

Jones Crossing Catering Menu



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)

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

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

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

Breakfast, Lunch & Casual Selections

Breakfast & Starters:

Continental \$ 11.95 per guest

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

Classic American \$ 13.95 per guest

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

Executive Breakfast \$ 15.95 per guest

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

Complete Brunch \$ 18.95 per guest

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



Lunch & Casual Event Favorites

Butcher Block Lunch \$ 14.95 per guest

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 per guest

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

Country Way \$ 16.95 per guest

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

Classic Summer Lunch \$ 14.95 per guest

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

Pasta Buffet \$ 16.95 per guest

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

Sandwiches & Wraps \$ 11.95 per guest

All Sandwiches and Wraps come with your 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
- Assorted Cookies
- Chocolate Fudge Brownies
- Seasonal Fruit Tartlets
- Chocolate Dipped Strawberries (2 per guest)
- Butter Cake with Chocolate Ganache
- Sheet Cake with fresh Butter Cream Icing
- Cheesecake – Individual – Most Varieties

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.

Visit JonesCrossing.com for additional information on services and pricing and to book your tour.

