

JUST IN CASE CATERING

BY CHEF JUSTIN THOMPSON

ESTD. 2017

WEDDING CATERING GUIDE

>>

CREATE
YOUR
FAVORITE
FIRST
MEAL
TOGETHER

• WWW.JUSTINCASECATERING.COM

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A Message From Your Chef

Hello & Congratulations!

Thank you for considering Just In Case Catering for your wedding day. We specialize in American and Internationally inspired cuisine, elevated flavors, and seamless event service. Maybe you envision an elegant European plated dinner, vibrant Latin cuisine or a Southern comfort golden fried chicken buffet, our team is committed to creating an unforgettable dining experience for you and your guests.

Inside this guide, you'll find details about our service styles, menu structure, staffing, tastings, and what to expect when partnering with us. We look forward to helping bring your wedding vision to life.

All the best,

Chef Justin Thompson

Owner & Executive Chef | Just In Case Catering, LLC.



Wedding Packages

Signature Buffet

starting at
\$ 21.50/individual

Choice of One salad, two entrees, two sides, fresh bread |
Disposable Plate ware and flatware |
Beverage Station

Premier Plated Dinner

starting at
\$ 65.00/individual

Choice of One salad, two entrees, two sides, artisan bread | Elegant Tableware, Napkins, and Full-Service Staff | Beverage Station and a complimentary appetizer

Carving Station Experience

starting at
\$ 75.00/individual

Choice of One salad, two entrees, two sides, artisan bread | Elegant Tableware, Napkins, and Full-Service Staff | Beverage Station & a two complimentary appetizers | Chef-Attended Carving Station

The Premier Plated Dinner and the Carving Station package includes:

Complimentary cake cutting

Table clearing bussing

Catering trash removal

Kitchen clean-up



*Owner & Executive Chef
Just In Case Catering, LLC.*

OUR PHILOSOPHY

Just In Case Catering delivers elevated cuisine through a blend of passion, creativity, and professionalism. We've served Texas weddings, corporate clients, and luxury social events for over 15 years, creating memorable experiences for celebrations of all sizes.

We specialize in:

- Internationally authentic menus
- Southern and Homestyle comfort cuisines
- Elegant buffet & plated service
- Full-service staffing & event support

Our team is dedicated to ensuring every detail is perfect, from the first taste to the final toast.

We believe that every event is unique, and our approach reflects that—infusing your personal style and preferences into each dish we create.

Our commitment to quality goes beyond the kitchen. We work closely with you to understand your vision, offering personalized consultations and tastings to ensure your menu is as special as the occasion itself. Our experienced staff is trained to provide seamless service, allowing you to relax and enjoy every moment with your guests.

At Just In Case Catering, we take pride in transforming your ideas into reality, creating a dining experience that delights the senses and leaves a lasting impression. Whether it's an intimate gathering or a grand celebration, we're here to make your culinary dreams come true.

-Your Just In Case Catering Team

SERVICE STYLES

BUFFET VS. PLATED DINNER

Buffet Service (Most Popular)

- Ideal for weddings over 75 guests
- Beautifully styled buffet display
- Guests enjoy variety and flexibility
- Faster service for large receptions
- Fits most wedding budgets
- Staff manages setup, serving, and cleanup



Plated Dinner Service

- Elegant, restaurant-style experience
- Individually served entrées
- Slower service pace, ideal for formal receptions
- Requires more staff per guest
- Typically a higher investment than buffet service



You are free to share any menu desires with your coordinator.

His & Hers

SAMPLE WEDDING MENU

A sample menu for a wedding guests count of 200

Appetizer

Traditional Bruschetta

Toasted crostini, topped with tomato, basil, and finished with a balsamic reduction.

Entrées (Choose 2):

- Herb-Roasted Chicken with White Wine Pan Sauce
 - Creamy Tuscan Chicken
- Roasted Salmon with Lemon-Dill Butter
- Italian Beef Medallions with Rosemary Jus
- Creamy Alfredo Pasta with Roasted Vegetables (Vegetarian)

Sides (Choose 2):

- Garlic Herb Whipped Potatoes
- Roasted Seasonal Vegetables
- Parmesan Creamed Spinach
 - Wild Rice Pilaf
- Caesar or Garden Salad

Bread/Salad:

- European Rolls + Whipped Garlic Butter
- Traditional Caesar Salad

Dessert Hour

Add-on a la carte

- Professional Cake-cutting services

WEDDING PACKAGE INCLUSIONS

What's Included in Every Full-Service Wedding Package

- ✓ Buffet or plated setup
- ✓ Tiered chafers, serving utensils & display décor
- ✓ Professional staff & light bussing
- ✓ Setup, breakdown & cleanup
- ✓ Menu labeling & signage
- ✓ Water service (*optional*)

Available Add-Ons:

- Additional entrées or sides
- Charcuterie displays
- Passed appetizers
- Dessert table setup
- Specialty drink stations
- Late-night bites

Staffing and Service Details

- 1 Lead Server per 25 guests
- A full-service catering requires staffing along with a ServSafe certified Chef manager

You are free to share any menu desires with your coordinator for an additional fee.



TASTING EXPERIENCE

We offer private tastings for couples to experience menu options before finalizing selections. *You are free to share any menu desires with your coordinator for an additional fee.*



Tasting Packages:

- **\$100** per couple — Choose 2 entrées and 3 sides
- **\$200** per couple — Choose 3 entrees and 5 sides
- **\$32.50** per additional person — up to 6 individuals
- Tastings are scheduled weekly by appointment with your designated coordinator.

Staffing and Service Details:

- 1 Lead Server per 25 guests
- A full-service catering requires staffing along with a ServSafe certified Chef manager



BOOKING PROCESS

SUBMIT YOUR INQUIRY

Complete our inquiry form and a coordinator can help you decide on the perfect package for your dream wedding.

CUSTOM PROPOSAL + QUOTE

Our team will send over your wedding estimate outlining all the details of your package, the terms and conditions and your investment.

TASTING & FINAL SELECTIONS

Select your tasting menu and date with your Chef. You will be invoiced per couple, then individually - up to 6 people.

SECURE YOUR DATE & COMPLETE PAYMENT

Once you have selected us as your wedding team, we will arrange your calls! Once your dates have been agreed upon, our team will send over calendar invitations with links for our calls.

YOUR FILES & REPLAYS

You will also be provided with a link to your confidential folder where you can access all of your replays and notes from our calls.

WEDDING DAY EXECUTION

Please share your day-of-coordinator contact information once you have completed your contract and service agreement.



FAQ

01. Do you offer vegan/vegetarian options and Can you accommodate dietary restrictions?

Yes, we provide plant-forward and vegetarian options. Yes, we can accommodate dietary restrictions such as gluten-free, nut-free, and more. Please let us know your specific requirements when booking.

02. Can you accommodate dietary restrictions?

Yes, we can accommodate dietary restrictions such as gluten-free, nut-free, and more. Please let us know your specific requirements when booking.

03. How far in advance should I book my event?

Most couples reserve 6–12 months ahead.

04. Do you provide rental equipment?

Yes, we offer a range of rental equipment including dinner plates, cake plates, glasses, flatware, and wedding décor items. Please inquire about specific items and availability.

05. What happens if I am late with a payment?

Timely payments are crucial to ensuring we can complete your event. If a payment is late, please contact us immediately to discuss your situation. Continued non-payment may affect our ability to fulfill your event.

06. Do you travel outside DFW?

Yes, we serve weddings throughout Texas. Please send us an email with more information.



Let the caterer be the *least of your* *worries.*

INTERNATIONALLY INSPIRED • PROFESSIONAL CHEF
CRAFTED • FULL-SERVICE CATERING

Fill out your inquiry form at
[JUSTINCASECATERING.COM](https://www.justincasecatering.com)

If you're still in the exploration phase or have more questions, no worries at all.

Send any questions you have at: → booking@justincasecatering.com