



# Jacquie's

gourmet catering



317.283.2776



## Welcome to the Jacquie's Family! We are so glad you found us!

*Jacquie's Gourmet Catering is a full-service caterer, meaning we will have a full staff onsite for your event. With our team of experienced Event Designers, we will work hard to ensure that we capture your vision while also staying true to the standards and policies put in place in order to make your event a success. Rest assured, our team is here for YOU, and we are all happy to answer any questions you may have during this process and guide you as you select the perfect menu for your event!*

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## brunch buffet menus *(priced per person)*

### **MENU I**

*Seasonal Fresh Fruit Display*  
*Assorted Muffins & Bagels with Cream*  
*Cheese*  
*Homemade Sticky Buns*  
*Sausage & Three Cheese Strada*  
*Wild Mushroom, Spinach, & Goat Cheese*  
*Strada Sausage Links and Bacon*

**\$18.95**

### **MENU II**

*Assorted Muffins and Bagels with Cream*  
*Cheese Strata with Filling of Choice*  
*Home Made Biscuits and Gravy with a*  
*Kick Roasted Rosemary Breakfast*  
*Potatoes*  
*Croissant French Toast Casserole with*  
*Pecans and Maple Syrup*  
*Assorted Juices*

**\$22.00**

### **MENU III**

*Seasonal Fresh Fruit Display*  
*Assorted Muffins and Bagels with Cream*  
*Cheese*  
*Individual Granola Parfaits with Greek Yogurt*  
*French Style Deep Dish Quiche with Fillings of*  
*Choice*(Choose from Asparagus, Tomato, Spinach, Shallots,  
Mushrooms, Bacon, Smoked Gouda, Brie, Cheddar, Swiss, Crème  
Fraiche)  
*Roasted rosemary fingerling potatoes*  
*This Old Farm Sausage Patties*  
*Assorted Juices*

**\$24.00**

### **MENU IV**

*Individual Fresh Fruit Salad with Crème Fraiche*  
*and Fresh Mint*  
*French Style Deep Quiche with Filling of Choice.*  
*(Choose from Asparagus, Tomato, Spinach, Shallots, Mushrooms,*  
*Bacon, Smoked Gouda, Brie, Cheddar, Swiss, Crème Fraiche)*  
*Smoked Salmon Platter with Red Onions,*  
*Tomatoes, Capers, and Lemon*  
*Selection of Bagels with Cream Cheese*  
*English Scones with Cream and Jam*  
*Assorted Juices*

**\$26.00**



# Afternoon Tea

– \$20 per person –

## SANDWICHES

*selection of three finger sandwiches*

- Cucumber with Cream Cheese, Dill, and Mint on Granary Bread
- Scottish Smoked Salmon with Lemon Butter on Sourdough Bread
- Egg Salad with Chopped Shallots and Watercress on Sourdough Bread
- Chicken Salad with Dried Cranberries and Pecans on Granary Bread
- Ham with Grain Mustard Mayonnaise on Rye Bread

## PASTRIES

- Chocolate Petit Fours
- French Fruit Tartlets
- Assortment of Macarons
- Scones with Cream Cheese and Preserves

## BEVERAGE

- Served with Assortment of Hot Teas with Lemon Slices
- Earl Grey, English Breakfast and Green*



**gourmet boards** (*priced per person, minimum of 20*)

**PEANUT BUTTER | \$4**

*peanut butter with strawberry, blueberry, banana, and sliced apple with caramel drizzle and graham crackers*

**BUTTER | \$3.5**

*roasted garlic, fresh basil, sliced red onion, and crostini*

**WHIPPED RICOTTA | \$4**

*olive oil, tomatoes, prosciutto, and crostini*

**BREAKFAST | \$8**

*peanut butter, sliced apple, strawberry, banana, blueberry, waffles, and mini bagels*

**SMORE'S | \$8**

*marshmallow fluff, graham crackers, chocolate graham crackers, mini chocolate chip cookies, individual white, milk, and dark chocolate bars, peanut butter cups, sliced strawberries and mini pretzel twists.*



## displayed hors d'oeuvres

*(price is per person unless otherwise noted)*

### **CRUDITÉ AND CHEESE \$8.50**

*An Elegant Display of Imported Cheese Wedges, Domestic Cheese Fingers, Red and White Grapes, Strawberries, Dried Fruits, Raw Vegetables to include Broccoli, Cauliflower, Grape Tomatoes, Squash, Carrot Sticks, Zucchini, Celery and Served with Dill Dip, Imported Crackers and Almonds*

### **THE GARDEN TABLE \$10.00**

*Crudité of Vegetables to Include Carrots, Celery, Radish, Cucumber, Cauliflower, Broccoli, Zucchini, Peppers, Squash, & Cherry Tomatoes*

*Dips: Arugula and Lemon, Hummus, Spicy Cajun with Pita Chips*

*Three Layer Pesto Torte*

*Crostini's with Basil, Tomato & Garlic, Tapenade and Harissa*

### **THE GRAZING TABLE \$15.00**

*Farmers Grazing Table: Selection of Charcuterie, Imported and Domestic Cheeses, Pickled Vegetables, Capicola, Mortadella, Salami and Local Cheeses*

*Tapenade, Cornichons, Pickled Vegetables, Olives, Baguette Slices, Crostini's, Flatbreads*

### **CHARCUTERIE BOARD \$10.95**

*with Chefs Choice of Local Meats, Trader Point Cheeses, Fig Chutney, Dried Fruits, and Spiced Nuts served with Crackers*

### **ARTISAN CHEESE DISPLAY \$6.75**

*Aged Gouda, St. Andre, Boucheron, Stilton, Cambenzola, Roquefort and Appenzeller*

### **THREE LAYER PESTO TORTE**

*with Goat Cheese, Cream Cheese, Sundried Tomatoes, Fresh Basil Pesto with Crackers*

*Medium \$70.00 | Large \$125*

### **THREE LAYER CHIPOTLE TORTE**

*with Roasted Red Peppers, Chipotle, Goat Cheese, Cream Cheese and Cilantro Lime Pesto with Crackers*

*Medium \$70.00 | Large \$125*

### **ROASTED VEGETABLE PLATTER \$4.50**

*with Arugula and Tarragon Dip*

### **FRESHLY COOKED JUMBO SHRIMP COCKTAIL \$7.50**

*with Jacquie's Horseradish Cocktail Sauce*

*(3 Prawns per Person)*

### **CAVIAR CAKE**

*\$175.00 (serves 50)*



## displayed hors d'oeuvres cont'd

*(price is per item unless otherwise noted)*

### **CURED WILD SALMON \$80/Whole Salmon**

*with Pimento Served with Lemon and Slices of Homemade Breads .*

### **SCOTTISH SMOKED SALMON PLATTER \$7.00**

*Served with Capers, Lemon, onion, and Crème Fraiche*

### **BRANDIED CHICKEN PATE \$60/Terrine**

*Served with Toasted Baguette*

### **PHEASANT HOUSE PATE \$80.00 / terrine**

*with Assortment of Toasts*

### **WHOLE BRIE AND RASPBERRY IN PUFF PASTRY**

*\$80.00 (serves 50)*

### **FRESH FIG AND MASCARPONE CHEESECAKE**

*with Crackers*

*Medium \$65.00 (serves 25-50)| Large \$125.00 (serves 75-100)*

### **LUMP CRAB DIP \$65.00 PER ½ PAN**

*with Jerusalem Artichokes Served with Pita Chips*

### **HOT BUFFALO CHICKEN DIP \$55.00 PER ½ PAN**

*with Pita Chips*

### **TRIO OF SALSAS \$3.00**

*Pico De Gallo, Corn and Jicama, Mango Salsa served with Tortilla Chips*

### **TRIO OF DIPS \$3.50**

*Edamame Hummus, Roasted Tomato Bruschetta and Olive Tapenade Crostini*

### **SPINACH AND ARTICHOKE DIP \$45.00 PER ½ PAN**

*with Pita Chips*

### **CAVIAR BAR**

*Melba Toast, Egg Whites, Egg Yolks, Scallions, Crème Fraiche and Lemon...Market Price*





## hors d'oeuvre packages

### **PACKAGE ONE | \$27.75 PER PERSON**

Crudit  of Vegetables to include carrots, Celery, Radish, Cucumber, Cauliflower, Broccoli, Zucchini, Peppers, Squash, and Cherry Tomatoes, with Arugula and Lemon Dip, Hummus, Spicy Cajun Dip, and Pita Chips.

Three Layer Pesto Torte with Crackers

Crostini with Basil, Tomato & Garlic, Tapenade and Harissa

### **CHOOSE TWO COLD HORS D'OEUVRES**

Caprese Salad Lollipops, Beef Marinated in Asian Spices Saut ed and Placed inside English Cucumber Cups,

2oz Soft White Rolls with Roasted Pork Accompanied with Saut ed Apples and Horseradish Mayonnaise,

2oz Vegetarian Soft White Rolls with Tomato Buffalo Mozzarella and Jacquie's Basil Pesto,

Chimichurri Devilled Eggs with Fried Shallots, Trio of Organic Devilled Eggs decorated with Micro Greens,

Flatbread with Burrata, Roasted Cherry Tomatoes, Olive Oil and Fresh Basil,

Apricots Wrapped in Prosciutto Grilled and Served on Toasts with Herbed Chevre

### **CHOOSE TWO HOT HORS D'OEUVRES**

Spicy Asian Chicken Skewers with Creamy Avocado Cilantro Sauce, Chorizo Meatballs with Spicy Tomato Sauce,

Mini Meatloaf Cup Cakes with Mashed Potato Frosting,

Chicken Skewer Marinated in Lime, Scallions, Jalape os, and Olive Oil, Grilled and Served with Avocado Cream Dip,, Bourbon

Chicken Skewers, Saffron Risotto Cakes with Aged Parmesan, Chicken and Ginger Pot Stickers,

Mushrooms Stuffed with Prosciutto and Parmesan, Saffron Risotto Cakes with Garlic Aioli

### **PACKAGE TWO | \$32.75 PER PERSON**

Crudit  of Vegetables to include carrots, Celery, Radish, Cucumber, Cauliflower, Broccoli, Zucchini, Peppers, Squash, and Cherry Tomatoes, with Arugula and Lemon Dip, Hummus, Spicy Cajun Dip and Pita Chips.

Three Layer Pesto Torte with Crackers

Crostini with Basil, Tomato & Garlic, Tapenade and Harissa

### **CHOOSE THREE COLD HORS D'OEUVRES**

Imported and Local Cheese Board with Grapes and Crackers,

2oz Soft Rolls with Organic Beef Slowly Roasted until Medium Rare and Served with Caramelized Shallots and Red Pepper Aioli,

Beef Tenderloin Sliders, Chimichurri Devilled Eggs with Fried Shallots, Flatbread with Burrata,

Roasted Cherry Tomatoes, Apricots Wrapped in Prosciutto, Grilled and Served on Toasts with Herbed Chevre,

Shrimp Skewers with Spicy Mango Vinaigrette, Coconut Shrimp with Mango Mojo,

Individual Shrimp Cocktail with St Elmo's Sauce,

Filet Mignon with Horseradish Cream on Toasted Baguette with Caramelized Onions and Fresh Rosemary

### **CHOOSE THREE HOT HORS D'OEUVRES**

Korean Barbeque Brisket Sliders with Soy Slaw in Mini Soft Rolls,

Spicy Asian Chicken Skewers with Creamy Avocado Cilantro Sauce, Chorizo Meatballs with Spicy Tomato Sauce,

Mini Meatloaf Cup Cakes with Mashed Potato Frosting,

Chicken Skewer Marinated in Lime, Scallions, Jalape os, and Olive Oil, Grilled and Served with Avocado Cream Dip,

Saffron Risotto Cakes with Aged Parmesan, Chicken and Ginger Pot Stickers, Mushrooms Stuffed with Prosciutto and Parmesan,

Saffron Risotto Cakes with Garlic Aioli, Pork Belly with Fig Preserves and Microgreens,

Peking Duck Roll Ups with Michigan Cherries, Mini Chicken Creole Crepes, Bourbon Chicken Skewers





## a la carte hors d'oeuvres – passed or displayed

*(price is per item unless otherwise noted)*

### **COCKTAIL SANDWICHES**

- Assortment of Mini Focaccia Sandwiches: Smoked Turkey, Salami & Chicken Pesto Salad ... \$3.50
- 2oz Soft White Rolls with Peppercorn Encrusted Organic Beef Slowly Roasted until Medium Rare and Served with Caramelized Shallots and Red Pepper and Basil Aioli...\$5.50
- 2oz Soft White Rolls with Roasted Pork Accompanied with Sautéed Apples and Horseradish Mayonnaise...\$3.50
- 2oz Vegetarian Soft White Rolls with Tomato, Buffalo Mozzarella and Jacquie's Basil Pesto...\$2.50
- Beef Tenderloin Sliders...\$6.50
- Mini Hot Dogs with Chopped Onions...\$3.00
- Korean Barbeque Brisket Sliders with Soy Slaw...\$4.00
- Mini Sliders with Cheese and Chipotle Aioli...\$3.50
- Mini Lamb Sliders with Caramelized Shallots and Mint Jelly...5.00 Mini Cuban Sandwiches... \$4.75
- Mini Veggie Sliders with Avocado Hummus...\$3.95

### **COLD HORS D'OEUVRES**

- Filet Mignon with Horseradish Cream on Toasted Baguette with Caramelized Onions and Fresh Rosemary...\$4.75
- Beef Tenderloin Crostini with Burrata and Homemade Basil Pesto...\$4.50
- Beef Marinated in Asian Spices Sautéed and Placed inside English Cucumber Cups...\$2.50
- Beef Tartar on Crostini with Fried Quail Egg ...\$5.00
- Canapés with Tapenade, Prosciutto and Shaved Parmesan with Truffle oil...\$2.75
- Blackberry, Camembert and Fresh Dill...\$2.50
- Watermelon stuffed with Goat Cheese and Fresh Mint...\$2.50
- Goat Cheese Lollipops...\$3.00
- Fresh Figs Chilled, Grilled with Mascarpone Foam and Prosciutto...\$2.50
- Fresh Figs Stuffed with Rocket, Goat Cheese, and Wrapped with Prosciutto and Drizzled with Olive oil and Lemon...\$3.50
- Apricots Wrapped in Prosciutto, Grilled and Served on Toasts with Herbed Chevre ...\$2.75
- Flatbread with Burrata, Roasted Cherry Tomatoes, Olive Oil and Fresh Basil...\$3.00
- Homemade Brioche Crouton with Creamy Burrata and Preserved Figs ...\$3.00
- Mini BLT's stuffed Cherry Tomatoes...\$2.50
- Parmesan Crisp with Basil Pesto, House Ricotta, Prosciutto, Shaved Parmesan and Decorated with Micro Greens ....\$3.50
- Tuna Tartar with Ginger, Sesame Oil and Garlic Chile Paste ... \$4.00
- Scallops Wrapped in Pancetta with Rosemary...\$4.75
- Salmon and Tuna Tartar on English Cucumber Discs...\$2.75
- Individual Scallop Ceviche with House made Tortilla Chip...\$4.75
- Cornmeal Blini with Smoked Salmon and American Caviar...\$4.50
- Melba Toast, Egg Whites, Egg Yolks, Scallions, Crème Fraiche and Lemon...Market Price
- Seared Ahi Tuna...\$5.50
- Individual Shrimp Cocktail in Shot Glass...\$3.50
- Individual Scallop and Shrimp Ceviche with Fresh Avocado, Tomatoes and Cilantro...4.00
- Mini Ahi Tuna Taco's with Avocado and Jalapeno's...\$5.50
- Tuna Poke Boat...\$4.75
- Tuna Tartare in a Japanese Radish with Edible Orchid...\$4.50
- Fig and Gorgonzola Crostini with Caramelized Onion...\$2.95
- Jumbo Asparagus with Wasabi Mayonnaise Dip...\$2.50
- Roasted Eggplant Dip with Pita Chips...\$2.75



## a la carte hors d'oeuvres – passed or displayed cont'd

*(price is per item unless otherwise noted)*

### **COLD HORS D'OEUVRES CONT'D**

- Mini Pastry Cases with Piped Goat Cheese, Basil Pesto and Sundried Tomatoes...\$3.00
- Trio of Dips: Edamame Hummus, Roasted Tomato Bruschetta and Olive Tapenade Crostini...\$3.50
- Caprese Salad Lollipops...\$3.00
- Individual 7 Layer Dip Cups...\$4.50
- Terrine of Pencil Asparagus with Goat Cheese Puree Served Individually...4.25
- Individual Red and Yellow Beets with Goat Cheese and Champagne Vinaigrette ...\$4.00
- Trio of Salsas: Pico De Gallo, Corn and Jicama, Mango Salsa served with Tortilla Chips...\$3.00
- Parmesan and Rosemary Shortbreads with Roasted Cherry Tomato and Feta...\$3.00
- Deville Organic Eggs Two Ways with Crème Fraiche, Domestic Caviar and Chives ...\$3.75
- Trio of Organic Devilled Eggs decorated with Micro Greens...\$2.50
- Pears with Black Pepper Goat Cheese and Crispy Prosciutto...\$2.50

### **HOT HORS D'OEUVRES**

- Chorizo Meatballs with Spicy Tomato Sauce...\$3.50
- Bourbon Beef Skewers...\$4.50
- Sesame and Soy Marinated Beef Skewers...\$4.50
- Chef Carved Beef Tenderloin Marinated in Garlic, Fresh Herbs and Olive Oil Slowly Roasted to Perfection and Served with Au Jus Aioli and Horseradish Cream...\$10.00
- Individual Steamed Pork Belly Bun with Kimchi and Green Onion...\$4.00
- Pork Belly with Fig Preserves and Microgreens...\$2.75
- Mini Meatloaf Cup Cakes with Mashed Potato Frosting...\$3.00
- Bourbon Chicken Skewers ...\$3.75
- Tandoori Chicken Skewers: A modern twist on the Indian Classic...\$3.75
- Mini Chicken Creole Crepes...\$3.50
- Chicken Breast Marinated in Lime, Scallions, Jalapeños, and Olive Oil, Skewered, Grilled and Served with Avocado Cream Dip...\$3.75
- Indonesian Chicken Breast Skewers Marinated in Indonesian Spices Grilled and Served with Peanut Coconut Sauce...\$3.75
- Mini Chicken and Leek Fricassee Pot Pies...\$3.75
- Chicken Quesadillas with Chipotle Aioli ...\$3.75
- Thai Chicken Cigars with Sweet Dipping Sauce...\$3.25
- Mini French Chicken Pot Pie...\$3.75
- Chicken Pot Stickers with Ginger Soy Sauce...\$3.00
- Sweet Chili Glazed Chicken Bites Wrapped with Bacon and Sprinkled with Sesame Seeds...\$3.75
- Ancho Chicken Open Face Taco's...\$4.95
- Mini Chicken and Waffles with Local Maple Syrup...\$3.75
- Goat Cheese and Apple Tartlets...\$2.95
- Whole Baked Brie with Cranberry Pistachio Chutney and Water Crackers...\$90.00
- Morbier Grilled Cheese with Tomato Jam...\$3.75
- Macaroni and Cheese in Parmesan Cups...\$3.00
- Mini Mac and Cheese with Prosciutto and Smoked Apple Cheddar...\$3.00
- Mushrooms Stuffed with Prosciutto and Parmesan...\$3.00
- Mushrooms Stuffed with Goat Cheese, Spinach and Bacon \$3.00
- Scotch Quail Eggs...\$3.95



## a la carte hors d'oeuvres – passed or displayed cont'd

### **HOT HORS D'OEUVRES CONT'D**

- Baby Lamb Chops with Mint-Cilantro Sauce...\$4.75
- Foie Gras Pate on Brioche with Fig Jam ...\$5.00
- New Zealand Baby Lamb Cutlets Served with Kumquat Relish...\$4.75
- Peking Duck Roll ups with Michigan Cherries...\$4.00
- Individual Mac and Four Cheese with Truffle Oil in an individual Cast Iron Pan...\$4.75
- Shrimp Skewers with Spicy Mango Vinaigrette ...\$4.00
- Chipotle Grilled Gulf Shrimp served on a Delta Grit Cake...\$3.50
- Skewered Cilantro Lime Shrimp...\$4.50
- Seared Scallop with Star Anise, Leeks and Persimmon ...\$4.75
- Lobster Martini...\$8.50
- Spicy Crab Cakes with Mango Mojo...\$2.75
- Grilled Gulf Lime Marinated Shrimp on a Plantain Chip...\$3.50
- Coconut Shrimp Lollipops...\$3.75
- Spicy Crab Cakes with Mango Mojo...\$2.75
- Grilled Gulf Lime Marinated Shrimp on a Plantain Chip...\$3.50
- Coconut Shrimp Lollipops...\$3.75
- Mini Seafood Crepes...\$ 3.75
- Curried Scallop Cakes...\$3.75
- French Salmon Rillettes served on a Crostini...\$3.75
- Roasted Eggplant, Red Pepper and Mozzarella Crostini...\$2.95
- Twice Baked Mini Potatoes with Bacon, Cheese and Fresh Chives...\$3.50
- Wild Mushroom Duxelle served on a Polenta Cake...\$2.75
- Mini Asparagus Risotto Cakes...\$2.50
- Mini Spinach and Kale Cakes...\$2.50
- Swiss Chard, Shallot and Parmesan Tartlet...\$3.25
- Saffron Risotto Cakes with Aged Parmesan...\$3.25
- Indiana Corn Cake with Crème Fraiche and Mango Salsa ...\$3.50
- Vietnamese Chicken Meat Ball Lettuce Cups with Banh Pickle...\$3.50
- Beer Cheese Soup with Mini Pretzel Balls...\$3.00
- House Made Mini Waffle with Chipotle Peach BBQ Brisket finished with Poblano Buttermilk...\$3.50
- Loaded Tater Tot Baskets with Cheese, Bacon, Sour Cream and Chives...\$3.75
- Shrimp Cakes with Avocado Cream...\$3.50
- Curried Scallop Cakes...\$3.75
- French Salmon Rillettes served on a Crostini...\$3.75
- Roasted Eggplant, Red Pepper and Mozzarella Crostini...\$2.95
- Twice Baked Mini Potatoes with Bacon, Cheese and Fresh Chives...\$3.50



## a la carte hors d'oeuvres – passed or displayed cont'd

*(price is per item unless otherwise noted)*

### **PLANT BASED HORS D'OEUVRES**

- Hearts of Palm Calamari with Lemon, Caper Aioli...\$3.00
- Mini Quinoa Cupcakes with Sweet Potato Frosting...\$3.00
- Asian Noodle Salad served in Chinese Take-out Boxes...\$3.75
- Mini Steamed Bao Bu with Shitake Mushrooms and Pickled Vegetables ...\$2.95
- Mini Falafel with Garlic and Dill Hummus...\$3.25
- Quinoa Crusted Eggplant with Roasted Cherry Tomato and Vegan Aioli...\$2.50
- Vegan Crab Cakes with Cilantro Lime Aioli...\$2.50
- Fried Cauliflower with Roasted Tomato Emulsion served in a Bamboo Boat...\$2.00
- Roasted Butternut Squash Crostini with Cashew Chevre and Caramelized Onions...\$2.50
- Endive with Apple, Celery, Cranberry and Almonds...\$2.00
- Vegan Mushroom and Lentil Cake, Cauliflower Skor Dalia, Lemon Caviar and Kale Chip...\$3.50
- BBQ Pulled Jack Fruit Sliders...\$2.75
- Individual Crudit  with Beet Hummus...\$2.75
- Buffalo Cauliflower Wings...\$2.50
- Fruit Sushi... \$2.00
- Roasted Vegetable Quesadillas...\$3.50
- Vegetable Spring Rolls with Sweet Chili Sauce...\$2.50
- Vegetable Pot Stickers with Soy Sauce...\$2.00
- Bruschetta Crostini with Fresh Basil...\$2.00
- California and Teriyaki Tofu Sushi...\$2.00
- Pierogis with Vegan Sour Cream...\$2.50
- Grilled Ratatouille Kebab's with House Pomodoro...\$2.00
- Tofu Banh Mi Sliders with Pickled Vegetables, Cucumber and Cilantro...\$2.75
- Mini Avocado Toasts with Shaved Radish and Microgreens...\$2.50
- Vegetable Fritters with Vegan Spicy Aioli...\$2.50
- Vegan Cauliflower Taco's with Chipotle Cream...\$2.75
- Spicy Baked Tofu Nuggets with Honey Mustard Dip...\$2.25



## a la carte stations

*(price is per station, per person)*

### **SOUP STATION (CHOOSE 2) \$7.00**

Maple Roasted Butternut Squash with Spiced Pumpkin Seeds,  
Roasted Tomato Bisque with Fresh Basil  
Corn and Potato Chowder  
Chilled Indiana Corn and Truffle Oil  
Chili with Sour Cream, Cheese and Jalapenos

### **NACHO STATION \$6.75**

Fresh Fried Tortilla Chips  
Seasoned Ground Beef and Cilantro  
Pepper Jack Cheese Sauce  
Served With Sour Cream, Black Bean and Corn Salad, Salsa Verde, Pico de Gallo  
Guacamole *(add \$3.75)*

### **MAC N' CHEESE STATION \$6.00**

Elbow Four Creamy Cheese with Garlic and Parmesan Crust  
Served with Bacon, Cheese, Scallions, Tomatoes, Sour Cream, Olives, and Parmesan

### **THE GARDEN TABLE \$5.00**

Crudité of Vegetables to include Carrots, Celery, Radish, Cucumber, Cauliflower, Broccoli, Zucchini, Peppers, Squash and Cherry Tomatoes. Served with Arugula and Lemon Dip, Hummus, Spicy Cajun Dip, and Pita Chips  
Crostini with Basil, Tomato & Garlic, Tapenade and Harissa

### **SALAD STATION \$6.00**

House Mixed Greens with Tomato, Cucumber and Red Onion  
Spinach Salad with Strawberries, Goat Cheese, and Candied Pecans  
Caesar Salad with House Focaccia Croutons and Shaved Parmesan  
Dressings to Include: Champagne Vinaigrette, Buttermilk Ranch, Caesar, and Poppyseed

### **MINI SALAD STATION (CHOOSE 3) \$8.50**

Mini Fennel and Apple Salad in a Mini Martini Glass  
Mini Beet Salad with Goat Cheese and Truffle Honey in a Ball Jar  
Mini Cherry Tomatoes, Mozzarella Balls, Fresh Basil, and Black Sea Salt in a Ball Jar  
Mini Watermelon, Fig Balsamic and Fresh Mint in a Mini Bowl  
Mini Quinoa Salad with Spinach, Tomatoes, Cucumber, Green Onion, Olive Oil, White Balsamic in a Mini Tulip Dish

### **FARM TO TABLE RISOTTO BAR \$7.50**

Creamy Parmesan Risotto, Wild Mushroom Risotto, Saffron Risotto  
Served with Hickory Smoked Bacon, Baby Arugula, Grape Tomatoes, Fresh Herbs, Caramelized Onions, Sautéed Mushrooms, Petit Peas, Sweet Red Peppers and Grated Aged Parmesan



## a la carte stations cont'd

*(price is per station, per person)*

### **STREET TACQUERIA (CHOOSE 3 PROTEINS) \$16.00**

Grilled Pork Taco's Pastor Style, Barbeque Short Rib, Chicken Tinga, Creamy Roasted Poblano, Corn & Zucchini, Green Chile Chorizo, Potato and Greens with Toasted Red Chile or Chipotle Cream Shrimp.  
Served with Roasted Tomatillo Salsa, Salsa Mexicana, Arbol Chile Salsa Sour Cream, Shredded Cheese, Shredded Lettuce, Corn & Flour Tortillas, and Tortilla Chips  
Add Guacamole *(additional \$3.75)*

### **CHEF-MANNED SAVORY PARFAIT STATION \$11.00**

Chicken and Waffles Parfait: Buttermilk Waffles, Fried Chicken, Crispy Bacon, and Bourbon Maple Syrup  
Shrimp and Grits Parfait: Jumbo Shrimp sautéed with Pancetta, and Onions finished with a White Wine Butter Sauce  
Pulled Pork Parfait: Pimento Mac and Cheese, Barbeque Pulled Pork, Creamy Coleslaw

### **SLIDER STATION (CHOOSE 3 PROTEINS) \$14.00**

Angus Beef, Buffalo Chicken, Pulled Pork, Vegan Burgers or Portobello Mushroom  
Served with: Sliced Cheese, Chipotle Slaw, Pickles, Onions, Mayonnaise, Spicy Aioli, Mustard and Ketchup on Mini House Made Buns  
Select Tater Tot Cones or Kettle Chips as a side

### **CHEF-MANNED PASTA STATION \$10.00** *(Two chefs required per 50 guests at \$150 each)*

Custom Pasta prepared by a chef. Guests will select from Penne Pasta, Bowtie Pasta or Rotini Pastas.  
Toppings include Grilled Chicken Breast, Italian sausage, Smoked Bacon, Mushrooms, Bell Peppers, Onions, Cherry Tomatoes, Garlic, Fresh Spinach, Basil Pesto, Red Pepper Flakes, Goat Cheese and Parmesan Cheese  
Served with Tomato Basil Marinara or Roasted Garlic Alfredo Sauce

### **TUSCAN STATION (CHOOSE 2) \$17.00**

#### **(CHOOSE 2)**

House Made Fresh Pasta Angus Beef Lasagna with Pomodoro, Fresh Mozzarella, Béchamel and Basil Pesto  
Caprese Chicken Breast with Grape Tomatoes, Mozzarella, Balsamic and Torn Basil  
Italian Meat Balls with Pork, Beef, Italian Sausage, Garlic and Fresh Parmesan  
Creamy Tuscan Chicken, Fresh Oregano, Spinach, Cream and Parmesan  
Penne Arrabbiata with Fresh Pomodoro and Red Pepper Flakes  
Bow Tie Pasta with Zucchini, Mushroom, Cherry Tomatoes, Fresh Basil and Olive Oil.  
Served With: Insalata Mista with Baby Romaine, Tuscan Kale, Heirloom Tomatoes, Cucumbers, Shaved Parmesan and White Balsamic and Italian Olive Oil Dressing & House Made Rosemary Focaccia Bread

### **CHEF-MANNED RACLETTE STATION \$9.00**

Imported Wheel of Heated Swiss Raclette with  
Toasted Artisan Breads, Garlic Oil, Herb Oil and Tapenade  
Add Charcuterie, Potatoes and Brussel Sprouts *( additional \$5.00)*



## a la carte stations cont'd

*(price is per station, per person)*

### **CHEF-MANNED SMALL PLATE STATION (CHOOSE 3) \$22.00** *(requires 2 chefs at \$150 each)*

Provençal Beef Braised Short Rib with Whipped Creme Fraiche Mash  
Gulf Shrimp and Cheeky Boy Heirloom Grits  
Seared Salmon with Truffle Fingerling Potatoes  
Wild Mushroom Risotto with Shaved Parmesan  
Angus Beef Tenderloin, Salsa Verde with Dauphinoise Potatoes, *(adtl. \$3.50)*  
Seared Maple Leaf Farms Duck Breast with Blackberry Pan Sauce and Whipped Sweet Potatoes  
Mini Quinoa Meatless loaf with Smashed Red Potatoes and Olive Oil  
Tomato Tarte Tatin with Fennel and Apple Slaw

### **PLANT BASED STATION (CHOOSE 3) \$16.00**

Cauliflower Steak Piccata with White Wine, Lemon, Capers and Italian Parsley  
Roasted Acorn Squash stuffed with Wild Rice, Cranberries and Sofrito  
Shepherds Pie with French Pye Lentils and Vegan Mashed Potato  
Roasted Ratatouille Lasagna with Vegan Ricotta and Hand Torn Basil  
Mediterranean Vegetable Cous Cous Satay Sweet Potato Curry with Basmati Rice  
Served with Tuscan Panzanella Salad with Tomato, Cucumber, Fennel, Red Onion, Peppers, Fresh Herbs and Crusty Italian Bread  
in an Olive Oil Dressing and Rosemary Focaccia Bread





## chef-manned carving stations

*(priced per person)*

### **PACKAGE ONE \$26.00**

#### **HORS D'OEUVRES BUTLERED ON SILVER TRAYS**

Thai Chicken Cigars with Asian Dipping Sauce, Coconut Shrimp Lollipops with Mango Mojo & Bruschetta

#### **CHEF MANNED STATION (CHOOSE 1) *Chef Carving Fees Apply***

Beef, Turkey Breast or Pork Loin Carved to Order with Horseradish Cream and Dried Cherry Relish

#### **SALAD STATION**

Fresh House Garden Salad with Champagne Vinaigrette Caesar Salad with Focaccia Croutons and Parmesan Reggiano

#### **MASH-TINI BAR**

Idaho Mashed Potato with Crème Fraiche with Toppings:

Scallions, Sour Cream, Shredded Cheddar, Butter, Bacon, Blue Cheese, Au Jus Freshly Baked House Made Cocktail Buns

### **PACKAGE TWO \$28.00**

#### **HORS D'OEUVRES BUTLERED ON SILVER TRAYS**

Pastry Bites with Feta Cheese and Spinach, Coconut Shrimp Lollipops with Mango Mojo & Bruschetta

#### **CHEF MANNED STATION (CHOOSE 1) *Chef Fees Apply***

Beef with Horseradish Cream, Turkey with Cranberry and Grand Marnier Relish or Pork with Sage and Apples

#### **VEGETABLES**

Grilled Vegetables with Selection of Aioli's & Mini Rolls

#### **PASTA STATION MADE TO ORDER *Chef Fees Apply***

Bow Tie, Fusilli, Spaghetti

Alfredo Sauce and Marinara Sauce

Toppings Include Sundried Tomatoes, Olives, Feta Cheese, Spinach, Cherry Tomatoes, Onion, Bacon, Basil Pesto, Parmesan, Cream, Garlic, Olive Oil

#### **SALAD STATION**

Caesar Salad with House Made Croutons, House Dressing and Fresh Parmesan Mixed Field Greens with Cucumbers, Tomatoes, Red Onion and Champagne Vinaigrette



## chef-manned carving stations

*(priced per person)*

### **PACKAGE THREE \$36.00**

#### **HORS D'OEUVRES BUTLERED ON SILVER TRAYS**

Individual Shrimp Cocktail with St Elmo's Cocktail Sauce, Mini Sliders with Red Pepper Aioli, & Toasted St Louis Ravioli with House Marinara

#### **CHEF MANNED STATION** *(Chef Carving Fee Apply)*

Angus Aged Beef Tenderloin with Horseradish Cream and Au Jus, Berkshire Pork Loin with Whole Grain Mustard Sauce

#### **VEGETABLES**

Grilled Vegetables with Selection of Aioli's Garlic Scalloped Potatoes with Crème Fraiche & Mini Rolls

#### **SALAD STATION**

House Wedge Salad with Bacon, Tomatoes and Creamy Gorgonzola Dressing Romaine Hearts with Apples, Gorgonzola, Candied Pecans and Champagne Dressing



## a la carte plated entrées

*(with the exception of vegetarian and vegan entrees, all entrees come with a salad, two sides and dinner rolls)*

### FIRST COURSE SUGGESTIONS

Lobster Bisque with Crab Mousse Quenelles... \$5.75

Asparagus Bisque with Crispy Pancetta... \$4.75

Shrimp Cocktail with Spicy Cocktail Sauce ... \$7.95

Maple Roasted Butternut Squash Bisque with Crème Fraiche and Spiced Pumpkin Seeds ... \$4.75

Carrot Soup with Chives and Popcorn ...\$4.75

### SALADS

Vine Ripe Tomatoes, Mozzarella, Grilled Eggplant, Basil Oil and Aged Balsamic Vinegar

Wedge Salad with Bacon, Blue Cheese, Tomatoes and Roquefort Dressing

Mixed Organic Field Greens with Pecans, Cranberries, Goat Cheese and Champagne Dressing

Romaine Hearts with House Caesar Dressing, Focaccia Bread Croutons and Romano Cheese

Baked Indiana Apple with Friese Lettuce, Goat Cheese, Candied Walnuts, and a Champagne Vinaigrette

Kale, Citrus Salad with Apple, Grapefruit, Cranberries, Red Onions, with a Red Wine and Orange Vinaigrette

Shaved Brussel Sprout and Kale Salad with Macadamia Nuts, Pancetta, Shaved Parmesan and Champagne Vinaigrette\* (+\$3)

Cherry Tomato Salad with Buffalo Mozzarella Balls, Fresh Basil and Black Sea Salt\* (+\$4)

Grilled Asparagus wrapped in Prosciutto, topped with Microgreens, Balsamic Dressing and Shaved Parmesan\* (+\$2)

Burrata Salad with Heirloom Tomato Jam, Fresh Arugula and Parmesan Flatbread\* (+\$4)

Butter Lettuce with Blood Orange, Avocado, and a Citrus Vinaigrette\* (+\$2)

Colorful Beet Salad with Quinoa and Spinach\* (+\$2)

Beets with Almonds and Whipped Local Cottage Cheese\* (+\$2)

Kale Salad with Currants, Pine Nuts and Lemon-Thyme Vinaigrette Spinach Salad with Black Garlic Vinaigrette

Butter Lettuce with Fresh Herbs

House Salad with Mixed Field Greens, Tomatoes, Cucumbers, Bacon, Red Onion, Carrots, Croutons, and Champagne Vinaigrette



## a la carte plated entrées

### **BEEF**

- Barbequed Beef Boneless Short Ribs with Molasses Bourbon Sauce ...\$30.95
- Boneless Beef Short Ribs Provencal with Port, Sherry, Red Wine and Herbs de Provence ...\$30.95
- Filet of Beef with Stilton Butter and Candied Shallots ... \$37.00
- Carved Aged Angus Beef Tenderloin with Cognac Shallot or Wild Mushroom Sauce ... \$37.00
- Carved Rib Roast with Merlot and Roquefort Sauce ... \$31.00
- Provencal Brisket Braised with Port, Red Wine and Herbs ... \$27.00
- Beef Wellington Open Face with Mushroom Duxelle and a Puff Pastry Crust ... \$30.95
- Osso Bucco: White Wine Braised Veal Shank with Garlic, Parsley, Orange, and Lemon Zest ... \$39.00
- Tuscan Roasted Beef Strip Loin with Sundried Tomatoes, Fresh Thyme and Roasted Zucchini Gremolata...\$31.00
- New York Strip with Bordelaise Sauce...\$31.00
- Grilled Rib Eye Steaks with Garlic and Thyme Butter ....\$30.00
- Grilled Aged Farmed Hanger Steak with Chimichurri...\$27.00
- Angus, Aged, Roast Beef Tenderloin with Port and Shallot Sauce...\$37.00
- Herb Crusted Aged Angus Beef Tenderloin...\$37.00
- Grass Fed Grilled Rib Eye with Marrow Butter and Tiny Veggies...\$37.00
- Braised Short Ribs with a Mole Sauce...\$29.95
- Brown Sugar and Bourbon Glazed Hanger Steak...\$27.00

### **POULTRY**

- Lavender and Honey Glazed Organic Airline Chicken Breast...\$27.95
- Chicken Piccata with Niçoise olives...\$27.95
- Chicken Breast with Mustard and Tarragon Cream Sauce...\$27.95
- Airline Chicken with Prosciutto, Rosemary and White Wine...\$27.95
- Chicken Breast with Sun Dried Tomato and Garlic...\$27.95
- Chicken with Rosemary, Pancetta and Balsamic Vinegar...\$27.95
- Chicken with Sautéed Pears and Rosemary Sauce...\$27.95
- Chicken Breast with Goat Cheese and Rosemary...\$27.95
- Airline Chicken Breast with Goat Cheese, Pancetta with Apricot Glaze ...\$27.95
- Airline French Roasted Chicken...\$27.95
- Chicken Breast with Lemon Butter and Capers...\$27.95
- Chicken Breast Stuffed with Brie and Wrapped in Prosciutto...\$27.95
- Grilled Marinated Chicken Breast with Thyme...\$27.95
- Airline Chicken Breast with Red Wine Vincotto ...\$27.95

### **LAMB**

- Pistachio Encrusted Rack of Lamb ... \$36.00
- Roasted Rack of Lamb with Rosemary and Garlic Sauce ... \$36.00
- Baby Lamb Cutlets with Pomegranate Sauce ... \$36.00
- Springtime Lamb Stew ... \$23.00
- Lamb Chops with Home-Made Harissa ...\$36.00



## a la carte plated entrées cont'd

### SEAFOOD

Cedar Planked Salmon...\$27.95  
King Ora Salmon with Papaya Salsa... \$34.00  
Salmon with Lemon Caper Sauce ... \$27.95  
Salmon Filet with Wild Mushroom Ragout ... \$27.95  
Broiled Salmon Filet with a Mustard Dill Sauce ... \$27.95  
Pan Seared Tilapia with Chile Lime Butter ...\$23.95  
Crab Stuffed Tilapia with Lemon Beurre Blanc ...\$23.95  
Arctic Char with Beurre Blanc ... \$29.95  
Roasted Halibut with Tomatoes, Saffron and Cilantro ... Market Price  
Grilled Alaskan Halibut with Lemon Basil Vinaigrette ... Market Price  
Alaskan Halibut with Saffron Beurre Blanc ...Market Price  
Halibut with Tomato Sorrel Sauce ... Market Price  
Line Caught Mahi Mahi, Coconut Crème Sauce, or Mango Cilantro Salsa ...\$28.95  
Miso Crusted Chilean Sea Bass .....Market Price  
Prosciutto Wrapped Salmon ...\$ 27.95  
Poached Salmon with Julienne Vegetables and Basil Butter ...\$ 27.95  
Arctic Char in a White Wine Garlic Sauce ... \$29.00  
Rainbow Lobster Ravioli in a Light Cream Sauce ... \$21.95  
Floridian Grouper with Mango Salsa, Roasted Coconut Shavings...Market Price  
Miso Crusted Chilean Seabass with Mini Farmed Vegetables ...Market Price  
Hotel Tango Bourbon Glazed Cajun Gulf Shrimp with Bacon and Cheddar Cheeky Boy Mill Heirloom Jimmy Red Grits ...\$26.00

### PORK

Pork Tenderloin with Sautéed Apples and Cider Cream Sauce ... \$27.95  
Pork Loin Stuffed with Apricot and Shallot Stuffing ... \$23.95  
Pork Tenderloin with Calvados Sauce and Dried Fruit Compote ... \$27.95  
Pork Tenderloin with Tart Cherry, Port and Caraway Sauce ... \$27.95  
Filet of Pork Wrapped with Thyme and Bacon ... \$27.95  
Roast Pork Loin with Sage and Apples ... \$24.95  
Pork Tenderloin with Grilled Georgia Peaches with Fresh Thyme ...\$27.95  
Pork Tenderloin with Indiana Corn Succotash and Bacon Vinaigrette...\$27.95

### VEGETARIAN \*

Wild Mushroom Pappardelle Pasta with Parmesan Reggiano and Porcini Broth...\$20.75  
Roasted Eggplant Lasagna with a Broiled Tomato Sauce...\$20.75  
Bow Tie Pasta with Arugula, Goat Cheese, Garlic and olive oil...\$19.95  
Farfalle Pasta with a Wild Mushroom Cream Sauce...\$19.95  
Fettuccine with, Garlic, olive oil, Asparagus Tips and Basil...\$17.95  
Portobello Mushroom Ravioli with Black Pepper ...\$17.95  
Stuffed Portabella Mushroom with Fresh Spinach and Pine Nuts ...\$17.95  
Heirloom Grits with Roasted Corn, Porcini Mushrooms and Bordelaise Sauce ...\$18.95  
Meatless Meatballs with Wilted Spinach and Corn Jus... \$19.95  
Cilantro Potato Cake with Trumpet Mushroom, Indiana Corn Au Jus...\$23.00



## a la carte plated entrées cont'd

### PLANT BASED \*

- Vegan Lentil Bolognese...\$21.00
- Shepherdless Pie... \$21.00
- Chickpeas, Collard Greens, Garlic, Onions, Cherry Tomatoes and Olive Oil...\$19.00
- Vegan Meatballs with Spaghetti...\$19.00
- Red Lentil Dahl... \$18.00
- Sweet Potato Curry with Basmati Rice...\$20.00
- Vegan Meatloaf with Mushroom Gravy...\$20.00
- Stuffed Acorn Squash with Wild Rice and Cranberries...\$18.00
- Potato and Mushroom Pave with Red Wine Vincotta...\$20.00
- Vegan Meatballs with Wilted Spinach and Corn Jus...\$19.00
- Pandora Eggplant Stack with Yam, Chard, Microgreens, Bok Choy, Coconut Red Curry, and Fortune Rice...\$21.00
- Cauliflower Steak Piccata with White Wine, Lemon, Capers, and Italian Parsley...\$17.00

### SIDES

*(two-sides of your choice accompany most entrees) \*denotes surcharge*

- Maple Roasted Sweet Potatoes
- Garlic Scalloped Potatoes Potato Parsnip Puree
- Baby New Potatoes Steamed with Butter and Dill
- Potato Gratin with Gruyere and Crème Fraiche
- Sweet Potato and Gruyere Soufflé
- Garlic Mashed Potatoes
- Mashed Potato, Rutabaga and Parsnip Casserole with Caramelized onion
- Baby Red Smashed Potatoes with olive oil, Garlic, Tomatoes, Chives, and olives
- Horseradish Mashed Potatoes
- Basmati Rice, Brown Rice, or White Rice
- Choice of Pasta: *Basil, Cilantro Lime, Wild Mushroom Truffle Oil, Roasted Roma Tomato, Artichoke and Lime*
- Baby Dill Carrots
- French Green Beans tied with a Chive
- French Green Beans with Hoisin, Roasted Shallots and Garlic
- Wood Grilled Vegetables with Herb de Provence and Olive Oil
- Roasted Garlic Yukon Gold Potato Puree\*
- Fingerling Potatoes with Chives and Truffle oil\*
- Orzo with Mascarpone Cheese and Parmesan\*
- Garden Carrots with Lavender Honey\*
- Multicolored Fingerling Potatoes with Butter and Fresh Dill



## all-inclusive platinum dinner buffet package | \$36.00 per person

### DISPLAYED HORS D'OEUVRES

**Crudit  of Vegetables** to include Carrots, Celery, Radish, Cucumber, Cauliflower, Broccoli, Zucchini, Peppers, Squash, & Cherry Tomatoes. Served with Arugula and Lemon Dip, Hummus, Spicy Cajun Dip, and Pita Chips

**Three Layer Pesto Torte** with Goat Cheese, Cream Cheese, Sundried Tomatoes, & Fresh Basil Pesto, Served with Crackers.

Crostini with Basil, Tomato & Garlic, Tapenade, and Harissa

### BUTLER PASSED HORS D'OEUVRES

Coconut Shrimp Lollipops with Mango Mojo

Wild Mushrooms and Truffle oil in Mini Tarts

Sesame Seed Crusted Ahi Tuna on a Chinese Spoon

### CHOOSE ONE SALAD

Mixed Field Greens with Strawberries, Pecans and House

Made Champagne Vinaigrette

Wedge Salad with Blue Cheese, Bacon and Red Onion

Spinach Salad with Goat Cheese, Apple, and Candied Pecans

### CHOOSE TWO ENTREES

Chicken Breast stuffed with Goat Cheese and Basil & Sundried Tomato Pesto with Japanese Breadcrumbs

Chicken Breast Stuffed with Spinach, Mushrooms, and Apricots with Cider Sauce

Roast Pork Tenderloin with Fresh Sage and Apples in Cider Sauce

Pork Tenderloin with Cherry Compote and a Port Reduction

Pan Seared Wild Salmon with Lemon, Butter and Tarragon Sauce

Aged Beef Tenderloin with Candied Shallots and Cassis Reduction

Aged Beef Tenderloin with Morels and Tarragon Cr me Sauce

### CHOOSE TWO SIDES

Dauphinoise Potatoes

Baby Smashed Potatoes with Olive oil, Tomato Concasse and Chives

Whipped Potatoes with Garlic and Cr me Fraiche

Jumbo Asparagus Gremolata Roasted Ratatouille

Mixed Grilled Vegetables with olive oil and Fresh Marjoram

Fresh Green Beans with Shallots and Herb Butter

Baby Broccoli with Shallots, olive oil and Garlic

Multicolored Hand Peeled Baby Carrots with Lavender

Baby Broccolini with Olive Oil and Garlic

*(All dinners come with House Made Baby Dinner Rolls & Butter)*

*\*may also select items from lower tier packages.*





## all-inclusive silver dinner buffet package | \$33.00 per person

### CHOOSE THREE BUTLER PASSED HORS D'OEUVRES

Mini Tarts with Goat Cheese, Basil and Sundried Tomato Pesto  
Shrimp Cocktail Shooters with Lemon  
Bourbon Beef Skewers  
Deville Eggs with Fried Shallots  
Flatbread with Burrata and Roasted Cherry Tomatoes  
Apricots Wrapped in Prosciutto Grilled and Served on Toasts with Herbed Chevre  
Coconut Shrimp with Mango Mojo  
Individual Shrimp Cocktail with St Elmo's Sauce  
Indiana Corn Cake with Crème Fraiche and Mango Salsa  
Butternut Squash Crostini with Goat Cheese and Pomegranate Seeds

### CHOOSE ONE SALAD

Mixed Field Greens with Strawberries, Pecans and House Made Champagne Vinaigrette  
Wedge Salad with Blue Cheese, Bacon and Red Onion  
Spinach Salad with Goat Cheese, Apple, and Candied Pecans

### CHOOSE TWO ENTREES

Chicken Breast stuffed with Brie and Wrapped with Prosciutto  
Indiana Pork Loin with Sautéed Peaches and Fresh Sage  
Chicken Breast with Wild Mushroom, Garlic, & Fresh Tarragon Cream Sauce  
Crab Stuffed Tilapia with Beurre Blanc  
Chef Carved Prime Rib with Horseradish Cream Sauce  
Beef Wellington with Wild Mushroom Duxelle  
Mahi Mahi with Fresh Mango, Cilantro and Sesame Seeds  
Lobster Ravioli with a Limoncello Cream Sauce  
Cedar Plank Salmon with Papaya Salsa and Fresh Cilantro  
Penne Pasta with Goat Cheese, Arugula, Olive Oil, and Garlic  
Spinach and Feta Stuffed Chicken Breast with Lemon Beurre Blanc  
Boneless Beef Short Ribs with Port, Red Wine and Herbs de Provence  
Arctic Char with Roasted Vegetable Ragout and Beurre Blanc  
Macadamia Nut Crusted Fresh Halibut Wild Mushroom Ravioli with Truffle oil

### CHOOSE TWO SIDES

Baby Smashed Red Potatoes with Butter, Concasse Tomatoes and Chives  
Garlic Mashed Potato Scalloped Potatoes Wild Rice with Cranberries  
Steamed New Potatoes with Dill Orzo with Cream and Parmesan  
Green Beans with Shallots and Butter  
Honey Glazed Carrots with Italian Parsley  
Roasted Vegetables with Fresh Marjoram and Olive Oil Sautéed  
Baby Broccoli with Shallots, Garlic and Olive Oil

*(All dinners come with House Made Baby Dinner Rolls & Butter)*

*\*may also select items from lower tier packages.*



## all-inclusive bronze dinner buffet package | \$29.00 per person

### DISPLAYED HORS D'OEUVRE

Three Layer Pesto Torte with Goat Cheese, Cream Cheese, Sundried Tomatoes, & Fresh Basil Pesto, Served with Crackers

### CHOOSE THREE BUTLER PASSED HORS D'OEUVRES

Mushrooms Stuffed with Spinach and Parmesan, Coconut Shrimp, Bruschetta, Bourbon Chicken Skewers, Mini Crab Cakes, Watermelon stuffed with Goat Cheese and Fresh Mint, or Assortment of Mini Quiche

### CHOOSE ONE BUFFET SALAD

House Salad with Mixed Greens, Cucumbers, Cherry Tomatoes, Red Onion & Homemade Buttermilk Ranch or Champagne Vinaigrette  
Greek Salad  
Baby Spinach Salad with Strawberries, Feta and Poppy Seed Dressing

### CHOOSE TWO ENTREES

Chicken Piccata with Meyer Lemons  
Chicken Parmesan with Buffalo Mozzarella  
Marinated Chicken Breast with Garlic, olive oil and Herbs de Provence  
Beef and Three Cheese Lasagna with Homemade Pasta  
Chef Carved Roast Beef with Horseradish Cream  
Carved New York Strip with Peppercorn Sauce (*add \$2.00*)  
Chef Carved Pork Loin with Apricot Glaze  
Chicken Masala with Wild Mushrooms and Fresh Tarragon  
Asparagus Ravioli with Cacio e Pepe  
Roasted Ratatouille Lasagna  
Pan Seared Salmon with Cilantro Lime Crema  
Pan Seared Salmon with Lemon, Butter, Capers and Fresh Parsley  
Carved Farmed Hanger Steak with Chimichurri  
Provençal Braised Brisket with Red Wine and Port  
Pesto Chicken Breast with Fresh Mozzarella and Garlic Parmesan Sauce Spinach and Feta  
Stuffed Chicken Breast with Lemon Beurre Blanc  
Adobo Pork Tenderloin with Cilantro Lime Salsa

### CHOOSE TWO SIDES

Garlic and Chive Mashed Potato  
Baby Red Potatoes with Dill  
Angel Hair Pasta with olive oil and Parmesan  
Israeli Cous Cous with Shallots and Cranberries  
Dauphinoise Potatoes  
Green Beans with Bacon  
Green Beans with Almonds and Butter  
Honey Glazed Carrots  
Baby Broccoli with Garlic and Olive Oil  
Assorted Roasted Vegetables with olive oil, Lemon and Fresh Marjoram

*(All dinners come with House Made Baby Dinner Rolls & Butter)*

*\*may also select items from lower tier packages.*



## all-inclusive one entree dinner buffet package | \$23.00 per person

### **CHOOSE TWO HORS D'OEUVRES**

Bruschetta, Three Layer Pesto Torte with Crackers,  
Spanakopita, Vegetable Pot Stickers with Soy Sauce, or  
Bourbon Chicken Skewers

### **BUFFET SALAD**

House Salad with Iceberg, Cucumbers, Shredded Carrots,  
Tomatoes, Croutons and Homemade Buttermilk Ranch

### **CHOOSE ONE ENTREE**

Herb Roasted Chicken with Tarragon Jus  
Roasted Pork Loin with Apple and Sage  
Chicken Piccata with Meyer Lemons  
Lasagna with House Made Pasta and Creamy Bechamel  
Chicken with Gourmet Mushroom Pan Sauce  
Honey Balsamic Chicken Breast  
Roast Beef Round with Horseradish Sauce  
New York Strip with Peppercorn Sauce *(add \$3 per person)*  
Carved Turkey with Orange and Cranberry Relish  
Grilled and Herb Marinated Chicken Breast  
Provencal Braised Brisket with Red Wine and Port  
Barbeque Braised Brisket  
Chicken Parmesan with Buffalo Mozzarella  
Lavender Honey Chicken Breast  
Pesto Chicken Breast with Fresh Mozzarella and Garlic  
Parmesan Sauce  
Spinach and Feta Stuffed Chicken Breast with Lemon  
Beurre Blanc

### **CHOOSE TWO SIDES**

Garlic and Chive Mashed Potato  
Baby Red Potatoes with Dill  
Angel Hair Pasta with olive oil and Parmesan  
Green Beans with Bacon  
Green Beans with Almonds and Butter  
Honey Glazed Carrots  
Three Cheese Mashed Potato  
Assorted Roasted Vegetables  
Corn with Chipotle Butter  
Stir Fried Vegetables with Tamarind  
Horseradish Mashed Potato

*(All dinners come with House Made Baby Dinner Rolls & Butter)*

*\*may also select items from lower tier packages.*



## southern style barbeque buffet package

**ONE ENTRÉE \$19 PER PERSON | TWO ENTRÉE \$23 PER PERSON**  
**ADD HOUSE SALAD FOR \$2 PER PERSON**

### **ENTREES**

Texas Style Beef Brisket

Smoked Pulled Pork

Pulled Chicken Chipotle Barbeque

Chicken Quarters

*\*Baby Back Ribs (\$15 for ½ rack or \$22 per full rack)*

### **SIDES**

Corn, Jicama and Chipotle Salad

Macaroni and Three Cheese with a Garlic Crust

Macaroni Salad

Baked Idaho Potato with Sour Cream, Bacon, Cheese and Butter

Trio of Baked Beans

Creamy Coleslaw Chipotle Slaw

Grandma Red Skinned Potato Salad

Mediterranean Fingerling Potato Salad with Capers and Italian Parsley

Bow Tie Pasta Salad with Basil Pesto and Parmesan

Grilled Mexican Street Corn

Broccoli Salad

Served with Sour Cream Corn Bread



## desserts *(price is per item, minimums may apply)*

### **MINI DESSERTS**

- Fruit Skewers... \$3.50
- French Fruit Tartlets ... \$3.50
- Cheesecakes ... \$3.50
- Chocolate Covered Strawberries ... \$3.50
- Crème Brule ... \$3.50
- Lavender Brule ... \$3.50
- Mini Yuzu Tarts ...\$3.50
- Mini Macaron ...\$3.50
- Mini Tiramisu ...\$3.50
- Mini Raspberry Mousse in Chocolate Cups ... \$3.50
- Sticky Toffee Pudding served in Ramekins... \$4.00
- Tres Leches... \$3.50
- Cake Pops...\$4.00
- Fresh Fruit Sushi with Strawberry, Kiwi and Mango... \$3.50

### **DESSERT SHOOTERS**

- Individual Valrhona Chocolate Mousse...\$4.00
- Blackberry and Mint Brownie Parfaits in a Shot Glass...\$4.00
- Panna Cotta with Raspberry Coulis...\$4.00
- Lemon Lush Dessert Shooter ....\$4.00
- Peanut Butter Pie Dessert Shooters ....\$4.00
- Mini Sherry Truffles...\$4.00
- House Made Chocolate Truffles ...\$2.50
- Smores in a Ball Jar .....\$4.00
- Apple Crisp in a Ball Jar...\$4.00
- Mini Fruit Salad served in Mini Martini Glasses...\$4.50

### **A LA CARTE DESSERTS**

- Lemon Raspberry Torte ... \$5.50
- German Chocolate Torte ... \$5.50
- Chocolate Mousse Torte ... \$5.50
- Latte Torte ... \$5.50
- Hazelnut Praline Torte ... \$5.50
- Butter cream Torte (Chocolate or Vanilla) ... \$5.50
- White Chocolate Raspberry Cheesecake ... \$5.50
- Crème Brule ... \$6.50
- Tiramisu ... \$5.50
- Nutella Crepes with Chantilly Cream ... \$3.95
- French Chocolate Mousse ... \$4.50
- Red Velvet Cake ... \$5.50
- Italian Lemon Tart... \$5.00
- Key Lime Tart... \$4.50
- Flourless Chocolate Cake... \$5.50
- Indiana Poached Pear stuffed with Stilton, Walnuts, and Apple with a Caramel Sauce ... \$5.50
- Poached Fruits in Rosewater with Crème Fraiche, Fresh Mint and Shortbread Cookie ...\$4.50



## equipment & rentals

### **WHITE CHINA PLACE SETTING | \$4.00 per person**

Includes White 10" Dinner Plate, 6" Bread and Butter Plate, 7" Salad Plate, Water Goblet and Silver Flatware

### **GOLD RIMMED CHINA PLACE SETTING | \$5.50 per person**

Includes Gold Rimmed Dinner Plate, Bread and Butter Plate, Salad Plate, Water Goblet and Gold Flatware

### **PRIM FLATWARE | add \$2 per person**

Upgrade from standard Silver Flatware

### **WHITE CHINA HORS D'OEUVRE / DESSERT PLATE AND FORK | \$1.50 per person**

Includes 7" White Plate and Silver Dessert Fork

### **ECO FRIENDLY BAMBOO DISPOSABLES | \$3.00 per person**

Includes Eco Friendly Bamboo Plate with Black Plastic Cutlery

### **BEADED GOLD RIMMED CHARGER | \$6 per person**

### **GOLD RIMMED CHARGER | \$6 per person**

### **WOODEN CHARGER | \$4 per person**

### **ACRYLIC GOLD CHARGER | \$4 per person**



## staffing

**FOR ALL FULL-SERVICE EVENTS, STAFFING AND CHEFS ARE REQUIRED BASED ON MENU SELECTION AND GUEST COUNT. SERVICE STAFF RATES ARE AS FOLLOWS**

### **VENUE STAFFING**

**MANAGER \$34 PER HOUR**

**SERVER/RUNNER \$27 PER HOUR**

**BARTENDER \$30 PER HOUR**

### **PRIVATE EVENT STAFFING (HOME EVENTS)**

**MANAGER \$38 PER HOUR**

**SERVER/RUNNER \$35 PER HOUR**

**BARTENDER \$35 PER HOUR**

**BACK OF HOUSE CHEFS ARE REQUIRED FOR ALL FULL-SERVICE EVENTS**

**LESS THAN 75 GUESTS: \$200**

**75 GUESTS +: \$250**

**FRESH PLATING CHEFS: \$300**

**STATION/CARVING CHEFS: \$250**

**4 HOUR MINIMUM FOR ALL SERVICE STAFF**

**HOLIDAY RATES APPLY FOR ALL MAJOR US HOLIDAYS (TIME ½)**





## delivery & misc.

### **DELIVERY FEES**

*All full-service events have a delivery fee associated depending on the guest count. This may be subject to change based on final menu and rental items.*

50 Guests or Less: \$200

50 – 100 Guests: \$250

100+ Guests: \$350

**TRAVEL TIME AND VEHICLE RENTAL** MAY BE ASSOCIATED WITH YOUR EVENT BASED ON THE LOCATION/DISTANCE FROM JGC HEADQUARTERS.

### **TAXATION RATES**

All events are subject to the following tax rates:

9% on all Food and Beverage

19% on all Equipment & Rentals (*includes damage waiver*)

### **CAKE CUTTING**

JGC Staff will cut and serve wedding cake at no additional charge, but will not be held responsible for portion control, accidental damage to cake, cake tops, or any hardware used in cake assembly

**A SIGNED CONTRACT AND \$1000 DEPOSIT IS REQUIRED TO SECURE THE EVENT DATE WITH JGC. FULL PAYMENT IS DUE 10 DAYS PRIOR TO EVENT. FINAL GUEST COUNT AND EVENT DETAILS DUE 14 DAYS PRIOR TO EVENT.**

*Jacquie's*  
GALLERY





*Jacque's*  
GALLERY





*Jacquie's*  
GALLERY

