

2022 CATERING MENU



APPETIZER TRAYS

ARTICHOKE DIP & PITAS
 CAPRESE SKEWERS
 CHEESE & CRACKERS [] Cubed [] Spread)
 CHIPS & SALSA
 CHICKEN SKEWERS
 CHICKEN WINGS
 CRAB CAKES
 CRAB STUFFED MUSHROOMS
 DEVILED EGGS
 FRUIT & DIP
 MEATBALLS [] Swedish [] BBQ [] Sweet & Sour
 QUESADILLAS [] Chicken [] Veggie [] Shrimp+\$15
 SHRIMP (PEEL & EAT)
 VEGGIES & DIP
 PECAN CRUSTED PERCH

SERVINGS

20-25 PEOPLE
 50 PIECES
 20-25 PEOPLE
 10-15 PEOPLE
 50 PIECES
 25 PIECES
 25-30 PEOPLE
 50 PIECES
 50 PIECES
 20-25 PEOPLE
 50 PIECES
 10-15 PEOPLE
 25-30 PEOPLE
 20-25 PEOPLE
 20-25 PEOPLE

BUFFET STYLE MENU: Entree (choice of two), Side dishes (choice of two), Salad, Dessert (choice of one) & Dinner Roll

PREMIUM (choice of any two)

- Garden Walleye
- Glazed Salmon [] Maple [] Citrus
- IPA Glazed Roast Half Chicken
- Pecan Crusted Shrimp
- Portabella Stuffed Chicken w/ Swiss Sauce
- Portabella Stuffed Ravioli w/ Parmesan Cream
- Prime Rib (Additional \$/person)**
- Shrimp Scampi

STANDARD (Choice of two, Standard or Basic)

- Chicken Cordon Bleu
- Roast Pork Loin
- Stout Roast Beef
- Tuscan Chicken

BASIC (Choice of two from Basic only)

- Baked Chicken
- Baked Ham
- Baked Manicotti
- Four Cheese Mac & Cheese
- Beef Roast
- Pasta Marinara
- Pork Roast

LUNCH BUFFET (No additional sides included)

- Cold-cut Sandwiches/Chips/Soup/Salad/Cookies

Side Dishes

- Potatoes [] au gratin [] baked [] garlic mashed [] roasted red skins [] loaded mashed
- Sweet Potatoes [] Baked [] Mashed
- Rice [] Wild [] Spanish
- Beer Glazed Carrots
- Broccoli/Cauliflower Au Gratin
- Green Bean Almondine
- Baked Butternut Squash
- Steamed Broccoli
- Vegetable (your choice) [] roasted [] seasoned

Salads:

- Tossed (Iceberg & Romaine) - 3 dressing choices
- Fruit Salad (additional \$/person)
- Cole Slaw
- Potato Salad
- Pasta Salad
- Crab Salad (additional \$/person)

Soup (your choice): Additional \$/person

Dessert

- Tiramisu
- Pies (Your Choice)
- Cheesecake (Your Choice) (additional \$1/person)
- Cookies
- Chocolate Mousse Cake
- Key Lime Pie
- Assorted Dessert Tray



CONTACT PERSON _____

COMPANY/ORGANIZATION _____

PHONE # _____ EMAIL _____

MAILING ADDRESS _____

DATE OF EVENT _____ START TIME _____ END TIME _____

PRIVATE ROOM (\$200 fee on FRI/SAT or if under 30 people) BACKYARD (\$1000) OFF SITE

IF OFF SITE, ADDRESS OF EVENT _____

APPETIZERS LUNCH DINNER DESSERT CASH BAR OPEN BAR SPENDING LIMIT _____

RESTAURANT MENU (PRIVATE ROOM ONLY) CATERING MENU INDIVIDUAL BILLS ONE BILL

OF GUESTS _____ ADULTS _____ CHILDREN _____ HIGHCHAIRS _____ BOOSTERS _____

PRIVATE ROOM TABLE ARRANGEMENT (TABLE FOR GIFTS, CAKE, REGISTRATION, ETC.) _____

TABLE LINENS _____

BILLING INFORMATION (CHECK OR CHARGE, GRATUITY AMOUNT) _____

SPECIAL INSTRUCTIONS _____

----- JBC STAFF ONLY -----

RESERVATION TAKEN BY _____ DATE _____

