

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.

FOR PARTIES UNDER 100 ADD \$1.00 PER PERSON

"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

FOR PARTIES UNDER 100 ADD \$1.00 PER PERSON

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, white or black embossed plastic plates and reflections silverware, at no additional cost.

No. 1 Wedding Menu

Carved Pork Tenderloin w/Rich Brown Gravy, Bourbon BBQ sauce, and Horseradish *on the side*
Boneless Chicken Breast w/Light Teriyaki glaze and Pineapple Bacon Salsa
Baked Potato Bar w/cheese, butter, sour cream, bacon bits and diced onions
Seasoned Green Beans
Caesar Salad w/egg
Fresh cut Fruit Salad
Assorted Rolls & Butter

\$11.95 Per Person

No. 2 Wedding Menu

Hot Roast Beef & Gravy
Boneless Chicken Breast with Parmesan Sauce and Bacon
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 Balsamic Glazed Chicken Breasts with Fresh Mozzarella and Heirloom Tomatoes
Tiny Belgian Carrots
Sugar snap peas w/grape tomatoes, Sesame and Seasonings.
Whole New Potatoes with Butter and Parsley
Spring Mix Salad with Dressings
Assorted Rolls and Butter

\$12.95 Per Person

No. 4 Wedding Menu

Boneless Chicken Thighs w/Teriyaki Glaze, Fresh Scallions and Pineapple
Citrus Glazed Salmon
Roasted Fresh Corn w/Sea Salt and Parmesan
Fresh made Ricotta filled Cannoli w/Marinara Sauce
Red skin Roasted Potatoes with Rosemary
Fresh Green Salad
Assorted Rolls & Butter

\$12.95 Per Person

Our Vegetables

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

Lettuce Wedge with Dressing and Bacon Crumbles
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

"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

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, Cranberry 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
Orange Juice, V8 Juice, Cranberry Juice and Coffee

\$6.95 Per Person

***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

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 75c

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 • Lite Italian
- California Style • Chicken Florentine

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

Candy Station for Young and Old

Over 20 different candies on display to grab and fill your
bags with. **\$2.95 Per Person**

"Ice Cream Sundae Bar"

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

CATERING
FOR ANY OCCASION

Great Food...Makes a Great Party!

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 **\$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 or Bacon
Sausage Gravy
Hot Biscuits and Jelly
Hash Brown Potatoes
Danish and Donuts
Orange Juice, Tomato Juice and Cranberry Juice
Fresh Fruit Bowl
Hot Coffee and Hot Tea **\$9.95 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 **\$13.95 100 or more**

\$14.95 under 100

Pig Only w/Sauces **\$9.95 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 and Sweet Onions

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 \$2.50 each

Grilled Chicken Breast Sandwich \$2.00 each

Corn on the Cob 75¢ each

Macaroni & Cheese 75¢ per person

Turkey Burgers \$1.25 each

California Veggie Taco \$1.50 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

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 Conneys 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

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 **\$11.95 Per Person**

Cookout No. 9

Grilled Chicken Quarters with our Tangy BBQ Sauce
Grilled Vegetable Skewers with Tomatoes, Portabella
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

Thick Bone-in Pork Chops, Marinated in Apple Juice and
Brown Sugar
Grilled Boneless Chicken Thighs w/Scallions and Teriyaki Sauce
Sliced Cheesy Ranch Potatoes
Grilled Julienne Vegetables w/ Garlic Butter and Soy Sauce
Pineapple Bacon Salsa
Fresh Cut Fruit Salad
Assorted Rolls, Butter **\$10.95 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

TROPICAL BUFFET

Carved Fresh ham w/Sauces on the side
Tropical Grilled Chicken Breasts w/Brown Sugar,
Coconut Milk, Green onions and Garlic
Island Rice with Pineapple and Macadamia nuts
Grilled Fresh Pineapple Chunks w/Brown Sugar
and Cinnamon
Fresh made Slaw
Fresh Cut Fruit Platter
Hawaiian Rolls and Banana Nut Bread

\$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**

**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"

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 Cordon 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. 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. 1C "Gourmet Burger Bar"

1/3 Pound Angus Burgers, Portabella Mushroom Burgers,
and Turkey Burgers served with Aged Cheddar, Swiss and
Monterey Jack Cheeses
Grilled Corn on the Cob in the Husk
Brown Sugar Bourbon Baked Beans
Redskin Potato Salad, Pasta Salad, and Fresh Fruit Salad
Sliced Red Onions, Heirloom Tomatoes, Avocado Slices and
Guacamole
Thick Sliced Pickles , Iceberg Lettuce, Fresh made Chicago
Burger Slaw, Ketchup, Chipotle Mayo, Spicy Brown Mustard
and Regular Mayo and Mustard
Served on Brioche Buns **\$10.95 Per Person**

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 **\$8.95 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**