# DINNER CATERING MENU 



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*
*Specialty Entrees \& Sides
may be substituted for
additional fee

## ADDITIONAL DRINK OPTIONS

Coffee

Hot Chocolate

## SALADS

Green Salad
Mixed Greens with tomatoes, cucumbers $\mathcal{E}$ bell peppers with choice of two dressings (Ranch, Balsamic, Raspberry Vinaigrette, Italian or Blue Cheese)

## Spinach Salad

Spinach with bacon, eggs, bean sprouts, $\varepsilon$ water chestnuts tossed with vinaigrette

Caesar Salad
Romaine Lettuce with parmesan cheese $\mathcal{E}$ croutons tossed with Caesar dressing

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

## 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

## 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.

Additional Items

Full Place Setting
White Plate, Linen Napkin, Water
Goblet $\varepsilon$ Silver Flatware (fork $\varepsilon$ knife)

Spoon
Salad Fork
Dessert Fork
Steak Knife
Salad Plate
Dessert Plate
Wine Glasses
Champagne Flutes
Coffee Mugs
Water Carafe

## 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

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, $\varepsilon$ Sunflower Seeds Choice of Two Dressings: Ranch, Balsamic, Raspberry, Poppy Seed, Italian, or Blue Cheese

## SALADS

Green Salad
Mixed greens with tomatoes, cucumbers $\varepsilon$ 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, $\varepsilon$ water chestnuts tossed with vinaigrette dressing

## Caesar Salad

Romaine lettuce with parmesan cheese, $\varepsilon$ croutons tossed with Caesar dressing

## SIDES

Potato Salad
Pasta Salad
Bag of Chips
Smoked Mac n 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 $\mathcal{E}$ 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, $\varepsilon$ breakfast potatoes

## Biscuit Bar

Biscuits, gravy, bacon, sausage, $\mathcal{E}$
scrambled eggs

## Waffle Bar

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

## Quiche Breakfast

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

## A LA CARTE

Fresh Fruit
Yogurt Parfaits
Pastries

# ADDITIONAL DRINKS 

Iced Tea
Hot Chocolate

Juice
(Orange, Cranberry or Apple)

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

