



JONES & CO.

CUSTOM CATERING

Breakfast p. 2

Continental Breakfast p. 3

Lunch Menu p. 4

BBQ Menu p. 6

Break Snacks p.7

Buffet Style Dinner p.8

Full Service Dinner p.13

Continental Breakfast Menu

Yogurt Options

Fresh Made Parfaits

Yogurt Parfait Bar

Assorted Yogurt

Cereal

Assorted cold cereal

Cream O Wheat

Oatmeal

Fruit

Whole Fruit (apples, oranges, bananas)

Cut Fruit (strawberries, pineapple, cantaloupe, watermelon)

Pastries

Cinnamon Rolls

Muffins

Get Glazed Assorted Donuts

Muffins

Turnovers

Drinks Select 2

Coffee

Apple, Orange, Grape Juice

Milk and Chocolate Milk

Bottled Water

*Call for pricing on selections made

Breakfast Menu

Main Course

Biscuits & Gravy

Breakfast Burrito

French Toast

Pancakes

Quiche

- Ham
- Sausage and Pepper

Breakfast Casserole

Crepe with fillings and toppings

French Toast Casserole

Potato

Fried hashbrown

Cheese Hashbrowns

Plain Shredded Potato

Grilled Red potato home fries

Eggs

Scrambled Eggs

Add : Cheese, sausage, ham, Pico

Fruit (seasonal)

Cantaloupe

Pineapple

Watermelon

Strawberries

Fruit Cocktail

Pastries

Cinnamon

Get Glazed Assorted Donuts

Muffins

Drinks (Select 2)

Orange Juice

Apple Juice

Grape Juice

Coffee

Bottled Water

*Call for pricing on selections

Lunch Menu

Main Entrée

- Pico Beef – Sliced sirloin steak marinated and grilled with fresh cut Pico. Best served over Rice Pilaf.
- Chicken Alfredo – Creamy sauce with flame broiled chicken and penne pasta.
- Sirloin Steak – 8 oz portion of steak cut, marinated, and flame broiled to a medium temp cook.
- Smoky Mountain Chicken – Flame broiled chicken breast tossed with BBQ sauce, horseradish, bacon bits, and cheddar cheese.
- Chipotle Chicken – Flame broiled chicken breast served with a smoky chipotle sauce with sautéed onions and peppers. Best served over rice.
- Bourbon St Chicken – Chicken thigh meat marinated in a bourbon street seasoning and teriyaki sauce and grilled to perfection. Best served over Rice
- Apricot Pork – Roasted pork loin cut and served with an apricot glaze.
- Chicken Cordon Bleu – Chicken breast stuffed with sliced hickory ham, sliced cheese with a corn flake crust and lemon sauce.
 - Chicken Fried Steak – Steak seasoning and coated in flour and deep fried served with Mashed potato and white gravy.
- Roasted Turkey – Roasted Turkey breast carved and served with poultry gravy.

Potato Options

Please select one option

- Baked Potato – Baked potato served with margarine and sour cream.
- Mashed Potato – Mashed potato served with either poultry or brown gravy.
- Garlic Reds – Red potato wedged, steamed and sautéed with butter, garlic, and seasoning salts.
- Roasted Rosemary Potato – Red potatoes wedged and seasoned with salt, pepper, and rosemary baked until tender.
- Garlic Mashed Potato – Red potato steamed and mashed, seasoned with garlic, salt, and pepper.
- Cajun Potato – Red potatoes steamed and grilled with a Cajun seasoning.
- Rice Pilaf – Rice with a chicken base seasoning and parsley.

Vegetable Options

- Kernel Corn w/ Pimento
 - Cob Corn
- Southern Style Green Beans
 - Cream Peas
- Steamed carrots w/ green beans
 - Sautéed Squash

All meals will include:

Green Salad w/ Ranch

Golden Yeast Rolls w/ Butter

Dessert Options

- Assorted Ice Cream sandwiches and bars
 - Cheesecake (Turtle, Peach, Strawberry, Mixed berry, Salted Carmel, Carmel Cashew)
 - Layer Cakes (Strawberry, Lemon, Tuxedo Chocolate)
 - Cobbler (Peach, Cherry) w/ ice cream
- Pies w/ Ice Cream (Apple, Peach, Pecan, Chocolate Chess)

Beverage Options

Assorted Soda

Lemonade

(peach and raspberry)

*Water included with all meals

BBQ Menu

Main Entrees

Chooses 2 for \$15.00 or 3 for \$18.00

Sirloin Steak

BBQ Chicken (Bone in or boneless, skinless
breast)

Pulled BBQ Pork

BBQ Spare Ribs

Pulled BBQ Beef

Side Dishes

(Choose 2) Additional side dishes for \$2.00 per
person.

Cob Corn

Southern Style Green Beans

BBQ Baked Beans

Dutch Oven Potatoes

Baked Potatoes

Potato Salad

Macaroni Salad

Pasta Salad

Cole Slaw

Marinated Vegetable salad

Green Tossed Salad with Ranch Dressing
(included)

All meals include fresh baked yeast roll with
honey margarine.

Assorted Sodas Included

Gourmet Soda add \$.65

Dessert Options

Included

Choose one

Assorted Ice Cream

Assorted Cookies and Brownies

Price includes plates and utensils.

Set up and service provided. Locations outside
of Vernal will be charged mileage.

Break Options

Beverage Service all day Pepsi or
Coke \$5.00

Trail Mix Bar: \$6.00

- Assorted Nuts
- Dried Fruit
- Assorted Candy
- And many other options

Snack Bar: \$5.00

- Chips
- Cookies
- Fruit Snacks
- Assorted bagged snacks
- Juice
- Soda

Brownies Cookies and Ice Cream
: \$5.00

- Assorted Cookies
- Brownies
- Ice Cream

Chips and Salsa Bar : \$5.00

- Chips
- Salsa
- Guacamole
- Nacho Cheese

JONES & CO. CUSTOM CATERING

2016-2017

Chateau Briand: Peeled tenderloin of beef, hand trimmed, cut to into a 8oz portion and wrapped in a cured smoked stripped bacon, then grilled to a medium center and served with a house reduced demi-glaze. \$25.99

Prime Rib of Beef: This holiday favorite is hand seasoned and slow roasted to a medium rare center. This selection is hand carved and served with au jus and a sour cream horseradish sauce. \$23.99

Slow Roasted Sirloin of Beef: Aged top sirloin, trimmed and seasoned then slow roasted for 8 hours to ensure flavor and tenderness. Hand sliced and served with au jus and a sour cream horseradish sauce. \$19.99

Pan Seared Sirloin Steak:: Top sirloin of beef aged for 30 days, hand cut and then aged again. Seared and served with a medium center, accompanied with our perfected sautéed mushrooms and selection house steak sauces. \$19.99

Prime Rib of Pork:: This is an amazing non beef entrée. This entrée is the same cut as a beef prime rib. It is slow roasted and served with the bone in to maximize flavor and tenderness. It is so tender you can almost cut it with a fork. It is hand carved and served with either a berry or apricot glaze on the side. \$22.99

Roasted New York Strip: This Choice strip loin is 30 day aged. It is prepared with a selection of house seasonings and slow roasted to perfection. This entrée is similar to prime rib but is a leaner cut. We hand carve and serve it with au jus and horseradish. \$21.99

Carved Beef Tenders: This entrée is a beef tender strip that is hand seasoned, oven roasted and carved into medallions. It is full of natural juices, flavor and is extremely tender. It smothered with a mushroom leek compote. \$23.99

Roasted Flat Round of Beef : This U.S.D.A. Choice Cut is hand season and slow roast it to a medium center. It is hand carved and served with a sour cream horseradish sauce. \$19.99

Chicken Cor don Bleu: This is a house favorite. This entrée is handmade. It is not a machine pressed protein. We fill each filet breast with aged Swiss cheese and thin sliced pit ham, baste with butter, bread and top with a cream chicken sauce. \$18.99

Chicken Alfredo with Penne Pasta Skinless, boneless chicken tenders, pan seared and folded together with penne pasta, fresh herbs, select seasoning in a reduced whole cream with fresh shredded parmesan cheese. Not like any other Alfredo you have ever had. \$18.99

Carved Pacific Salmon: This is a chum salmon filet seasoned with a light Cajun salt and oven poached. This entrée is served with a lemon cream sauce. \$21.99

Mandarin Chicken: Airline cut breast of chicken with wing meat and bone intact, seasoned with our house poultry seasonings, rotisserie roasted and topped with a reduced Asian mandarin orange sauce. \$18.99

Roasted Pork Loin: This entrée is hand seasoned and slow roasted. It is extremely lean, tender and flavorful. It is hand carved and served with an apricot glaze. 18.99

Second Protein Options

Choose one of the following to accompany
your center plate option.

Grilled Chicken Mushroom Melt: This is a skinless, boneless breast of chicken that is seasoned and flat grilled. It is topped with sliced sautéed mushrooms and melted provolone cheese.

Smokey Mountain Chicken: This is a skinless, boneless breast of chicken that is seasoned and flat grilled. It is topped with a spiced barbeque sauce, apple fired bacon bits and a shredded cheddar cheese.

Wild Berry Chicken: This is a skinless, boneless breast of chicken that is seasoned and flat grilled. We top it with a reduced sauce of cherries, cranberries, blueberries and raspberries. This is an outstanding accompaniment to center entrée.

Jumbo Fried Shrimp: Large count shrimp lightly breaded and fried to a golden brown perfection. This item is served with a house cocktail sauce.

Glazed Pit Ham : This is a roasted pit ham that is hand carved and served with a cinnamon cherry sauce. This is a great holiday protein.

Roasted Breast of Turkey: This is a oven roasted breast and wing section of turkey. It is extremely moist and has an excellent flavor profile. This entrée is served with cranberry sauce.

Chipotle Chicken: This is a boneless skinless breast of chicken, grilled and served with our house southwest chipotle sauce and topped with sautéed onions and peppers.

Potato Choices

Please choose one of the following

Baked Potato : Idaho russet oven fired and served with sour cream and butter.

Baby Red Garlic Potato : This is a new red potato that is quartered and par steamed. It is finished on a flat grill. It is sautéed with butter, fresh minced garlic and parsley.

Garlic Mashed Potato : Steamed new potatoes, mashed and mixed with cream, butter, minced garlic and fresh parsley.

Mashed Potato and Gravy : Peeled Idaho russets, steamed and mashed with cream, white pepper, salt and butter. This is served with a choice of white, poultry or beef gravy.

Cajun Red Potato : This is a new red potato that is quartered and par steamed. It is finished on a flat grill. It is sautéed with butter, salt, pepper and a light Cajun seasoning.

Dutch Oven Style Potato : This is a new red potato that is quartered and par steamed. It is finished on a flat grill. It is sautéed with seasoning salt, onion, peppers and topped with shredded cheddar cheese.

Sweet Potato Casserole : This option is a steamed sweet potato mashed and blended with brown sugar, butter, salt and pepper. We finish it in the oven with a crisp topping and marshmallow.

Vegetable Choices

Please choose one of the following

Green Beans with Baby Carrots : Clipped long green beans with baby carrots, steamed and sautéed with butter, salt and pepper.

Fresh blend of Green and Yellow Beans : This blend is par steamed and sautéed on the flat grill with sliced almonds.

Kernel Corn with Pimento : Succulent sweet yellow corn steamed and served in butter and diced red pimento.

Sautéed Squash Medley : This is a blend of baby zucchini and yellow squash steamed and sautéed on a flat grill with red onion, butter and seasoning salts.

Southern Style Green Beans : These green beans are pot simmered in ham hawks, white pepper and salt.

Salads

Please Choose One of the Following

Garden Tossed Salad : This is a iceberg, romaine lettuce blend, tossed with tomatoes, sliced cucumbers, green peppers and onions. Served with ranch and 1000 island dressing.

Hand Tossed Caesar : Fresh trimmed and cut romaine lettuce hand tossed with parmesan cheese, seasoned croutons and our house Caesar dressing.

Side Salad

Please Choose One of the Following

Broccoli Cauliflower : A Select Blend of broccoli and cauliflower florets tossed with red onion, bacon bits, California raisins and our unique house dressing.

Pasta Salad : Rotini pasta mixes with broccoli, pea pods and sliced carrots, tossed with a lite olive oil vinaigrette.

Ambrosia Salad : Assorted fruits blended with cream topping cherries and coconut.

Marinated Vegetable Salad : Roma tomatoes, scored cucumber slices and sliced sweet onions marinated in a olive oil vinaigrette.

Seafood Salad : This house favorite is a blend of crab, Pollock, celery, green pepper and ranch dressing. (Minimal additional cost)

All meals include fresh baked
Yeast Roll w/ honey margarine.

Beverage Selection
Please choose one.

Raspberry Lemonade
Assorted Canned Soda
Assorted Gourmet Soda (Minimal additional cost)

Appetizer Menu Available
Upon Request

JONES & CO. CUSTOM CATERING

FULL SERVICE MENU

2016-2017

Chateau Briand: Peeled tenderloin of beef, hand trimmed, cut to into a 8oz portion and wrapped in a cured smoked stripped bacon, then grilled to a medium center and served with a house reduced demi-glaze. \$28.99

Prime Rib of Beef: This holiday favorite is hand seasoned and slow roasted to a medium rare center. This selection is hand carved and served with au jus and a sour cream horseradish sauce. \$26.99

Slow Roasted Sirloin of Beef: Aged top sirloin, trimmed and seasoned then slow roasted for 8 hours to ensure flavor and tenderness. Hand sliced and served with au jus and a sour cream horseradish sauce. \$22.99

Pan Seared Sirloin Steak:: Top sirloin of beef aged for 30 days, hand cut and then aged again. Seared and served with a medium center, accompanied with our perfected sautéed mushrooms and selection house steak sauces. \$22.99

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Roasted New York Strip: This Choice strip loin is 30 day aged. It is prepared with a selection of house seasonings and slow roasted to perfection. This entrée is similar to prime rib but is a leaner cut. We hand carve and serve it with au jus and horseradish. \$24.99

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Beverage Selection
Please choose one.

Raspberry Lemonade
Assorted Canned Soda
Assorted Gourmet Soda (Minimal additional cost)

Appetizer Menu Available
Upon Request

Dessert Choices

Please choose one of the following

Strawberry or Lemon Layer Cake: Layers of moist sponge cake separated by a fruit puree filling and topped with a cream dream whip.

Cheese Cake with Carmel Sauce: Cream cheese cake with a honey gram cracker crust drizzled with a reduced Carmel sauce.

Chocolate Tuxedo Layer Cake Moist layer cake separated by a chocolate cream filling and finished with a firm chocolate topping.

Assorted Cheese Cakes : A colorful assortment of flavored cheese cakes.

Pecan Tart: Reduced caramel sauce with roasted plantation pecans served in a personal tart crust and topped with heavy whipped cream.

Assorted Berry Tart: Blue berries, raspberries and strawberries in a cane sugar glaze and topped with a heavy whipped cream.

Select Dessert Menu Available upon request.

If there is something that you would like that you do not see please let us know. Chances are we can prepare it for you.

Prices may vary with serving ware, setup and additional meal options.

Appetizers and linens are available upon request. Prices do not include gratuity or taxes.

