



Full Service Events

MENU & SERVICE OPTIONS

Full Service Events

4 hours of total service time is included with every full service catering package we offer. We strive to provide the best service on your event day. During this 4 hour time we will can do the following services:

Setting of tableware (If not rented through our company, client must sign a liability waiver)

Drink dispensers (plastic cups & condiments are provided)

Served buffet line (plastic plates and utensil kits provided)

Water service (Carafes can be rented through us or elsewhere)

Cake cutting (our staff will cut the cake and set it on a designated dessert table)

Bussing & recrating tabletop dish rentals

Tabletop trash clean up

Additional services

Additional hours

Need us for more than the included 4 hour time frame? Additional hours can be added on for an additional charge

Plated

For a more elevated dining experience our plated option includes service of passed appetizers, salad, main course and dessert.



Brunch Options

Includes

All brunch meals include water & coffee (decaf or regular) and plastic place settings

Meals

Brunch Grazing Table

Assorted fruits, jams, croissants, baguettes, nuts, cheeses and a variety of breakfast pastries

Add eggs and bacon or sausage for

\$2.50/Person

Basic Breakfast

Scrambled eggs, bacon, sausage & tater tots

Biscuit Bar

Biscuits, gravy, bacon, sausage & scrambled eggs

Waffle Bar

Waffles, butter, berries, whipped cream, chocolate sauce, syrup, sprinkles, scrambled eggs, bacon & sausage

Quiche Breakfast

Broccoli cheddar & spinach artichoke quiches, bacon, sausage & tater tots

A La Carte Items

Fresh Fruit (seasonal)

Yogurt Parfaits

Pastries

Additional Drink Options

Iced Tea

Lemonade

Hot Chocolate

Hot Tea

Mimosa Bar Juices & Berries

BBQ Dinner

Dinner includes

Two entrees, two sides, salad, dinner rolls and water, tea or lemonade and plastic placesetting

Additional Drink Options

Coffee (Regular or Decaf)

Hot Chocolate

Hot Tea



Lunch Options

Includes

One sandwich, one side, one salad and water, tea or lemonade and plastic placesetting

Sandwiches

Turkey or Ham Sandwich

On your choice of bread (white, wheat or croissant) with lettuce, tomato and cheese

Chicken Salad

Chicken breast with celery, sliced almonds, apples, mayonnaise and seasonings

Sliders

Pulled chicken, shredded tri tip or pulled pork with BBQ sauce on a slider bun

Build Your Own Salad Bar

Choice of greens: Romaine, Spinach or Mixed Greens

Two meats: Pulled Chicken & Tri Tip

Choice of Eight Toppings: Strawberries, tomatoes, cucumbers, cheese, feta cheese, snap peas, apple slices, olives, bell peppers, dried cranberries, croutons, tortilla strips & sunflower seeds.

Choice of Two Dressings: Ranch, balsamic, raspberry, poppy seed, italian or blue cheese

Additional Drink Options

Coffee (Regular or Decaf)

Hot Chocolate

Hot Tea

Entrees

Sliced Tri Tip

Served with Jack's BBQ sauce

Shredded Tri Tip

Served with Jack's BBQ sauce

Pulled Chicken

Served with cilantro sour cream

Pulled Pork

Served with Jack's BBQ sauce

Brisket

Served with Jack's BBQ sauce

Veggie Pasta

Penne pasta with grilled veggies and parmesan cheese

Creamy Herb Chicken*

Chicken breast topped with creamy italian herb sauce

Pork Spare Ribs*

Served with Jack's BBQ sauce



Side Dishes

Rice Pilaf

Smoked Mac N Cheese

Green Beans

Includes bacon and onion

Cilantro Lime Rice

BBQ Ranch Beans

Mashed Potatoes

Served with beef or chicken gravy

Vegetable Medley*

Squash, zucchini, bell pepper and onion

Broccoli*

Broccoli topped with lemon butter

Asparagus*

Asparagus topped with lemon butter

Red Potatoes*

Potato Salad

Pasta Salad

Bag of Chips

Fresh Fruit (Seasonal)



Salads

Green Salad

Mixed greens with tomatoes, cucumbers and bell peppers with choice of two dressings (ranch, balsamic, raspberry vinaigrette, italian or blue cheese)

Spinach Salad

Spinach with bacon, eggs, bean sprouts, and water chestnuts tossed with a vinaigrette

Caesar Salad

Romaine lettuce with parmesan and croutons tossed with caesar dressing

Summer Salad

Spring mix with feta, pecans, sliced strawberries tossed with a vinaigrette

Fall Salad

Spring mix with feta, dried cranberries, pumpkin seeds tossed with a vinaigrette

Wedge Salad*

Iceberg lettuce, tomatoes, blue cheese crumbles, red onion, bacon and onion tanglers with blue cheese dressing



STEAK MEAL

Includes:

Steak entree, two sides, salad, dinner rolls and water, tea or lemonade

Choice

10oz Filet Mignon

12oz New York

12oz Ribeye

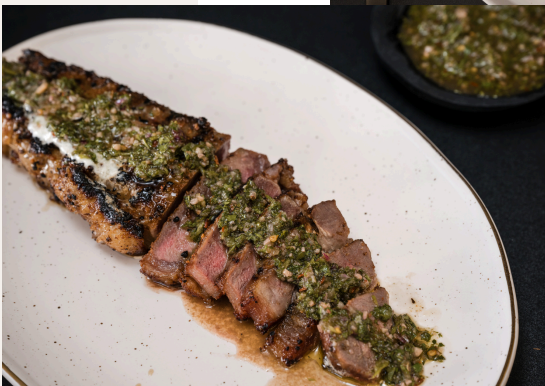
Prime

10 Filet Mignon

12oz New York

12oz Ribeye

*Flank & petite tender steak available. Pricing upon request.



TACO BAR

Two meats (shredded tri tip, pulled chicken, or pulled pork)

Rice (Spanish or Cilantro Lime)

Mexican style beans

Corn tortillas

Taco fixings (shredded cheese, cilantro sour cream, jalapeno crema sauce, mild salsa, spicy salsa, cabbage, onion, cilantro, limes/lemons)

Tortilla chips

Drink dispensers (water and tea or lemonade)

Specialty items

Queso*

Fajita veggies*

Ribeye steak slices*

Guacamole*

***Specialty items may be substituted or added for an additional fee.**



BURGER BAR



Gourmet burger buns

Hamburger patties

Two sides

Burger fixings

(tomatoes, lettuce, red onion, pickles, cheese, ketchup, mayo, mustard, BBQ sauce)

Salad

Drink dispensers

(water and tea or lemonade)



Specialty sauces & toppings

*Garlic aioli

*Honey sriracha

*Jalapeno crema sauce

*Ranch

*Honey mustard

*Mushrooms

*Carmelized onions

*Onion tanglers

*Avocado

*Bacon

*Pineapple slices

*French fries

*Tater tots

*Onion rings

*Fried pickles



***Specialty sauces and toppings may be substituted or added for an additional fee.**

APPETIZERS

BBQ Meatballs

Smoked Mac N Cheese

add bacon for an additional charge

Sliders

(pulled pork, pulled chicken, or shredded tri tip)

Hickory Smoked Shrimp

BBQ Chicken Kabob

Bacon Wrapped Dates

Brisket Burnt Ends

Bacon Burnt Ends

Taquitos

Caprese Skewers

Mini Chicken and Waffles

Elote Cups with Chips

Chips and Queso

add meat for an additional charge

Mini Baked Potatoes

Summer Crostini

prosciutto, blackberry, brie slice and honey

Cowboy Crostini

avocado, corn, cotija and crema sauce

Italian Crostini

tomatoes, red onion, basil and balsamic glaze

Goat Cheese Crostini

goat cheese, candied walnut & fig butter jam



TABLES & TRAYS

Grazing Tables

Grazing Table without Meat

Includes: Variety of veggies, fruits, crackers, cheeses, dips, nuts, and olives

Grazing Table with Meat

Includes: Variety of cured meats, veggies, fruits, crackers, cheeses, dips, nuts, and olives



Trays

Choose any two options for

Veggie Tray

Meat and Cheese Tray

Cheese and Cracker Tray

Fresh Fruit Platter (Seasonal)

DESSERT



S'mores Board

Pricing varies based on guest count

Churros

with chocolate sauce or caramel sauce and whip cream



Cheesecake

with chocolate sauce or berry topping

Brownie and Cookie Platter

Rosa Brothers Ice Cream

Smoked Cobblers

peach or berry



Mini Pies

apple, pumpkin, strawberry, lemon blueberry or key lime

DESSERT

Ice Cream Cart

100 person minimum

Includes:

Choice of 3 flavors

Proudly serving Rosa Brothers Ice Cream

9oz cup and spoon

2 hour serving time

Flavors

Vanilla	Coconut 'N Chocolate	PB Overload	Seasonal Flavors:
Chocolate	Coffee 'N Chip	Pistachio	Egg Nog*
Strawberry	Cookie Dough	Rocky Road	Peaches n Cream*
Chocolate Chip	Cookies 'N Cream	Root Beer Float	Peppermint N Chip*
Cotton Candy	Mint Chip 'N Cookies	Salted Caramel	Pumpkin Spice*
Mint Chip	Nutty Banana 'N Chip	Orange Cream	

Upgrades

*Sundae Bar

*Ice Cream Sandwiches

*Cookies and Brownies

*Waffle Cones

*Personalized cups and spoons

Cart set up fee applies for any offsite bookings

LATE NIGHT BITES

Sliders

Meat add on available for additional cost
pulled pork, chicken or shredded tri tip

Tacos

shredded tri tip, pulled chicken or pulled pork

Fries, Onion Rings + Tater Tots

Chips and Queso

Meat available for additional cost
pulled pork, shredded tri tip, brisket burnt ends

Street Style Hot Dogs

Smoked Mac N Cheese Cups

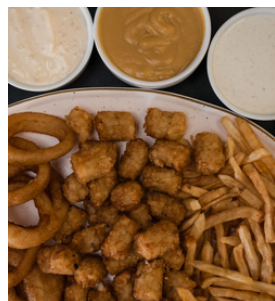
Smoked Mac N Cheese Bar

Mashed Potato Bar

Baked Potato Bar

Flatbreads

bbq chicken, cheese, pepperoni + margherita



***Prices vary according to quantity, service type, and serve time. Contact us to get custom pricing**

RENTALS

Full Place Setting

White plate

Linen napkin

Water goblet

Silver flatware (fork and knife)

*Rental orders are rounded to the nearest tenth



RENTALS

UPGRADES



Plates

IVORY DINNER PLATE
CLEAR DINNER PLATE
BLACK STONE DINNER PLATE
GOLD BAND DINNER PALTE
SQUARE DINNER PLATE

Flatware

PRIMROSE:

SPOON, SALAD FORK & DESSERT
FORK
STEAK KNIFE

REGENCY
TIVOLI
GOLD BRUSH



Glasses

BELLA WATER
PINK CAROUSEL
BLUE CAROUSEL
AMBER CAROUSEL
AMETHYST CAROUSEL
OLIVE CAROUSEL
CLEAR CAROUSEL



RENTALS

ADD - ONS

Glasses

WINE GLASS
CHAMPAGNE FLUTE
OLD FASHION
HIGH BALL
BELLA WINE
BELLA CHAMPAGNE
IRISH COFFEE MUG

Plates

WHITE SALAD PLATE
WHITE DESSERT PLATE
IVORY SALAD PLATE
IVORY DESSERT PLATE
CLEAR SALAD PLATE
BLACKSTONE SALAD PLATE
GOLD BAND SALAD PLATE
GOLD BAND DESSERT PLATE
SQUARE SALAD PLATE
SQUARE DESSERT PLATE
SMALL WHITE BOWL (4OZ)
MEDIUM WHITE BOWL (4")
LARGE WHITE BOWL (6")



559-631-4771

cateringbyjacks.com

@jacks.catering - IG

Jack's Catering - FB