



Special Event Catering

Planning Packet

Let J.R.'s Custom Catering handle the details of your next event. From wedding receptions, meetings, holiday parties, birthdays, and more.



The details of your event will be professionally coordinated to ensure your event is customized to fit your needs. J.R.'s can organize everything from food to décor to entertainment to rentals.

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*“From
Simple to
Sensational!”*





EVENT INFORMATION & POLICIES

PLANNING - Our professional event coordinators will make planning your event fun and easy. They will gladly assist or make referrals for services and vendors that will enhance your event. We have a warehouse full of decorations, so please notify us of any decoration you might need to complement your event.

EQUIPMENT PROVIDED-

- ◆ Serving equipment needed for food & beverage menu
- ◆ Disposable plates, cups, utensils, and napkins
- ◆ Plastic Seasonal table covers for food & beverage buffets

EQUIPMENT RENTALS -

- ◆ Tent, tables, chairs, and linens



WEATHER POLICY - ***Our Events Take Place Rain or Shine***

If there is a predetermined severe weather event, your party may be postponed to another day.

Circumstances will be evaluated between both parties, to ensure the safety of your guests and our staff.

BOOKING - To reserve the date/time, a deposit payment must be received within 2 weeks of booking. This includes the catering deposit of \$10.00/per person. A confirmation letter will be sent to you requesting the exact amount to be paid to J.R's. Custom Catering. The date/time will be placed on a tentative hold from the time of initial contact until we receive a signed copy of the confirmation letter with the deposit.

DEPOSIT IS APPLIED IN FULL TOWARDS THE TOTAL EVENT COST

A NON-REFUNDABLE DEPOSIT OF 50% OF ESTIMATED EVENT COST IS REQUIRED FOR ALL EVENTS BOOKED WITHIN 30 DAYS OF DATE

CANCELLATION POLICY -

- ◆ Cancellations must be made 120 days prior to an event to receive a full deposit refund, less \$900 processing fee.
- ◆ Cancellations made between 119 and 90 days of an event will result in the forfeiture of entire deposit.
- ◆ Cancellations made between 89 and 60 days of event will result in the forfeiture of entire deposit, plus an additional \$10.00 per person fee, based on the original estimated number of guests.
- ◆ Cancellations made less than 59 days prior to event will result in the forfeiture of entire deposit, plus an additional 25% of projected final invoice.
- ◆ Cancellations made less than 30 days prior to event will result in the forfeiture of entire deposit, plus an additional 50% of projected final invoice.

Before cancelling we like to make every effort in changing to an alternate date, if applicable, within the same year

CHANGE OF DATE POLICY -

- ◆ Change made between 90 and 31 days prior to event will result in the forfeiture of rental fee; a new rental fee will be applied for new date and is subject to a \$100 processing fee for the change.
- ◆ Change made 30 days or less prior to event will result in forfeiture of rental fee; a new rental fee will be applied for new date and is subject to a \$500 processing fee for the late change.

EXEPTION – a date change is made within 5 days of original booking confirmation



*Nationally recognized
for our Midwestern
corn-fed Beef.
We also offer
chicken, seafood,
BBQ, and so much
more.....*



EVENT PLANNING TIMELINE

4 - 8 WEEKS PRIOR TO YOUR EVENT:

- ◆ You can contact your coordinator early to start planning all the details. Otherwise, a planner will contact you to discuss optional menu items, select entertainment, and finalize all the details. You will receive a proposal confirming event details; please review, sign and return to us.
- ◆ **Please let event planner know if:**
 - You are brining in a 3rd party vendor
 - Your guests will be arriving by bus or any form of mass transit

21 DAYS PRIOR TO YOUR EVENT:

- ◆ All details of the event must be finalized, including all food and beverage menu additions.
- ◆ All entertainment vendors must be booked.

10 - 15 DAYS PRIOR TO YOUR EVENT -

- ◆ **We will need your final guarantee guest count:** the number of adults, children aged 5 – 11 and children under 5 who will be attending
- ◆ **You will be billed:** based on the final guaranteed number
- ◆ **An invoice based on your final guaranteed count** will be e-mailed to you.
- ◆ **NO CHANGES** can be made to the menu after this final invoice is sent. If your guest count goes up significantly after you've received the final documents, please contact us immediately and we will make every effort to accommodate. Revisions to the final documents will be made and sent to you promptly.
- ◆ **Full payment is due:** by check on the day of your event. If paying by credit card, it needs to be processed at least 3 days prior to your event. We can send you an authorization form for payment.
- ◆ **If you have contracted entertainment vendors:** a vendor.client service confirmation has already been sent to you. You can use that as an invoice to pay your vendors directly, the day of the event. Each vendor should be paid separately by check. If you wish to pay them by credit card, please reach out to them a week before the event to make arrangements.

ON THE DAY OF YOUR EVENT -

- ◆ **An on-site representative will be there to greet you**, review the day's agenda and answer any questions you may have.
- ◆ **A representative will present a final invoice: Final payment will be requested at this time.**
- ◆ If any adjustments are necessary, the differences will be settled during the following week.
- ◆ Your **entertainment vendors will also ask for payment** based on the vendor.client service confirmation sent to you.
- ◆ If you should leave prior to the end of your event, please designate another contact as the representative of your group.

AFTER YOUR EVENT -

- ◆ **You will receive a survey:** please take a minute to fill it out and return it to us so we can use your feedback to continue to improve and make your events successful!
- ◆ Connect with us and share your pictures and positive experience on Facebook, Twitter, Instagram, and Yelp



Special Event Catering Menu

We can customize any menu to match your event. Food Service is Buffet Style with the option of hors d'oeuvres, desserts, beverages, and so much more.



HORS D'OEUVRES



J.R.'s Marinated Beef Tenderloin Sliders*

Carved to order with Rolls & Horseradish Sauce
\$5.95 (min. of 50)

Marinated Skirt Steak Sliders*

Carved to order with Rolls & Horseradish Sauce
\$5.50 (min. of 50)

Pulled BBQ Beef Brisket Sliders

Slow smoked in our wood burning pit with
mouthwatering BBQ sauce and Rolls
\$4.95 (min. of 50)

Skirt Steak Bites*

Served over choice of Creamy Polenta or Crostini
and topped w/ Chimichurri
\$3.75 (min. of 50)

Bacon Cheeseburger Meatball Bites

House meatballs skewered w/ bacon, cheese,
cherry tomato, and leaf lettuce
\$3.95 (min. of 50)

Mini Beef Kabobs*

Tender pieces of sirloin nestled between peppers and onions
\$3.50 (min. of 100)

Meatballs in a Zesty Sauce

A combination of beef and pork steeped in a zesty sauce
\$1.50 (min. of 100)

Cajun Tenderloin Bite*

Thinly sliced tenderloin served on a mini fork
\$3.75 (min. of 50)

Chilled Cajun Beef Tenderloin Platter*

With Rolls and Horseradish Sauce
\$275.00 (serves approx. 50)



Pulled Chicken Sliders

Slow smoked chicken served
w/ 2 House BBQ Sauces and Rolls
\$3.95 (min. of 50)

Fried Chicken Wings

Lightly breaded wings served with
Golden Tangy BBQ Sauce and celery sticks
\$1.75 (min. of 100)

Smoked Chicken Wings

Seasoned with J.R.'s special spices served
with Blue Cheese dipping and celery sticks
\$1.75 (min. of 100)

Mini Chicken Kabobs

Tender pieces of chicken with peppers and onions
\$3.50 (min. of 100)

Napa Valley Chicken Pecan Bites

Pecan Chicken Salad served on crispy phyllo cups
\$2.50 (min. 100)

Chicken Pot Stickers

a light and soft Asian dumpling served with Soy Sauce
\$275.00 (qty. of 100)

Chicken Bite Shooter

Crispy boneless chicken wing served over
Spicy Honey Mustard Dipping Sauce
\$3.25 (min. of 100)

Chicken Taco Bite

Pulled Chicken served open face on wonton
w/ Cider Coleslaw and Apple Butter BBQ Sauce
\$3.25 (min. of 100)

Smoked Turkey Breast Platter

tender sliced turkey served with Rolls,
Cranberry Sauce and Mayo
\$195.00 (serves approx. 50)

*Item may be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HORS D'OEUVRES



Maple Bacon Wrapped Apricot

Macerated dried apricots wrapped in
Maple Bacon with Brown Sugar Glaze
\$1.95 (min. of 100)

Country Ham Rolls

Sliced cured ham with honey and brown sugar
served on warm yeast rolls
\$3.95 (min. of 50)

Pulled Pork Sliders

Slow smoked and served with
w/ 2 House BBQ Sauces and Rolls
\$4.50 (min. of 50)

Pork Taco Bite

Pulled Pork served open face on wonton
w/ Cider Coleslaw and Apple Butter BBQ Sauce
\$3.25 (min. of 100)

Pork Belly Bite

Tender Pork Belly served over warm smoked corn puree
\$3.25 (min. of 100)

Spiral Cut Ham Platter

Sliced spiral ham served cold with
mini biscuits, mayo, and dijonnaise
\$195.00 (serves approx. 50)

Gourmet Charcuterie Board Display

Variety of meats, cheeses, marinated vegetables
served with crackers and mustard
\$325.00 (serves approx. 25)



Biscuit Station

A little bit of variety for everyone
Warm mini biscuits served with
Sliced ham, pimento cheese, preserves,
whipped butter, honey, and mustard
\$275.00 (serves approx. 25)



Blackened Shrimp Taco Bite

Spiced shrimp served open face on tortilla scoop
w/ Guacamole & Chipotle Cream
\$2.75 (min. of 100)

Jumbo Steamed Shrimp Platter

served with spicy cocktail sauce
\$325.00 (10 lbs. each of 21/25)

Mini Grilled Marinated Shrimp Skewers

2 each 21/25 shrimp per skewer;
basted in house marinade
and grilled over open flames
\$3.95 (min. of 100)

Mini Shrimp & Grits

Grilled marinated shrimp
served over stone ground grits
\$3.95 (min. of 100)

Miniature Crab Cakes

served with remoulade sauce
\$3.50 (min. of 100)

Smoked Salmon Canape

Thinly sliced smoked salmon served on
cucumber slice w/ lemon aioli
\$3.50 (min. of 100)

Norwegian Smoked Salmon Platter*

Smoked Salmon displayed with eggs, capers, onions,
cream cheese, crackers & baguettes
\$235.00 (serves approx. 50)

Warm Crab & Artichoke Dip

Creamy blend of lump crab and artichoke hearts
served with baguette slices & crackers
\$195.00 (serves approx. 50)



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HORS D'OEUVRES

Cheese Board

Cheddar, swiss, & pepper jack served with fruit garnish and crackers
\$175.00 (serves approx. 50)

Fresh Cubed Fruit Platter

Assorted seasonal fruit
\$150.00 (serves approx. 50)

Vegetable Crudités Platter

Fresh vegetables served with Ranch Dipping Sauce
\$105.00 (serves approx. 50)

Mediterranean 7 Layer Dip

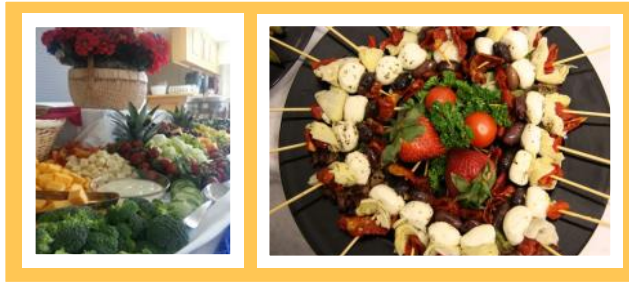
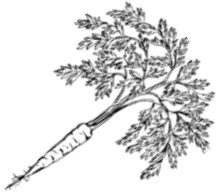
served with cucumber slices and pita chips
\$105.00 (serves approx. 50)

Spinach Artichoke Dip

served with baguettes slices & crackers
\$95.00 (serves approx. 50)

Warm Artichoke Jalapeno Dip

Cheesy blend of artichokes and jalapenos served hot with baguette slices & tri-color tortilla chips
\$125.00 (serves approx. 50)



Seasonal Bruschetta on Endive Spear

Strawberry, Peach, Double Tomato, or Sweet Potato
\$2.25 (min. of 50)

Seasonal Brie Bite

Crostini topped with slice of brie and seasonal fruit
Summer Strawberry w/ Balsamic Reduction
Fall Cranberry & Pecans w/ Maple Brown Sugar Glaze
Winter Pomegranate w/ Honey
\$3.25 (min. of 50)

White Bean Crostini

White bean pureed topped with a fire roasted cherry tomato served on a garlic crostini
\$1.50 (min. of 100)

Double Tomato Bruschetta

A blend of chopped fresh tomatoes and herbs served on crunchy crostini; a summer favorite
\$1.50 (min. of 100)

Seasonal Watermelon Bites

Cubed Watermelon w/ feta, & thin slice of jalapeno
\$2.25 (min. of 100)

Classic Deviled Eggs

An oldie but a goody, an old southern favorite
\$1.50 (min. of 100)

Caprese Skewers

Marinated mozzarella balls w/ grape tomatoes, and basil
\$1.75 (min. of 100)

Marinated Portobello Mushroom Sliders

Grilled mushrooms served on Potato Rolls with chipotle aioli
\$3.75 (min. of 100)

Sweet Potato Stuffed Mushroom

Baby bella mushroom caps stuffed w/ puree of sweet potato & chimichurri
\$2.75 (min. of 100)

Crispy Phyllo Wrapped Asparagus

Asparagus spears with asiago cheese wrapped in flaky crust and baked until golden brown
\$275.00 (qty. of 100)

MAIN ENTREES

Main Entrees can be for Lunch or Dinner



Grilled Filet Mignon*

Center cut from the heart of the tenderloin;
grilled to perfection
\$22.95

Beef Tenderloin Medallions*

Sliced Tenderloin served w/ chimichurri
\$22.95

Chopped Steak*

All Beef patty grilled and smothered
in caramelized onions mushroom sauce
\$19.95

Classic Meatloaf*

A combination of ground beef and minced veggies
baked with J.R.'s BBQ Sauce
\$19.95

Beef Tips*

Tender pieces of beef in a red wine sauce
\$17.95

CARVING STATION

(For Buffet Style Service only; requires addition of carver)

Marinated Beef Tenderloin*

Whole aged tenderloin, grilled and
served with Horseradish Sauce or Chimichurri Sauce

\$23.95

Marinated Skirt Steak*

Tender cut beef skirt steak marinated and grilled
served with Horseradish Sauce or Chimichurri Sauce

\$21.95

Whole Prime Rib*

Aged Prime Rib slow roasted and
served with Au Jus and Horseradish Sauce

\$25.95

Slow Smoked Beef Brisket

Smoked low and slow
served with 2 BBQ Sauces

\$23.95

(All beef selections are prepared Medium)



Items are served Buffet Style.

*Pricing varies when customizing and pairing
together for a buffet menu.*



Grilled Marinated Chicken Breast

grilled to perfection; a J.R.'s specialty
\$16.95

Chicken Marbella

Boneless chicken thighs w/ dates, olives, capers,
and herbs in a white wine reduction
\$15.95

Chicken w/ Sun-dried Tomato Cream Sauce

Grilled boneless chicken breast topped with sun-dried
tomato white wine cream sauce and chiffonade of basil
\$16.95

Grilled Marinated Chicken w/ Fresh Salsa

J.R.'s Signature chicken sliced and
topped with seasonal fresh salsa
\$17.95

Chicken Marsala

Pan seared chicken breast served with
sautéed mushrooms and Marsala sauce
\$18.95

Zesty Brown Sugar Chicken

Tender grilled boneless chicken topped
with brown sugar glaze
\$18.95

CARVING STATION

(For Buffet Style Service only; requires addition of carver)

Apple Smoked Turkey Breast

served with Cranberry Orange Chutney and Blond Gravy
\$19.95

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MAIN ENTREES

Main Entrees can be for Lunch or Dinner



Pork BBQ Spare Ribs

1/3 rack of meaty, tender pork ribs, slow cooked and basted with J.R.'s Signature Sauce

\$19.95

Baked Penne with Italian Sausage

Blend of zesty Italian sausage, tomatoes, and penne in tomato sauce

\$15.95

J.R.'s Lasagna

Combination of pork sausage, ground beef, tomatoes, and cheese in a zesty tomato sauce

\$16.95

Charleston Tomato Pie with Bacon

Perfect Summer dish with layers of fresh tomatoes, herbs, scallions, bacon, and a blend of cheeses baked in flaky pie crust

\$12.95

CARVING STATION

(For Buffet Style Service only; requires addition of carver)

Maple Garlic Pork Tenderloin

J.R.'s Signature Marinade then grilled over open

\$18.95

BBQ Picnic Shoulder

Slow smoked whole hog picnic shoulder served with 3 BBQ Sauces

\$18.95



Linguini & Lemon Gremolata Crumb

Linguini tossed w/ burst cherry tomatoes, lemon zest, herbs, and white wine

\$14.95

Vegetarian Lasagna

Layers of tomato sauce, spinach, basil pesto, herbs, ricotta, shredded mozzarella, and parmesan

\$12.95



Broiled Salmon*

Filet cut broiled and topped with bourbon citrus glaze

\$18.95

Crab Cakes

lightly broiled fresh lump back-fin crab cakes served with remoulade sauce

\$18.95

Grilled Shrimp Skewers

4 each 21/25 Jumbo shrimp in house marinade; grilled over open flames

\$16.95

Broiled Red Snapper*

Broiled with white wine & butter served over sautéed zucchini noodles

\$16.95

Mediterranean Baked Cod*

Baked in wine reduction w/ grape tomatoes and mini sweet peppers

\$16.95

Cajun Shrimp and Cheddar Grits

Cajun Spiced 21/25 Shrimp served over Stone Ground Cheddar Grits

\$16.95

Shrimp w/ Linguini & Lemon Gremolata Crumb

Sautéed 21/25 Shrimp served over linguini tossed w/ burst cherry tomatoes, lemon zest, herbs, and white wine

\$16.95

Charleston Tomato Pie

Perfect Summer dish with layers of fresh tomatoes, herbs, scallions, and a blend of cheeses baked in flaky pie crust

\$10.95

Seasonal Stuffed Vegetable

Blend of quinoa, brunoise vegetables, white bean ragout, and roasted tomato sauce (Stuffed Bell Peppers or Stuffed Acorn Squash)

\$12.95

Items are served Buffet Style. Pricing varies when customizing and pairing together for a buffet menu.

*Item may be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CUSTOMIZED SIDES



Tossed Green Salad

mixed greens, cucumbers, cherry tomatoes, carrots, croutons, with Ranch and/or Italian Vinaigrette
\$3.25

Classic Caesar Salad

romaine, croutons, parmesan cheese and Caesar Dressing
\$3.95

Autumn Spinach Salad

mandarin oranges, pomegranates, mushrooms, red onions, slivered almonds, served with Honey Balsamic Vinaigrette
\$4.25

Summer Spinach Salad

strawberries, blueberries, red onions, served with Strawberry Balsamic Vinaigrette
\$4.25

Grand Salad

mixed greens, dried cranberries, crumbled feta, toasted walnuts, with Balsamic Vinaigrette
\$4.95

Pear & Gorgonzola Salad

leaf lettuce, pears, gorgonzola, toasted pecans, with Mustard Vinaigrette
\$4.95

Wedge Salad

crispy bacon pieces, tomatoes, crumbled blue cheese, with Creamy Blue Cheese Dressing
\$3.95

Black Bean Corn Salad

a zesty blend of black beans, corn, peppers, and onions
\$2.95



Seasonal Vegetable Sauté

Seasonal fresh vegetables lightly sautéed with oil and fresh herbs
\$2.95

Sautéed Green Beans

fresh green beans sautéed with butter and seasoning
\$2.75

Country Green Beans

slow cooked with smoked bacon pieces and onions
\$2.95

Roasted Asparagus

drizzle with light lemon butter
\$3.25

Street Whole Kernel Corn

Corn off the cob with cotija cheese, scallions, cilantro, spices and lime aioli
\$3.25

Grilled Street Corn

fresh cobs of corn served with Lime butter, chipotle aioli, crumbled cojita cheese, & fresh chopped cilantro and lime wedges
\$4.50

Homestyle Creamy Cole Slaw

a classic slaw, homemade daily
\$2.75

Cider Coleslaw

with apple cider vinegar and seasonings
\$2.95

Gourmet Redskin Potato Salad

freshly made in house daily
\$2.75

Roasted Potato Vegetable Salad

Baby red potatoes, orange & green bell peppers, corn off the cob, and green onions
\$3.50

Summer Heirloom Tomato Salad

Sliced heirloom tomatoes and peaches topped with burrata cheese and balsamic reduction
\$3.95

Summer Cucumber & Radish Salad

Sliced cucumbers, shaved radishes, and red onions tossed in light vinaigrette
\$3.50

Vegetarian Pasta Salad

tri-colored pasta w/ fresh vegetables in light vinaigrette
\$2.75

Lemon Orzo Salad

Orzo tossed w/ fresh vegetables & lemon vinaigrette
\$3.50



Mushrooms Diane

sautéed mushrooms in a sherry teriyaki sauce with red pepper flakes and garlic
\$2.75

Balsamic Grilled Zucchini Spears

marinated zucchini grilled over open flame
\$2.95

Cauliflower Gratin

Layers of tender cauliflower baked in a light cream sauce
\$3.50

Maple Dijon Roasted Brussel Sprouts

glazed in a maple dijon sauce
\$3.50

CUSTOMIZED SIDES



Garlic Mashed Potatoes

garlic infused potatoes smashed to a creamy delight
\$3.25

Mashed Potato Station

garlic mashed potatoes served with toppings
(cheddar cheese, sour cream, chives, and chopped bacon)
\$5.25

Au Gratin Potatoes

white cheddar, jarlsburg, and pecorino romano
cheeses layered between potatoes
\$3.50

Rosemary Roasted Potatoes

slow roasted red skinned potatoes
with garlic and rosemary
\$2.75

Dill Redskin Potatoes

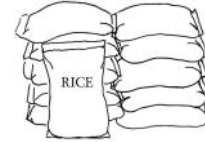
petite redskin potatoes tossed in butter and dill
\$2.75

Roasted Heirloom Fingerling Potatoes

petite heirloom potatoes tossed with butter and seasoning
\$3.50

Maple Roasted Sweet Potatoes

a creamy blend of sweet potatoes with a
Hint of butter and brown sugar
\$3.50



Basmati Rice

fluffy white rice tossed
with butter and seasoning
\$2.75

Cilantro Lime Rice

white rice tossed with fresh cilantro
and a zest of lime
\$2.75

Parmesan Risotto

white rice cooked to creamy perfection
and finished with parmesan
\$3.95

Aged Sharp Cheddar Grits

A southern classic of stone ground grits with rich
aged sharp cheddar and butter
\$3.95



Home-Style Mac & Cheese

a creamy blend of cheeses and pasta
baked to golden perfection
\$3.95

Mac & Cheese Station

Homestyle mac & cheese served with toppings
(chopped bacon, sliced jalapenos, broccoli, and mushrooms)
\$5.75

Garlic Bread

garlic baked in crusty Italian loaf
\$1.50 (min. of 25)

Honey Cornbread

sweet southern style cornbread
\$1.65 (min. of 25)

Artisan Rolls and Butter

assortment of rolls
\$1.50 (min. of 25)

“So many options, what should I order?”

Check out our Sample Packages

SWEET DELIGHTS



Summer Strawberries & Cream

fresh strawberries served
w/ liqueur whipped cream
and mini warm honey biscuits
\$3.95 (min. of 50)

Warm Seasonal Cobbler

a southern style classic
(Peach, Apple, or Berry)
\$3.25 (min. of 50)

Chocolate Mousse Cups

creamy chocolate mousse piped in cups
\$3.95 (min. of 100)

Southern Banana Pudding

An ol' school favorite with creamy
banana pudding and vanilla wafers
\$2.75 (min. of 100)

Winter Pear Trifle

Layers of brandy roasted pears with
spice cake & sabayon
\$4.95 (min. of 50)

Sopapilla Cheesecake Bars

a sweet cinnamon and sugar cheese-
cake layered on a flaky crust
\$135.00 (qty. of 50)

Assorted Gourmet Dessert Bars

Variety of pecan, lemon, chocolate
raspberry, and coconut s'mores
\$235.00 (qty. of 100)

Jumbo Chocolate Chip Cookies

a giant version of what mom makes
filled with lots of chocolate chunks
\$1.75 (min. of 50)

Triple Fudge Brownies

a knockout of chocolaty rich flavor
\$1.75 (min. of 50)

Cake Lollipops

choice of one: Vanilla, Chocolate,
Red Velvet, and Lemon
\$2.25 (min. of 50)

Chocolate & Strawberry Tart

decadent chocolate tart topped
with sliced strawberries
\$4.50 (min. of 50)

NY Style Plain Cheesecake

keep it simple with a classic
served with whipped cream
\$4.95 (min. of 50)

Red Velvet Poke Cake

red velvet cake baked with fluffy
cheesecake pudding and topped
with fresh whipped cream
\$3.95 (min. of 50)

Pineapple Coconut Cake

yellow cake with pineapple, shredded
coconut and fresh whipped cream
\$4.50 (min. of 50)

Double Chocolate Bundt Cake

rich chocolate cake topped with
chocolate ganache, fresh berries,
and whipped cream
\$4.25 (min. of 50)

White Chocolate Bread Pudding

A signature dessert topped with a
sinfully rich white chocolate mousse
& white chocolate sauce
\$4.95 (min. of 50) special order



SAMPLE PACKAGES

COCKTAIL FARE

*Cocktail Fare Packages listed below contains a light tasting for approximately 1 hour.
This will average about 6-8 total bites for every guest. Additional pieces may be added.*

Fiesta Time

Crostini Steak Bites w/ chimichurri * Chicken Taco Bites w/ cider coleslaw
Marinated Mushroom Sliders w/ chipotle cream * Blackened Shrimp Taco Bites
7 Layer Tex-Mex Dip * Tortilla Chips w/ guacamole
\$18.00 / per person (min. 50 guests)

Southern Flare

Pulled BBQ Beef Sliders * Country Ham Rolls
Pulled Chicken Sliders w/ 2 house bbq sauces * Classic Deviled Eggs
Spinach Artichoke Dip w/ baguette slices & crackers * Cider Coleslaw
\$19.00 / per person (min. 50 guests)

The Tailgater

Maple Bacon wrapped Apricots * Meatballs in Zesty Sauce
Chicken Bite Shooters * Warm Artichoke Jalapeno Dip w/ baguette slices & tortilla chips
Cheese Board Display w/ crackers * Vegetable Crudité Platter
\$17.00 / per person (min. 50 guests)

Visit to the Bistro

Pulled Chicken Sliders w/ 2 house bbq sauces * Mini Beef Kabobs w/ peppers & onions
Smoked Salmon Canapes w/ lemon aioli * Crispy Phyllo Wrapped Asparagus
Mediterranean 7 Layered Dip w/ cucumber slices & pita chips * Seasonal Brie Bites
\$19.00 / per person (min. 50 guests)

Taste of Tuscany

Marinated Skirt Steak Sliders w/ creamy horseradish sauce * Napa Valley Chicken Pecan Salad Bites
Warm Crab & Artichoke Dip w/ baguette slices & crackers * White Bean Crostini w/ fire roasted cherry tomatoes
Caprese Skewers * Gourmet Charcuterie Board w/ mustard & crackers
\$22.00 / per person (min. 50 guests) (carver required)

SAMPLE PACKAGES



MAIN FARE BUFFET MENUS (OUR MOST POPULAR PAIRINGS)

While our packages below have been specially tailored to suit the tastes of your guests, we would be happy to customize a menu for you.

Mixed Grill

Marinated Skirt Steak carved w/ creamy horseradish sauce
Marinated Boneless Chicken Breast * Grilled Shrimp Skewers
Rosemary Roasted Potatoes or Garlic Mashed Potatoes * Seasonal Vegetable Sauté
Tossed Green Salad w/ Ranch & Italian dressing * Artisan Rolls & Butter
\$38.95 / per person (carver required)
Marinated Beef Tenderloin may be substituted for an additional \$3.00/pp

Low & Slow Combo

BBQ Spare Ribs cooked slow and basted with J.R.'s BBQ sauce * Grilled Marinated Chicken Breast
Rosemary Roasted Potatoes or Garlic Mashed Potatoes * Seasonal Vegetable Sauté
House Salad w/ Ranch & Italian dressing * Artisan Rolls & Butter
\$33.95 / per person

Surf & Turf

Sliced Beef Tenderloin Medallions w/ chimichurri * Broiled Salmon w/ bourbon citrus glaze
Rosemary Roasted Potatoes or Garlic Mashed Potatoes * Seasonal Vegetable Sauté
House Salad w/ Ranch & Italian dressing * Artisan Rolls & Butter
\$36.95 / per person

Italian Flare

Red Wine Glazed Beef Tips * Chicken Marbella
Linguini & Lemon Gremolata Crumb
Basmati Butter Rice * Seasonal Vegetable Sauté
House Salad w/ Ranch & Italian dressing * Artisan Rolls & Butter
\$38.95 / per person

Pit BBQ Trio

Pulled BBQ Beef Brisket * Pork BBQ Picnic Shoulder carved on site * Grilled Marinated Chicken Breast
Home-style Mac & Cheese * Country Green Beans * Corn on the Cob * Coleslaw
Gourmet Redskin Potato Salad * 2 House BBQ Sauces * Soft Potato Rolls & Butter
\$38.95 / per person (carver required)

*The sides listed in the above packages can be customized for an additional charge.
See our customized sides menu for a variety of options.*

BEVERAGE SERVICE

*Customized a la carte bottle service is available
if one of the packages below does not meet your event needs*

NON-ALCOHOLIC PACKAGE

	2 Hours per person	3 Hours per person
STANDARD	\$3.50	\$4.50
Assorted Sodas, Iced Tea, and Water		
COFFEE SERVICE	\$2.25	\$3.25
Freshly Brewed Regular and Decaf coffee served with creamer and sugars		

BEER & WINE PACKAGES

	2 Hours per person	3 Hours per person
HOUSE	\$16.00	\$22.00
Domestic Beer (select 2): Budweiser, Bud Light, Landshark Lager, and Devils Backbone 8 Point IPA Woodbridge by Mondavi Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		
PREMIUM	\$20.00	\$28.00
Premium Beer (select 2): Stella Artois, Corona, Rolling Rock, and Sierra Nevada Domestic Beer (select 1): Budweiser, Bud Light, Landshark Lager, and Devils Backbone 8 Point IPA Walnut Crest Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		

FULL BAR PACKAGES

	2 Hours per person	3 Hours per person
HOUSE	\$20.00	\$28.00
Pinnacle Vodka, Pinnacle Gin, Calypso Spiced Rum, Jim Beam Bourbon Domestic Beer (select 2): Budweiser, Bud Light, Landshark Lager, and Devils Backbone 8 Point IPA Woodbridge by Mondavi Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		
PREMIUM	\$26.00	\$32.00
Tito's Handmade Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Maker's Mark Bourbon Premium Beer (select 2): Stella Artois, Corona, Rolling Rock, and Sierra Nevada Domestic Beer (select 1): Budweiser, Bud Light, Landshark Lager, and Devils Backbone 8 Point IPA Walnut Crest Wine (select 2): Cabernet Sauvignon, Merlot, Chardonnay, and Pinot Grigio Assorted Sodas and Bottled Water		

NO SUBSTITUTIONS CAN BE MADE TO THE ABOVE PACKAGES
2 hour package averages 3 beverages per person (alcoholic and non-alcoholic)
Specialty Drinks may be added to any Package upon request

ADDITIONS -

Non-Alcohol: Hot Tea, Hot Chocolate, Warm Apple Cider, & Craft Lemonades

Beers: See our list of Specialty Craft Beers

Wine: 14 Hands, Sebastiani, Sterling Vintners, 10 Span, Toad Hollow, Prince Michel,
Cartlidge Brown, Clos Du Bois, & many more

Spirits: Mount Gay Eclipse Rum, Beefeater Gin, Crown Royal, Knob Creek, Grey Goose Vodka,
1800 Silver Tequila, Bailey's Irish Cream, and Kahlua Coffee Liqueur

Signature Cocktails: Red Apple Sangria, White Pear Sangria, Spike Cherry Limeade, & many more

