

Jayson Munoz
caters



At Jayson Munoz Caters, we will make sure that every detail of your next meeting, party or event is handled with impeccable professionalism and service. From boxed lunches and dinner packages, theme buffets, hors d'oeuvres and decadent desserts, we have something to please every palate and pocketbook. Our commitment to producing the perfect function is unsurpassed and our track record of success makes Jayson Munoz Caters the perfect choice for your next event.

If you are craving a particular item you do not see on any of our menus, let us know! We specialize in custom dishes and will work with you to make sure your meal is one-of-a-kind.

If you have any questions, feel free to contact me personally at jaysonmunoz@yahoo.com or (812) 471-7076. We look forward to working with you and making your next event unforgettable.

Boxed Lunches

\$12/per box
10 box minimum per combination

1. Choose your meat

Chicken Salad Turkey Ham Roast Beef Club
Turkey, ham and roast
beef. + \$1

2. Choose your cheese

American Provolone Cheddar

3. Choose your bread

Whole grain wheat Hearty white
Tortilla Wrap Pretzel Bun Croissant
+ \$.50 + \$.50

4. Choose your side

Cauliflower "Potato" Salad
A healthy version of potato salad with
cauliflower instead of potatoes! + \$1

Chips

Gourmet Pasta Salad
Kalamata olives, feta cheese,
Italian vinaigrette, tomatoes

Hummus & Veggies
+ \$1

Chips & Salsa

5. Choose your Dessert

Homemade Rice Krispies Treat Cookie

Asian Bar

Served buffet style for \$15.00/person

1. Choose your rice

Plain Fried Rice

Chicken Fried Rice
Add \$1

Beef Fried Rice
Add \$1

2. Choose your main

Chose one or get a half portion of two
different proteins

Thai Sweet n' Sour Chicken

Stir Fry Vegetables & Beef

General Tso's Chicken

Stir Fry Vegetables & Chicken

Stir Fry Vegetables

3. Choose your side

Chose one or get a half portion of two
different sides

Crab Rangoon

Pork Gyoza

Veggie Gyoza

Egg Rolls

4. Choose your Sushi (optional)

Premium Tray

Charizard rolls, Chuck Norris rolls, Yum Yum
rolls, Rainbow rolls
80pcs, add \$175

Standard Tray

California rolls, Spicy crab rolls
80pcs, add \$75

Popular Tray

California, King Kong, Yum Yum, Godzilla, Spicy
Tuna Crunch, SOB
60pcs, add \$69

Hors D'oeuvres

seafood:

Seared Scallops

Chili aioli OR Corn truffle puree
\$4.50/person

Crab Rangoon

\$3/person

Tempura Shrimp

\$5/person

Housemade Crab Cakes

\$8/person

Jumbo Shrimp Cocktail

\$4.25/person

Avocado Shrimp Toast

\$4.50/person

Coconut Shrimp

\$3.00/person

Yellow Curry Lobster Shooters

\$4.25/person

veggie:

Mediterranean Flatbread

\$3/person

Caprese Skewers

\$3.50/person

Beef, Chicken or Veggie Empanadas

\$5/person

Bruschetta

With goat cheese - \$3.50/person
Without goat cheese - \$2.25/person

Fried Mushrooms

\$3.50/person

Chicken, Cheese, or Veggie Quesadilla

\$6/person

Chips & Guacamole

\$3/person

Spanakopita

\$3.75/person

Chips & Queso

\$3/person

Cranberry Brie rolls

\$4.75/two rolls

Chips & Salsa

\$2/person

Brussels Sprouts

\$3/person

Veggie Potstickers

\$2/person

Chicken Quesadilla

\$2.50/person

Cheese Sticks

\$1.75/person

Spanakopita

\$2.50/person

Endive Caesar Leaves

\$2.50/person

meat:

Gyro Sliders

\$4.75/person

Buffalo Chicken Egg Rolls

\$2.75/person

Lamb Meatballs

Sage marinara OR Gorgonzola cream sauce
\$3.75/person

Wagyu Beef Sliders

\$4.25/person

Southwest Egg Rolls

\$3/person

Greek Bowl

\$7.50/person

Filet Sliders

\$5.75/person

Brussels Sprout Hash

\$4.25/person

Asian fried chicken

\$4/person

Chicken Parmesan Sliders

\$4/person

Chicken Satay

\$4.75/person

Chicken / Beef Empanadas

\$3/person

Asian Egg Rolls

\$3/person

Boneless Buffalo Wings

\$2.25/person

Mini Beef Wellington

\$4.25/person

Pasta Buffet

\$15.00/person

1. Choose your pasta

Chose one or get a half portion of two different pastas

Famous Buffalo Macaroni & Cheese

Sage Infused Marinara

Penne Rustica

Alfredo sauce, prosciutto, mushroom, parmesan +\$1.5

Famous Truffle Macaroni & Cheese

Penne with Lamb Meatballs
Sage infused marinara sauce +\$1.5

Penne and Alfredo

2. Choose your Salad

Mediterranean Salad

Romaine & bibb lettuce, feta cheese, kalamata olives, tomatoes, red onions, pine nuts

Bibb Salad

Walnuts, red onions, blue cheese, balsamic vinaigrette +\$1.5

Caesar Salad

3. Choose your side

Chose one or get a half portion of two different sides

Brussels Sprouts

Roasted Cauliflower

Roasted Carrots

Green Beans

4. Choose your Dessert

Cookie Assortment

Homemade Rice Krispies

Special Events

Sample Menus

Lobster ravioli

Sage lemon butter sauce

Caprese salad

Fresh tomatoes, mozzarella, pesto, balsamic reduction

Grilled asparagus

\$25/person

Chilean sea bass

Fresh angel hair pasta

Lemon butter caper sauce

Caprese salad

Fresh tomatoes, mozzarella, pesto, balsamic reduction

Grilled asparagus

\$25/person

Flank steak

Gorgonzola cheese, balsamic reduction

Bibb lettuce salad

Fresh bibb lettuce, walnuts, red onions, blue cheese, balsamic vinaigrette

Brussels sprout hash

Multiple ingredients served to a golden crisp.

Roasted Brussels sprouts, potatoes, pancetta, balsamic reduction

\$22/person

Shrimp & "Grits"

Truffle corn puree, bacon, onion

Wedge salad

Iceberg lettuce, blue cheese dressing, tomatoes, bacon, walnuts, red onions

Fried green tomatoes

House made pimento cheese, red pepper jam

\$20/person

Wagyu beef meatloaf

Beef demi-glace, melted smoked mozzarella

House salad

Romaine lettuce, parmesan cheese, tomatoes, red onions, croutons, ranch dressing

Cauliflower puree

Healthy and delicious version of mashed potatoes

\$18/person

Lamb lollipops

Sage infused marinara

Polenta Ravioli

Italian chopped salad

Romaine lettuce, garbanzo beans, salami, provolone, mozzarella, parmesan, hard boiled eggs, creamy Italian dressing

Fresh green beans topped with bacon

\$23/person

Sesame-crusted seared tuna

Asian salad

Romaine lettuce, carrots, red cabbage, wonton crisps, sesame dressing

White, brown, or fried rice

Sugar snap peas

\$18/person

Buffalo chicken macaroni and cheese

or Truffle macaroni and cheese

Waldorf salad

Romaine lettuce, green apples, candied walnuts, gorgonzola cheese, balsamic vinaigrette

Fresh green beans

\$15/person

Any item listed above can be mixed and matched with other items to create a custom menu.

Special Events Continue

Sample Menus

6oz sliced fillet medallions

Served over mashed potatoes and a red wine mushroom reduction

Heirloom carrots

Waldorf salad

Romaine lettuce, green apples, candied walnuts, gorgonzola cheese, balsamic vinaigrette

\$31/person

Gourmet meatloaf

Served with a mushroom demi-glaze

Cauliflower puree

Healthy and delicious version of mashed potatoes

Roasted Heirloom Carrots

House salad

Romaine lettuce, parmesan cheese, tomatoes, red onions,

croutons, ranch dressing

\$20/person

Lamb Lollipops

Sage infused marinara

Polenta Ravioli

Bibb lettuce salad

Fresh bibb lettuce, walnuts, red onions, blue cheese, balsamic vinaigrette

Roasted Cauliflower

\$32/person

Homestyle pot roast

A mix of tender potatoes, heirloom carrots, onions, celery in a flavorful house gravy

Mashed Potatoes

Roasted Brussels Sprouts

\$18/person

Thinly Breaded Chicken Piccata

Served with lemon butter, artichoke hearts, pancetta, mushrooms

Angel Hair Pasta

Italian Chopped Salad

Romaine lettuce, garbanzo beans, salami, provolone, mozzarella, parmesan, hard boiled eggs, creamy Italian dressing

Roasted Cauliflower

Served with pesto, basil, parmesan

\$23/person

Any item listed above can be mixed and matched with other items to create a custom menu.

Carving Station Service

\$24.00 / person

Includes:

Pork Tenderloin

Served with a cranberry reduction

Beef Tenderloin

Served with a creamy horseradish aioli

Rolls

Choice of one starch, one vegetable, and one salad

Starches

mashed potatoes
scalloped potatoes
cauliflower puree + \$2.00
white rice

Vegetables

brussels sprouts
heirloom carrots
green beans
roasted cauliflower with pesto
sauteed zucchini and squash
vegetable medley

Salads

House salad

Romaine lettuce, parmesan cheese, tomatoes, red onions,

Caprese salad

Fresh tomatoes, mozzarella, pesto, balsamic reduction croutons, ranch dressing

Italian chopped salad

Romaine lettuce, garbanzo beans, salami, provolone, mozzarella,
parmesan, hard boiled eggs, creamy Italian dressing

Waldorf salad

Romaine lettuce, green apples, candied walnuts, gorgonzola cheese, balsamic vinaigrette

Bibb lettuce salad

Fresh bibb lettuce, walnuts, red onions, blue cheese, balsamic vinaigrette

Wedge salad

Iceberg lettuce, blue cheese dressing, tomatoes, bacon, walnuts, red onions

Dessert

French Macarons

\$2.75/person

Tres Leches

\$3.50/person

Peach Cobbler

\$3/person

Carrot Cake

\$3.50/person

Pumpkin Spice Bread Pudding

\$4/person

Nutella Brownie

\$3/person

Raspberry Cheesecake

Egg Rolls

\$2.25/person

Strawberry Shortcake

Sweet corn cake

\$4/person

Funnel Cake Fries

\$2.50/person

New York Cheesecake

\$4/person

Cookie Tray

\$40 / 100 pcs.

White Chocolate Bread Pudding

\$4/person

Bourbon Cake

\$4.25/person