



Menu Packages

MAKE YOUR EVENT AN EXPERIENCE.

Thank you for considering Catering by Jonathan Byrd's for your special event. We've been privileged to be a part of thousands of celebrations since opening in 1988. Let us help make your vision become a reality. From small intimate meetings to large galas, we have a variety of menus that will work for any size event and budget.

TABLE OF CONTENTS

2
Breakfast Buffet

3
Plated Meal Service

6
Buffet Menu Selections

7
Box Lunches

8
Hors D'oeuvre & Station Selections

15
Bar & Beverage Selections



Hot Breakfast Buffet

30 OR MORE GUESTS

Single use plates and utensils are included with all breakfast buffets. Orange juice, bottled water, and regular & decaf coffee can be added to breakfast buffets for \$2.95 per person

CUSTOM BUFFET

\$20.95+ Per Guest

CHOOSE 2 ENTREES

- Fresh Scrambled Eggs (GF)
- Buttermilk Biscuits & Sausage Gravy
- Cinnamon French Toast
- Buttermilk Hotcakes
- Carved Smoked Applewood Ham (GF)
- Breakfast Quiche (VEGETARIAN)

CHOOSE 3 SIDES

- Hash Brown Potatoes (GF)
- Applewood Smoked Bacon (GF)
- Pork Sausage (GF)
- Seasonal Fruit Salad (GF)
- Assorted Muffins
- Assorted Donuts
- Cinnamon Rolls
- Greek Yogurt with Granola (GF)



Plated Meal Service

All plated meals are exquisitely paired by our executive chef with roasted bistro vegetables, a starch, gourmet dinner rolls with butter, and your choice of salad and dessert.

Beverages include Ice Water and Iced Tea.

**For weddings or social events, cake cutting service can be added in lieu of dessert option*

***For plated meals, a \$3.95 per person fee will be added to cover culinary labor costs**

Entrées

\$Market Price+ Per Guest

ROASTED BEEF TENDERLOIN (GF)

Sliced Center Cut Beef Tenderloin, Served with Rosemary Red Skinned Mashed Potatoes & Port Wine Demi Glace

\$36.50+ Per Guest

BRAISED BEEF SHORT RIB (GF)

Slowly Braised in Red Wine, Tomato & Beef Stock. Served with Yukon Gold Potato Puree & Natural Pan Sauce

\$49.50+ Per Guest

BRAISED BEEF SHORT RIB & PAN ROASTED CHICKEN (GF)

Slowly Braised Beef Short Rib with Natural Pan Sauce. French Roasted Breast of Chicken with White Wine Ju Lie. Served with Garlic Herb Roasted Red Potatoes

\$29.95+ Per Guest

GRILLED PORK TENDERLOIN (GF)

Garlic Herb Marinated, Sliced Pork Tenderloin Served with Sweet Potato Puree, Berry Balsamic Sauce

\$30.95 Per Guest

ITALIAN CHICKEN (GF)

Grilled Breast of Chicken, Marinated with Italian Herbs and Spices, Served with Rosemary Roasted Red Potatoes

\$30.95+ Per Guest

LEMON HERB GRILLED CHICKEN (GF)

Grilled Breast of Chicken, Marinated in Lemon, Pink Peppercorn and Thyme. Served with Smashed Red Potatoes, Grain Mustard Cream

\$33.75+ Per Guest

GRILLED SALMON (GF)

Served with Saffron & Herb Basmati Rice Pilaf, Roasted Tomato & Dill Cream Sauce

\$Market Price+ Per Guest

CHILEAN SEABASS (GF)

Pan Roasted Chilean Seabass, Basmati Rice with Red Quinoa & Chives, Citrus Beurre Blanc



Plated Meal Service

Entrées

\$26.95+ Per Guest

BAKED FOUR CHEESE RAVIOLI
(VEGETARIAN)

Cheese Stuffed Jumbo Ravioli. Served with Artichoke, Tomato & Sweet Onion Ragout, Shaved Parmesan, Balsamic Reduction

\$26.95+ Per Guest

GRILLED VEGETABLE STACK
(GF) (VEGETARIAN) (VEGAN UPON REQUEST)

Stack of Marinated Grilled Eggplant, Yellow Squash, Red Bell Pepper and Zucchini. Served with Creamy Parmesan Polenta, Stewed Tomato & Fennel Sauce

\$28.95+ Per Guest

RATATOUILLE WELLINGTON
(VEGETARIAN) (VEGAN UPON REQUEST)

Puff Pasty Filled with Zucchini, Yellow Squash, Bell Pepper, Sun-Dried Tomato, Mushroom & Italian Seasoning. Served with Butternut Squash Puree and Basil Pesto

\$27.95+ Per Guest

LASAGNA ROLLETTE (VEGETARIAN)

Lasagna Filled with Ricotta Cheese and Herbs. Served with Charred Red Pepper & Roasted Tomato Sauce & Shaved Parmesan

Side Salads

HOUSE SALAD

Baby Salad Greens, Grape Tomatoes, Red Cabbage, Grated Carrot, Cucumbers, Sliced Radishes, with Ranch & Balsamic Dressing

CAESAR SALAD

Crisp Romaine Hearts, Dressed with Creamy Caesar Dressing, Shaved Parmesan, Garlic Croutons, Parmesan Cheese Crisps, Sun-Dried Tomatoes

PEAR, ARUGULA & ORANGE SALAD

Baby Arugula and Artisan Field Greens, Dressed with Champagne Vinaigrette, Sliced Pears, Mandarin Orange Slices, Sun-Dried Cranberries, Feta Cheese Crumbles, Candied Pecans

Plated Meal Service

Side Salads

STRAWBERRY SPINACH SALAD

Baby Spinach Dressed with Strawberry Balsamic Vinaigrette, Thinly Sliced Red Onion, Fresh Strawberries, Feta Cheese, Toasted Almonds

HONEYCRISP APPLE & KALE SALAD

Chopped Kale Dressed with Pomegranate Açai Vinaigrette, Sliced Apples, Candied Walnuts, Golden Raisins, Red Onion, Grape Tomato, Goat Cheese Crumbles

Desserts

NEW YORK CHEESECAKE

Berry Compote, Whipped Cream

RED VELVET CAKE

Raspberry Puree, Dark Chocolate "Feather", Fresh Seasonal Berries

ASSORTED PETIT FOURS

As Assortment of Petit Four Cakes, French Macarons & Mini Cannolis, Chocolate, Caramel, Raspberry Sauces, Fresh Seasonal Berries

CARROT CAKE

Layered with Velvety Cream Cheese Frosting and Crunchy Walnuts

CHOCOLATE GANACHE TART

Crispy Tart Shell, Dark Chocolate Ganache, White Chocolate Mousse, Salted Caramel Sauce, White and Dark "Straws", Fresh Seasonal Berries

CHOCOLATE LAYER CAKE

Rich Chocolate Fudge Cake with Chocolate Fudge Icing

CARAMEL APPLE TART

Spiced Apples in a Short Dough Crust, Caramel Sauce, Whipped Cream

CHOCOLATE FLOURLESS TORTE (GF)

Crème Anglaise, Fresh Seasonal Berries



Custom Buffet

Single use plates and utensils are included with all buffets.
Ice water and iced tea or lemonade can be added to buffets for \$2.95 per person.

Upgrade to Full China Service for \$4.95 Per Person

\$20.95 Per Guest

BUFFET OPTION #1

JB's Fried Chicken
Three Cheese Baked Penne with Italian Sausage
Mashed Potatoes (GF) with Gravy (Not GF)
Southern Style Green Beans with Bacon (GF)
House Salad with Ranch & Italian Dressing (GF)
Dinner Rolls with Butter

\$25.95 Per Guest

BUFFET OPTION #3

Smoked Beef Brisket with BBQ Sauce (GF)
Roasted Bone-In Italian Chicken (GF)
Twice Baked Cheesy Potatoes (GF)
Seasonal Green Beans (GF)
House Salad with Ranch & Italian Dressing (GF)
Dinner Rolls with Butter

\$27.95 Per Guest

BUFFET OPTION #5

Harvest Vegetable Soup (GF)
Hoosier Corn Chowder
Boar's Head Roast Beef, Smoked Turkey, Honey Ham (GF)
Served with Cheddar and Swiss Cheese, Green Leaf
Lettuce, Tomato, Red Onion, and Dill Pickle Spears (GF)
Macaroni Salad
Fesh Baked Artisan Bread Selection
House Made Kettle Chips (GF)
Fresh Harvest Salad Bar Includes:
*Grape Tomatoes, Sliced Cucumber, Red Onion, Grated Carrot,
Blue Cheese Crumbles, Garlic Herb Croutons, Sunflower Seeds,
Peas, and an Assortment of Creamy & Vinaigrette Dressings*

\$24.95 Per Guest

BUFFET OPTION #2

Hardwood Smoked Inside Round of Beef (GF)
*Served with BBQ Sauce, Au Jus & Horseradish Cream
(Carved Onsite)*
Alabama White BBQ Chicken (GF)
Oven Roasted Potatoes (GF)
Fresh Seasonal Vegetables (GF)
House Salad with Ranch & Italian Dressing (GF)
Dinner Rolls with Butter

\$26.95 Per Guest

BUFFET OPTION #4

Fire Roasted Beef Tri-Tip with Caramelized
Onions and Demi Glace (GF)
Grilled Tuscan Chicken with Roasted
Tomato Cream Sauce (GF)
Penne Pasta with Marinara
Red Skinned Mashed Potatoes (GF)
Herb Roasted Vegetables (GF)
House Salad with Ranch & Italian Dressing (GF)
Dinner Rolls with Butter

\$28.95 Per Guest

BUFFET OPTION #6

Country Pot Roast with Red Potatoes (GF)
Homemade Chicken and Noodles (GF)
Mashed Potatoes (GF) with Brown Gravy (Not GF)
Braised Baby Carrots (GF)
House Salad with Ranch & Balsamic Dressing (GF)
Dinner Rolls with Butter



Box Lunches

30 OR MORE GUESTS

Box Lunches contain a sandwich, side dishes, and a bottle of water. Other drinks and sides are available upon request. Additional charges will be added for groups under 30 people.

\$18.75 PER GUEST

EACH BOX LUNCH INCLUDES

Choice of Deli Meat

Ham, Turkey, Roast Beef, or Vegetarian

Chef's Choice of Gourmet Cheese

Chef's Choice of Freshly Baked Bread

Side Dishes

Pasta Salad

Bag of Chips

Apple

Chocolate Chip Cookie



Hors D'oeuvres

DISPLAYS

Hors d'oeuvre bars are a fun, interactive way to allow your guests to customize their selections. Please note, these are a smaller portion and would not be suitable to use in place of a meal.

**Display quantities are based on total guest count, selections will be replenished for one hour*

\$5.95+ Per Guest

CRUDITÉ DISPLAY (GF)

(Crackers Not GF)

Seasonal Fresh Vegetables with Hummus, Buttermilk Ranch Dip & Assorted Crackers

\$9.95+ Per Guest

CHEESE DISPLAY (GF)

(Crackers Not GF)

Artisan and Regional Cheeses Served with an Assortment of Gourmet Crackers

\$13.95+ Per Guest

CHARCUTERIE DISPLAY (GF)

(Breads & Crackers Not GF)

Grilled, Roasted, Marinated, and Pickled Vegetables, Olives, Peppers, Cured Meats and Artisan Cheeses, Served with Rustic Breads and Gourmet Crackers

\$7.50+ Per Guest

FRUIT & CHEESE DISPLAY (GF)

(Crackers Not GF)

Assorted Domestic Cheeses, with Gourmet Crackers, Fresh Sliced Fruit and Berries, Vanilla Yogurt Dipping Sauce

\$7.95+ Per Guest

PREMIUM SPREAD TRIO

Served with Tortilla Chips (GF), Pita Chips (Not GF) and Your Choice of Three Spreads:

- *Roasted Red Pepper Hummus (GF)*
- *Spinach Artichoke Dip (GF)*
- *Queso Blanco w/ Pico de Gallo (GF)*
- *Fire Roasted Tomato Salsa (GF)*
- *Buffalo Chicken Dip*
- *Spicy Crab Dip*

\$7.95+ Per Guest

GOURMET CHIPS & DIP TRIO

Served with Homemade Kettle Chips & Tortilla Chips (GF), and Your Choice of Three Gourmet Dips:

- *Smoked Onion Ranch Dip (GF)*
- *Loaded Cheddar Bacon Dip (GF)*
- *Fire Roasted Tomato Salsa (GF)*
- *Roasted Corn & Black Bean Salsa (GF)*
- *Salsa Verde (GF)*



Hors D'oeuvres

RECEPTION

Priced by Piece, Minimum Five Dozen Per Selection

SEAFOOD

\$4.25+ • SERVED COLD

Cajun Shrimp Cucumber Cups (GF)

Cajun Spiced Shrimp, Remoulade Cream, Chives

\$4.50+ • SERVED COLD

Mango Shrimp Cocktail Shooter (GF)

Jumbo Cocktail Shrimp, Tropical Relish, Mango Cocktail Sauce, Micro Greens

\$4.50+ • SERVED COLD

Smoked Salmon Crostini

Toasted Focaccia, Dill Cream Sauce, Capers, Shallots, Chives

\$4.50+ • SERVED COLD

Shrimp Cocktail Shooter (GF)

Cajun Spiced Rim Shooter, Cocktail Sauce, Micro Greens

\$4.75+ • SERVED HOT

Bourbon Glazed Bacon Wrapped Shrimp (GF)

Jumbo Shrimp, Applewood Bacon with Bourbon Glaze

\$4.25+ • SERVED COLD

Tequila Shrimp Tostada (GF)

Tequila Spiked Spiced Shrimp, Crispy Corn Tortilla, Pico de Gallo, Micro Greens

BEEF

\$4.25+ • SERVED COLD

Smoked Tri-Tip Crostini

Thinly Sliced Smoked Beef Tri-Tip, Horseradish Cream, Chives, Balsamic Reduction

\$3.95+ • SERVED HOT

Mini Cheesesteak Sliders

Toasted French Baguette, Cheddar Cheese Sauce, Sliced Ribeye Steak, Bell Peppers, Yellow Onion, Mozzarella Cheese

\$4.50+ • SERVED HOT

Mini Beef Wellington

Filet of Beef, Mushroom Duxelles, Puff Pastry, Horseradish Cream

\$4.25+ • SERVED HOT

Beef Short Rib

Shredded Braised Beef Short Rib, Red Wine Demi Glace, Yukon Gold Puree, Crispy Onion, Micro Greens



Hors D'oeuvres

RECEPTION

Priced by Piece, Minimum Five Dozen Per Selection

CHICKEN

\$3.95+ • SERVED COLD

Southwest Chicken Crostini

Spiced Southwest Chicken Salad with Black Beans, Carrot, Jalapeño, Corn, Cilantro, Chipotle Lime Vinaigrette

\$3.75+ • SERVED HOT

Chicken Quesadilla

With Cilantro Lime Crema

\$3.75+ • SERVED HOT

Chipotle Bacon Wrapped Chicken (GF)

With Maple Glaze and Chipotle Aioli

\$3.50+ • SERVED HOT

Buffalo Chicken Wonton

Crispy Wonton Stuffed with Shredded Chicken, Buffalo Sauce, Cream Cheese, Chives, Blue Cheese Crumbles

PORK

\$3.50+ • SERVED HOT

Pork Pot Sticker

with Ponzu Dipping Sauce

\$3.95+ • SERVED HOT

Smoked Pork on Cheddar Grits (GF)

Slow Smoked Shredded Pork, Cheddar Grits, Pickled Red Onion, BBQ Sauce, Fresh Jalapeño

\$3.95+ • SERVED HOT

Korean Bacon Wrapped Pork (GF)

Korean BBQ Marinated Pork Tenderloin, Wrapped in Applewood Smoked Bacon

\$3.95+ • SERVED HOT

Smoked Pork Belly Bites (GF)

Bourbon and Brown Sugar Glaze

\$3.95+ • SERVED COLD

Pork Tenderloin Crostini

With Brie, Granny Smith Apple & Caramelized Onions



Hors D'oeuvres

RECEPTION

Priced by Piece, Minimum Five Dozen Per Selection

VEGETARIAN

\$3.75+ • SERVED COLD

Sun Dried Tomato & Gorgonzola Bruschetta

Sun Dried Tomatoes, Basil, Gorgonzola, Toasted French Bread Crostini

\$3.95+ • SERVED COLD

Antipasto Kabob with Mozzarella (GF)

Herb Marinated Fresh Mozzarella, Shaved Zucchini, Grape Tomato, Cured Olives

\$3.95+ • SERVED COLD

Fig & Mascarpone Phyllo Purse

Calimyrna Figs and Mascarpone, Wrapped in Buttery Phyllo Beggars Purse

\$3.95+ • SERVED HOT

Spanakopita

Phyllo Dough with Spinach, Artichokes, Cream Cheese

\$3.95+ • SERVED COLD

Caprese Salad Skewer (GF)

Grape Tomato, Fresh Mozzarella, Basil, Balsamic Reduction

\$3.95+ • SERVED COLD

Wild Mushroom Crostini

Toasted French Bread, Wild Mushroom Tapenade, Shaved Parmesan, Micro Greens



Hors D'oeuvres

STATIONED

*Station quantities are based on total guest count, selections will be replenished for one hour

\$11.50+ Per Guest

LOADED POTATO STATION

Mashed Potatoes, French Fries, Seasoned Waffle Fries and Tater Tots, Served with Shredded Cheddar Cheese, Bacon Bits, Broccoli, Sautéed Mushrooms, Salsa, Sour Cream, Nacho Cheese Sauce, Jalapeños, Scallions, Brown or White Gravy (Gravy Not GF)

\$12.50+ Per Guest

MAC & CHEESE TRIO STATION

Three of our Favorite Macaroni & Cheese Variations:

- Jonathan Byrd's Traditional Macaroni & Cheese
- Smoked Gouda Macaroni & Cheese
- Southwest Pepper Jack Macaroni & Cheese

Toppings include Bacon Bits, Ham, Blue Cheese, Cheddar Cheese, Sautéed Mushrooms, Salsa, Steamed Broccoli, Scallions, Jalapeños, and Hot Sauce

\$14.75+ Per Guest

FAJITA STATION (GF)

Your Choice of Grilled Chicken or Steak. Served with a Variety of Toppings Including: Sautéed Onions and Bell Peppers, Shredded Cheese, Pico de Gallo, Guacamole, Sour Cream, Shredded Lettuce, and Warm Flour Tortillas (Tortillas Not GF)

\$12.95+ Per Guest

NACHO STATION (GF)

Shredded Chicken & Seasoned Beef, Tortilla Chips, Queso Blanco, Diced Tomatoes, Scallions, Sliced Jalapeños, Black Olives, Sour Cream, Fire Roasted Tomato Salsa & Guacamole

\$13.95+ Per Guest

PASTA STATION

Your Choice of Two Pastas:
Penne • Rigatoni • Spaghetti • Fettuccine

Your Choice of Two Sauces:
Marinara • Alfredo • Creamy Vodka Sauce • Roasted Garlic Pesto Cream Sauce

Your Choice of Two Toppings:
Grilled Chicken • Italian Sausage
Meatballs • Sautéed Mushrooms

Served with Grated Parmesan Cheese & Breadsticks

\$12.95+ Per Guest

SLIDER STATION

- Angus Beef Patty with Caramelized Onions and Cheddar Cheese
- Hand Breaded Chicken with Sliced Pickle and Dijon Aioli
- Vegetarian Zucchini & Quinoa Patty with Roasted Tomatoes and Parmesan Cheese

All Served on Specialty Slider Buns

\$12.95+ Per Guest

502 SMOKEHOUSE SLIDER STATION

- Mesquite Smoked Beef Brisket with Pickled Red Onion and Bread & Butter Pickles
- Pulled Pork with JB's BBQ Sauce and Carolina Style Slaw
- Grilled Chicken with Mustard BBQ Glaze, Havarti Cheese and Fried Onion Tangles

All Served on Specialty Slider Buns



Hot D'oeuvres

STATIONED

**Station quantities are based on total guest count, selections will be replenished for one hour*

\$9.95+ Per Guest

BREAKFAST BISCUIT BAR

Buttermilk Biscuits

- Warm, Buttery and Made from Scratch, Served with Whipped Butter

Scrambled Sandwich Egg

- Round Scrambled Egg, Fits Perfectly on a Biscuit

Sliced Cheeses

- American, Swiss & Cheddar Cheese Slices

Jellies, Jams & Preserves

- Local and assorted Flavors

Apple Butter

- Fresh and Homemade, Spiced with Cinnamon & Nutmeg

Add On:

- Sausage Gravy - \$2.95++
- Applewood Smoked Bacon - \$2.95++
- Sausage Patties - \$2.75++
- Sliced Country Ham - \$2.95++

\$12.95+ Per Guest

CHICKEN & BISCUIT BAR

Buttermilk Biscuits

- Warm, Buttery and Made from Scratch

Garlic Herb & Cheddar Biscuits

- Warm and Made from Scratch, with Sharp Cheddar Cheese and Brushed with Garlic Herb Butter

Jellies, Jams & Preserves

- Local and Assorted Flavors

Apple Butter

- Fresh and Homemade, Spiced with Cinnamon & Nutmeg

Whipped Butters

- An assortment of Traditional and Flavored Whipped Butters

Crispy Breaded Chicken

- Hand Breaded Chicken Breast, Marinated in Pickle Juice

Assorted Pickles

- Bread & Butter Sliced Pickles, Pickled Red Onions, Picked Jalapeños with Carrots

Add On:

- Country Fried Steak - \$3.25++
- Sliced Country Ham - \$2.95++
- Hoosier Pork Tenderloin - \$2.95++



Breaks & Snacks

Breaks can be stationed to the side of the room, or outside of the room. Late night snacks are great when everyone has been dancing for so long that they're starting to get hungry again.

Don't let the party stop because the food is gone, keep it going by adding a break station!

\$7.95+ Per Guest Full Day

\$4.95+ Per Guest Half Day

BEVERAGE BREAK

Coffee, Decaf Coffee, Herbal Teas, Bottled Water, and Assorted Soft Drinks

\$6.25+ Per Guest

COOKIES & MILK BREAK

2% Milk Served with Hot Jumbo Chocolate Chip Cookies

\$3.95+ Per Guest

BUTTERED POPCORN BREAK

Freshly Popped Popcorn with a Variety of Seasonings

\$6.25+ Per Guest

PREMIUM POPCORN BREAK

Freshly Popped Buttered Popcorn with a variety of seasonings and snacks including Mimi Pretzel Twists, M&M's, Gummy Bears, Hershey's Chocolate and Mini Marshmallows

\$10.25+ Per Guest

POWER BREAK

- House Kettle Chips with Smoked Onion Ranch Dip
- Traditional Chex Mix
- Freshly Sliced Fruits & Seasonal Berries

\$9.95+ Per Guest

BALLPARK BREAK

- Mini Hot Dogs Served with Ketchup, Mustard & Pickle Relish
- Salted Pretzel Bites with Beer Cheese Dipping Sauce
- Lemon Shake Ups



Catering Bar & Beverage Options

Items listed below are our standard brand options but are subject to change based on availability.

Bartenders are NOT included in bar package pricing.

1 Bartender is required per 100 guests. Each bartender is \$175 for 4 hours.

PREMIUM FULL BAR PACKAGE

\$34.95 PER ADULT • UP TO FOUR HOURS

Grey Goose • Bombay Sapphire Gin • Jack Daniels
Patron Tequila - Silver • Crown Royal • Bacardi Rum
Glenlivet Scotch • Maker's Mark • Captain Morgan Spiced Rum
Johnnie Walker Black • Malibu Coconut Rum • Amaretto
Dell Italia Wines • Peach Schnapps • Bottled Water
Pepsi • Diet Pepsi • Mist Twist

Add Champagne Toast - \$4.25 per Guest

BEER SELECTION:

Coors Light • Fat Tire • Dragonfly IPA • Bud Light

HOUSE SELECTION FULL BAR PACKAGE

\$29.95 PER ADULT • UP TO FOUR HOURS

Tito's Vodka • Pinnacle Gin • Jim Beam Bourbon
Jose Cuervo Tequila • Dewar's Scotch • Bacardi Rum
Amaretto • Sailor Jerry Spiced Rum • Peachtree Schnapps
Dell Italia Wines • Bottled Water • Pepsi • Diet Pepsi • Mist Twist

Add Champagne Toast - \$4.25 per Guest

BEER SELECTION:

Coors Light • Fat Tire • Dragonfly IPA • Bud Light

BEER, WINE, & SOFT DRINK PACKAGE

\$24.95 PER ADULT • UP TO FOUR HOURS

Dell Italia Wines • Bottled Water • Pepsi • Diet Pepsi • Mist Twist

Add Champagne Toast - \$4.25 per Guest

BEER SELECTION:

Coors Light • Fat Tire • Dragonfly IPA • Bud Light

SOFT DRINK PACKAGE

\$4.95 PER GUEST • UP TO FOUR HOURS

Bottled Water • Pepsi • Diet Pepsi • Mist Twist



CATERING POLICIES

Thank you for choosing Catering by Jonathan Byrd's for your upcoming event. Our staff and management are committed to providing all the professional services required to make your event an absolute success. As with most successful businesses, certain guidelines and procedures will help ensure your requests and our requirements are understood. Please review the following terms and conditions and contact our sales staff with any questions.

1. SCHEDULING EVENTS: A 20% non-refundable deposit is required at the time of booking to secure your desired event date. This deposit will be applied to the final billing invoice.

2. PAYMENT TERMS: Payment in full is to be paid twenty-one (21) business days prior to the event date for all events. Cash, a cashier's certified or corporate check, American Express, Master Card, Visa and Discover are acceptable forms of payment. In the event additional charges are accumulated, we will require a valid credit card for the balance.

All menu selections will incur a 24% service charge, a 7% state sales tax and a 2% county food and beverage tax unless otherwise noted by Jonathan Byrd's. If your organization or event is tax-exempt, it is the responsibility of the event organizer to provide the caterer with proper documentation prior to invoicing. Documentation provided after invoicing will not constitute an adjustment on event invoice. In the event Catering by Jonathan Byrd's is required to hire an attorney for the purposes of collecting any amounts due from client, the attorney fees and court costs incurred by caterer will be due and payable by client.

3. GUEST COUNT: Client agrees to inform the caterer, by phone or in writing, fourteen (14) business days prior to the event, as to the final number of guests. All changes related to the services listed in the invoice must be made no later than this date. Client will be charged for the number of guests and services on the invoice if no alternate final number is received. After confirmation of your event, the number of guests may not be lowered.

4. CLIENTS RESPONSIBILITY: The caterer is not responsible for any items provided by client to the event. (I.e. favors, flowers, cake, gifts, dishes, glassware, serving pieces, etc.) The caterer is only responsible for those items listed on invoice as provided by caterer and no other items. It is understood that the client will conduct the event in an orderly manner, and in full compliance with all applicable laws, ordinances and regulations, and facility contract.

5. DEFAULT: Caterer's performance is contingent upon the absence of strikes, labor disputes, accidents, severe weather, or any other cause beyond the caterer's control. The caterer assumes no responsibility in the event the facility is unwilling or unable to have the event take place on the event date. Caterer, may, at its sole discretion, make reasonable substitutions to menu, equipment, and other services listed on the invoice.

6. PRICES: Prices stated are subject to change according to the market price of products and with final guaranteed number of guests. Caterer will inform Client of market price changes no later than 30 days prior to the event. Client will have the option of revising products and service to reduce costs prior to payment as described in Term 2. Upon payment the final price is fixed and may only change due to a change in number of guests or mutually agreed upon changes in the services and products provided. Catering rates will be taken from the most up-to-date menu.

7. CONTRACTS: A signed contract and deposit is needed to guarantee date and services. A final draft of the event order must be signed with final payment delivered fourteen (14) business days prior to your event.

8. FOOD SERVICE: All buffets will remain in place for service for a maximum of two hours (120 minutes), and no remaining food may be taken out of the facility, in accordance with the Indiana Department of Health Guidelines.

9. SPECIAL MENU REQUESTS: This menu is designed to give you a taste of what Jonathan Byrd's can offer your event, additional options are available upon request.

10. SERVICE CHARGES: Although a service charge is an industry standard, we would still like to explain this charge. Depending on the size and details of your event, there are usually a couple of days or weeks of work and a team of professionals that go into an event that the client never sees. This includes menu creation, walk throughs, purchasing and stocking raw ingredients and kitchen prep as we maintain our main commissary kitchen to prepare the bulk of your event. Liability insurance and permits are also a factor. A service charge of 24% is applied to all events.

11. AVAILABILITY AND BOOKINGS: We book parties, events, and weddings on a "first come, first served" basis. Once you have received a menu and price quote from our events office, please do not hesitate to call us with any questions. We do our best to create your vision, the way you want it and we are always open to our client's wants and needs. Once you are satisfied with the menu and quote, please let us know so we can get a contract to you right away. A deposit and signed contract or agreement is required to reserve a date.