

Terms: All payment for services due on date of event.

\$100.00 Non-Refundable Deposit is required to Hold Your Date and Guarantee Your Price.

50% 2 weeks before the event

Balance due the week of the event

All Menus under 200

will have a \$65.00 Service Charge.

All Cookouts have a \$65.00 Grill Fee.

All Menus add Tax and Fuel Charge if required.

Prices are slightly higher on smaller groups.

"Gratuity Not Included"

Credit Card Usage

- * If Credit Cards are used for payment, they must be given 5 days in advance of party.
- * There is a \$50.00 fee on all returned checks.
- * If eating is more than 45 minutes late an additional service charge will be applied.

**THESE ARE THE MOST POPULAR
MENUS, YOU CAN CHOOSE
FROM THESE, MIX & MATCH
OR MAKE YOUR OWN.**

**JUST GIVE US A CALL, WE WILL BE
HAPPY TO HELP.**

THANK YOU

**Give Us a call anytime
for all your Catering needs . . .**

(859) 441-4122

Fax: (859) 441-7845

www.jackscatering.com

Licensed and Insured



6335 Mary Ingles Hwy.
Melbourne, KY 41059

"Just minutes from Downtown"

"Serving the entire Tri-State area"

KY License No. 9335

#1 IN THE TRI-STATE AREA

Jack's Catering
"Simply the Finest"

SINCE 1964

"Celebrating Over 50 Years!"

**SERVING NORTHERN KENTUCKY AND
GREATER CINCINNATI**

Minutes from Downtown Cincy

"For That Elegant Personal Touch"
Formal or Informal

Give Us a Call . . . (859) 441-4122



WE SPECIALIZE IN . . .

**Weddings, Office Parties, Picnics,
Corporate Events, BBQ's, Pig Roasts,
All Occasions**

*"You Get Married but Once,
Let Us make it a Memorable Occasion"*

LARGE OR SMALL WE DO THEM ALL
25 - 25,000

ALL MENUS INCLUDE

LINENS FOR FOOD TABLES, GREEN FERN,
FOOD SERVED IN SILVER BOWLS,
SILVER PLATTERS, SILVER CHAFERS

ALL MENUS INCLUDE HEAVY DUTY PLATES, NAPKINS, FORKS
AND CONDIMENTS

INCLUDES COMPLIMENTARY COFFEE, CUPS, CREAM, SUGAR
AND FREE CAKE CUTTING (DOES NOT INCLUDE PLATES AND FORKS)

WEDDING MENU PRICES ARE BASED ON 200 PEOPLE OR MORE

HOT DINNER PRICES BASED ON 200 OR MORE

\$65.00 Service Charge for less than 200

COOKOUT PRICES BASED ON 100 OR MORE

PRICES ARE SLIGHTLY HIGHER ON SMALLER GROUPS

ALL OUR PERSONNEL ARE DRESSED FOR THE OCCASION

ALL COOKOUTS HAVE A \$65.00 GRILL FEE

www.jackscatering.com

All wedding menus will include upscale clear or white embossed plastic plates and reflections silverware, at no additional cost.

No. 1 Wedding Menu

Carved Pork Tenderloin w/Pork Gravy *on the side*
Light Italian Chicken Breast
Baked Potato Bar w/cheese, chives, butter,
sour cream, bacon bits, diced onions
Homemade seasoned Green Beans
Fresh cut Fruit Salad
Delicious Caesar Salad w/egg
Rolls & Butter

\$10.95 Per Person

No. 2 Wedding Menu

Hot Roast Beef & Gravy
Bacon Wrapped Boneless Chicken Breast with
Parmesan Sauce
Fresh Vegetable Blend
Smashed Redskin Potatoes
Tossed Salad w/Dressings
Caesar Salad
Antipasto Tray
Rolls & Butter

\$10.95 Per Person

No. 3 Wedding Menu

Carved Top Round of Beef served with
Au Jus and Horseradish
Boneless Chicken Breasts with
Basalmic Glaze and Scallions
Tiny Belgian Carrots
Green Bean Almondine
Whole New Potatoes with Butter and Parsley
Tossed Salad with Dressings
Rolls and Butter

\$11.95 Per Person

No. 4 Wedding Menu

Carved Top Round of Beef w/Au jus and Horsey Sauce
Tuscan Chicken Breasts with
Grape Tomatoes and Mozzarella
Asparagus Medley with Garlic Butter Sauce
Cavatappi Noodles with
Light Cream Sauce and Three Cheeses
Potatoes Romanoff
Fresh Spring Mix Salad served with Balsamic and
Italian Dressings
Assorted Rolls & Butter

\$13.95 Per Person

Our Vegetables

Whole Kernel Corn
Seasoned Green Beans
Green Beans Almondine
Green Bean Casserole
Tiny Whole Belgian Carrots
Sausalito Vegetable Blend
California Medley (Broccoli, Carrots, Cauliflower)
Corn on the Cob
Tiny June Peas
Broccoli Casserole
Roasted Brussel Sprouts w/Bacon and Red Onion
Asparagus (Grilled, Steamed or Fried)
\$1.00 more per person
Mediterranean Mix
Sauteed Julianne Vegetables

Our Potatoes

Baked Potatoes or Sweet Potatoes
Mashed Potatoes w/Butter
Smashed Redskin Potatoes with Butter
Au Gratin/Scalloped
Tiny Whole Potatoes, Parsley & Butter
Redskin Potatoes (Quartered and Seasoned)
Homemade Celery and Sage dressing
Cheese Potatoes with Onions and Peppers
Baked Potato Bar (\$1.50 extra)
Double Stuffed Potatoes (\$1.00 extra)
Baked Potato Casserole
Green Onion and Garlic Potatoes
Rice Pilaf
Garden Blend Wild Rice
Potatoes Romanoff
Macaroni & Cheese
Sweet Potato Casserole

Our Salads

Fresh Cut Fruit Salad
Green Tossed Salad • Caesar Salad
Spinach Salad • Spring Mix Salad
Health Salad
Potato Salad • German Potato Salad
Cole Slaw • Macaroni Salad • Cucumber Salad
3-Bean Salad • Kidney Bean Salad

“Many more menus are available, these are just a sampling of what we do. Call with your ideas and we'll give you a price!”

China and Silverware with Napkins available for \$3.50 per person extra.
Clear Plates w/Reflections Silverware available
Masterpiece w/Reflections Silverware available
Rental Linens \$7.00 each - All Sizes
Cloth Napkins 60¢ each

\$65.00 Clearing Fee

Fresh Assorted Fruit Platter,s
All Fruit in Season served with Dip
\$1.50 Per Person

Our Desserts

Assorted Sheet Cakes	\$1.25
Homemade Cobblers	\$2.00
Homemade Fruit Pies	\$1.75
Assortment Pack Ice Cream Bars	\$1.50
Asst. Layer Cakes	\$1.75
Asst. Meringue Pies	\$1.75
Chocolate Eclairs	\$1.25
Asst. Cookies	\$.75
Individual Brownies	\$.75
Boston Creme Pie	\$1.75
Fresh Made Fruit Kabobs	\$2.50
Served A la Mode (Pies)	.75

Our Cheesecakes

French Cream	\$2.00
New York Style	\$2.00
Caramel Apple	\$2.50
Raspberry Swirl	\$2.50
Chocolate Covered on a Stick	\$2.50
Cookies and Cream	\$2.50
add Fruit Toppings	.75

"The Fancy Side" (All Prices Per Person)

Strawberry Shortcake with Ice Cream and Fresh Strawberries	\$3.00
Mini Fancy Greek Pastries (3 or 4 each)	\$4.00
Banana's Foster Cake	\$3.00
Berries and Cream Cake	\$3.00
Caramel Fudge cake	\$3.00
Key Lime Mousse Pie	\$3.00



JACK'S CATERING
Catering Made Easy

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No. 5 Wedding Menu

Prime Top Round of Beef, Hot in Gravy
 Glazed Lean Sliced Baked Ham with Sliced Breast of Turkey
 Vegetable Fettuccine or Mostocholi w/melted cheese
 Assorted Cheese Trays - Swiss, American, Longhorn,
 Sharp and Hot Pepper Cheese
 Vegetable Trays - Pickles and Olive Tray
 Hot Baked Beans
 Tossed Salad

FRESH HOMEMADE SALADS

Potato Salad, Macaroni Salad, Cole Slaw and Pasta Salad
 Assorted Breads

\$7.95 Per Person

Add Mashed Potatoes 75¢

No. 6 Wedding Menu features . . .

Salmon With Brown Sugar and Dijon Glaze
 or Soy and Brown Sugar
 Boubon Glazed Chicken Breast
 Red Creamer Potatoes with Butter and Seasoning
 Fresh Seasoned Green Beans
 Spinach Salad w/Feta Cheese, Cherry Tomatoes, and
 Cucumbers
 Assorted Rolls and Butter

\$10.95 Per Person

No. 7 Wedding Menu - Cold Buffet

Prime Top Round of Beef, both Rare and Well Done
 Glazed Lean Sliced Baked Ham with Sliced Turkey Breast
 Assorted Cheese Trays- Swiss, American Longhorn,
 and Hot Pepper Cheese
 Vegetable Trays - Pickles and Olive Tray
 Hot Baked Beans

FRESH HOMEMADE SALADS

Potato Salad, Macaroni Salad, Cole Slaw and Pasta Salad
 Assorted Breads

\$6.95 Per Person

No. 8 Wedding Menu features . . .

Glazed Lean Sliced Baked Ham (Cold), Sliced Turkey
 Baked Mostocholi, with Marinara Sauce and Melted
 Italian Cheese
 Your Choice: Fried, BBQ or Lite Italian Chicken
 Mashed Potatoes
 Hot Roast Beef with Gravy
 Assorted Cheese Trays - Swiss, American, Longhorn and
 Sharp Cheese
 Pickles and Olive Tray
 Hot Baked Beans or Homemade Green Beans
 Tossed Salad w//Dressings

FRESH HOMEMADE SALADS

Potato Salad, Macaroni Salad, Cole Slaw and Pasta Salad
 Assorted Breads

\$9.95 Per Person

All Service

No. 9 Wedding Menu features . . .

Grilled Steak Tips with Italian and BBQ Marinade
and caramelized onions and mushrooms
Baked Salmon or Mahi Mahi with your choice of
Brown Sugar or Soy Sauce Glaze
Loaded Baked Potato Bar
Roasted Julianne Vegetables with Garlic Butter Sauce
Tossed Salad with Dressings
Assorted Rolls, Butter **\$11.95 Per Person**

Additional Chicken Choices to go with Wedding Menus

- Parmesan Garlic • KY Bourbon Glazed • Lemon Garlic
- Balsamic Glazed • Asian Ginger • Tuscan

Add a Kids Menu to Your Event \$3.95 per person

- 1) Chicken Tenders, Mac and Cheese, Apple Sauce
- 2) Spaghetti and Marinara Sauce w/Fruit Cup and Bread

Featuring for your Wedding or Party

Chocolate Fountain served with Cantaloupe, Honey Dew,
Marshmallows, Pretzels, Strawberries, Pineapple, Graham
Crackers, Cookie Sticks, Rice Crispy Treats.

\$2.95 Per Person + \$85.00 Service Charge



Hordeorve Party No. 1

Mini Quiche Lorraine
Franks in a Blanket
BBQ Meatballs
Chicken Wings, Regular and BBQ
Spring Egg Rolls w/ Sweet and Sour Sauce
Imported Cheese Platter with Pepperoni and Crackers
Vegetable Platter with Dip
Fresh Made Crostini w/Sundried Tomatoes, Salmon
and Shrimp
7 Layer Taco Dip with Chips
Mini Bun Sandwiches or Spiral Rollups
Tiny Brochette Tarts **\$10.95 Per Person**

A Picnic Special . . .

Chicken in a Basket...2 Pieces Country Fried Chicken
Potato Salad, Cole Slaw and 2 Rolls
Fresh Fruit
All Packed and Ready To Go
For Bus Trips, Boats, Race Track **\$5.95 Per Person**

Box Lunch No.1

Roast Beef, Turkey or Ham with Cheese
On Your Choice of Breads with Choice of 2 Salads
Fresh Fruit and Brownies • Individual Bags of Chips
Condiments and all Service **\$6.95 Per Person**
with Cold Drink Cup and Ice **\$7.95 Per Person**

Box Lunch No.2

Fresh Made Chicken Salad w/Buttery Croissant
Pickle Spears, Ind. bags of Chips, Chocolate Chip Cookies
Fresh Cut Fruit Salad **\$7.95 Per Person**

Continental Breakfast

Bagels and Cream Cheese (regular and flavored)
Fresh Muffins w/butter, Coffee Cake
Fresh assorted Fruit Bowl
Assorted Juices and Coffee **\$5.95 Per Person**

Breakfast No. 1

Scrambled Eggs w/Cheese, Onions, and Green Peppers on
the Side
Sausage Links and Goetta
Sausage Gravy
Hot Biscuits and Jelly
Hash Brown Potatoes
Danish and Donuts
Orange Juice, Tomato Juice
Fresh Fruit Bowl
Hot Coffee and Hot Tea **\$8.95 Per Person**

Breakfast No. 2

Belgian Waffles w/ Blueberry and Strawberry Toppings
Includes Powdered Sugar and Syrup
Pork Sausage Patties
Fresh Fruit Bowl
Orange Juice, V8 Juice, and Coffee **\$7.95 Per Person**

Breakfast No. 3

Egg Casserole
w/Sausage, Eggs, Cheese, Onions and Hash Browns
French Toast Sticks with Sugar and Syrup
Fresh Fruit Bowl
Coffee, Orange Juice and V8 **\$6.95 Per Person**

No. 1 Lite Lunch features . . .

Fresh Caesar Salad
Grilled Chicken Strips on the side
Baked Potato Bar with Bacon, Sour Cream, Butter, Onions
and Cheddar Cheese for Toppings
Fresh Sliced Fruit Platter with Dip
Fresh Vegetable Tray with Dip
\$6.95 Per Person

No. 2 Lite Lunch features . . .

"Fresh Made" Sandwich Wraps
Your Choice of Meats and Cheeses with Fresh Lettuce,
Tomatoes and Ranch or Italian Sauce
Fresh Sliced Fruit Platter with Dip
Individual Bags of Chips
\$5.95 Per Person

COOKOUT SPECIALISTS

"All Cookouts have a \$65.00 Grill Fee"

*"All Cookout prices based on 100 people or more
Slightly higher on smaller groups"*

PIG ROAST COOKED ON SITE!

(50 People Minimum)

- MODERN GRILL UNITS -

Char coaled Pig (cooked outside all day)
Carved at Table side with Sweet & Sour and
BBQ Sauce
Also BBQ or Italian Chicken
Choice of Potato, Choice of Vegetables
Deluxe Salad Bar and Fresh Fruit Platter
Rolls and Butter
\$12.95 100 or more
\$13.95 under 100
Pig Only w/Sauces
\$8.95 Per Person
\$75.00 Grill Fee **\$65.00 SC** (for second truck)

Cookout No. 1 "America's Favorite"

Hot Dogs, Bratwurst, Mettwurst, Hamburgers, Italian
Sausage, Cheeseburgers, Black Bean Veggie Burgers
Sliced American Cheese, Relish, Mustard, Catsup, Mayo
Potato Salad, Cream Style Cole Slaw
Fresh Pasta Salad, Macaroni Salad, Hot Baked Beans
Ripe Sliced Tomatoes, Sweet Onions & Shredded Lettuce
All Buns and Service Salt, Pepper, Forks, Napkins, etc.
Sauteed Green Peppers, Onion, Mushrooms
And Hot Sauerkraut for Toppings
\$7.50 Per Person

Also Available at additional cost . . .

Rib Eye Steak Sandwich \$1.75 each
Grilled Chicken Breast Sandwich \$1.50 each
Corn on the Cob 75¢ each
Macaroni & Cheese 75¢ per person
Turkey Burgers \$1.00 each
California Veggie Taco \$1.50 per person

Hot Dinners No. 7

Steam Boat Round of Beef Carved Table side
Choice of Potato
Choice of Vegetable
Tossed Salad or Caesar Salad
Rolls, Butter
\$9.95 Per Person

Hot Dinners No. 8

Carved Turkey Breast (Real Turkey) Carved Table side
with Dressing and Tiny Whole Parsley Potatoes
Choice of Vegetable
Tossed Salad or Caesar Salad
Rolls, Butter
\$8.95 Per Person

Hot Dinners No. 9

Our own Cincinnati Style Chili served on
Spaghetti and Coney's w/Fresh Cheddar Cheese,
Diced Onions and Oyster Crackers
\$6.95 Per Person

HOME COOKED COMFORT FOODS

No. 1

Homemade Meat Loaf with Rich Brown Gravy
Mashed Potatoes
Green Beans
Tossed Salad with Dressings
Rolls and Butter
\$6.95 Per Person

No. 2

Fried Chicken (2 piece)
Mashed Potatoes w/Gravy
Buttered Corn
Tossed Salad w/dressings
Rolls and Butter
\$6.95 Per Person

No. 3

Homemade Beef Stew Loaded with Potatoes and Vegetables
Served with Buttered Noodles
Cole Slaw
Hot Biscuits
\$6.95 Per Person

No. 4

Beef Tips with Mushrooms, Green Peppers and Onions
Served over Noodles
Green Beans
Tossed Salad with Dressings
Rolls and Butter
\$6.95 Per Person

No. 5

Salisbury Steak, Choice Ground Round with Tomato,
Pepper and Mushroom Sauce
Choice of Potato
Choice of Vegetable
Tossed Salad or Caesar Salad
Rolls, Butter, Coffee
All Service
\$6.95 Per Person

No. 1 ***OUR ITALIAN SIDE***
 Spaghetti and Meatballs
 Parmesan Cheese
 Tossed Salad with Dressings
 Garlic Bread **\$5.95 Per Person**

No. 2
 Homemade Beef Lasagna
 Vegetable Lasagna
 Parmesan Cheese
 Tossed Salad with Dressings
 Garlic Bread **\$7.95 Per Person**

No. 3
 Chicken Breast Parmesan
 Fresh Italian Vegetables, Roasted Green Onion Garlic
 Potatoes
 Caesar Salad
 Served with French Bread **\$7.95 Per Person**

No. 4 "THE PASTA BAR FEAST"
 Penne Pasta, Bowtie Pasta, and Cheese Tortellini
 Marinara and Alfredo sauce
 Meatballs in Pesto Sauce
 Grilled Chicken Strips
 Fresh Tossed Salad w/Dressings • Caesar Salad
 Warm Breadsticks w/butter and Parmesan Cheese
\$8.95 Per Person

OUR MEXICAN SIDE

No. 1 "TACO BAR"
 Beef Taco Filling
 Mexican Rice / Refried Beans
 Sour Cream, Onions, Shredded Lettuce, Tomatoes,
 Shredded Cheese and Taco Sauce
 Hard Shells and Flour Tortillas
 Chips and Salsa **\$5.95 Per Person**

** Add Chicken Filling for \$1.00 more !*

No. 2 "FAJITAS BAR"
 Grilled Chicken and Beef Strips
 with Onions, and Red / Green Peppers
 Mexican Rice
 Sour Cream, Onions, Shredded Lettuce, Tomatoes,
 Shredded Cheese and Taco Sauce
 Served with Flour Tortillas **\$7.95 Per Person**

No. 3 "MEXICAN PARTY"
 Grilled Chicken and Steak Fajitas
 Beef Burritos and Beef Tacos
 Authentic Corn Wrapped Tamales
 Mexican Rice
 Seven Layer Taco Dip with Chips
 All Toppings and Sauces Needed
 Flour Tortillas and Taco Shells **\$9.95 Per Person**

**FOR YOUR WEDDINGS
 WE DO SOFT DRINKS**

(Including cups & Ice - no limit)

Hordeorve Party No. 2
 Fresh Fruit Platter with Dip
 Red Pepper Humas and Pita Chips
 Spinach Dip w/Rye Bread
 Boneless Chicken Wings w/Sauces on the Side
 Fresh Brochette with Mini Toast
 Vegetable Platter w/Dip **\$6.95 Per Person**

Hordeorve Party No. 3
 Mini Fillo Shells filled with shrimp, Crab, Chicken and Beef
 Fresh Mozzarella Wrapped in Geona Salami and Prosciutto
 Jalepeno Poppers
 Fresh Vegetable Platter with Dip
 Carved Eye of Round served on Mini Rolls
 and Ciabatta Bread
 Water Chestnuts Wrapped in Bacon
 Stuffed Mushroom Caps
 Stuffed Snow Peas
\$13.95 Per Person

Add Cocktail Shrimp for \$3.00 per person

Hordeorve Party No. 4
 Assorted Finger Sandwiches (Beef, Ham, Turkey &
 Cheese)
 Assorted Cheese Squares w/Salami & Pepperoni and
 served with Assorted Crackers
 Fresh Assorted Fruit Platter
 Watermelon Boats filled with Assorted Melons
 Meat Balls in Sauce
 Hot Wings **\$6.95 Per Person**

"Ice Cream Sundae Bar"
 Hand Dipped Ice Cream w/Toppings
 Chocolate Syrup, Marshmallows, M&Ms,
 Snicker pieces, Rainbow Sprinkles, Chocolate
 Sprinkles, Chocolate Chips, Cherries, Strawberries,
 Butterscotch,
 Coconut, Peanuts, Oreo Pieces,
 and Whipped Cream **\$3.25 Per Person**



Cookout No. 4A "Ultimate Steak Cookout"

12oz Rib Eye Steak w/Sauteed Mushrooms and Onions
Loaded Baked Potato Bar
Fresh Roasted Corn with our Mobile Corn Roaster
(parties under 100 corn will be roasted on the grill)
Salad Bar with Green Tossed Salad, Fresh Fruit Salad, Fresh
Cucumber Salad, Asst. Rolls & Butter

\$16.95 Per Person

Add Slow Cooked Brisket to Any Cookout

\$2.95 Per Person!

Cookout No. 5

Steak and Ribs with sauteed Mushrooms
New York Strip Sirloin Steak (Prime)
plus Loin Baby Back Ribs over Charcoal
Hot Fluffy Baked Potato, Hot Vegetable (your choice)
Big Green Tossed Salad (all you want)
Rolls & Butter **\$16.95 Per Person**
or Steak, Ribs and Chicken **\$17.95 Per Person**
Heavy Ribs **\$18.95 Per Person**

Cookout No. 6

"Country Style" BBQ Ribs
Corn on the Cob, Baked Beans, Cole Slaw and Potato Salad
Rolls & Butter **\$6.95 Per Person**

Cookout No. 7

Barbecued Pork Chops, Barbecued Chicken
Choice of Potato, Choice of Vegetable
Tossed Salad
Rolls & Butter **\$8.25 Per Person**

Cookout No. 8 "Caribbean Delight"

Grilled Beef, Pork & Chicken Kabobs with Red Yellow and
Green Peppers and Onions
Caribbean Jerk Sauce, BBQ and Sweet & Sour Sauce on
the side
Saulsilito Vegetable Blend
Red Roasted Potatoes, Fresh Sliced Fruit, Fresh Pasta Salad
Tossed Salad w/ Dressings
Assorted Vegetable Tray
Rolls & Butter **\$10.95 Per Person**
Add Shrimp Kabobs \$2.00 per person

Cookout No. 9

Grilled Chicken Quarters with our Tangy BBQ Sauce
Grilled Vegetable Skewers with Tomatoes, Portebella
Mushrooms, Red Onions, Zucchini, Red and Yellow Peppers
Red Roasted Potatoes with Seasonings
Tossed Salad with Dressings
Rolls & Butter **\$7.95 Per Person**

"Try our new Mobile Corn Roaster"

Fresh Corn Roasted on site in the Husk

\$1.50 per person + \$65 Service Charge

Cookout No. 10 "Surf and Turf"

Skewered Shrimp sauteed on the grill
Strip or Rib Eye Steak (8 oz), your choice
Choice of Potato, Choice of Vegetable
Tossed Salad
Rolls & Butter **\$12.95 Per Person**
Or with Grilled Chicken Breasts instead of steak
\$10.95 Per Person

Cookout No. 11

Pork Chops, Marinated in Apple Juice and Brown Sugar
Grilled on Site
Southern Style Cheese Potatoes
Corn on the Cob
Pineapple Bacon Salsa
Fresh Cut Fruit Salad
Assorted Rolls, Butter **\$8.95 Per Person**

Cookout No. 12

Sliced Beef Brisket "slow roasted"
with BBQ Brown Sugar Glaze
Pulled Chicken BBQ
Corn on the Cob (grilled in the husk)
Bacon Cheddar Potato Casserole
Fresh Pasta Salad, Fresh Cut Assorted Fruits
\$8.95PerPerson

Cookout No. 13

Adobe Grilled Sirloin with Caramelized Onions and
Chimichurri Sauce on the side
Sliced Cheesy Ranch Potatoes
Grilled Julianne Vegetables with garlic butter sauce
Tossed Salad with Dressings
Assorted Rolls,Butter **\$10.95 Per Person**

Luau Buffet No.1

Carved Fresh Ham
w/ Sweet & Sour, BBQ and Polynesian Sauces
Grilled Chicken Breast w/ Teriyaki and Jerk Sauces
Hawaiian Rice Pilaf, w/Pineapple and Macadamia nuts
Grilled Vegetable Skewers
Banana Nut Bread, Tossed Salad, Fresh Tropical Fruit Salad
Hawaiian Rolls **\$10.95 Per Person**

Luau Buffet No.2

Pineapple Mango Grilled Chicken Breast
Coconut Shrimp with Pina Colada Sauce
Grilled Pineapple Slices Rubbed with Sugar and Cinnamon
Hawaiian Rice , Fresh Vegetable Medley, Hawaiian Slaw
Tahitian Fruit Salad, Rolls and Butter
\$10.95 Per Person

Classic Prime Rib of Beef

Roasted Prime Rib (Always Prime Angus)
Au jus and Horseradish Sauce
Stuffed Baked Potato,Fresh Grilled Asparagus
Tossed and Caesar Salad with Dressings
Rolls and Butter **\$14.95 Per Person**

For your health, we fry in 100% vegetable,
corn and canola oil blend.
Very low in saturated fats and no cholesterol.

**ALL HOT DINNER PRICES BASED ON
200 PEOPLE OR MORE.**

Hot Dinners No. 1

Our Famous Delicious Roast Beef Dinner - Gravy
Choice of Potato, Choice of Vegetable
Tossed Salad or Caesar Salad
Rolls, Butter
All Service **\$7.95 Per Person**

Hot Dinners No. 2

Honey Glazed Ham with Pineapples, Brown Sugar and
CinnamonCarved Table side
Choice of Potato
Choice of Vegetable
Tossed Salad or Caesar Salad
Rolls, Butter
All Service **\$7.95 Per Person**

Hot Dinners No. 3

Stuffed Beef Rouladen
Redskin Mashed Potatoes
Fresh Vegetable Blend
Tossed Salad with Dressings
Assorted Rolls, Butter **\$8.95 Per Person**

Hot Dinners No. 4

Stuffed Pork Tenderloin
w/Homemade Sage & Celery Dressing
Choice of Potato, Choice of Vegetable
Tossed or Caesar Salad
Rolls & Butter **\$8.95 Per Person**

Hot Dinners No. 5

Hand Rolled Chicken Codon Bleu
Cavatappi Noodles with
Light Cream Sauce and Three Cheeses
Fresh Vegetable Blend
Spring Mix Salad with Dressings
Assorted Rolls, Butter **\$8.95 Per Person**

Hot Dinners No. 6

Breaded Chicken Kieve stuffed with Garlic Butter
and Seasoning served with Alfredo Sauce
Red Creamer Potatoes with Butter and Seasoning
Fresh Normandy Blend Vegetables
Spring Mix Salad, and Fresh Cut Fruit Salad
Assorted Rolls, Butter **\$8.95 Per Person**

Cookout No. 1A "Personal Favorite"

Hamburgers, Cheeseburgers, Black Bean Veggie Burgers
Brats, Metts, Hot Dogs and Italian Sausage
Sliced American Cheese, Sliced Tomatoes, Pickles, Onions,
Mushrooms, Onions, and Peppers Sauteed on the Grill
Hot Baked Beans, Hot Macaroni and Cheese
Corn on the Cob • Individual Bags of Chips,
Chilled Watermelon Slices
All Buns, and Condiments included **\$8.95 Per Person**

Cookout No. 1B "Golf Outing Special quick and easy"

Hamburgers, Cheeseburgers, Brats, Metts, Hot Dogs,
Black Bean Veggie Burgers
Baked Beans, Potato Salad, Cole Slaw
Onions, Tomatoes, Pickles
All Buns, and Condiments included **\$6.50 Per Person**

"Take it up a notch !!"

Add a Hot Dog Station to any Cookout for \$1.25/person
Includes: All Beef Hot Dogs, Relish, Spicy Brown Mustard,
Ketchup, Sauerkraut, Onions, Shredded Cheese and
Lettuce, Chili, Cole Slaw, Chopped Tomatoes, and Jalapeno
Peppers.

Cookout No. 2 "Southern Barbecue"

Slow Cooked Pulled Pork mixed with
Onions and Sauces
Sweet Homemade Beef BBQ
Barbecued Chicken
Baked Beans and Southern Style Cheese Potatoes
Corn on the Cob
Cole Slaw and Potato Salad
Individual bags of Chips **\$8.50 Per Person**

Cookout No. 3 "Tri-State's Finest Ribs"

Baby Loin Back Ribs in Our Own Western Sauce "Full Slab"
Choice of Potato, Choice of Vegetable, Tossed Salad
Rolls & Butter **\$13.95**
Or 1/2 Slab of Ribs **\$8.95 Per Person**

Cookout No. 4

Charcoal 10-12oz. New York Strip Sirloin Steaks with
Sauteed Mushrooms
Hot Fluffy Baked Potato with Butter and Sour Cream
Hot Vegetable (your choice), Rolls & Butter
Big Green Tossed Salad (all you want)
\$13.95 100 or more
Or 8oz Steak **\$9.95 Per Person**
Add Grilled Chicken Breast **\$2.00 more per person**

**Don't Forget on your Cookout Party Plans or
your Company Picnic Ideas, We Also Have:**
*Ice Cold Soft Drinks *Sno-Cone Machines
*Popcorn Machines *Cotton Candy Machines
*Nachos and Cheese

**ALL STEAK SELECTIONS USED ARE
"SUPREME™ ANGUS BEEF"**