

#1 IN THE TRI-STATE AREA

Jack's Catering

"Simply the Finest"

SINCE 1964

"Celebrating Almost 60 Years!"

SERVING Kentucky, Ohio and Indiana

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**

LARGE OR SMALL WE DO THEM ALL!

25 - 25,000

★★★

**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

\$85.00 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 \$85.00 GRILL FEE

www.jackscatering.com

***All wedding menus will include upscale
clear plates and rolled silverware.***

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 **\$13.95 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 **\$12.95 Per Person**

No. 3 Wedding Menu

Carved Eye of Round served with
Au Jus and Horseradish

Boneless Balsamic Glazed Chicken Breasts with
Fresh Mozzarella and Heirloom Tomatoes

Tiny Belgian Carrots

Grilled Zucchini Strips with Olive Oil, Tomatoes and
Seasonings.

Whole New Potatoes with Butter and Parsley

Spring Mix Salad with Dressings

Assorted Rolls and Butter **\$15.95 Per Person**

No. 4 Wedding Menu

Carved Eye of Round served with
Au Jus and Horseradish

Greek Salmon w/Red Onions, Olives, Tomatoes and
Feta Cheese

Boneless Chicken Scallopini w/Mushrooms, Scallions,
and fresh parsley in a light cream sauce.

Redskin Potatoes w/ Bacon, Onion and Green Peppers.
Normandy Blend Vegetables

Spinach Salad w/Tomatoes, Cucumbers and
Feta Cheese

Rolls and Butter **\$17.95 Per Person**

No. 5 Wedding Menu

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

FRESH HOMEMADE SALADS

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

\$9.95 Per Person

Add Mashed Potatoes \$1.00

No. 6 Wedding Menu features . . .

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

\$12.95 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

\$8.95 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
Hot Baked Beans or Homemade Green Beansß
Mashed Potatoes
Hot Roast Beef with Gravy
Assorted Cheese Trays - Swiss, American, Longhorn and
Sharp Cheese
Pickles and Olive Tray
Tossed Salad w//Dressings

FRESH HOMEMADE SALADS

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

All Service

\$12.95 Per Person

No. 9 Wedding Menu features . . .

Grilled Steak Tips with Italian and BBQ Marinade
and caramelized onions and mushrooms
Caribbean Spiced Chicken Breast with Pineapple
Loaded Baked Potato Bar
Roasted Julianne Vegetables with Garlic Butter Sauce
Tossed Salad with Dressings
Assorted Rolls, Butter

\$13.95 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 • Hawaiian Chicken

Add a Kids Menu to Your Event \$4.95 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.

\$5.95 Per Person + \$125.00 Service Charge

"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

\$4.95 Per Person

FOR YOUR WEDDINGS WE DO SOFT DRINKS

(Including cups & Ice - no limit)

Hors d'oeuvre Party No. 1

Pulled Pork Sliders
Shrimp Shooters
Stuffed Mushrooms
Spanikopita
Spring Rolls
Vegetable Tray with Dip
Imported Cheese Platter

\$15.95 Per Person

Hors d'oeuvre Party No. 2

Mini Bun Sandwiches (Beef, Ham, and Turkey)
Assorted Cheese Squares and Pepperoni
Vegetable Tray with Dip
Fresh Fruit Tray with Dip
Meat Balls, BBQ or Pineapple Teriyake
Hot Wings **\$9.95 Per Person**

Hors d'oeuvre Party No. 3

Mini Fillo Shells filled with shrimp, Crab, and Beef
Chicken Quesadillas
Buffalo Chicken Dip with Bagel Chips
Mini Baked Pretzels with Cheese Dip
Mini Chicken Salad Croissants
Fresh Mozzarella Wrapped in Salami
Franks in Blankets
Jalapeno Poppers **\$12.95 Per Person**

Charcutene Table

Assorted Age Salamis
Proscutto, assorted Cheeses
Veggies and Fruit
Green Olives, Black Olives, Stuffed Olives, Spicy Pickles,
Assorted Pickles, and Peppers.
Jams, Dips, Crackers Toast and Much More!
\$13.95 Per Person
ADD Nachos, Cheese, Queso
and Salsa **\$16.95 Per Person**

Charcuterie Cones **\$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
\$8.95 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 Fruit
Individual Bags of Chips **\$7.50 Per Person**

No. 3 Lite Lunch features . . .

Oriental Veggie Wraps, Chicken Salad Sliders
Ceaser Salad, Fresh Fruit Salad
Assorted Cookies **\$7.95 Per Person**

COOKOUT SPECIALISTS

*“All Cookouts have a \$85.00 Grill Fee”
“All Cookout prices based on 100 people or more
Slightly higher on smaller groups”*

PIG ROAST COOKED ON SITE!

(75 People Minimum)

- MODERN GRILL UNITS -

Char coaled Pig (cooked outside all day)
Carved at Table side with Sweet & Sour, BBQ and
Carolina Sauce
Also BBQ or Italian Chicken
Choice of Potato, Choice of Vegetables
Deluxe Salad Bar and Fresh Fruit Platter
Rolls and Butter **\$16.95 Per Person**
Pig Only w/ Sauces **\$ 9.95 Per Person**

\$125.00 Grill Fee **\$85.00 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
\$9.50 Per Person

Also Available at additional cost . . .

Rib Eye Steak Sandwich	\$3.50	each
Grilled Chicken Breast Sandwich	\$3.00	each
Corn on the Cob	\$1.00	each
Macaroni & Cheese	\$1.00	per person
Turkey Burgers	\$1.75	each
California Veggie Taco	\$2.00	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
\$10.50 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 **\$7.95 Per Person**
"Take it up a notch !!"

Add a Hot Dog Station to any Cookout for \$2.95/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 **\$11.25 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 **\$18.95 Per Person**
Or 1/2 Slab of Ribs **\$ 12.95 Per Person**

Cookout No. 4

10-12oz. New York Strip 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) **\$19.95 100 or more**
Or 8oz Steak **\$14.95 Per Person**
Add Grilled Chicken Breast **\$3.00 more per person**

Cookout No. 4A "Ultimate Steak Cookout"

12oz Rib Eye Steak w/Sauteed Mushrooms and Onions
Loaded Baked Potato Bar
Fresh Roasted Corn on the Grill
Salad Bar with Green Tossed Salad, Fresh Fruit Salad, Fresh
Cucumber Salad, Asst. Rolls & Butter **\$24.95 Per Person**

Add Slow Cooked Brisket to Any Cookout
\$3.95 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 **\$20.95 Per Person**
or Steak, Ribs and Chicken **\$23.95 Per Person**

Cookout No. 6

"Country Style" BBQ Ribs
Corn on the Cob, Baked Beans, Cole Slaw and Potato Salad
Rolls & Butter **\$9.95 Per Person**

Cookout No. 7

Barbecued Pork Chops, Barbecued Chicken
Choice of Potato, Choice of Vegetable
Tossed Salad
Rolls & Butter **\$10.95 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 **\$13.95 Per Person**

Cookout No. 9

Grilled Chicken Quarters with our Tangy BBQ Sauce
Grilled Fresh Vegetables with Tomatoes, Portabella
Mushrooms, Red Onions, Zucchini, Red and Yellow Peppers
Red Roasted Potatoes with Seasonings
Tossed Salad with Dressings
Rolls & Butter **\$10.95 Per Person**

"Try our new Mobile Corn Roaster"
Fresh Corn Roasted on site in the Husk
\$2.50 per person + \$125 Service Charge



Cookout No. 10 “Surf and Turf”

8oz New York Strip Steak
Skewered Shrimp Sautéed on Grill w/Teriyaki and Pineapple
Choice of Potato, Choice of Vegetable
Tossed Salad
Rolls & Butter **\$19.95 Per Person**

Cookout No. 11

Honey Soy Grilled Pork Chops
Boneless Chicken Thighs w/Scallions and Teriyaki Sauce
Red Roasted Potatoes w/Onions, Peppers, and Bacon
Grilled Brussel Sprouts
Spring Mix Salad
Assorted Rolls, Butter **\$ 13.95 Per Person**

Cookout No. 12

Slow Roasted Sliced Brisket w/BBQ and Brown Sugar Glaze
Bourbon Chicken Strips w/Scallions
Corn on the Cob (grilled in the husk)
Cheesy Ranch Potatoes
Fresh Pasta Salad and Fruit Salad
Buns and Rolls **\$14.95 Per Person**

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
\$13.95 Per Person

Classic Prime Rib of Beef

Roasted Prime Rib (Always Prime Angus)
Au jus and Horseradish Sauce
Choice of Potato, Choice of Vegetable
Tossed and Caesar Salad with Dressings
Rolls and Butter **\$19.95 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 **\$9.95 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 **\$9.95 Per Person**

Hot Dinners No. 3

Baked Pineapple Chicken Breast
Fresh Green Beans
Roasted Garlic Red-Skin Potatoes with Peppers , Onions
and Bacon
Fresh Fruit Salad
Tossed Salad
Assorted Rolls, Butter **\$9.95 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 **\$10.95 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 **\$10.95 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 **\$10.95 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 **\$12.95 Per Person**

Hot Dinners No. 8

Our own Cincinnati Style Chili served on
Spaghetti and Conneys w/Fresh Cheddar Cheese,
Diced Onions and Oyster Crackers **\$9.95 Per Person**

Hot Dinners No. 9

Baked Cod Loins with Lemon, Garlic, and Seasoning
Roasted Yukon Gold Potatoes with Butter and Seasoning
Fresh Green Beans, Tossed Salad with Dressings
Assorted Rolls and Butter **\$10.95 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 **\$8.95 Per Person**

No. 2

Fried Chicken (2 piece)
Mashed Potatoes w/Gravy, Buttered Corn
Tossed Salad w/dressings
Rolls and Butter **\$8.95 Per Person**

No. 3

Homemade Beef Stew Loaded with Potatoes and Vegetables
Served with Buttered Noodles
Cole Slaw
Hot Biscuits **\$8.95 Per Person**

No. 4

Beef Tips with Mushrooms, Green Peppers and Onions
Served over Noodles
Green Beans, Tossed Salad w/Dressings
Rolls and Butter **\$8.95 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 **\$8.95 Per Person**

OUR ITALIAN SIDE

No. 1

Spaghetti and Meatballs
Parmesan Cheese
Tossed Salad with Dressings
Garlic Bread **\$7.95 Per Person**

No. 2

Homemade Beef Lasagna
Vegetable Lasagna
Parmesan Cheese
Tossed Salad with Dressings
Garlic Bread **\$8.95 Per Person**

No. 3

Stuffed Shells with Ricotta Cheese and Marinara Sauce
Chicken Breast Parmesan
Fresh Italian Vegetables, Roasted Green Onion Garlic
Potatoes
Caesar Salad
Served with French Bread **\$10.95 Per Person**

No. 4 "THE PASTA BAR FEAST"

Penne Pasta, Bowtie Pasta, and Cheese Tortellini
Marinara, Alfredo and Pesto Sauce
Meatballs
Grilled Chicken Strips
Fresh Tossed Salad w/Dressings • Caesar Salad
Warm Bread sticks w/butter and Parmesan Cheese **\$11.95 Per Person**

OUR MEXICAN SIDE

No. 1

"TACO BAR"

Beef and Chicken Tacos
Mexican Rice / Refried Beans
Sour Cream, Onions, Shredded Lettuce, Tomatoes,
Shredded Cheese and Taco Sauce
Hard Shells and Flour Tortillas
Chips and Salsa **\$8.95 Per Person**

No. 1A

"SUPREME TACO BAR"

Beef, Chicken, Pork, Fish and Veggie Taco Fillings
Black Beans w/ Pico de Gallo
Lime Cilantro Rice
Pineapple Bacon Salsa w/Chips
Onions, Diced Tomatoes, Shredded Cheese, Crispy Fresh
Slaw, Sour Cream, Taco Sauce,
Toasted Sesame Oriental Sauce and Fresh Guacamole
Flour Tortillas and Crispy Shells
With Queso **\$13.95 Per Person**

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, Black Beans and Taco Sauce
Served with Flour Tortillas **\$10.95 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, Corn Salsa and Queso with Chips
All Toppings and Sauces Needed
Flour Tortillas and Taco Shells **\$14.95 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 **\$7.95 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 **\$8.95 Per Person**
with Cold Drink Cup and Ice **\$9.95 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 **\$10.95 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 **\$7.95 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 **\$12.95 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, Cranberry Juice and Coffee
\$9.95 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
\$8.95 Per Person

Breakfast No. 4

Assorted Mini Quiche
Fresh Danish, Scones and Muffins
Very Berry French Toast Casserole
Individual Cups of Fresh Fruit
Mini Toast With Avacados and Quacomole
\$14.95 Per Person

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

Our Desserts

Assorted Sheet Cakes	\$2.00
Homemade Cobblers	\$2.75
Homemade Fruit Pies	\$2.50
Assortment Pack Ice Cream Bars	\$2.00
Asst. Layer Cakes	\$2.75
Asst. Meringue Pies	\$2.75
Chocolate Eclairs	\$1.95
Asst. Cookies	\$1.25
Individual Brownies	\$1.50
Served A la Mode (Pies)	\$1.25

Our Cheesecakes

French Cream	\$2.50
New York Style	\$2.95
Raspberry Swirl	\$2.95
Strawberry Swirl	\$2.95
add Fruit Toppings	\$1.25

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
\$1.00 more per person
Asparagus (Grilled, Steamed or Fried)
\$1.50 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 (\$1.95 extra)
Double Stuffed Potatoes (\$1.95 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
Potato Salad • German Potato Salad
Cole Slaw • Macaroni Salad • Cucumber Salad
Fresh Pasta 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 \$4.75 per person extra.
Clear Plates w/Reflections Silverware available
Masterpiece w/Reflections Silverware available
Rental Linens \$9.00 each - All Sizes
Cloth Napkins 95¢ each

\$175.00 Clearing Fee

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

\$250.00 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 \$85.00 Service Charge.

All Cookouts have a \$8520.00 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. A 3% fee will be added.
- * 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 Kentucky, Ohio and Indiana"