



innovative culinary solutions

Catering Menu For Jackson Community College





Tigg's Catering

Our Menu provides all of the daily essentials for your business food and beverage needs. When you need something a little more off the beaten path or more formal we will provide you with an endless supply of culinary delights.

From fast to formal, our professional service staff guarantees to provide the highest quality food and service.

Let our staff help you plan every detail for your event. Whether you need just coffee and pastries, or one of our big picture entrees we can help with any occasion. From six to six thousand, we can custom design any menu you wish.

We look forward to hearing from you soon.



Beginnings

Continental

An assortment of fresh baked Muffins, Pastries, and Bagels, Seasonal Fresh Fruit tray, freshly brewed Regular and Decaffeinated Coffee and an assortment of Fruit Juices.

\$8.00 per person

Brunch Buffet

Scrambled Eggs, Egg Whites or Egg Beaters, Bacon and Sausage, Roasted Herb Potatoes, your choice of Pancakes or French Toast, freshly brewed Regular and Decaffeinated Coffee and an assortment of Fruit Juice and Bottled Water.

\$11.00 per person

Breakfast Box

Choice of Danish, Muffin, petite Bagels, or Croissant served with Butter, Jam and/or Cream Cheese, fresh Fruit and Yogurt.

\$6.00 each

Optimal You

Individual Yogurt choice of Strawberry, Blueberry or Plain, topped with fresh homemade Granola.

\$4.00 each

Breakfast Basket Selections

Fresh Fruit Compote

\$2.95 per person

Gourmet Coffee Cake

1/2 dozen \$9.00

1 dozen \$18.00

Assorted Pastries

1/2 dozen \$9.00

1 dozen \$18.00

Assorted Muffins

1/2 dozen \$9.00

1 dozen \$18.00

Assorted Mini Muffins

1/2 dozen \$4.50

1 dozen \$9.00

Assorted Bagels with Cream Cheese

1/2 dozen \$10.50

1 dozen \$21.00

Big Cinnamon Rolls

1/2 dozen \$10.50

1 dozen \$21.00



Everything's Hot

Seattle's Best Regular and Decaffeinated Coffee
\$15.00 per gallon

Tigg's Brew Regular and Decaffeinated Coffee
\$11.00 per gallon

Assorted Hot Tea
\$1.50 per person

Everything's Cool

10 oz. Juice
\$1.50 per person

Milk (1/2 pint)
\$1.00 per person

Punch, Lemonade, or Iced Tea
\$12.00 per gallon

Canned Soda
\$1.50 per person

Bottled Soda
\$2.00 per person

Bottled Water
\$1.50 per person

Something Sweet

Rice Krispie Treats
\$1.50 per person

Cookie
\$1.50 per person

Dessert Bar
\$1.50 per person

Brownies
\$1.50 per person

Ice Cream Bar
\$3.25 per person

Warm The Soul - Au Bon Pain Soups

All served with fresh baked bread
\$5.00 per person

Baked Potato
Chicken Noodle
Chili

Italian Wedding
Potato Cheese
Red Beans & Rice

Split Pea
Vegetable Beef Barley
Wild Mushroom Bisque

Clam Chowder
Corn Chowder
Tortilla



Essentials - Sandwich Central

Tigg's Lunch on Run

All of our box lunches are served on bakery-fresh bread and rolls with all-natural ingredients.

Executive Box Lunch

Served with a sandwich, side salad, fresh fruit and dessert bar.

\$12.00 per person

Meats: Sliced Ham, Smoked Turkey, Deli Turkey, Roast Beef, Chicken Breast,
Tuna Salad, Chicken Salad, Crab Salad

Cheeses: Baby Swiss, Cheddar, Monterey Jack, Colby

Breads: Croissant, Wrap, Kaiser Roll, White, Wheat, Rye

Salads: Potato Salad, Coleslaw, Broccoli Salad, Pasta Salad, Macaroni Salad

Dessert Bar: Assorted bars

Box Lunch

Served with a sandwich, side salad, bag of chips and cookie.

\$10.00 per person

Meats: Sliced Ham, Deli Turkey, Roast Beef

Cheeses: American, Swiss, Cheddar

Breads: White, Wheat, Rye, Kaiser Roll

Chips: Assorted Frito Lay products

Wrap It

Served with a sandwich, side salad, fresh fruit and dessert bar.

\$10.00 per person

Buffalo Chicken Wrap

Chicken Caesar Wrap

Italian Herb Wrap

Turkey Club Wrap

High Speed Assembly

(for 25 people or more please)

All American Deli

Your choice of three meats, two cheeses, and two side salads accompanied with bakery fresh breads and Dill Pickle Spears.

\$10.00 per person

Meats: Breast of Turkey, Smoked Turkey, Ham, Roast Beef

Cheeses: Swiss, Cheddar, Monterey Jack, Colby, American, Pepper Jack

Salads: Potato Salad, Red Skin Potato Salad, Macaroni Salad,

Pasta Salad, Fresh Fruit, Broccoli Salad



Do the Ripe Thing Salad Selections

Martha's Vineyard Salad

Mixed Greens, Bleu Cheese, Raspberries, toasted Pine Nuts served with a Raspberry Vinaigrette and Grilled Chicken.

\$9.00 per person

Maui Chicken Salad

Mixed Greens, sliced Strawberries, Mandarin Oranges, fresh Pineapple, toasted Almonds, Clover Sprouts, with a Raspberry Vinaigrette and Grilled Chicken.

\$9.00 per person

Greek Salad

Iceberg and Romaine Lettuce with Cucumbers, Tomatoes, Kalamata Olives, and Feta Cheese served with Greek Vinaigrette.

\$9.00 per person

Chicken Caesar Salad

Crisp Romaine Lettuce served with Herbed Croutons, Parmesan Cheese, Tomatoes and creamy Caesar Dressing.

\$9.00 per person

Spa Tuna Salad

Yellow Fin Tuna salad prepared with Olive Oil, Lemon Juice, Carrots, Cherry Tomatoes and Red Onions served over Baby Spinach.

\$9.00 per person

Essentials - The Heat of Creativity

Mediterranean Pasta

Build your own pastas with choices from the ingredients below. Pasta selections include mixed green salad and homemade bread.

\$12.00 per person

Choose one from each category:

Sauce	Meat/Vegetable	Pasta
Mariner	Chicken	Penne
Alfredo	Sausage	Farfalle
Pesto	Vegetables	Rigatoni
Mushroom	Meatballs	Cavatelli



Essentials - The Heat of Creativity

Southern Barbecue

Carved Barbeque Chicken and Braised Beef Brisket,
cast iron skillet Jalapeno Cornbread with Honey topping,
Tangy Barbequed Pinto Beans, Rustic Slaw,
Chilled Cucumber Salad or Homemade Potato Salad.

\$14.00 per person

At the Trattoria

Your choice of a 7" Personal Pizza or Calzone served with
mixed greens salad and beverage.

\$9.00 per person

14" Pizza with your choice of three toppings: Pepperoni, Sausage, Bacon,
Ham, Green Peppers, Black Olives, Onions or Tomatoes.

\$10.50 per pizza

Deep Dish Pizza selections are Sausage, Pepperoni, Vegetables,
Cheese, or a combination. Each pizza is cut into eight slices.

\$15.00 per pizza

Calzone selections are Broccoli and Spinach,
Meatball or Barbeque Chicken.

\$7.00 per person

South of the Border

Fajita Bar with choice of Chicken, Steak or Shrimp
with Onion and Peppers.

\$12.00/\$14.00 per person

Enchiladas or Flauta of Smoked Chicken, Pork or Carne Asada.
Served with your choice of Mole, Salsa Verde, or Roasted Salsa,
and your choice of Spanish Rice or Refried Beans, Guacamole,
Sour Cream, shredded Lettuce, Tomato and Onions.

\$12.00/\$14.00 per person



Event and Wedding Dinner Buffets

Our Menu items are served with your choice of one Starch, one Vegetable, one Salad, Dinner Roll and Butter. Iced Tea and Water are included on the tables.

Pecan Encrusted Chicken

Chicken Breast breaded in a crushed Pecan mixture and seasoned, served with a creamy White Wine Sauce.

Medallions of Beef Tenderloin

Seasoned Tenderloin slices grilled and served with a Red Wine Reduction.
Market Price

Herb Crusted Pork Loin

Center Cut Pork Loin crusted with select herbs and spices and served with Apple Cranberry Chutney.

Asian Grilled Salmon

Wild Salmon Filets grilled and brushed served with a Zesty Teriyaki Sauce.
Market Price

Chef Carved Honey Baked Ham

Slowed Roasted Honey Baked Ham topped with a Honey Spice Glaze.

Dijon Breast of Chicken

Chicken Breast with a Whole Grain Dijon Sauce.

Oven Roasted Cod

Oven Roasted Cod topped with a Mediterranean Salsa.

Vegetarian Lasagna

Grilled Vegetables layered with rich Tomato Sauce and topped with a creamy Béchamel Sauce and three cheeses.

Marinated Tri-Tip

Slow Roasted Tri-Tip topped with a Bordelaise Sauce.

Slow Roasted Top Round

Top Round Beef slow roasted to medium and topped with our Chef's Favorite Sauce.

Petite Beef Tenderloin Steak

Beef Tenderloin Steak grilled to medium and topped with a Wild Mushroom Glaze.

Chicken Parmesan

Chicken Breast rolled in herb bread crumbs, sauteed and placed on a bed of Linguini and topped with Marinara and two cheeses.

One Entree Selection - \$17.95

Two Entree Selections - \$18.95

Three Entree Selections - \$20.95



Dinner Accompaniments

Starches

Rosemary Roasted Redskin Potatoes
New Potatoes in Chive Beurre Blanc
Garlic Buttered New Potatoes
Garlic Smashed Potatoes
Baked Potatoes
Wild Rice Blend
Herb Rice
Fettuccine
Rice Pilaf

Vegetables

Sautéed Squash with Fresh Garlic and Herb Butter
Honey Glazed Baby Carrots
Green Bean Almondine
Sugar Snap Peas and Red Peppers
Corn O'Brien
Broccoli Polonaise
Roasted Vegetable Medley

Salads

Tossed Garden Salads with choice of three dressings
Caesar Salad
Spinach Salad
Romaine Salad with Fruit, Almonds and Poppy Seed Dressing



Hors d'oeuvres

(Priced per person)

Reception Bar Chef's choice of assorted appetizers – Hot and Cold medley of 8 \$20.00

Appetizer Bar Chef's choice of assorted appetizers – Hot and Cold medley of 6 \$15.00

Snack Bar Chef's choice of assorted appetizers – Hot and Cold medley of 4 \$10.00

– Hot and Cold medley of 2 \$5.00

Cold

Crudités and Dip

Gourmet Olive Display

Bruschetta with Crostini

International Cheese Board of Domestic and Imported Cheeses

Tropical Fruit Display

Grilled Vegetable Platter with Carr Table Crackers

Jumbo Shrimp Cocktail

Grilled and Chilled Beef Tenderloin with Gourmet Mustards

Smoked Norwegian Salmon

Spinach Dip in Pumpnickel Bread

Roasted Garlic Hummus and Pita Chips

Cold Canapés

Mini Quiches

Hot

Chicken Satay

Beef Satay

Crab Stuffed Mushrooms

Italian Sausage Stuffed Mushroom Caps

Barbecue Meatballs

Sweet and Sour Meatballs

Swedish Meatballs

Scallops wrapped in Bacon

Coconut Fried Shrimp

Water Chestnuts wrapped in Bacon

Jamaican Chicken Quesadillas

Mini Maryland Crab Cakes

Grilled Tuna and Swordfish Skewers

Artichoke Dip with Carr Table Crackers

Vegetarian Spring Rolls with Plum Sauce

Wings - Bourbon, Fire, or Plain with Celery and Bleu Cheese

Mini Quiches



Terms and Conditions

1. Service ware includes china, silverware, glassware, linen napkins and tablecloths. Wait staff and bussers will maintain tables. All guest tables will be preset with silverware, napkins, Salt and Pepper, Iced Tea and Water.
2. Sales tax (6%) and gratuity (17%) will be added to the above per person prices quoted. Pricing is subject to change due to fluctuation in food costs. Written cancellations with less than thirty days notice (30 days prior to your scheduled event date) will forfeit entire deposit. Remainder of estimated balance is due 10 days before your event. Any remaining balance is due upon the night of the event. A 2.0% per month interest charge will be added to your statement if not paid within 15 days, beginning the date of your event. We require 10 days notice of the exact number of guests attending your event and your estimated final statement will reflect this figure. Major credit cards accepted.
3. Based on your ending reservation time, any additional hours will be billed at \$30.00 per hour, per server.
4. Tigg's Catering will not be responsible for lost or stolen articles. The client agrees to indemnify and hold Tigg's Catering, 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 additional damage deposit held by Tigg's Catering with the balance to be paid immediately by you upon receipt of notice from Tigg's. You will also be responsible for all costs and expenses associated with the enforcement of this provision, including attorney fees.
5. Tigg's Catering 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 Tigg's Catering.
6. 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 \$30.00 per staff, per hour.
7. A \$0.75 per person cake cutting fee is required. This fee includes a china plate, dessert fork and service staff for cake presentation.
8. A \$2.75 per person fee is applied when selecting a plated dinner.
9. Accessory Table (i.e. vendor, bridal, cake, gift, registration tables) standard table linen and skirting for \$25.00 per table.
10. Tigg's Catering cannot be held responsible for stolen or lost items.
11. Payment must be made with cashier check, credit card or cash.
12. Delivery Fee of \$20.00 plus mileage if out of 2-mile radius.



Tammie Scott
Dining and Catering Manager
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