
JUJU

CATERING + EVENTS

WINTER-SPRING 2022

Notice:

Due to recent price fluctuations in the food industry, all quoted events are subject to change to reflect current market prices.

Thank you for understanding.

Catering Menu

Juju Packages

Choose from multiple food options to build your menu.

Included with all Juju Packages

Dinner Plates, Glassware, and Flatware
50 Person Minimum · Served Buffet Style
Staffing Required Based On Guest Count

Chick Package \$29.95

Choice of one Hors D'oeuvres, one entrée, two sides, garden salad, rolls and butter

Hen Package \$34.95

Choice of two Hors D'oeuvres, two entrées, two sides, any salad, rolls and butter

Rooster Package \$39.95

Choice of three Hors D'oeuvres, two entrées, two sides, any salad, rolls and butter, and choice of a late night snack or dessert

Other Popular Options:

One Entree + Two Sides	\$26.95
Two Entrees + Two Sides	\$29.95
Addl' Entree	\$5.95
Addl' Premium Entree	\$MP
Addl' Side or Salad	\$2.95

Early Bird Packages

Included with all Early Bird Packages

Disposable plates, cups, and cutlery
Drop off and setup
25 Person Minimum · Served Buffet Style

Continental Breakfast \$12.95

assorted pastries, jams, cream cheese, butter, yogurt, and choice of whole fruit

Breakfast Buffet \$19.95

Choice of one main: scrambled eggs with toast, biscuits and gravy, breakfast strata, eggs benedict, or waffles w/ honey butter

Choice of one meat: sausage patties, links, or turkey sausage, ham steak, or crispy chicken

Includes american fries and choice of whole fruit

Beverage Service \$2.95

choice of 1: coffee, soda, or juice

Cake Donuts / Per 2 Dozen \$34.95



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Add Ons and Services

Staffing and Chefs \$30/hr
One staffed person per 25 guests (buffet style)
plated service will be based on guest count
4 hour minimum per staff

Additional Services Priced Per Guest

Plated Salad	\$2.95
Plated Dinner	\$6.95
Family Style	\$9.95
Cake Cutting	\$1.25
Passed Hors D'oeuvres	\$2.95
Passed Desserts	\$1.95
Vegan/Vegetarian Entree Option	\$5.95
Bread Basket	\$2.95
Extra Plate	\$1.25
Extra Flatware	\$1.00
Water Glass	\$1.25
Coffee Mug	\$1.25
Elegant Disposable	\$4.95
Table Linens	\$21.95
Linen Napkins	\$1.25
Tastings	\$25

Tastings are available by appointment only and dependant on Chef's availability. Client has the option to pick up ready to heat-and-eat tasting portions. Choices are limited and will vary. See your coordinator for more info. Tastings will be deducted from final bill if booked through Juju.

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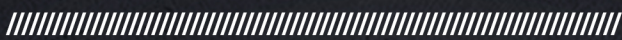
all events subject to a 6% sales tax and up to 20% service fee

Hors D'oeuvres

Priced Per Guest · One piece per person otherwise noted · Choose a Pick 3 or 5 for Best Value
 Mix and Match To Fit Your Event Needs. For An Additional Charge You Can Have Them Passed.



Pick 3 \$10.95 · Pick 5 \$17.95



Platters \$3.95

Choice of one: Fresh Fruit, Crudites, or Cheese and Crackers.

Skewers \$3.95

Choice of one: Caprese, Veggie, Thai Curry Chicken, Korean Bulgogi, or Fresh Fruit Skewers

Meatballs \$3.95

House blend ground beef. Choice of one: BBQ, Swedish, Sweet n Sour, or Teriyaki Meatballs

Boneless Wings \$3.95

Choice of one: Honey BBQ, Buffalo, or Teriyaki. Served with ranch and celery sticks.

Sliders \$4.95

Choice of one: Fried Chicken, Cheeseburger, BBQ Pulled Pork or Black Bean Quinoa Sliders

Street Tacos \$4.95

Flour tortillas. Choose from Crispy Chicken & Tangy Slaw or Mojito Pork & Pineapple Slaw

Stuffed Mushrooms \$4.95

Large button mushrooms stuffed with cream cheese and spinach

Candied Bacon Apple \$4.95

Tart granny smith apples wrapped in crispy candied bacon.

Cucumbers \$4.95

Choice of Cucumber Hummus or Salmon Dill

Pommes Frites \$3.95

Choice of one: Sea Salt, Garlic Parmesan, or Truffle Oil. Served with an assortment of dipping sauces.

Vegetable Spring Rolls \$3.95

cabbage, carrots, onions, and bean thread noodles with a sweet and tangy dipping sauce

Crispy Potstickers \$4.95

fried pork and cabbage potstickers with soy dip



Crab Rangoon \$4.95

cream cheese, imitation crab, scallions, fried in a crispy wonton wrapper

Bruschetta \$4.95

tomato, basil and balsamic

Dips and Spreads \$3.95

Choice of one: Spinach Artichoke, Buffalo Chicken, or Sun Dried Tomato Dips. Served with Tortilla Chips.

Charcuterie Board \$MP

Our boards can be made to fit your group size and with many variations. Market price applies.

Cocktail Shrimp \$MP

choose a size, cocktail sauce, and presentation. Stationed or shooters.



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Entrees

These are our most popular entree options. Our trained chefs can create a menu to suit your event if you don't see something listed. Staffed Chef applies.



Juju Bird Fried Chicken

all natural hormone free chicken fried crispy in Juju's blend of spices and herbs

Garlic & Herb Chicken GF

all natural hormone free skinless chicken breasts roasted in garlic, herb, and olive oil

Garlic Cream Chicken

all natural hormone free skinless chicken breasts roasted in a delicious garlic and cream sauce

Tuscan Chicken GF

all natural hormone free skinless chicken breasts roasted in a sauce made up of spinach, tomatoes, and cream

Pesto Crusted Chicken GF

all natural hormone free skinless chicken breasts roasted in a pesto crust with parmesan

Honey Dijon Pork Tenderloin GF

pork tenderloin roasted with honey and dijon

Stuffed Pork Chops

seasoned boneless pork chops stuffed with spinach and cream cheese or apple celery stuffing

Pot Roast

tender chuck roast, mirepoix, gravy

Citrus Salmon GF

baked salmon filets in lemon white wine sauce

Crispy Fried Fish

cod filets, beer batter, tartar sauce

Three Cheese Baked Mostaccioli

sweet italian sausage, ziti, marinara sauce, cheddar, parmesan and mozzarella

Lasagna

either VEGETABLE: bechamel, roasted vegetables, and mozzarella or MEAT: ground sausage and beef, marinara sauce, mozzarella and parmesan

Stuffed Portabellas

portabella caps stuffed with tomato, mozzarella cheese, and spinach

Roasted Vegetable Penne V

penne, roasted vegetables, marinara

PREMIUM ENTREES · \$MARKET PRICE



Steak Tips

braised tips, sliced mushrooms, black pepper gravy

Shrimp Scampi

garlic and lemon butter shrimp over angel hair pasta

Garlic Herb Prime Rib GF

roasted primed rib with garlic and herb, served with au jus and horseradish sauce

New York Strip Steak GF

6oz NY strip grilled medium

Surf and Turf GF

beef tenderloin and split lobster tails

Crab Stuffed Walleye

baked walleye filets rolled with crabmeat stuffing

Baked Whitefish GF

great lakes white fish, butter and spices

Snow Crab Legs GF

alaskan snow crabs, drawn butter

Lobster Tails GF

whole or split, stuffed or seasoned

**We recommend serving premium entrees as plated or family style*

Accompaniments

Choose from our selection of salads, vegetables, and starches to complement your event.

SALADS



Garden Salad

greens, shredded cheddar, red onions, tomato and croutons

Cranberry Walnut

greens, dried cranberries, walnuts, and red onions

Caesar

romaine, red onions, parmesan, and croutons

Add Chicken

\$1.95

Dressings

house made ranch, french, balsamic vinaigrette, caesar, honey mustard, bleu cheese

VEGETABLES



Roasted Seasonal Vegetables

roasted with olive oil and herbs

Garlic Green Beans

crisp green beans, minced garlic, oven roasted

Honey Glazed Carrots

baby carrots, honey and butter glaze

Broccoli

steamed broccoli crowns

Asparagus

\$1.25

seasonal and up charge, butter and roasted

STARCHES



Roasted Potatoes

potatoes, olive oil and herbs

Mashed Potatoes

choice of cheesy mash, garlic mash, or regular mash

Cheesy Potatoes

shredded potatoes and cheese sauce

Rice Pilaf

onions and butter

DESSERTS



Cookies and Brownies

\$1.95

chocolate chip and fudge brownies

Cheesecake

\$2.95

strawberry or plain

Strawberry Shortcake

\$2.50

strawberry compote

Chocolate Cake

\$2.95

chocolate frosting and rich cake



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Boxed Lunches

These are great for the office, luncheons, or meetings. Minimum order is 25 and you can split up to two different mains to please everyone.

All boxes come with one main, one side, a cookie, mint and cutlery. All sides must be the same.



MAINS \$12.95

Chicken Salad
tender chicken, celery, cranberry, apples, mixed greens in a wrap or multigrain bread

Juju Club
turkey, bacon, tomato, greens, and ranch mayo in a wrap or multigrain bread

Turkey & Swiss
sliced turkey and swiss cheese in a wrap or multigrain bread. mayo and mustard on side.

Ham & Cheese
sliced ham and cheddar cheese in a wrap or multigrain bread. mayo and mustard on side.

Juju Garden Salad
greens, shredded cheddar, red onions, cucumbers, tomatoes and croutons

Cranberry Walnut
greens, dried cranberries, walnuts, and red onions

Caesar
romaine, red onions, parmesan, and croutons

Add Chicken \$1.95

Dressings
house made ranch, french, balsamic vinaigrette, caesar, honey mustard, bleu cheese

SIDES

Coleslaw
shredded cabbage, carrots, and tangy dressing

Macaroni Salad
pasta, celery, carrots, and creamy dressing

Potato Salad
potatoes, celery, red onions, eggs, and mayo

Fruit Salad
melons, pineapple, and grapes

Chips
assorted flavors

DRINKS & DESSERTS

Canned Soda/Bottled Water \$1.50
choose from bottled water, coke, sprite, or diet

Cookies and Brownies \$34.95
chocolate chip and fudge brownies. priced per platter. feeds approx 25.

Donuts \$34.95
cake donuts in assorted toppings and flavors. priced per two dozen.



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