Memorable Events
Jackson College

Catering & Events menu

Prices and items are subject to change due to availability and fluctuation in food costs.
Memorable Events Catering & Events

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The farm-to-table philosophy embraces a sustainable approach to agriculture and dining. At its heart, the concept is simple: there is value in eating locally sourced products. Memorable Events at Jackson College has embraced this approach to provide the freshest and highest quality ingredients possible while supporting local farmers and businesses.
HORS D’OEUVRES

Priced per person, minimum of 50 guests.

MAROON PACKAGE
$16 per person
Choice of 3 a la carte options. (See page 4.)

GOLD PACKAGE
$20 per person
Choice of 4 a la carte options. (See page 4.)

PLATINUM PACKAGE
$26 per person
Choice of 6 a la carte options. (See page 4.)
A LA CARTE HORS D’OEUVRES

All hors d’oeuvres served with appropriate condiments and sauces.
Priced per person.

HOT ITEMS

Mushrooms stuffed with crabmeat $6
Mushrooms stuffed with Italian sausage $5
Beef Wellington bites $4
Oysters Rockefeller $7
Buffalo wings $4.50
Yellow pepper saffron scallops $6
Pork or chicken potstickers $3.50
Chicken sate $4
Beef sate $4
Mini crab cakes $6
Mini cordon bleu $4.50
Jalapeno cheese poppers $2.75
Swedish or bbq meatballs $3
Bacon and tomato toasties $3.50
Spinach and artichoke dip $3.50
Hot crab dip $5
Beef empanadas $4
<table>
<thead>
<tr>
<th>Cold Items</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktail shrimp</td>
<td>$6.95</td>
</tr>
<tr>
<td>Oysters on the half shell</td>
<td>$6.95</td>
</tr>
<tr>
<td>Deviled eggs</td>
<td>$2.50</td>
</tr>
<tr>
<td>Smithfield ham biscuits</td>
<td>$3.50</td>
</tr>
<tr>
<td>Walnut brie and apple crostini</td>
<td>$3.50</td>
</tr>
<tr>
<td>Heirloom tomato, watermelon and fresh mozzarella skewers</td>
<td>$3.50</td>
</tr>
<tr>
<td>Hummus and pita chips</td>
<td>$3</td>
</tr>
<tr>
<td>Chips and housemade salsa</td>
<td>$3</td>
</tr>
<tr>
<td>Kettle chips and dip</td>
<td>$2.50</td>
</tr>
<tr>
<td>Potato pancakes with smoked salmon</td>
<td>$3</td>
</tr>
<tr>
<td>Goat cheese and sundried tomato tartlets</td>
<td>$3</td>
</tr>
<tr>
<td>Mini shrimp ceviche cups</td>
<td>$6</td>
</tr>
</tbody>
</table>
TRAYS AND DISPLAYS

Minimum of 20 guests.

CHARCUTERIE BOARDS WITH ACCOUTREMENTS

- Small (minimum of 20 guests) $75
- Medium (minimum of 30 guests) $120
- Large (minimum of 50 guests) $150

IMPORTED AND DOMESTIC CHEESE BOARDS

- Small (minimum of 20 guests) $60
- Medium (minimum of 30 guests) $90
- Large (minimum of 50 guests) $120

SEASONAL FRESH FRUIT TRAY

- Small (minimum of 20 guests) $50
- Medium (minimum of 30 guests) $75
- Large (minimum of 50 guests) $100
VEGETABLE TRAY WITH DIP
Small (minimum of 20 guests) $50
Medium (minimum of 30 guests) $75
Large (minimum of 50 guests) $100

ASSORTED COLD CANAPE TRAY
Small (minimum of 20 guests) $50
Medium (minimum of 30 guests) $75
Large (minimum of 50 guests) $100

SMOKED SALMON DISPLAY WITH ACCOUTREMENTS
Small (minimum of 20 guests) $75
Medium (minimum of 30 guests) $120
Large (minimum of 50 guests) $150

ASSORTED PETIT FOUR TRAY
Small (minimum of 20 guests) $60
Medium (minimum of 30 guests) $90
Large (minimum of 50 guests) $120

ASSORTED MINI CHEESECAKE TRAY
Small (minimum of 20 guests) $60
Medium (minimum of 30 guests) $90
Large (minimum of 50 guests) $120
BUILD-YOUR-OWN BUFFET

Minimum of 30 guests, all buffets are accompanied by chef’s choice of dessert, rolls, butter, coffee, water, and iced tea.

1 entree, 1 salad, 2 side dishes  $19.95 per guest
2 entrees, 1 salad, 3 side dishes  $21.95 per guest
3 entrees, 2 salads, 4 side dishes  $24.95 per guest

BUFFET ENTRÉE SUGGESTIONS

Spinach, sundried tomato and goat cheese stuffed chicken breast
Chicken piccata
Pan seared or fried cajun catfish
Mustard braised chicken quarters
Chicken marsala
Cod vera cruz
Three-cheese lasagna
Chicken parmesan
Italian sausage and peppers
Sliders with assorted fillings and toppings
Braised beef tips
Pan seared maple and mustard glazed salmon
BUFFET CARVING TABLE ITEMS

Roast top round of beef
Slow roasted pork
Virginia baked honey glazed ham
Smoked brisket (Add $3 per person)
Baked potato bar
Oven roasted turkey breast (Add $2 per person)
Roasted prime rib of beef (Add $4 per person)
Roasted tenderloin of beef (Add $6 per person)

SIDE DISHES

Garlic mashed potatoes
Au gratin potatoes
Redskin herb roasted potatoes
Macaroni and cheese
Mashed cauliflower
Mashed sweet potatoes
Wild rice pilaf
Seasonal vegetable choice or blend

SALADS

Mixed seasonal greens
Pasta salad
Caesar salad
Potato salad
Coleslaw
THEMED DINNER BUFFET

All menus can be customized to fit your taste.
Prices are per person.

SMOKEHOUSE COOKOUT  $18.95
(Substitute smoked brisket for additional $4 per person.)
  Barbecued chicken or smoked pulled pork
  Baked potato bar includes: butter, sour cream, chopped bacon,
    shredded cheddar cheese, chopped tomatoes, scallions
    and chili
  Poblano corn
  House salad with two dressings
  Freshly baked rolls and butter
  Apple and pecan pie
  Beverages: Water and iced tea

ITALIAN  $19.95
  House-made three-cheese or meat lasagna
  Chicken Alfredo with fettucine
  Grilled seasonal vegetables
  Caesar salad
  House-made garlic breadsticks
  Cannolis or tiramisu
  Beverages: Coffee, water, and iced tea
SOUTHERN COMFORT  $19.95
House-made meatloaf
Deep fried catfish with remoulade sauce
Mashed potatoes and mushroom gravy
Country style green beans
Macaroni and cheese
House salad with two dressings
House-made biscuits
Fruit cobbler

**Beverages:** Coffee, water, and iced tea

FIESTA  $19.95
Seasoned beef
Spicy grilled chicken strips
Fajita style vegetables
Assorted toppings
Refried beans
Southwestern rice
Pico de gallo
Corn and flour tortillas
House salad with two dressings
Tres leches cake

**Beverages:** Coffee, water, and iced tea

OCTOBERFEST  $21.95
Jaeger schnitzel
Bratwurst
Braised red cabbage
Spaetzle
Yeast rolls
House salad with two dressings
Cucumber and onion salad
German apple torte

**Beverages:** Coffee, water, and iced tea
LUNCH BUFFET

Minimum of 25 guests.

COLD CUTS DELI  $13
Sliced turkey
Ham
Roast beef
Swiss, American and provolone cheeses
Lettuce, tomato and onions
Coleslaw or potato salad
Mustard and mayonnaise
Assorted breads and rolls
Potato chips
Assorted cookies

MEXICAN  $15
Flour tortillas & hard tacos
Sautéed peppers & onions
Sautéed ground beef and chicken
Shredded lettuce, tomato and onions
Shredded cheese, sour cream, salsa, jalapenos
Refried beans
Spanish rice
Assorted cookies
ITALIAN $16
Baked three-cheese lasagna with
  sundried tomatoes and mushrooms
House-made spaghetti and meatballs or chicken alfredo
Grilled and marinated vegetables
House salad with two dressings
Garlic bread
Tiramisu or cannolis

SOUTHERN $16
Southern fried chicken
Hot dogs with chili or hamburger with toppings
Coleslaw
Potato salad
Macaroni and cheese
Choice of cobbler

COOKOUT $18
BBQ chicken or pulled pork
BBQ baby back ribs
Cucumber and onion salad or pasta salad
Baked beans, potato salad or cole slaw
Corn on the cob
Chef’s banana pudding
BREAKFAST BUFFET

Add an omelet station for $6 per guest.

THE CONTINENTAL  $10 (Minimum of 10 guests)
  Danish pastries
  Bagels
  Muffins
  Fresh cut fruit
  Assorted jellies, cream cheese, and butter
  Beverages: Coffee, chilled juices and hot tea

THE EARLY RISER  $10 (Minimum of 10 guests)
  Muffins
  Yogurt and granola
  Fresh cut fruit
  Beverages: Coffee, chilled juices and hot tea

THE EYE OPENER  $12 (Minimum of 30 guests)
  Scrambled eggs
  Bacon and sausage
  Hash browns
  Sausage gravy and house-made biscuits
  Fresh cut fruit
  Assorted jellies and butter
  Beverages: Coffee, chilled juices and hot tea
DINNER (PLATED)

All dinners include salad, entrée, choice of vegetable, choice of starch, rolls, tea, coffee, and dessert. Prices are per person. All menus can be customized to fit your taste, served on site only at George E. Potter Center.

ROASTED TENDERLOIN OF BEEF
Sliced whole tenderloin, laced with a brandy peppercorn sauce $28.95

WATERFRONT CRAB CAKES
Lump crabmeat in a bell pepper and cream mixture, lightly breaded and pan-fried, served with a lemon butter sauce $25.50

BRAISED BONELESS SHORT RIB
Slow braised beef with a rich apricot and olive demi-glace $23.95
MUSTARD AND MAPLE GLAZED SALMON
Pan seared and coated with a maple mustard glaze $23.95

CHICKEN OSCAR
Chicken breast roulade stuffed with lump crabmeat $23.95
and asparagus, baked and topped with a mornay sauce

CITRUS GLAZED ROASTED LOIN OF PORK
Fresh, lean pork loin roasted to perfection, $21.95
laced with a citrus mustard glaze

CHICKEN WITH A SHERRY GASTRIQUE
Tender airline chicken breast pan roasted, $20.95
finished with a natural jus and gastrique
LUNCH (PLATED)

All lunches are served with your choice of soup or salad, chef’s choice of potato or rice, seasonal vegetable, yeast rolls with butter and coffee, tea or iced tea, served on site only at George E. Potter Center.

NEW YORK STRIP STEAK
Center-cut strip steak $18

LOW COUNTRY SHRIMP AND GRITS
Jumbo shrimp etouffee over white cheddar grits $18
(no starch choice)

LONDON BROIL
Thinly sliced flank steak topped with a beef and mushroom gravy $15

BEEF TIPS
Beef tips sautéed with garlic and onions, and button mushrooms simmered in a red wine demi-glace $15

SOUTHERN FRIED PORK CHOPS
Tender center cut pork chops floured and pan fried, served with creamy pan gravy $14

BAKED LASAGNA
Wide egg noodles layered with marinara, mozzarella cheese, ricotta cheese and parmesan, served with garlic bread (no starch choice) $13

CHICKEN MARSALA
Boneless chicken breast sautéed with onions and mushrooms, finished in a sauce of marsala wine and demi-glace $13
SANDWICH (PLATED)

All sandwiches are served with your choice of beverage, chips or fresh fruit, and pickle. Add a cup of house-made soup for $2.00, served on site only at George E. Potter Center minimum of 20 guests.

HOUSE CLUB SANDWICH
Triple decker stacked ham and smoked turkey breast, with Swiss and American cheeses, bacon, lettuce, tomato and mayonnaise, on choice of bread $10

PHILLY CHEESE STEAK SANDWICH
Thinly-sliced beef rib steak, with sautéed onions, peppers, and cheese sauce served on a hoagie roll $10

CHICKEN OR BEEF WRAP
Marinated and grilled chicken or beef wrapped in a flour tortilla with lettuce, tomato and your choice of cheeses and sauces $10

CLASSIC REUBEN SANDWICH
Sautéed corned beef, Swiss cheese, sauerkraut, and 1000 island dressing served on grilled rye bread $10

GRILLED CHICKEN SANDWICH
Tender chicken breast grilled with choice of cheese and bread $10

ITALIAN PANINI
Grilled ciabatta bread with capicola ham, salami, pepperoni, tomato, lettuce, oil and vinegar dressing and melted provolone cheese $10

FRENCH MARKET SANDWICH
Ham and Swiss on a croissant with an artichoke cheese spread $9

THREE CHEESE GRILLED SANDWICH
Cheddar, Swiss and provolone on choice of bread $8
SALAD (PLATED)

All salads are served with the choice of beverage (coffee, iced tea, and water) and two house-made dressings. House-made dressings include Vermont maple French, ranch, bleu cheese, honey mustard, Italian balsamic vinaigrette, onion poppy seed vinaigrette, cilantro lime vinaigrette, Caesar, Russian, raspberry vinaigrette

CALIFORNIA SALMON SALAD
Salad greens with grilled salmon, red onion, mandarin oranges, tomatoes and toasted almonds $14

CAPRESE WATERMELON SALAD
Salad greens with sliced heirloom tomatoes, burrata cheese, seedless watermelon slices, prosciutto ham garnished with a chiffonade of basil and a balsamic reduction $12

PORTABELLA MUSHROOM SALAD
Salad greens with grilled portabella mushroom, red onion, goat cheese, tomatoes, cucumbers and toasted walnuts $12

COBB SALAD
Salad greens with tomatoes, diced egg, avocado, bacon, chicken and bleu cheese crumbles $12

BAYFRONT SALAD
Freshly made chicken and tuna, salad served on a bed of lettuce, tomato and garnished with fresh fruit $11

CHEF SALAD
Salad greens with tomatoes, cucumbers, julienne strips of ham, turkey, Swiss, and American cheese $10.

CHICKEN CAESAR SALAD
Romaine salad greens with grilled chicken, croutons, tomatoes and parmesan cheese $10
BREAKFAST (PLATED)

All breakfast items are served with your choice of sausage or bacon, hash browns or home fried potatoes with onions, orange juice, coffee, water, and hot tea, served on site only at George E. Potter Center.

EGGS BENEDICT
Two poached eggs over Canadian bacon and a toasted English muffin topped with hollandaise $12

EGGS SARDOU
Two poached eggs over sautéed spinach and prosciutto ham topped with artichoke hearts and hollandaise $12

CORNED BEEF HASH AND EGGS
Corned beef hash topped with your choice of eggs and a horseradish cream sauce $12

BUTTERMILK PANCAKES
Golden buttermilk pancakes with whipped butter and maple syrup $10

FRENCH TOAST
Battered Texas toast with whipped butter and maple syrup $10

QUICHÉ
Warm house made quiche with your choice of fillings $10

CHEESE BLINTZES
Crepes stuffed and rolled with farmer’s cheese and topped with brandied mixed berries $10

GRAVY AND BISCUITS
Two buttermilk biscuits topped with country or sausage gravy $10
BOXED LUNCH

All boxed lunches are served with chips, cookies, pickle, individual servings of mustard or mayonnaise, and bottled beverage. Lunches are served on choice of bread including sourdough, rye, wheat, or hoagie roll. Boxed lunches are $10.95 per guest.

YOUR CHOICE OF ONE

TUNA OR CHICKEN SALAD
  Freshly made tuna or chicken salad

TURKEY AND BACON
  Turkey and bacon sandwich with Swiss cheese, lettuce, tomato and onion

ROAST BEEF, HAM OR TURKEY
  Roast beef, ham or turkey sandwich with provolone, Swiss or cheddar cheese, lettuce, tomato, and onion

ITALIAN SUB
  Ham, salami, capicola, provolone cheese, lettuce, tomato, onion & vinegar and oil
CHEF’S ACTION STATIONS

Served on site only at George E. Potter Center, priced per person, minimum of 30 guests.

PASTA STATION  *(Add $6 per person to any buffet price)*
    Pasta station comes with choice of Alfredo or marinara sauce, grilled chicken, grilled Italian vegetables.

BAKED OR MASHED POTATO STATION  *(Add $6 per person to any buffet price)*
    Potato station comes with choice of two proteins, beef and chicken gravy, assorted toppings, and assorted vegetables.
RAMEN NOODLE STATION
(Add $6 per person to any buffet price)
Ramen noodle station comes with choice of two proteins, bone broth, assorted toppings, and assorted vegetables.

FRIED RICE STATION (Add $5 per person to any buffet price)
Fried rice station comes with choice of two proteins, garlic ginger sauce, assorted toppings, and assorted vegetables.

SLIDER STATION (Add $6 per person to any buffet price)
Slider station comes with choice of two proteins: beef patty, pulled pork, or chicken patty. Black bean patty, Swiss, cheddar and provolone cheeses, lettuce, tomato and onions with assorted custom designed sauces.

OMELET STATION (Add $6 per person to any buffet price)
Omelet station comes with choice of two proteins, sausage gravy, assorted toppings, and assorted vegetables.

MACARONI AND CHEESE STATION
(Add $6 per person to any buffet price)
Macaroni and cheese station comes with choice of two proteins, house made three cheese sauce, assorted toppings, and assorted vegetables.
Memorable Events at
Jackson College

Terms and Conditions

China, silverware, glassware and buffet linens are included.

All guest tables will be preset with silverware, napkins, salt, pepper, iced tea and water.

Wait staff and bussers maintain tables.

A $2.25 per person bar mixer/soda fee is required. The fee includes Pepsi products, juices, fruit condiments for drinks, 12 oz. beer cups, 9 oz. 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.

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

We require a final guest count 10 days prior to your event; your final estimate will reflect pricing based on your final guest count.

Memorable Events at Jackson College requests a deposit of your estimated costs. Written cancellations with less than 30 days’ notice prior to your scheduled event date will forfeit the entire deposit.

The remaining estimated balance is due 10 days prior to your event; any outstanding balance for additional charges incurred is due upon completion of the event (see the note below). We reserve the right to add a 2% per month interest charge to unpaid balances; interest starts accruing within 15 days immediately following your event.

Based on your reservation end time, any additional hours our service staff incurs will be billed at $30.00 per hour, per server.

Color linen napkins and tablecloths available upon request, charges may vary.

Memorable Events at Jackson College is not responsible for lost or stolen articles. 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
additional damage deposit held by Memorable Events at Jackson College with the 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 of 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.

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

A $3.50 per person fee is applied when selecting any dinner not listed as plated.

An accessory table, i.e. vendor, bridal, cake, gift, registration table, uses to the floor table linen, for $10.00 per table.

We charge a delivery fee of $50 plus per mile; charge of $.55 if your event takes place outside of a two-mile radius from Jackson College's Central Campus.

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