\_\_\_

NAME ON CARD: \_\_\_\_\_

PRINT

SIGNATURE

DATE

**YOUR RESERVATION IS NOT GUARANTEED UNTIL THE CONTRACT IS RECEIVED**