

THE ROOFTOP





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Experience the spectacular panoramic mountain views from The Rooftop which is the perfect backdrop for any occasion! Let our team help customize your event for up to 230 guests with menu options created by our award-winning Chef. The Rooftop is an ideal setting for weddings, holiday parties, birthdays or corporate functions which was voted San Diego's Best Place to get married. For more information or to reserve your memorable event, please contact Group Sales at events@jamulcasinosd.com.

SEATING CAPACITY

Total: 230

SQUARE FOOTAGE

Total: 8,500 ft.



Best Place to Get Married



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All prices subject to 20% service charge and 8% sales tax. Minimum \$5,000 spend, inclusive of food and bar options.

CONTINENTAL BREAKFAST

\$25 PER GUEST

Fresh Sliced Fruit Display

Individual Greek Yogurt and Homemade Granola

Assorted Freshly Baked Breakfast Pastries

Assorted Fresh Doughnuts

Assorted Individual Dry Cereals with Nonfat, 2% and Whole Milk

Assorted Bagels with House Whipped Cream Cheeses, Honey Butter and Assorted Preserves

Old Fashioned Oatmeal and Brown Sugar with Golden Raisins and Honey

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Assorted Chilled Juices

HOT ENTRÉE - Choice of One

Breakfast Burrito

Bacon and Egg Sandwich

Waffles or Pancakes with Whipped Butter and Syrup

BREAKFAST BUFFET

\$35 PER GUEST

Fresh Sliced Fruit Display

Assorted Individual Dry Cereals with Nonfat, 2% and Whole Milk

Assorted Baked Breakfast Pastries

Whipped Honey Butter and Assorted Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Tea

HOT ITEMS - Choice of Three

Classic Scrambled Eggs

Buttermilk Pancakes, Fruit Compote, Whipped Cream and Maple Syrup

Smoked Bacon and Breakfast Sausage

Biscuits and Sausage Gravy

Homestyle Potatoes

Old Fashioned Oatmeal and Brown Sugar with Golden Raisins and Honey

Cinnamon French Toast with Maple Syrup

BREAKFAST ENHANCEMENTS

OMELET STATION | \$11 PER GUEST

Made to Order Omelets to Include:

Ham, Bacon, Sausage, Onions, Tomatoes, Peppers, Mushrooms, Spinach and Assorted Cheeses

BREAKFAST SANDWICHES

Classic Ham, Egg and Cheddar on Croissant **\$5 per Guest**

Canadian Bacon, Cheddar and Egg on English Muffin **\$3 per Guest**

Vegetarian - Mushroom, Spinach, Tomato and Onion on English Muffin
\$3 per Guest

Egg Whites, Provolone, Spinach and Roasted Tomato Jam on English Muffin
\$3 per Guest

LUNCH BUFFET

\$55 PER GUEST | SERVED FROM 11:00 AM - 3:30 PM

Includes Rolls and Butter, Coffee, Hot Tea and Iced Tea

SALADS - Choice of Two

Classic Caesar Salad - Petite Romaine Heart, Shaved Parmesan and Croutons
Served with Caesar Dressing

Local Greens - Field Greens, Heirloom Tomatoes, Red Onion, Carrot,
Watermelon Radish and Cucumber. Served with Ranch Dressing or Balsamic
Vinaigrette

Chopped Salad - Romaine, Tomato, Cucumbers, Avocado, Grilled Chicken
Breast, Bacon, Hard-Boiled Egg, Bleu Cheese Crumbles. Served with Citrus
Vinaigrette

ENTRÉES - Choice of Two

Herb Marinated Chicken Breast

Pan Seared Salmon with Citrus Beurre Blanc

Skirt Steak with Peppers and Onions

Beer Brined Pork Chops

3 Cheese Ravioli with Spicy Marinara

Blackened Chicken Alfredo

SIDES - Choice of Two

Roasted Fingerling Potatoes

Sautéed Haricot Verts with Red Bell Peppers

Herb Rice Pilaf

Yukon Whipped Potatoes

Grilled Asparagus

Mac and Cheese

DESSERTS - Choice of One

Chocolate Decadence Cake with Caramel Drizzle

New York Cheesecake with Red Berries and Whipped Cream

PLATED LUNCH

PRICED PER GUEST BY ENTRÉE SELECTION

Includes Salad, Entrée, Rolls and Butter, Dessert, Coffee, Hot Tea and Iced Tea

SALAD - Choice of One

Classic Caesar Salad - Petite Romaine Heart, Shaved Parmesan and Croutons
Served with Caesar Dressing

Local Greens - Field Greens, Heirloom Tomatoes, Red Onion, Carrot,
Watermelon Radish and Cucumber. Served with Ranch Dressing or Balsamic
Vinaigrette

ENTRÉES - Choice of One

Short Ribs with Bordelaise Sauce **\$59**

Herb Roasted Chicken with Sage Cream Sauce **\$57**

Pan Seared Salmon with Citrus Beurre Blanc **\$57**

Skirt Steak **\$59**

Duo - Short Ribs and Chicken **\$65**

SIDES - Choice of Two

Roasted Fingerling Potatoes

Yukon Whipped Potatoes

Grilled Asparagus

Seasonal Vegetables

DESSERTS - Choice of One

Chocolate Decadence Cake with Caramel Drizzle

New York Cheesecake with Red Berries and Whipped Cream

THEMED BUFFETS

PAN ASIAN BUFFET

\$55 PER GUEST

Includes Rolls and Butter, Coffee, Hot Tea and Iced Tea

SOUPS - Choice of One

Egg Flower

Hot n' Sour

Tom Yum

Coconut - Ginger Chicken

SALADS - Choice of Two

Asian Chopped Salad - Red Cabbage, Napa Cabbage, Carrots, Edamame, Green Onions, Cashews and Cilantro. Served with Sesame Ginger Dressing

Cucumber Salad - Red Onion, Red Pepper, Soy Sauce, Rice Vinegar, Honey, Sesame Oil and Cilantro

Soba Noodle Salad - Napa Cabbage, Bean Sprouts, Carrots and Sesame Seeds. Served with Miso Vinaigrette

Japanese Potato Salad - Persian Cucumber, Carrot, Red Onion, Hard Boiled Eggs, Scallions, Japanese Mayonnaise and Hot Mustard

ENTRÉES - Choice of Two

Mongolian Beef

Orange Peel Chicken

Kung Pao Chicken

Beef and Broccoli

General Tso's Chicken

Szechuan Eggplant

Seafood Green Curry

Salt and Pepper Chicken

Honey Walnut Shrimp

Char Siu - BBQ Pork

Salt and Pepper Shrimp

DESSERTS - Choice of One

Strawberry Guava Cheesecake

Leche Flan

Black Sesame Calamansi Cake

SIDES - Choice of Two

Steamed White Rice

Vegetable Fried Rice

Garlic Fried Rice

Vegetable Chow Mein

House Special Fried Rice - Char Siu Pork and Shrimp

Pad Thai

Vegetable Egg Rolls with Sweet Chili Sauce

Filipino Beef Lumpia with Sweet Sauce

Buddha's Delight - Veggie Mix

THEMED BUFFETS

ITALIAN BUFFET

\$55 PER GUEST

Includes Rolls and Butter, Coffee, Hot Tea and Iced Tea

SOUPS - Choice of One

Minestrone

Italian Wedding

Tuscan Vegetable Stew

Tomato Basil Bisque

SALADS - Choice of Two

Chopped Italian Salad - Romaine, Red Onion, Pimento, Pepperoni, Artichoke, Olive Oil and Parmesan. Served with Red Wine Vinegar Dressing

Green Bean and Blood Orange Salad. Served with Balsamic Vinegar Dressing

Big Italian Salad - Lettuce, Celery, Onion, Pepperoncini, Olives and Cherry Tomatoes. Served with Olive Oil and Vinegar

Caprese - Tomato, Fresh Basil, Mozzarella, Olive Oil, Cracked Black Pepper and Sea Salt. Served with Balsamic Glaze

ENTRÉES - Choice of Two

Braised Short Rib Ragú with Pappardelle

Chicken Pesto Pasta

Linguine with White Clam Sauce

Chicken Saltimbocca

Spicy Rigatoni and Sausage Pasta

Bolognese and Rigatoni

Salted Cod with Tomato, Capers and Olives

Chicken Parmesan

San Marzano Pork Ragú

Baked Eggplant Parmesan

Wild Mushroom Risotto

Ricotta and Spinach Manicotti

DESSERTS - Choice of One

Panna Cotta with Macerated Berries

Assorted Cannoli

Tiramisu

SIDES - Choice of Two

Ratatouille

Crispy Prosciutto and Brussels Sprouts

Sautéed Green Beans with Red Bell Peppers

Garlic Parmesan Bread with Marinara

Roasted Cauliflower with Blistered Grape Tomatoes

Grilled Asparagus and Cippolini Onions

Seasonal Roasted Vegetables

DINNER BUFFETS

ROOFTOP DINNER BUFFET

\$65 PER GUEST | SERVED FROM 4:00 PM - 9:00 PM

Includes Rolls and Butter, Coffee, Hot Tea and Iced Tea

SOUPS - Choice of One

Cioppino

Tomato Basil Bisque

Cream of Asparagus

Manhattan Clam Chowder

Cream of Wild Mushroom

SALADS - Choice of Two

Classic Caesar Salad - Petite Romaine Heart, Shaved Parmesan and Croutons. Served with Caesar Dressing

Local Greens - Field Greens, Heirloom Tomatoes, Red Onion, Carrot, Watermelon Radish and Cucumber. Served with Ranch Dressing or Balsamic Vinaigrette

Spinach Salad - Bleu Cheese, Tomato, Red Onion, Hardboiled Egg and Cracked Black Pepper. Served with Honey Mustard Vinaigrette

Caprese Salad - Heirloom Tomatoes, Fresh Mozzarella, Sun Dried Tomato Pesto and Black Olive Crostini. Served with Basil Vinaigrette

ENTRÉES - Choice of Two

Herb Marinated Chicken Breast

Pan Seared Salmon with Citrus Beurre Blanc

Shrimp Linguine with Parmesan Cream Sauce

Grilled Bone-In Pork with Rosemary-Apple Relish

8 oz. Grilled New York Steak with au Poivre

Linguine and Clams Served with White or Red Sauce

SIDES - Choice of Two

Roasted Fingerling Potatoes

Sautéed Haricot Verts with Red Bell Pepper

Herb Rice Pilaf

Yukon Whipped Potatoes

Grilled Asparagus

Sautéed Wild Mushrooms

Mac and Cheese

Seasonal Vegetables

DESSERTS - Choice of One

Chocolate Decadence Cake with Caramel Drizzle

New York Cheesecake with Red Berries and Whipped Cream

DINNER BUFFETS

ELEGANT DINNER BUFFET

\$85 PER GUEST | SERVED FROM 4:00 PM - 9:00 PM

Includes Rolls and Butter, Coffee, Hot Tea and Iced Tea

SOUPS - Choice of One

Cioppino

Tomato Basil Bisque

Cream of Asparagus

Manhattan Clam Chowder

Cream of Wild Mushroom

SALADS - Choice of Two

Classic Caesar Salad - Petite Romaine Heart, Shaved Parmesan and Croutons. Served with Caesar Dressing

Spinach Salad - Bleu Cheese, Tomato, Red Onion, Hardboiled Egg and Cracked Black Pepper. Served with Honey Mustard Vinaigrette

Caprese Salad - Heirloom Tomatoes, Fresh Mozzarella, Sun Dried Tomato Pesto and Black Olive Crostini. Served with Basil Vinaigrette

Panzanella Salad - Spinach, Arugula, Caper Berries, Pancetta, Cucumber and Focaccia. Served with Basil Vinaigrette

ENTRÉES - Choice of Two

Pan-Seared Airline Chicken Breast with Mushroom Demi

Grilled King Salmon with Citrus Beurre Blanch

Seafood Linguine with Garlic Parmesan Cream Sauce

Grilled Bone-In Pork with Rosemary-Apple Relish

Beef Tenderloin Medallions au Poivre

Pan-Roasted Sea Bass with Champagne Beurre Blanc

ADD-ONS

Lobster **MP** Shrimp Scampi **MP**

DESSERTS - Choice of Two

Chocolate Decadence Cake with Caramel Drizzle

New York Cheesecake with Red Berries and Whipped Cream

Fresh Berry Tart with Lemon Curd and Whipped Cream

Crème Brûlée - Fresh Berries and Shortbread Cookie

Panna Cotta with Macerated Berries

SIDES - Choice of Two

Roasted Fingerling Potatoes

Sautéed Haricot Verts with Red Bell Pepper

Herb Rice Pilaf

Yukon Whipped Potatoes

Grilled Asparagus

Sautéed Wild Mushrooms

Mac and Cheese

Seasonal Vegetables

PLATED DINNER

PRICED PER GUEST BY ENTRÉE SELECTION

Includes Soup, Salad, Entrée, Rolls and Butter, Dessert, Coffee, Hot Tea and Iced Tea

SOUPS

Creamy Tomato Bisque

Classic Minestrone

Potato Leek

Cream of Wild Mushroom

Clam Chowder

SALADS

Classic Caesar Salad - Petite Romaine Heart, Shaved Parmesan and Croutons. Served with Caesar Dressing

Local Greens - Field Greens, Heirloom Tomatoes, Red Onion, Carrot, Watermelon Radish and Cucumber. Served with Ranch Dressing or Balsamic Vinaigrette

Petite Wedge Salad - Baby Iceberg, Gorgonzola, Red Onion, Bacon, Cucumber and Tomato. Served with Buttermilk Bleu Cheese Dressing

Spinach Salad - Bacon Lardons, Red Onion, Cherry Tomatoes and Hardboiled Egg. Served with Honey Mustard Vinaigrette

ENTRÉES AND SIDES

10 oz. Top Sirloin with Bordelaise Sauce - Grilled Asparagus and Whipped Yukon Potatoes **\$60**

Free Range Chicken Breast - Garlic Mashed Potatoes, Heirloom Carrots and Rosemary Jus **\$50**

Portobello Ravioli - Roma Tomatoes, Thyme Cream Sauce, Baby Spinach and Parmigiano-Reggiano **\$47**

Grilled Salmon - Grilled Asparagus, Herbed Israeli Couscous, Lemon-Caper Sauce and Caperberries **\$57**

“Surf N’ Turf” Petite Prime Filet Mignon with Grilled Prawns - Roasted Seasonal Market Vegetables, Twice Baked Potato and Green Peppercorn Sauce **\$83**

Grilled Vegetable Stack - Portobello Mushroom, Onion, Tomato, Zucchini, Yellow Squash and Eggplant Served over Chef’s Risotto with Balsamic Reduction **\$45**

Linguine and Clams Served with White or Red Sauce **\$50**

DESSERT SELECTION

New York Cheesecake with Red Berries and Whipped Cream

Crème Brûlée - Fresh Berries and Shortbread Cookie

Chocolate Cake - Salted Caramel Mousse, Chocolate Ganache and Honeycomb Candy

Panna Cotta with Macerated Berries

APPETIZER DISPLAY

\$25 PER GUEST

Includes choice of Two Chilled Hors d'Oeuvres, One Hot Hors d'Oeuvres, Cheese and Charcuterie Board, Farmer's Market Crudité, and Miniature Desserts

CHEESE AND CHARCUTERIE BOARD

Assortment of Chef Select Cheeses and Cured Meats, Pickled Vegetables, Candied Nuts, Honeycomb and Preserves Served with Crackers and Grilled Bread

FARMER'S MARKET CRUDITÉ

Heirloom Carrots, Broccoli Florets, Cauliflower Florets, Celery, Radishes, Cucumber, Cherry Tomatoes and Little Gem Lettuce Served with Dips: Buttermilk Ranch, Hummus, Jalapeño and Avocado

CHILLED HORS D'OEUVRES - Choice of Two

Roasted Heirloom Tomato Bruschetta - Crostini, Micro Basil and Balsamic Glaze

Curry Chicken Salad - Red Grapes, Celery, Cashew and Endive

Antipasto Skewers - Marinated Mozzarella, Olive, Sundried Tomato and Basil

Baby Red Potatoes - Boursin Whipped Cheese, Bacon Lardons and Chives

Smoked Salmon Tea Sandwich - Whipped Cream Cheese with Dill, Capers and Red Onion on Marble

Rye Bread Deviled Egg Tea Sandwich - English Mustard Aioli, Pickle Relish and Red Onion Jam on Potato Bread

HOT HORS D'OEUVRES - Choice of One

Mini Assorted Quiches - Florentine, Lorraine and Cheese and Mushroom

Mini Crab Cakes - Remoulade Sauce and Petite Herb Salad

Mini Beef Wellington - Creamy Horseradish

Brie en Croûte - Fruite Preserve and Candied Honey Walnuts

Flatbreads - Select Margherita, Pepperoni, BBQ Chicken, or Short Rib

ADD-ONS

Shrimp Cocktail **\$15 per Guest**

CHILDREN'S MENU

\$19 PER GUEST

Includes Fresh Fruit and Brownies

Choice of One

Chicken Tenders with Choice of Ranch or BBQ Dipping Sauce and French Fries with Ketchup

Hamburger or Cheeseburger with French Fries or Tater Tots with Ketchup

Cheese or Pepperoni Flatbread

Mac and Cheese

Grilled Chicken Sandwich