



Full Service Catering / DJ / Wedding Cakes / Videography & More / 2019

Jones Crossing is open to the public and is available for Breakfast, Lunch and Dinner events.

Catering services are exclusively provided by Grafton Peek Catering.

All Buffets include fresh rolls, choice of salad, vegetable & starch

Lemonade, tea, coffee & water are served with all of our meals.

Menu I - \$ 20.95 per adult (Choice of One Entrée)

Menu II - \$ 23.95 per adult (Choice of Two Entrées)

Menu III - \$ 27.95 per adult (Prime Rib & 2nd Entrée Choice)

Popular selections:

Grilled Chicken Fresco with Heirloom Tomato, Pico de Gallo & Cotija Cheese

Inside Round of Roast Beef with Au Jus and Horseradish

Garlic Chicken with Asiago & Artichoke Heart Cream Sauce

Roast Pork Loin with Apple-Bourbon Barbeque Sauce

Traditional Lasagna Marinara

Vegetable Lasagna with Roasted Garlic Alfredo

Roast Pork Loin with Shiitake Mushroom Cognac Sauce

Parmesan Crusted Chicken with Homemade Marinara

Home Style Chicken with Fresh Dumplings, Carrots & Sweet Peas

Baked Lasagna with fresh Italian Sausage and / or Ground Beef

Chicken Breast with Candied Walnuts & Harvest Cream Sauce

Grilled Chicken Breast Florentine with fresh Spinach

Suggested Salads – All Salads are served with three of our house-made dressings

Garden Salad - Served with Shredded Cheese, Cucumber & Tomato

Mixed Greens – Candied Walnuts, Grape Tomatoes & English Cucumbers

Spinach Salad – Hot Bacon Dressing, Mandarin Oranges, Sweet Peppers & Red Onion over fresh Baby Spinach leaves

Caesar Salad – Served with Parmesan Cheese and house-made Croutons

Suggested Starches

Parsley Buttered New Potatoes / Garlic and Basil Smashed Potatoes /
Gorgonzola Potatoes au Gratin / Rosemary Roasted Red Potatoes /
Long Grain and Wild Rice Medley / Oven Roasted Yukon Gold Potatoes /
Loaded Mashed Potatoes with Cheddar, Bacon & Scallions /
Horseradish Mashed Potatoes / Basil Pesto Mashed Potatoes

Suggested Vegetables

Sautéed Broccoli and Carrots / Baby Carrots with fresh Parsley / Green Beans with Onion & White Wine / Sweet Corn with Red Peppers / Sautéed Zucchini & Squash with Tomatoes / Home Style Creamed Corn / Green Beans with Grape Tomatoes & Olive Oil

Additional starch and vegetable options are available upon request.

We are happy to customize menu selections and services to suit your ideal budget & we offer a wide range of culturally specific menus and will design a menu to suit your specific taste.

Children 5-12 years old at a reduced rate / Kids 4 & Under eat free

Chef Action Stations are available for a wide variety of unique food presentations including flaming bananas foster, beef tenderloin sliders, mashed potato martini bars, fresh sushi rolls, hog roasts and much more.

A Sample of Our Appetizers

Chicken Skewers with Sweet Thai Peanut Sauce

Garlic Bruschetta with Balsamic Tomatoes and fresh Basil

Sesame Beef Won Tons with Savory Asian Slaw

Slow-Cooked Meatballs—choice of Marinara, Barbeque or Hawaiian

Italian Sausage and Peppers with House Made Marinara

Beef Tenderloin Sliders with Horseradish Gorgonzola Mayo (add \$4)

Buffalo Chicken Bites with Blue Cheese & Celery

California-style Sushi Rolls with Teriyaki Soy Sauce, Ginger & Wasabi (add \$3)

Caprese Skewers with Fresh Mozzarella, Grape Tomatoes & Basil

Parmesan Polenta Crisp with Herb Goat Cheese & Prosciutto

Black Beans & Roasted Corn Bites with Chipotle Chicken

Seasonal Vegetable Crudités with Dill Ranch & Red Pepper Hummus

Fresh Hummus Variety with Pita Chips (or warmed Pita slices) & Carrots

Fresh Seasonal Fruit Display with Raspberry Yogurt Dip

Domestic & International Cheese and Crackers Display with Marinated Olives

Parmesan Artichoke Dip with Pita Chips

Smoked Salmon Bites with Lemon Caper Chive Spread

Choice of Three Appetizer items \$ 15.95 Per Person

Choice of Four Appetizer items \$ 17.95 Per Person

Choice of Five Appetizer items \$ 19.95 Per Person

Traditional Buffet Suites

The Wedding and Event Hallmark Buffet **\$ 22.95 per guest**

Garden Salad - served with Tomato, Onion, Cheese and Dressing variety / Inside Round of Roast Beef with Horseradish and Au jus / Grilled Chicken Asiago / Home style Green Beans with Bacon and Onion - or other Seasonal Vegetable / Buttered New Potatoes - or other starch / Fresh Baked White Rolls

Buffet Italiano **\$ 23.95 per guest**

Caesar Salad / Chicken Parmesan / Vegetable Lasagna with Roasted Garlic Alfredo or Traditional Lasagna Marinara / Sautéed Zucchini & Tomatoes / Oven Fresh Garlic Buttered Rolls or Bread Sticks

Smokehouse Buffet **\$ 20.95 per guest**

Slow Cooked Pulled Pork with Silver Dollar Rolls / Grilled Chicken Breast with Two House made Barbeque Sauces / Honey & Maple Smoked Baked Beans / Indiana Sweet Corn Casserole / Creamy Dill Ranch Cole Slaw

Mexican Fiesta Buffet **\$ 19.95 per guest**

Ground or Shredded Beef / Fajita-style Chicken with Peppers and Onions / Red Rice / Refried, Charros or Black Beans / Hard and Soft Tortillas / Served with Lettuce, Cheese, Salsa and Sour Cream

Wedding Cakes & Desserts

We offer a wide variety of wedding cakes & specialty dessert items

All of our cakes and desserts are baked fresh at the Grafton Peek kitchen & bakery

Wedding Cakes start at \$ 4.00 per guest / Minimum \$ 400.00

All cakes will be delivered, cut & served by qualified service staff members.

Specialty Cupcakes, Cake Pops, Pies and more start at \$ 3.75 per guest

Cheesecakes of every variety start at \$ 4.95 per guest

Glass and Dinnerware packages start at \$ 2.50 per guest and include water goblet, China plate & silverware.

Unique plated salads can be added starting at \$ 2.00 per guest

DJ & MC Services - \$ 200.00 per reception hour (minimum 4 hours)

High Definition Videography starts at \$ 1,600.00

Wedding Day Photography starts at \$ 1,100.00

Linen Fees: \$ 2.25 per guest

Choice of Black, White or Ivory Tablecloths, Napkin Color & White Skirting

Floor length round tablecloths are available for an additional \$1.25 per guest

Bartender Fee \$ 350.00 for Cash Bar

No Bar Minimum Required / Add'l Bartenders are \$ 175.00 each for four hours

To receive your estimate contact Jason West at (317) 557-8377 /

Jason@GraftonPeek.com

All wedding & receptions are subject to a minimum charge for total services.

Event Service Fee is 20% On All Food and Host Beverage Items.

A 3% Convenience Fee will be added to all events paying with credit card