DINNER **CATERING MENU**

Great for weddings & large celebrations



Full Service (Soft Bussing) Served Buffet Includes two entrees, two sides, salad, rolls and dispensers (Water & Tea or Lemonade)

ENTREES

Tri-Tip (Shredded or Sliced) **Pulled Chicken Pulled Pork Brisket*** Pork Spare Ribs*

SIDE DISHES

Rice Pilaf Smoked Mac n Cheese Green Beans Cilantro Lime Rice **BBQ** Ranch Beans Mashed Potatoes Vegetable Medley* (Includes squash, zucchini, bell pepper and onion) Lemon Butter Broccoli* Lemon Butter Asparagus* **Red Potatoes***

SALADS

Green Salad

Mixed Greens with tomatoes, cucumbers & bell peppers with choice of two dressings (Ranch, Balsamic, Raspberry Vinaigrette, Italian or Blue Cheese)

Spinach Salad

Spinach with bacon, eggs, bean sprouts, & water chestnuts tossed with vinaigrette

Caesar Salad

Romaine Lettuce with parmesan cheese & croutons tossed with Caesar dressing

ADDITIONAL PRICING

Additional Meat Additional Side *Specialty Entree *Specialty Sides **Plated Service**

*Specialty Entrees & Sides may be substituted for additional fee

ADDITIONAL **DRINK OPTIONS**

Coffee Hot Chocolate

TACO BAR

Includes: Two Meats (Shredded Tri Tip, Pulled Chicken or Pulled Pork) Rice (Cilantro Lime or Spanish), Mexican Style Beans, Corn Tortillas, Taco Fixings and Tortilla Chips

18% service charge applied to all full service catering.

APPETIZERS

Great to get the party started!

LIGHTER OPTIONS

Choose any two options Veggie Tray Meat and Cheese Tray Cheese and Cracker Tray Fresh Fruit Platter (seasonal)

GRAZING TABLE

Grazing Table without Meat Crackers, Veggies, Fruit, Cheeses, Olives, Dips, Nuts & Bread

Grazing Table with Meat Cured Meats, Crackers, Veggies, Fruit, Cheeses, Olives, Dips, Nuts & Bread

WARMER OPTIONS

BBQ Meatballs

Smoked Mac n Cheese Cups

Smoked Sausage

Caprese Skewers

Sliders (Pulled Pork, Chicken or Shredded Tri Tip)

Hickory Smoked Shrimp

BBQ Chicken Kabobs

Bacon Wrapped Dates

Bacon Burnt Ends

Brisket Burnt Ends

Appetizer pricing based on addition to the dinner menu. Looking for just appetizers? Contact us on pricing.

RENTALS

Additional Items

Full Place Setting

White Plate, Linen Napkin, Water Goblet & Silver Flatware (fork & knife) Spoon Salad Fork Dessert Fork Steak Knife Salad Plate Dessert Plate Wine Glasses Champagne Flutes Coffee Mugs Water Carafe

Alanna Moules

559-631-4771 - alanna@cateringbyjacks.com - cateringbyjacks.com

FULL SERVICE LUNCH

Great for showers, parties & luncheons



Full Service Buffet Includes one sandwich, one side, one salad and drink dispensers (Water & Tea or Lemonade)

Prices vary based on menu choices. Contact us for a quote!

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

ADDITIONAL DRINK OPTIONS

Coffee (Regular or Decaf) Hot Chocolate

BUILD YOUR Own Salad Bar

SALADS

Green Salad

Mixed greens with tomatoes, cucumbers & bell peppers with your choice of dressing (Ranch, Balsamic, Italian, Raspberry Vinaigrette, Poppy Seed or Blue Cheese)

Spinach Salad

Spinach with bacon, eggs, bean sprouts, & water chestnuts tossed with vinaigrette dressing

Caesar Salad

Romaine lettuce with parmesan cheese, & croutons tossed with Caesar dressing

SIDES

Potato Salad Pasta Salad Bag of Chips Smoked Mac n Cheese

Choice of Greens: Romaine, Spinach or Mixed Greens Two Meats: Chicken & Tri-Tip Choice of Eight Toppings: Strawberries, Tomatoes, Cucumbers, Cheese, Feta Cheese, Snap Peas, Apple Slices, Olives, Bell Peppers, Carrots, Garbanzo Beans, Cranberries, Croutons, Tortilla Strips, & Sunflower Seeds Choice of Two Dressings: Ranch, Balsamic, Raspberry, Poppy Seed, Italian, or Blue Cheese

BBQ Ranch Beans Fresh Fruit (Seasonal)

TACO BAR

Includes: Two meats (Shredded Tri-Tip, Pulled Chicken or Pulled Pork), Rice (Cilantro Lime or Spanish), Mexican Style Beans, Corn Tortillas, Taco Fixings and Tortilla Chips

FULL SERVICE BRUNCH



Great for showers, parties & corporate events All brunch meals include water & coffee (decaf or regular)

MEALS

Brunch Grazing Table

Assorted fruits, jams, croissants, mini donuts, sliced baguettes, nuts, and cheese Add Eggs and Bacon or Sausage for additional charge

Basic Breakfast

Scrabbled eggs, bacon, sausage, & breakfast potatoes

Biscuit Bar

Biscuits, gravy, bacon, sausage, & scrambled eggs

Waffle Bar

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

Quiche Breakfast

A LA CARTE

Fresh Fruit

Yogurt Parfaits

Pastries

ADDITIONAL DRINKS

Iced Tea

Hot Chocolate

Juice (Orange, Cranberry or Apple)

Quiches (Broccoli cheddar & spinach artichoke), bacon, sausage & breakfast potatoes

> General price guidelines based on 50 or more guests, prices may vary. Price based in Tulare County. Outside of Tulare County will be an additional fee. Please contact us for an exact quote.

15% service charge applied to all full service catering.



Looking for just delivery? Ask us about our drop off options! Alanna Moules 559-631-4771 - alanna@cateringbyjacks.com