



Jones Crossing  
Banquet &  
Event Center

All Dinner Buffets include fresh rolls, choice of salad, vegetable & starch /  
Served with lemonade, water & coffee / All meal services are provided by Grafton Peek  
Catering

Menu I	\$ 21.95 per adult (Choice of One Entrée)
Menu II	\$ 24.95 per adult (Choice of Two Entrées)
Menu III	\$ 28.95 per adult (Choice of Three Entrées)

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 Barbecue Sauce

Five oz. Beef Tenderloin with Creamy Horseradish (add \$8 per guest)

Traditional Lasagna Marinara with Seasonal Italian Meats

Vegetable Lasagna with Roasted Garlic Alfredo

Roast Pork Loin with Shiitake Mushroom Cognac Sauce

Grilled Chicken with Roasted Tomato Sauce & Fresh Mozzarella

Home Style Chicken with Fresh Dumplings, Carrots & Sweet Peas

Baked North Atlantic Cod with Lemon Chive Butter (add \$3)

Lasagna Bolognese with fresh Italian Sausage and / or Ground Beef

Chicken Breast with Candied Walnuts & Harvest Cream Sauce

Grilled Chicken Breast with fresh Spinach Florentine

Prime Rib with creamy Horseradish (add \$6)

Suggested Salads

All Salads except Caesar 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 (add additional starch for \$2/guest)

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 / Mac & Cheese

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.

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, Barbecue or Hawaiian

Italian Sausage and Peppers with House Made Marinara

Beef Tenderloin Sliders with Horseradish Gorgonzola Mayo (add \$6)

Buffalo Chicken Bites with Blue Cheese & Celery

California-style Sushi Rolls with Teriyaki Soy Sauce, Ginger & Wasabi (add \$4)

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

Domestic & International Cheese and Crackers Display with Marinated Olives

Parmesan Artichoke Dip with Pita Chips

Smoked Salmon Bites with Lemon Caper Chive Spread

Meatballs with meal \$3.50

Cheese, Crackers & Fruit with meal \$7.95

Cheese, Crackers, Fruit & Meatballs with meal \$10.95

Choice of Three Appetizer items \$ 16.95 / with meal \$ 8.95

Choice of Four Appetizer items \$ 18.95 / with meal \$11.95

Choice of Five Appetizer items \$ 20.95 / with meal \$ 14.95

[www.JonesCrossing.com](http://www.JonesCrossing.com)

## Traditional Buffet Suites

The Wedding & Event Hallmark Buffet \$ 23.95 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

\$ 24.95 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

\$ 21.95 per guest

Slow Cooked Pulled Pork with Silver Dollar Rolls / Grilled Chicken Breast / Two  
Hartwell's Premium Barbecue Sauces / Honey & Maple Smoked Baked Beans /  
Indiana Sweet Corn Casserole / Creamy Dill Ranch Cole Slaw (change to garden  
salad-add \$2.00)

## Mexican Fiesta Buffet

\$ 20.95 per guest

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

## Wedding Cakes & Specialty Desserts

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

All of our wedding cakes and specialty desserts are baked fresh at the Grafton Peek Cakery in  
Old Towne Greenwood.

Jones Crossing wedding cakes start at \$ 4.00 per guest / Minimum \$ 400.00

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## Breakfast, Lunch & Casual Selections

### Breakfast & Starters:

Continental \$ 11.95

Assorted breakfast breads – muffins – pastries - fresh fruit salad –  
coffee with creamers – juices

## Classic American \$ 13.95

Scrambled eggs – home fries with peppers & onions – crispy bacon strips & sausage links – blueberry & bran muffins – coffee with creamers – juices

## Executive Breakfast \$ 15.95

Quiche variety – potato casserole – biscuits & gravy – crispy bacon strips & sausage links – fresh fruit display – coffee with creamers – juices

## Complete Brunch \$ 18.95

Carved roast ham with honey pineapple glaze - quiche variety – potato casserole – breakfast breads - biscuits & gravy – crispy bacon strips & sausage links – fresh fruit display – coffee with creamers – juices



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## Lunch & Casual Event Favorites

### Butcher Block Lunch \$ 14.95

Assorted sandwiches of roast beef, ham, and turkey breast with cheese & condiments · home-style potato salad · pasta salad · chips · assorted cookies.



## Hot Lunch Buffet    \$ 16.95

Herb grilled chicken · soft rolls with butter · home-style potato salad or parsley buttered new potatoes · green beans · assorted cookies.

## Country Way    \$ 16.95

House made chicken & noodles – mashed potatoes – buttered sweet corn – tossed salad with three dressings – soft rolls & butter

## Classic Summer Lunch    \$ 14.95

Chicken salad and/or tuna salad croissants · fresh watermelon slices · vegetable crudités with ranch dipping sauce · pasta salad · apple turnovers

## Pasta Buffet    \$ 16.95

Tossed salad with house dressing · garlic & butter breadsticks · variety of fresh pasta noodles · meat marinara & creamy alfredo sauce · fresh baked snickerdoodles

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## Sandwiches & Wraps    \$ 11.95

All Sandwiches and Wraps come with choice of side & cookie dessert.

Choose from focaccia, Kaiser roll, ciabatta or whole wheat tortilla

Deli: Choice of roast beef and Swiss, ham and American, or turkey with Havarti cheese, green leaf lettuce & tomato

Chicken Caesar: Marinated grilled chicken served chilled with crispy romaine leaves, parmesan cheese & house made Caesar dressing

Roasted Chicken Salad: With green leaf lettuce & Roma tomatoes

Roasted Turkey Breast: Cranberry mayo, mixed field greens & Roma tomatoes

Vegetarian: Spinach, alfalfa sprouts, English cucumbers, tomatoes, roasted red peppers & avocado

Italian: Salami, capicola, and pepperoni with romaine, tomatoes, black olives, provolone cheese & house vinaigrette

Sides: Tossed salad with fresh-made house dressings - spinach salad with orange citronette or hot bacon dressing - marinated vegetable salad - mustard potato salad - sweet pea salad - Thai peanut rice noodle salad - couscous with lemon Dijon citronette

## Dessert Favorites – Priced per serving

Apple, Cherry or Peach Cobbler	\$ 2.95
Assorted Cookies	\$ 1.75
Chocolate Fudge Brownies	\$ 2.50
Seasonal Fruit Tartlets	\$ 3.55

Chocolate Dipped Strawberries (2 per guest)	\$
	2.95
Butter Cake with Chocolate Ganache	\$
	2.75
Sheet Cake with fresh Butter Cream Icing	\$
	1.95
Cheesecake – Individual – Most Varieties	\$
	3.95

If you are considering a more formal dessert, our chef makes a variety of pastries, cakes & confections.

## Favored Hors d'oeuvre Packages

### Hors d'oeuvre Display \$ 16.95 / person

Cheese & cracker display · seasonal fresh fruit display · vegetable crudités ~ barbecue meatballs – fresh bruschetta with balsamic tomato relish

### Finger Food Buffet \$ 17.95 / person

Cocktail sandwiches with sliced ham, turkey breast, and roast beef · miniature croissants filled with tuna or chicken salad · vegetable crudités · seasonal fresh fruit display · cheese & cracker display

**All Food & Beverage purchases are subject to 20% Service Fee and Indiana State & Local Sales Taxes.**

Custom linens, table & other decorations, audio / video, wedding cakes, horse & carriage and more are available at Jones Crossing.

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.

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