

Jones Crossing Banquet & Event Center

Formal Menu

Jones Crossing is open to the public and is available for Breakfast, Lunch and Dinner events.

Catering services at Jones Crossing are exclusively provided by Grafton Peek Catering.

All Formal Menus include rolls and choice of salad, vegetable & starch

Menu I - \$13.95 Per Person (Choice of One)

Inside Round of Roast Beef with Au Jus and Horseradish
Herb Grilled Chicken Breast with Natural Jus
Chicken Piccata with Lemon Caper Sauce
Roast Pork Loin with Apple-Bourbon Barbeque Sauce

Menu II - \$16.95 Per Person (Choice of Two)

Inside Round of Roast Beef with Au Jus and Horseradish
Roast Pork Loin with Shiitake Mushroom Sauce
Parmesan Crusted Chicken with Homemade Marinara
Broiled Escolar with Fresh Thyme and Lemon Glaze

Menu III - \$20.95 Per Person (Choice of Two)

Slow Roasted Prime Rib with Horseradish and Au jus
Chicken Breast with Candied Walnuts & Harvest Cream Sauce
Oven Roasted Chicken Breast with Crab and Sweet Corn Sauce
Grilled Salmon with Orange Rosemary Marmelade

Substitute Beef Tenderloin for an additional \$7.00 per person

A wide variety of market fresh seafood is available upon request

Salads

Garden Salad - Served with cheese, onion, tomato and choice of dressings

Caesar Salad - Served with parmesan cheese and house made croutons

Pasta Salad - Tender rotini with seasonal vegetables and herb vinaigrette

*Please ask if you would like a custom salad designed for your event-
Additional charges may apply*

Starches

Parsley Buttered New Potatoes
Garlic and Basil Smashed Potatoes
Gorgonzola Potatoes au Gratin
Rosemary Roasted Red Potatoes
Long Grain and Wild Rice Medley

Vegetables

Sautéed Broccoli and Carrots
Glazed Baby Carrots
Green Beans with Bacon & Onion
Sweet Corn with Red Peppers
Sautéed Zucchini & Squash with Tomatoes

Additional starch and vegetable options are available upon request

Don't see something you're looking for? Just ask! Our chef will be happy to provide customized menus including authentic cultural cuisines and much more.

A Sample of Our Horsd'oeuvre Options

Slow-Cooked Meatballs—Marinara, Barbeque, or Pineapple
Italian Sausage and Peppers with homemade marinara
Breaded Chicken Fingers with Ranch, Barbeque or Honey Mustard
Mini Quiche—Gorgonzola or Vermont Cheddar
Thai Peanut Chicken served in a buttery Phillo
Garlic Bruschetta with Balsamic Tomatoes and Fresh Basil
Pesto Tomato Wheels—fresh Basil Pesto on Roma Tomatoes
Seasonal Vegetable Crudites Fresh Seasonal Fruit Display
Cheese and Cracker Display Parmesan Artichoke Dip w/Pita Chips
Cucumber & Tomato Medallions with fresh Dill Cream Cheese

Choice of Three Horsd'oeuvre items	\$ 8.95 Per Person
Choice of Four Horsd'oeuvre items	\$ 9.95 Per Person
Choice of Five Horsd'oeuvre items	\$ 10.95 Per Person

A variety of upscale horsd'oeuvres including Jumbo Shrimp Cocktail & Beef Tenderloin are available at Market Pricing.

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The Jones Crossing Wedding and Event Hallmark Buffet

\$16.95

Garden Salad - served with tomato, onion, cheese and dressing variety
Inside Round of Roast Beef with Horseradish and Au jus
Grilled Chicken Marsala *or* Piccata
Home style green beans with bacon and onion - *or other seasonal vegetable*
Buttered New Potatoes - *or other starch*
Fresh White & Wheat Rolls

Buffet Italiano

\$16.95

Caesar Salad
Chicken Parmesan
Vegetable Lasagna with Roasted Garlic Alfredo *or*
Traditional Lasagna Marinara
Sautéed Zucchini & Tomatoes
Oven Fresh Garlic Buttered Bread Sticks

Mexican Fiesta Buffet

\$13.95

Ground or Shredded Beef
Fajita-style Chicken with Peppers and Onions
Red Rice
Refried or Charros, or Black Beans
Hard and Soft Tortillas
Served with Lettuce, Cheese, Salsa and Sour Cream

All American Buffet

\$13.95

Hand Battered Fried Chicken
House-made Potato Salad
Home-style Green Beans
Cole Slaw – Creamy or Vinegar
Your choice of Corn Bread, Biscuits or Rolls
Peach *or* Apple Crisp

All meals are served with coffee, tea and water

Wedding Cake & Dessert Selections

Start as low as \$1.95 Per Person

Grafton Peek Catering offers a wide variety of wedding cakes & dessert items including fresh baked cookies, breads, confections, pies and more.

All of our meals include Reflections elegant plastic wares.

Glass and Dinnerware packages start at \$3.50 per guest and include water goblet, China plate, silverware & coffee cup.

Unique plated salads can be added starting at \$1 per guest

DJ & MC Services

The Grafton Peek Ballroom has a built-in, state of the art sound system and a staff of experienced and professional DJ's.

Starting at \$100.00 per hour

Chocolate Fountain

\$ 450.00 Minimum / \$3.95 per person for groups over 100

Linen Fees: Starting at \$ 1.50 per guest

Includes Table Linens, Napkins & Skirting

Bartender Fee Starting at \$ 150.00 for Cash Bar

Additional Bartenders are \$75 for four hours

Room Rental Fees:

Room rental pricing below is for a four hour event.

Jones Crossing Ballroom - Saturday	\$ 1,500.00
Jones Crossing Ballroom - Friday & Sunday	\$ 1,000.00
Jones Crossing Ballroom - Monday - Thursday	\$ 350.00
Upstairs Meeting Rooms	\$ 75.00 /hour
<i>Additional Time</i> - Events up to 6 Hours in Duration	\$ 125.00

Indiana State Sales Tax is 8%

Event Service Fee is 18% On All Food and Host Beverage Items

Grafton Peek Catering

280 West Main Street

Greenwood, Indiana 46142

(317) 557-8377

Contact Jason West by Email at Jason@GraftonPeek.com

www.GraftonPeek.com