



OWNER'S NOTE

HI THERE!

THANK YOU SO MUCH FOR INQUIRING ABOUT YOUR EVENT! WE ARE HERE TO MAKE SURE EVERY STEP OF THE WAY WE HANDLE THE MESS SO YOU CAN ENJOY THIS SPECIAL AND EXCITING TIME.

I'M JEANETTE MOLINA. A SMALL TOWN INDIANA CATERER BASED IN SOUTHERN INDIANA. I BUILT MY BUSINESS, JEANETTE MOLINA CATERING, ON A LOVE FOR GREAT FOOD AND AN UNDERSTANDING OF THE IMPORTANCE OF TIME TOGETHER WITH YOUR LOVED ONES.

MY TEAM AND I BRING A TASTE OF EASE AND ELEGANCE TO YOUR DAY. WE ALLOW YOU TO CHERISH AND SAVOR THE SIMPLE THINGS IN LIFE. ULTIMATELY, MY BUSINESS IS DRIVEN BY A LOVE FOR CREATING TABLES THAT ARE UNIQUE AND BEAUTIFUL. BRINGING YOU AND YOUR LOVED ONES TOGETHER SO THAT YOU CAN CREATE MEMORIES ON THIS SPECIAL DAY.

THANKS FOR BEING HERE. WE LOOK FORWARD TO SERVING YOU AND ENHANCING YOUR DAY!

LET'S GET STARTED!

Best, Jeanette Molina

GRAZING TABLES

INCLUDED: CREAMYBRIE, MERLOTCHEESEWEDGE, KERRYGOLDDUBLINERCHEESE, ARTISANBREAD, CHOCOLATE, PROSCIUTTO, FRUIT, BERRIES, NUTS, HOUSEMADEDIPS, CRACKERSANDHONEY (HONEY COMBWHENAVAILABLE).

TABLE R	UNNERS	\$55/foot
20	GUESTS	\$650
40	GUESTS	\$975
60	GUESTS	\$1,500
80	GUESTS	\$1,945
100	GUESTS	\$2,270
120	GUESTS	\$2,700
160	GUESTS	\$3,560
200	GUESTS	\$4,320



FAVORITE MEALS

WHETHER YOU'RE INTERESTED IN A SIMPLE, BUDGET-FRIENDLY BUFFET OR AN ELEGANT PLATED DINNER, WE PROVIDE FULLY CUSTOMIZABLE OPTIONS TO MAKE YOUR EVENT UNFORGETTABLE.

TIER ONE: \$30/PERSON One entree, two sides, house

salad, rolls

TIER TWO: \$40/PERSON Three appetizers, one entree,

two sides, house salad, rolls

TIER THREE: \$50/PERSON Three appetizers, two entrees,

two sides, house salad, rolls

ALL OPTIONS INCLUDE SERVICE.

ALL OPTIONS INCLUDE SELF-SERVE DRINK STATION WITH WATER, ICED

TEA, LEMONADE AND COFFEE.

PLATED MEALS ARE AN ADDITIONAL \$12/PER PERSON.

APPETIZERS

BEFORE DINNER, LATE NIGHT SNACK, AND EVERYTHING IN BETWEEN

CAPRESE SALAD SKEWERS

STUFFED MUSHROOMS

MINITURE BURGERS

SPINACH ARTICHOKE DIP

SHRIMP COCKTAIL (+\$5/PP)

CHEESE FLAUTAS

COCKTAIL MEATBALLS

BACON WRAPPED DATES (+\$3/PP)

GARDEN BRUSCHETTA

WEDGE SALAD SKEWERS

ENTREES

ROSEMARY MARINATED PORK LOIN

LEMON CHICKEN

GLAZED HAM

PULLED PORK

BBQ CHICKEN

PULLED CHICKEN

HERB MARINATED BEEF TENDERLOIN (+8/PP)LEMON

GARLIC SALMON (+8/PP)

TANGY SHRIMP (+7/PP)

SIDES

POTATOES AU GRATIN

BUTTERMILK MASHED POTATOES

ROSEMARY ROASTED POTATOES

TWICE BAKED RED POTATOES

SWEET CORN PUDDING

AUTUMN WILD RICE

GOURMET MAC AND CHEESE

BROWN SUGAR GLAZED CARROTS

SEASONED GREEN BEANS

ROASTED VEGETABLE MEDLEY

ASPARAGUS WITH A BALSAMIC GLAZE

PEOPLE PLEASING MEALS

FOOD FOR THE SOUL. HIGH-QUALITY BUDGET-FRIENDLY BUFFET OPTIONS THAT INCLUDE SOMETHING FOR EVERYONE. INCLUDES WATER, TEA, LEMONADE AND COFFEE. SEVICE INCLUDED. SUBJECT TO AN 8% SALES TAX.

\$29/Per Person

TACO BAR BUFFET WITH PULLED CHICKEN,
LIME BROWN RICE, MEXICAN STREET CORN
CASSEROLE, AND ALL THE FIXINGS

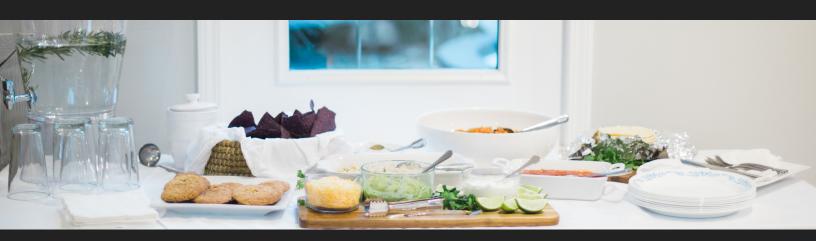
PULLED PORK BBQ BUFFET WITH BAKED

BEANS, GOURMET MAC AND CHEESE, AND

ROLLS

LITTLE ITALY BUFFET WITH LASAGNA, SALAD,

AND GARLIC BREAD





PIE/CRISP/COBBLER: Apple, peach, rhubarb, blueberry,

cherry-\$5/serving

BARS: Lemon bars, salted caramel brownies,

chocolate chip brownies-\$5/serving

COOKIES: Oatmeal, chocolate chip, dried cherry

almond-\$3.50/serving

CHEESECAKE: Classic, pumpkin, raspberry-\$8/serving

LATE NIGHT SNACKS

YOU ASKED, WE LISTENED. LATE NIGHT SNACK'S ARE HERE TO STAY.

STUFFED MUSHROOMS-\$2

SPINACH ARTICHOKE DIP-\$2

CHEESE FLAUTAS-\$2

ZESTY MEATBALLS-\$2.50

GARDEN BRUSCHETTA-\$2

PULLED PORK STUFFED PUFF PASTRY-\$3

HERB BISCUITS-\$2

CHICKEN SLIDERS-\$4.75

BURGER SLIDERS-\$4.75

SEASONAL COOL VEGGIE PIZZA-\$3

BEEF TENDERLOIN CROSTINI-\$4

CRISPY CHICKEN BITES-\$3

PIZZA-\$7.50