

JAX CAFE

Event *Menu*



The Tradition Continues

Updated February 2023

Welcome

Thank you for considering Jax Cafe for your special event. For 89 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 \$35.00 per person food minimum for appetizer-only parties. When ordering, we suggest you estimate 10-13 pieces per person.

Cold Selections

(Butler Passed)

V/GF	Golden Beet Canape with Honey Mascarpone and Pistachio	\$100
V	Caprese Skewer, Heirloom Cherry Tomato, Fresh Mozzarella, Basil, Crouton	\$95
GF	Sesame Seared Ahi Tuna, Rice Cracker, Wasabi Aioli	\$110
GF	Pepperoni, Provolone, Kalamata Olive, Rosemary Sprig	\$95
	Parmesan Straw with Pancetta.....	\$90
V	Bruschetta, Tomato Basil	\$90
GF	Deviled Egg with Chives and Bacon	\$90
V/GF	Heirloom Cherry Tomato stuffed with Flavored Cream Cheese	\$95
	Sliced Beef Tenderloin on Toasted Baguette	\$165
	Red Onion, Creamy Horseradish Sauce	

(Display style)

GF	Jumbo Shrimp Cocktail, Spicy Cocktail Sauce.....	\$240
V/GF	Vegetable Crudite with Ranch Dressing.....	\$140
V/GF*	Assorted Cheese and Crackers.....	\$125
V/GF	Fresh Cut Fruit Display	\$140
GF	Oysters on the Half Shell.....	Market
	Fresh Made Potato Chips, Onion Dip	\$55
	Buffalo Flavored Sauce Potato Chips, Bleu Cheese	\$60
V	Jax Fresh Made Chex Mix Snack	\$60
V/GF*	Jax House Salad.....	\$95
GF	BLT Salad	\$95



Warm Selections

(Butler Passed)

	Assorted Seasonal Canapes on Crostini Rounds.....	\$95
GF	Bacon-wrapped Cream Cheese Stuffed Cherry Peppers	\$100
	Jax Famous Crab Rolls	\$110
	Polish Sausage on Pretzel Roll with Polish Mustard	\$95
V	Risotto Balls.....	\$95
GF	Flank Steak Skewers	\$125
	Crispy Olives stuffed with Fennel Sausage.....	\$95
	Italian Sausage Roll (in Puff Pastry)	\$90
GF	Bacon-wrapped Scallops.....	\$185
V	Puff Pastry with Apple, Brie, and Caramelized Onion	\$90
	Roasted Yukon Potato Cup, filled with Sauteed Onion & Gruyere ..	\$110

(Display style)

V	Artichoke Dip, Crostini Rounds	\$100
V	Pierogi, House Made Potato & Cheese.....	\$100
	Meatballs: Swedish, BBQ, or Italian	\$95
	Chicken Wings: Teriyaki, Buffalo, or Szechuan	\$100
V	Pistachio Crusted Brie Cheese with Apple Chutney.....	\$95
GF*	Szechuan Green Beans and Red Peppers	\$95
V/GF*	Fresh Pretzel with Local Beer Cheese Sauce	\$90
V	Mini Crab Cakes.....	\$175
V	Grilled Flatbreads, assorted toppings	\$95
	Whole Beef Tenderloin (4 pounds) Assorted Sauces.....	\$300



Minis, Display Platters

Prime Rib Sliders, Horseradish Aioli	\$200
Cheeseburgers	\$180
Meatloaf Sliders	\$180
BLTs	\$175
Reuben, served open faced	\$180
Deli Pretzel Bun Sandwiches	\$180
GF* Charcuterie Board	\$175
GF Poached Salmon Platter	\$185

Late Night Snacks

Pizza (16") Cheese, Pepperoni, Sausage, Vegetarian	\$25 ea
GF Taco in a Bag	\$135
V French Fries in a Cup	\$100
V Mac'n Cheese in a Cup	\$110
V Grilled Cheese Squares	\$110
GF Bacon with Bourbon Maple Syrup in a Cup	\$130



Live Action Stations

** Designed as an addition to Heavy Appetizer parties and Buffets.*

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)

- ◆ Pierogi Bar:..... \$9 per person
Potato & Cheese, Pot Roast, Sauerkraut. Sauteed with onions
and served with sour cream.

- GF** ◆ European Sausage Station:\$10 per person
Enjoy large rope style European Sausages carved to your liking
and served with condiments.

- ◆ Pasta Station:\$12 per person
Choose two of your favorite pastas to be tossed with Alfredo, Marinara,
or Pesto sauces, and assorted vegetables.
Choose 2 proteins: Chicken, Shrimp, Italian Sausage

- ◆ Asian Noodle Bar:\$12 per person
Stir Fry Noodles in Chinese to go boxes. Rice Noodles, Shrimp, Steak,
Chicken, Assorted Vegetables & Condiments

- GF*** ◆ Fajita Station:\$12 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** ◆ Potato Martini Bar:.....\$9 per person
Potatoes served in a martini glass with an array of toppings
Yukon Gold and Sweet Potato Mashers.

- V/GF** ◆ Flaming Dessert Station:\$12 per person
Make a statement with this choice. Our Chefs will display
their talents while making these long loved flaming desserts:
Banana's Foster, Strawberry Flambe, and Cherries Jubilee.



The Ultimate Banquet Special

\$64.95

* Four Course Meal with a Wine Pour

Passed Appetizers upon Arrival

(Choose up to three)

Caprese Skewers (V)	Heirloom Cherry Tomatoes stuffed with Flavored Cream Cheese (GF)
Bacon-Wrapped Cream Cheese Cherry Peppers (GF)	Jax Famous Crab Rolls
Baked Flavored Canapes on Crosinti Rounds	Pepperoni, Provolone Kalamata with Rosemary Sprig (GF)
Puff Pastry (with Apple, Brie, and Caramelized Onion) (V)	Polish Sausage on Pretzel Rounds

Salad

Jax House Salad

Fresh Romaine Lattuce, tossed with creamy garlic
dressing, Parmesan and Fresh Made Courtons

Entrée Choices

GF Chateau Cut Sirloin Steak, 8oz.

Bordelaise, Mashed Potatoes and Vegetable
Upgrade to: Prime Rib \$6 or Filet Mignon \$14

GF Broiled Norwegian Salmon

Citrus Beurre Blanc, Roasted Yukon Gold
Potatoes and Vegetable

Butternut Squash Ravioli

Sage Cream Sauce, Vegetable

Walleye Pike

Ritz Cracker Crusted Walleye, Citrus Beurre
Blanc and Wild Rice Pilaf

GF Pan Roasted Chicken Breast

French-Cut Bone-In Chicken with Natural
Au Jus, Mashed Potatoes and Vegetables

GF Filet Mignon & Salmon Duet \$75.00

Served with White Cheddar and Chive Mashed Potatoes

Dessert

Bailey's Chocolate Cake



Plated Dinner Entrees

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	\$49
Au Jus, Creamy Horseradish Sauce and Baked Potato	
GF Filet Mignon, 8oz	\$58
"The steak that made Jax Famous", Mashed Potatoes, Bordelaise Sauce and Vegetable	
GF New York Strip, 14oz center cut	\$58
Mashed Potatoes and Vegetable	
Filet Mignon Oscar, 8oz.....	\$65
Crab Cake, Asparagus and Bearnaise Sauce	
GF* Braised Short Ribs of Beef	\$46
Tender Boneless Short Ribs, Pan Roasted Vegetables, Mashed Potatoes and Bordelaise Sauce	
GF* Grilled Pork Chop, 14oz.....	\$40
Special Dry Rub Seasoning, Crispy Fried Onions, Loaded Mashed Potatoes and Vegetable	
Short Rib Pot Roast	\$42
Served with Horseradish Mashed Potatoes	



Plated Dinner Entrees

Beef/Pork *continued*

- GF*** Jax BBQ Ribs \$48
Served with French Fries
- GF** Pork Medallions \$42
Marinated in Dijon Mustard and Rosemary,
with Beurre Rouge, Mashed Potatoes, Vegetable

Fish & Seafood

- Walleye Pike, Ritz Cracker Crusted \$44
Citrus Beurre Blanc, Wild Rice Pilaf, Vegetable
- GF** Norwegian Salmon..... \$44
Oven Broiled, Citrus Beurre Blanc, Yukon Gold Potatoes, Vegetable
- GF** Pan Seared Sea Scallops \$50
Served with Sauteed Spinach
- GF** Herb Roasted Halibut..... \$50
Basil Risotto, Mediterranean Relish
- GF** Sea Bass..... \$50
Grilled Chilean Sea Bass Blackberry BBQ Sauce over Roasted Corn
- Crab Stuffed Broiled Shrimp \$52
Vegetable



Plated Dinner Entrees

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	\$36
Natural Jus, Vegetables, Mashed Potatoes	
☐ GF Pistachio Chicken Breast.....	\$38
Vegetable & Roasted Yukon Gold Potatoes	
☐ Minnesota Chicken	\$40
Wild Rice stuffed Chicken Breast, Wild Mushroom Sauce, Vegetable	
Chicken Chardonnay	\$38
Chardonnay Cream Sauce, Wild Rice Pilaf, Vegetable	
Chicken Gruyere	\$38
Chicken Breast, Ham, Gruyere Cheese, baked in Puff Pastry Vegetable	
▼ Potato Gnocchi Sauce Aurora.....	\$30
▼ Pasta Primavera Alfredo	\$30
▼ Butternut Squash Ravioli, Sage Cream Sauce, Vegetable.....	\$30
▼ Wild Mushroom Ravioli	\$32
Gorgonzola Cream Sauce, Vegetable	
GF/VEGAN Roasted Vegetable Polenta	\$30



Desserts

◆	Chocolate or Raspberry Mousse.....	\$6
◆	White Chocolate Macadamia Nut Mousse	\$6
◆	Carrot Cake	\$10
◆	Jax Baileys Chocolate Torte.....	\$10
◆	Jax Banana Baileys Torte	\$11
◆	Cheesecake with Raspberry Sauce	\$10
◆	Turtle Cheesecake	\$11
◆	Key Lime Pie.....	\$10
◆	Banana Cream Pie	\$10
◆	White Chocolate Bread Pudding with Caramel Sauce	\$9
GF ◆	Fresh Fruit Tart	\$10
GF ◆	Flourless Chocolate Cake.....	\$10
GF ◆	Creme Brulee.....	\$10
◆	Baileys Cup Cake.....	\$6
◆	Banana Creme Trifle with Fresh Made "nilla waffers"	\$10
◆	Baked Apple Crisp, fresh baked apples topped with cinnamon crumble	\$10
◆	Mini Dessert Display.....	\$11



Create Your Own Dinner Buffet

minimum 75 guests

\$52.95

Dinner Buffet includes bread & butter service

Choose Three Items:

(add \$2 for each additional)

- V/GF*** Jax House Salad
- V/GF** Spring Mix w/Simple Vinaigrette
- GF** BLT Salad
- v** Assorted Cheese Tray
- v** Cous Cous
- V/GF** Fresh Fruit

Choose Two Items:

(add \$4 for each additional)

- GF*** Beef Tips with Mushroom Sauce
- GF** Grilled Marinated Chicken Breast
- Chicken Chardonnay
- GF** Oven Broiled Salmon, Hollandaise
- 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)

- v** Apple Crisp
- v** Bailey's Cupcakes
- v** Key Lime Pie
- v** Chocolate Mousse
- v** Bread Pudding

Buffet Enhancements

Au Gratin Potatoes \$3 ea

Grilled Asparagus \$3 ea

GF* Braised Short Ribs \$6 ea

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

Chef Attended Stations:

- Carved Beef Tenderloin, *Bearnaise, Bordelaise* \$10 per person
- Slow Roasted Prime Rib..... \$9 per person
- Pasta Station \$6 per person



Plated Luncheon Entrees

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

Poultry

Chicken Pot Pie..... \$24
A Jax favorite for generations

Chicken and Dumplings..... \$24
Pan Gravy, Cranberry Sauce

Chicken Chardonnay \$26
Sautéed Chicken Breast, Wild Rice Pilaf, Chardonnay Sauce, Vegetable

GF Chicken Pistachio..... \$26
Vegetable, Roasted Yukon Gold Potatoes

Roast Turkey Breast..... \$26
Sliced Turkey Breast, Mashed Potatoes, Dressing, Gravy, Vegetable

Fish & Seafood

Walleye Pike \$34
Ritz Cracker crusted Canadian Walleye, Citrus Beurre Blanc,
Wild Rice Pilaf, Vegetable

GF Norwegian Salmon..... \$34
Oven Broiled, Citrus Beurre Blanc, Yukon Gold Potatoes, Vegetable

GF Mahi Mahi \$34
Caribbean jerked, Pineapple Salsa, Cilantro Rice

Coconut Fried Jumbo Shrimp \$32
Vegetable

Panko Crusted Tilapia..... \$32
Carrot-Ginger Sauce, Vegetable



Beef and Pork

- GF** Slow Roasted Prime Rib.....\$38
Au Jus, Creamy Horseradish Sauce, Mashed Potatoes
- GF*** Beef Tenderloin Tips\$30
Mushroom Red Wine Sauce, Wild Rice Pilaf
- Grilled Pork Chop.....\$30
Special Dry Rub Seasoning, Vegetable, Loaded Mashed Potatoes,
Crispy Fried Onions
- GF** Sauteed Pork Medallions.....\$30
Dijon Mustard and Rosemary Marinade, Beurre Rouge,
Mashed Potatoes, Vegetable

Vegetarian

- V** Butternut Squash Ravioli, Sage Cream Sauce\$26
- V** Pasta Primavera\$26
- V** Potato Gnocchi Sauce Aurora.....\$26



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



Patio

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 \$60 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 5 days 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.

Miscellaneous Policies

- ◆ Wedding Ceremony Fee - \$1,500.00
- ◆ Food minimum for wedding parties are \$60 per person.
- ◆ 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
◆ Wireless Projector & Screen	\$150
◆ Large Screen without Projector	\$50
◆ DJ Speaker (Bluetooth)	\$150
◆ TV Monitor	\$100

Additional Services

◆ Votive Candles	\$8 per table
◆ Mirrors	\$5 per table
◆ Ice Carvings	\$350 and up
◆ Martini Luge	\$350 and up
◆ Wine Bottle Candelabrum	\$10 per table

