



Memorable Events

JACKSON COLLEGE

Catering & Events menu

*Prices and items are subject to change
due to availability and fluctuation in food costs.*



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packages

PACKAGE #1

\$24 per person

Creamy Slaw with Granny Smith Apples

Seasonal Melon Tray

Slow Cooked Beef Brisket and Applewood Smoked Pulled Pork

Texas Mop and Carolina BBQ Sauces with House Made Sweet Pickles

Southern Mac & Cheese

Country Style Green Beans

Sweet Yeast Rolls with Butter

PACKAGE #2

\$24 per person

Field Greens with Grape Tomatoes, Cucumbers, Shredded Carrots with Chipotle Ranch and Cilantro Lime Vinaigrette

Barbacoa Beef

Shredded Green Chile Chicken

Fajita Style Vegetables, Poblano Corn, and Refried Beans

Southwest Rice

Salsa Roja, Salsa Verde, Cotija Cheese Corn Taco Shells and Flour Tortillas

PACKAGE #3

\$25 per person

Field Greens with Grape Tomatoes, Cucumbers, Shredded Carrots with Ranch and Sundried Tomato Vinaigrette

Chicken Breast with a Garlic and Artichoke White Wine Sauce

3 Cheese Lasagna Rollatini with Bolognese or Marinara

Cavatappi with Alfredo

Roasted Zucchini, Squash and Broccolini

Garlic Breadsticks

PACKAGE #4

\$28 per person

Field Greens with Grape Tomatoes, Dried Cherries, Toasted Walnuts and Feta Cheese with Ranch and Champagne Vinaigrette

Braised Boneless Beef Short Rib with an Apricot and Olive Demi-Glace

Sundried Tomato Pesto Chicken Breast

Yukon Gold Mashed Potatoes

Seasonal Herb Roasted Vegetables

Yeast Rolls with Butter

ULTIMATE PACKAGE

\$38 per person

One Choice from Hot Appetizer Items Served During Cocktail Hour

Charcuterie with Artisanal Meats and Cheese, Dried Fruit, House Made Jams and Preserves and Grilled Breads

Vegetable Crudit  with Roasted Red Pepper Hummus and Ranch Dips

Field Greens with Seasonal Fruit and Vegetables with Ranch and Champagne Vinaigrette

Caprese Salad with Fresh Basil and Balsamic Glaze

Chicken Breast with a Sherry Gastrique, Roasted Baby Peppers and Sweet Onions

Herb Crusted Strip Loin with a Pinot Noir Demi-Glace

Pancetta Roasted Asparagus

Roasted Garlic Truffle Yukon Gold Mashed Potatoes

Yeast Rolls and Butter



A la carte

A LA CARTE HORS D'OEUVRES

Add any of these items to your package. All hors d'oeuvres served with appropriate condiments and sauces. Priced per person.

HOT APPETIZERS

\$4 per person

Mushrooms stuffed with Italian Sausage

Roasted Yellow Pepper Saffron Scallops

Curry Chicken Satay with Peanut Sauce

Korean Beef Satay with BBQ Glaze

Bacon and Tomato Toasties

Spicy Pomodoro Meatballs

COLD ITEMS

\$4 per person

Poached Shrimp Cocktail

Heirloom Tomato, Watermelon and Fresh Mozzarella Skewers (in season)

Goat Cheese and Sundried Tomato Tartlets

Walnut Brie and Apple Jam Crostini

Smoked Salmon with Dill Crémé Fraiche Cucumber Cups

Bruschetta on Grilled Crostini with Balsamic Glaze



displays

TRAYS AND DISPLAYS

Add any of these items to your package. Minimum of 30 guests.

CHARCUTERIE BOARDS

Charcuterie with Artisanal Meats and Cheeses, Dried Fruit, House made Jams, Preserves and Grilled Breads.

Small (*minimum of 30 guests*) \$90

Large (*minimum of 50 guests*) \$160

VEGETABLE TRAY WITH DIP

Vegetable Crudit  with Roasted Red Pepper Hummus and Ranch Dips.

Small (*minimum of 30 guests*) \$70

Large (*minimum of 50 guests*) \$130

SEASONAL FRESH FRUIT TRAY

Season Fruit with Cream Cheese Dip and Chocolate Sauce.

Small (*minimum of 30 guests*) \$70

Large (*minimum of 50 guests*) \$130



stations

ACTION STATIONS

Add any of these items to your package. If you would like a chef to attend the station it is an additional \$50.

BAKED OR MASHED POTATO BAR \$12

With Bacon, Broccoli, Cheese, Sour Cream, Roasted Onion, Charred Red Peppers, Roasted Tomatoes and Chili.

PASTA BAR \$12

Alfredo or Marinara with Bacon, Broccoli, Parmesan Cheese, Roasted Onion, Charred Red Peppers, Roasted Tomatoes, Cavatappi Pasta and Prosciutto Ham.

MACARONI AND CHEESE \$15

With Cavatappi Pasta, Peas, Broccoli, Roasted Onion, Charred Red Peppers, Roasted Tomatoes and Pulled Pork.

SLOW COOKED CARVED BEEF BRISKET

\$150, serves approximately 30 people

Texas Mop and Carolina Mustard Sauces with House Made Sweet Pickles and Yeast Rolls.

SEA SALT AND HERB CRUSTED PRIME RIB

\$400, serves approximately 50 people

Served with a Pinot Noir Demi-Glace, Fresh Horse Radish, and Yeast Rolls.

BEEF TENDERLOIN

\$400, serves approximately 25 people

Served with a Pinot Noir Demi-Glace, Fresh Horse Radish Sauce, and Yeast Rolls.

HOT OR COLD SMOKED SALMON SIDE

\$200, serves approximately 30 people

Served with Cream Cheese, Capers, Onions, Dill Sauce, and Mini Bagels.

Memorable Events at Jackson College

Terms and Conditions

China, silverware and glassware are \$0.50 per person for on-site events and \$1.00 per person for off-site events.

All guest tables will be preset with silverware, napkins, glasses, salt, pepper and water. Color linen napkins and tablecloths available upon request, may be subject to change.

White Napkins.....	\$0.40 per person
Color Napkins	\$0.75 per person
White 90x90 Linens.....	\$2.45 per linen
White 90x156 Linens.....	\$8.25 per linen
White 90x132Linens.....	\$7.60 per linen
Accessory Table*	\$10.00 per table

*An accessory table, i.e. vendor, bridal, cake, gift, registration table that uses the floor table linen.

A \$2.75 per person bar mixer/soda fee is required. The fee includes Pepsi products, juices, fruit condiments for drinks, 12-ounce beer cups, 9-ounce cups for mixed drinks and soda, beverage napkins, stir sticks and ice. Please be advised, guests cannot supply soda or mixers; please inquire if you have special requests for soda and mixers.

We charge \$1.25 per person for cake cutting. This fee includes a china plate, dessert fork and service staff for cake presentation.

Wait staff and bussers will maintain tables.

Attendants can be available for \$15.00 per hour per attendant. If the event is for 60 people or more, an attendant may be mandatory.

Memorable Events at Jackson College includes 6-percent Michigan state sales tax and a 17-percent service charge based on per person prices quoted. Pricing is always subject to change due to fluctuation in food costs.

We charge a delivery fee of \$50 plus per mile charge of \$0.55 if your event takes place outside of a 2 mile radius from Jackson College's Central Campus.

Memorable Events at Jackson College requests a 50-percent deposit of your estimated costs due at the time of proposal acceptance.

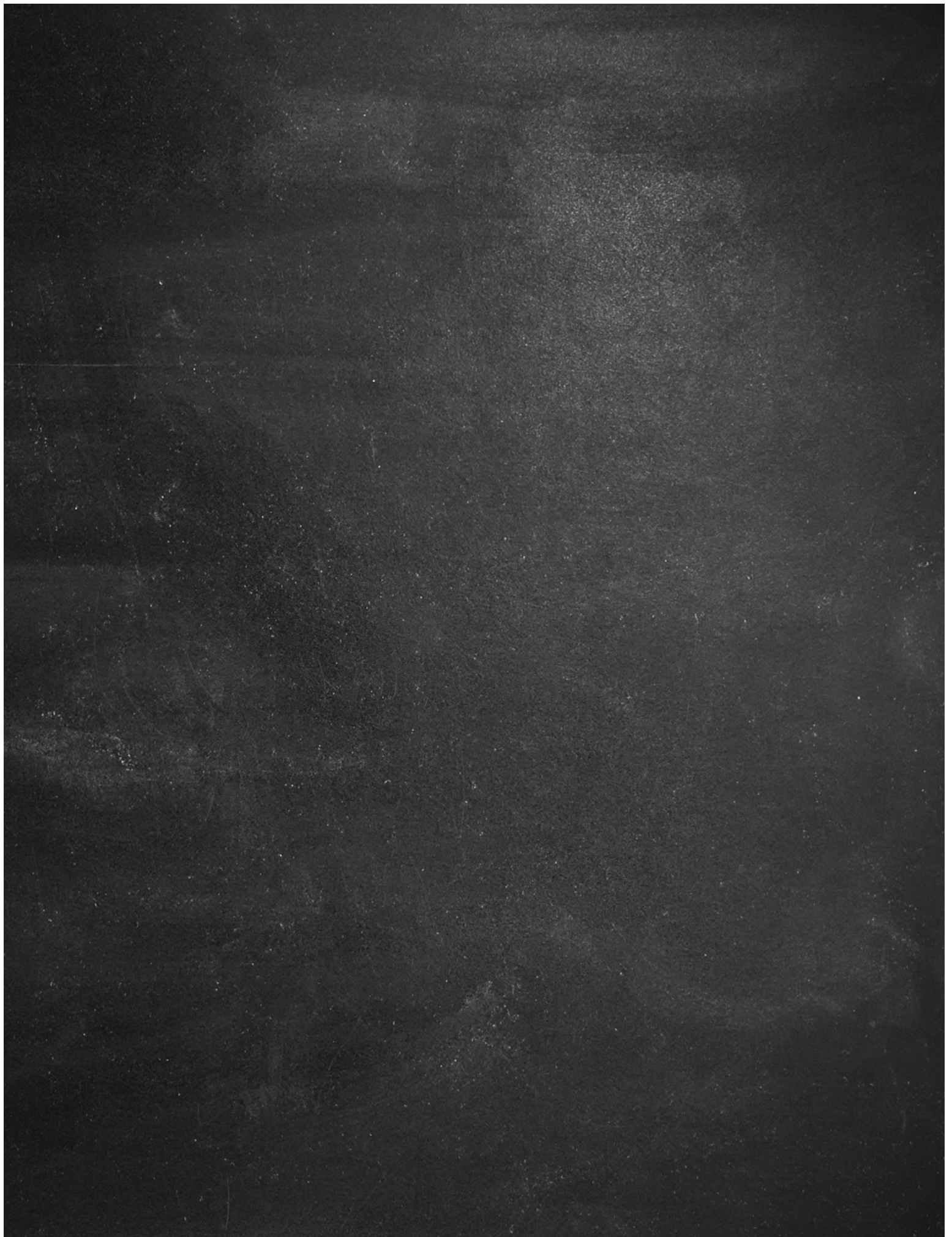
We require the final menu, remainder of deposit and a final guest count 10 days prior to your event; your final estimate will reflect pricing based on your final guest count.

Payments must be made with cashier check, cash or credit card. We accept all major credit cards.

The client agrees to indemnify and hold Memorable Events at Jackson College harmless for all damages caused to persons or property by you, or your guests' intentional or negligent acts or omissions. Damages may be offset from any balance to be paid immediately by you upon receipt of notice from Memorable Events at Jackson College. You will also be responsible for all costs and expenses associated with the enforcement of this provision, including attorney fees.

Memorable Events at Jackson College is not responsible for any lost or damaged equipment that is provided to the client for "drop off" caterings. The client shall reimburse all cost associated with repair or replacement of such equipment. The decision to repair or replace a piece of equipment shall be at the sole discretion of Memorable Events at Jackson College.

Additional service fees may be assessed for events requiring early or complicated setup and staff arrival or for events starting 30 minutes later than contracted. There will be an additional labor charge of \$30 per staff member, per hour.





Memorable Events

CATERING & EVENTS JACKSON COLLEGE

www.jccmi.edu/memorable-events

517.796.8407

